

APPROVED by
Order of the State Committee
for Technical Regulation and
Consumer Policy of Ukraine
487 of 28.10.2010

TECHNICAL REGULATION

On the rules for the labelling of foodstuffs

1. This Technical regulation, developed in conformity with requirements of the Laws of Ukraine „On safety and quality of food products”, „On protection of consumer rights”, „On food for children”, as well as provisions of the Directive of the European Parliament and of the Council #2000/13/EC of 20 March 2000 on the approximation of the laws of the Member-States relating to the labelling, presentation and advertising of foodstuffs, and the Commission Directive # 2008/5/EC of 30 January 2008 concerning the compulsory indication on the labelling of certain foodstuffs of particulars other than those provided for in the Directive 2000/13/EC of the European Parliament and of the Council, lays down general requirements to the labelling (marking) of pre-packaged foodstuffs that are being introduced into circulation in Ukraine.

2. Requirements of this Technical Regulation apply to the labelling (marking) (hereinafter - labelling) of pre-packaged foodstuffs that are sold to the final consumer through a wholesale or retail distribution chain, as well as to mass caterers (restaurants, canteens, hospitals and other similar entities).

For certain categories of pre-packaged foodstuffs relevant legislative acts may establish labelling particulars other than those provided for by this Technical Regulation (in particular, for the labelling of alcoholic beverages and tobacco products).

3. Terms used in this Technical Regulation have the following meaning:

ingredient (component) means any substance, including a nutritious supplement, which is used at the time of production or preparation of a food product and which remains present in the final food product, even though in the modified form;

labelling means any words, descriptions, signs for goods or services, trade mark names, images or symbols relating to foodstuffs and placed on any packaging, sticker, consumer packaging, back label, sleeve label, tag, stopper, insert leaflet, document, notice, other packaging elements that accompany or belong to this category of foodstuffs;

pre-packaged foodstuff means an individual foodstuff unit that is sold to the final consumer or mass caterers in a separate consumer packaging in such a way that its contents cannot be altered without opening or damaging the packaging (hereinafter – a food product).

Other terms are used as defined in Laws of Ukraine „On safety and quality of food products”, „On protection of consumer rights”, „On food for children”, „On

milk and milk products” and the State Standard DSTU 4518 „Food products. Labelling for consumers. General rules”.

4. Labelling of food products must be carried out in Ukrainian language, and, where necessary, additional labelling may be done in other languages as well.

5. The labelling of a food product and the way in which it is carried out may not:

a) mislead consumers as to the:

characteristics of the food product, in particular, its nature, identity, properties, conditions, contents, quantity, time characteristics of product durability (shelf life), origin, method of producing or obtaining the product;

unjustified indication of the information on properties of the food product which this product does not actually have;

indication of some special properties of the food product, even those all such products have the same properties;

b) contain information relating to the properties of the food product (except for natural mineral waters and food products intended for special dietary consumption, functional food products and dietary supplements) that facilitate prevention, cure or treatment of any illness, or create an impression for the consumer that the product has such properties.

These restrictions also apply to the advertising of food products and presentation of food products, in particular, to their shape, outward appearance or packaging, packaging materials used and the place where the products are presented for sale.

6. Requirements concerning the labelling of food products must ensure that the consumer is provided with necessary, accessible, truthful and timely information on the food product.

In the labelling, presentation and advertising of food products it is not allowed to use any information that misleads the consumer or includes information on the properties of the food product that it actually does not have.

On the labelling of food products the following compulsory information must be indicated:

1) name of the food product;

2) composition of the food product;

3) quantity of the food product expressed in established units of measurement;

4) time characteristics of durability of the food product;

5) conditions for keeping of the food product;

6) conditions and recommendations concerning the use of the food product provided it requires special conditions for its use;

7) name and location, phone number of the producer, actual address of production facilities, and for imported food products – name, location and telephone number of the importer;

8) name, location and telephone number of the enterprise responsible for processing consumer complaints, provide that this enterprise is not the producer of the product;

9) product batch number;

10) information on the presence or absence of genetically modified organisms;

11) information on the place of origin of food products that in Ukraine have been only packaged or pre-packaged;

12) nutritious value, specifying content of proteins, carbohydrates and fats expressed in the established measurement units per 100 grams (100 ml) of the food product and its energy value (calorie content), expressed in kilojoules and/or large calories per 100 grams (100 ml) of the food product;

13) a warning concerning the use of the food product by particular categories of consumers (children, pregnant women, elderly people, sportsmen and individuals suffering from allergies), provided such a product may have a negative impact on their health if consumed;

14) designation of the trade mark for goods or services under which the food product is sold (if exists);

15) reference to a regulatory document in accordance with which the food product was produced domestically (it may be indicated without specifying its date);

Besides, labelling may include recommendations regarding product use provided that in case of omission of such recommendations the consumer will be unable to properly use this food product.

7. Name of a food product consists of the category name and/or specific names.

Category name:

Must be understandable for the consumer, must specifically and clearly describe the product, describe its nature, origin, physical conditions of the product or a special treatment that the food product has undergone (for instance - powdered, dried, concentrated, frozen, smoked, pasteurised, cooled, sterilized, etc.), and make it possible to distinguish a particular category of food products from other similar categories of food products;

Must conform to the name laid down in regulatory documents, and in case there are no such documents – to the established names of food products that are used in the country. The name of the product is to be established by its producer in compliance with requirements of this Technical Regulation.

The specific name of a product does not describe the product, its characteristics, but enables to distinguish it from other analogous products that are similar to this one in terms of their composition and organoleptic properties.

For food products, which themselves, or ingredients (components) of which, have been treated with ionising radiation, it is compulsory to indicate next to the name of the product „treated with radiation” or „treated with ionising radiation”.

For fish and sea food products grown in artificial conditions, next to the name it is compulsory to indicate „raised in aquaculture conditions”.

Next to the name of food product or at the end of the list of its ingredients it is compulsory to show relevant additional information laid down in Annex 5 to this Technical Regulation.

8. Name of an imported food product under which it is produced and sold in the territory of the producing country and which is not traditional for Ukraine (for instance, tortellini, capaleti, ravioli, mate, lecho, etc.), must be accompanied in the course of distribution of this food product in the territory of Ukraine with descriptive

information including recommendations regarding use or preparation of this food product.

In case if the name of an imported food product differs significantly in terms of its composition or conditions of production from the food product known under the same name in Ukraine, this name must not be indicated on the labelling of the food product.

9. Composition of a food product means a list of all ingredients (components) of this product shown on the labelling of the food product in compliance with requirements of this paragraph and in accordance with Annexes 1–5 to this Technical Regulation.

The list of all ingredients must be shown in descending order of weight used in the process of production or preparation of the food product. The list of ingredients must be preceded by the word „Composition”.

This list must be indicated for all food products.

In case if an ingredient of a food product, in its turn, consists of several ingredients, these ingredients shall also be regarded as ingredients of this food product.

10. Indicating the composition of a food product on its labelling is not compulsory for:

fresh fruits, berries and vegetables (including potato), which are not peeled, cut or otherwise treated;

bottled mineral and drinking waters with carbon dioxide added, if the name of the food product includes information regarding the characteristics of the water in terms of its carbon dioxide content („low carbonated”, „medium carbonated” or „highly carbonated”), or if carbon dioxide is an integral element of the water;

vinegar obtained from one category of raw materials without using other ingredients and specifying the nature of the origin of the raw material;

fermented-milk cheese, fermented-milk products, milk and cream, on condition that in the process of their production no ingredients were used other than ferments and micro-organisms necessary for fermentation, or salt necessary for production of fermented-milk cheese;

food products comprising only one ingredient provided that the name of the product is the same as that of the ingredient, or if it enables to clearly identify this ingredient.

11. The following shall not be regarded as food product ingredients:

a) substances which in the process of production were temporarily removed from the food product and then returned to it again, without exceeding its initial quantity;

b) nutritious additives which were included in one or several ingredients of the food product, provided they do not serve a technological function in the final food product or were used as production or processing aids for the food product;

c) substances which are not nutritious additives, but which were used in the course of production or preparation of the food product as production aids, even if they are present in the final product in an altered form;

d) substances which are used in necessary compulsory quantities as solvents or media for nutritious additives and flavourings;

e) packaging gases used in packaging of food products. Consumers must be informed of the use of such gases to be able to understand why the food product they have purchased has a longer shelf life than similar products packaged differently.

12. Derogations from the rules for showing ingredients in descending order of weight used in the process of production or preparation of the food product, in the list of ingredients, are allowed in the following cases:

a) the added water and volatile ingredients are specified in the list of ingredients depending on their weight proportion in the final (produced) food product.

Including added water in the list of ingredients is not compulsory where:

Water content is not more than 5 % of the final (produced) food product;

Water is used in the process of production or preparation of the food product exclusively for reconstituting a concentrated or dehydrated ingredient;

Water is part of liquid ingredients (for instance, pickle, marinade, brine, etc.), which are not normally used for consumption;

b) ingredients used in the concentrated or dehydrated form and then reconstituted in the process of production of the product to its original condition, may be shown in the list of ingredients according to their weight proportion that was before they were concentrated or dried;

c) mixes of fruits, berries, vegetables or mushrooms, where none of which significantly predominates in terms of weight in the food product, and which are used in proportions that may vary, shall be designated in the list of ingredients of this food product by words „fruits”, „berries”, „vegetables” or „mushrooms” with the words „in varying proportion” added, followed by names of the kinds of fruits, berries, vegetables or mushrooms used in the mixture provided in parenthesis.

In this case the mixture of fruits, berries, vegetables and mushrooms itself shall be designated in the list of ingredients of the food product depending on the relative weight of the entire mixture in this food product;

d) in the list of ingredients of mixtures of spices and mixtures of herbs, names of the categories of spices and of the categories of herbs, none of which significantly dominates in terms of weight in the net quantity of the entire mixture, shall be listed in any other order in parenthesis following the words „in varying proportion”;

e) ingredients of food products which are sold in the concentrated or dehydrated form and which need be prepared by adding water, shall be specified in the list of ingredients depending on their weight in the net quantity of the prepared food product on condition that the list of these ingredients shall be followed by the expressions „ingredients of the prepared product” or „ingredients of the product ready for use”;

f) ingredients the weight of which is less than 2 % of the quantity of the final (produced) food product shall be specified in the list of ingredients of the food product following all other ingredients of the product in any order;

g) interchangeable or similar ingredients, of which at least one can be used in production or preparation of a food product, without changing the contents, category or value of the final (produced) food product, and whose weight is less than 2 % of the net quantity of this final (produced) food product, may be designated in the list of

its ingredients by words „includes ... and/or ...”. This does not apply to nutritious additives or ingredients laid down in Annex 4 to this Technical Regulation.

13. Ingredients of a food product shall be designated in the list of ingredients under their own names.

The ingredients which are specified in Annex 1 to this Technical Regulation and which are components of another food product shall be designated in the list of ingredients of this food product under the name of the class to which they belong. A designation of an ingredient with the name of the class „starch” in the list of ingredients of a food product must always be followed by the name of the specific plant material from which it was produced, if this ingredient may contain gluten.

Ingredients which are included in Annex 2 to this Technical Regulation shall be specified in the list of ingredients of a food product under the name of the class, followed by their specific name (chemical or commercial), or an index according to the European digital system (E) or the EU number. If an ingredient belongs to several classes, in the list of ingredients of a food product there will be indicated the name of the class that corresponds to the principal function of this ingredient in this product. A designation of an ingredient under the class name „modified starch” in the list of ingredients of a food product must always be followed by the designation of the name of the specific plant material from which it was obtained, provided that this ingredient may contain gluten.

Flavourings shall be designated in the list of ingredients of a food product in accordance with Annex 3 to this Technical Regulation.

14. An ingredient of a food product, which consists of two or more components, may be designated in the list of ingredients of this food product under its specific name. In this case the name of this ingredient shall be immediately followed (in parenthesis) by the list of its components in descending order of weight.

It is allowed not to designate the list of ingredients of a complex ingredient in cases where:

The total quantity of a complex ingredient (except for nutritious additives) does not exceed 2 % of the quantity of the final (produced) food product;

The total quantity of a complex ingredient consisting of mixtures of spices and/or mixtures of herbs does not exceed 2 % of the quantity of the final (produced) food product, excluding components which under sub-paragraph ”b” of paragraph 11 of this Technical Regulation are not regarded as ingredients;

Composition of such an ingredient that is a food product, is clearly specified in a national regulatory document in accordance with which the product is produced.

15. Ingredients included in Annex 4 to this Technical Regulation, including those that were obtained from these ingredients and were used in the course of production or preparation of the food product, even if they are present in the final (produced) food product in an altered form, must be designated on the labelling of this food product under their own names in either of the following ways:

in the list of product’s ingredients;

immediately following the name of the food product.

Any substance which was used in the course of production or preparation of a food product, even if it is present in the final (produced) food product in the modified form, and which was obtained from ingredients specified in Annex 4 to this Technical Regulation, including that which was obtained from these ingredients, shall be regarded as an ingredient of this food product and shall be subject to compulsory designation on the labelling of this food product under the name of the ingredient from which it was obtained. This requirement extends also to ingredients specified in sub-paragraphs "b", "c" and "d" of paragraph 11 of this Technical Regulation.

16. Labelling of food products must contain detailed information regarding the presence of sweeteners in these food products.

Labelling of confectionery products and beverages containing glycyrrhizinic acid (saponin) or ammonium chloride salts must provide detailed information on the presence of these substances in these products.

The method for indication of such detailed information is laid down in Annex 5 to this Technical Regulation.

17. A procedure for indication on the labelling of food products of the information regarding the presence or absence in the food product of genetically modified organisms is set forth by the existing legislation.

18. A quantity of a particular ingredient (class of ingredients) used in the course of production or preparation of a food product, is subject to compulsory indication on the labelling of this food product in cases where:

this ingredient (class of ingredients) is indicated in the name of the food product or if it is normally associated by consumers with this product;

this ingredient (class of ingredients) is designated on the labelling of the food product by words, pictures or graphic images;

the quantity of this ingredient (class of ingredients) is substantial for the taste qualities of the food product and for distinguishing it from other food products with which it can be confused because of its name or appearance.

Quantity of a particular ingredient (class of ingredients), expresses as percentage, is to correspond to its quantity used in the course of production or preparation of the food product (in particular, „Mayonnaise 67%“; „Butter 72.5%“; „Cow milk drinkable 2.5%“; „Sweet Cream Spread 40%“) and must be designated in either of the following methods:

in the name of the food product;

directly following the name of the food product;

in the list of ingredients of the food product following the indications of the names of these ingredients or category of ingredients.

Indication of quantity of an ingredient (class of ingredients) in cases specified above is not compulsory if:

the quantity of the ingredient (class of ingredients) in its dry form is indicated in accordance with paragraph 22 of this Technical Regulation;

it is indicated in the name of the food product;

quantity of the ingredient specified in the name of a food product does not significantly impact the characteristics of the product and does not distinguish it from similar products;

these are the cases specified in sub-paragraphs "c" and "d" of paragraph 12 of this Technical Regulation;

this ingredient (class of ingredients) is added in small quantities to add taste and/or flavour.

19. Quantity of a food product shall be indicated on its labelling by using the following words:

„Volume ...” – in volume measurement units for liquid food products (except for oils, soft margarines, mayonnaises, milk for drinking, sour cream, kefir, honey);

„Net weight ...” – in weight measurement units for other food products (for oils, soft margarines, mayonnaises, milk for drinking, sour cream, kefir, ice cream, honey);

„Quantity ...” – for the products sold by pieces.

Quantity of a food product on its labelling shall be designated by indicating the nominal quantity of the food product specifying maximum allowed deviations from the nominal quantity or by providing reference to the regulatory document under which these quantities have been established.

The food product quantity measurement units on its labelling shall be indicated in the metric measurement system and as laid down in the existing in Ukraine regulatory-legal acts and regulatory documents.

20. Net weight (volume) of one package of a food product, which consists of two or more identical packages of separately packaged food products each containing the same quantity of the food product, shall be indicated together with the indication of the quantity of each individual package of the food product and the total number of such packages.

Net weight of a packaging is not subject to compulsory indication in cases where the total number of separate packages can be clearly determined and counted from outside through the packaging provided that the net weight of one individual package of food product is clearly visible from outside.

21. Net weight (volume) of one package of a food product, which consists of two or more identical packages of separately packaged food products which are not intended for sale separately, shall be indicated together with the designation of the total quantity of such separate packages.

22. In case of sale of a hard food product that is kept in a liquid medium, on its labelling, in addition to the total quantity of this food product it is necessary to indicate the quantity of the food product.

A liquid medium in such a case shall mean liquids and food products (frozen or quick-frozen, as well as mixtures thereof) provided that with respect to the main food product they serve a secondary function relating to its production or preparation (for instance - water, aqueous solutions of salts, brine, food (fruit) acids in aqueous

solutions, vinegar, aqueous solutions of sugar, aqueous solutions of other sweeteners, fruit or vegetable juices used for canned fruits or vegetables).

23. Information on time characteristics of durability of a food product shall be indicated on its labelling in one of the following ways:

use-by date;

date of production and durability period.

Date of production includes indication of hour, day, month and year (day, month and year or month and year) in a chronological order, separated by separation symbols (dots, slash, etc.) or by spaces.

The end consumption date shall be designated by words „Use by (date)” or „Useable until (date)”. The date in such a case may be indicated either directly or by reference to the spot on the labelling where it is designated.

The date includes indications of the day, month and, where necessary, year, provided in the chronological order and separated by separation signs (dots, slash, etc.) or spaces.

For indication of the date it will be sufficient to specify:

The hour and day - where the durability period does not exceed 72 hours;

The day and month - where the durability period of a food product does not exceed three months;

The month and year - where the durability period of a food product is from 3 to 8 months;

The year if the durability period of a food product is over 18 months.

The durability period of a food product is designated with the words „durability period (hours, days, months or years)” or „Durable (hours, days, months or years)”. For food products which, from the micro-biological perspective, are highly perishable, the minimum durability period must be replaced with the use-by date.

24. Indication of the information on time characteristics of durability of a food product on the labelling is not compulsory for:

fresh fruits, berries and vegetables, potato, which are unpeeled, uncut or untreated in any way (except for seeds and leguminous fruits (for instance, bean pods);

vinegar;

cooking salt, excluding iodised salt;

solid sugar;

non-alcoholic beverages, fruit juices, fruit nectars in individual containers of more than 5 litres supplied only to mass caterers;

bakers' or pastry cooks' wares, which, depending on the nature of their filling, normally are consumed within 24 hours following their production;

confectionery products consisting almost completely of flavoured sugar and sugar treated with colouring agents, which are supplied only to mass caterers;

chewing-gum;

soft ice cream produced by mass caterers and immediately sold.

25. Conditions for keeping of a food product, which are indicated on its labelling, must include information regarding conditions that must be met for this

food product to preserve its characteristics during the durability period specified on its labelling. The keeping conditions specified on the labelling of a food product must take into account particulars of packaging materials, keeping and sale of the product.

On the labelling of food products that can change their characteristics after the opening of the sealed packaging that serve a function of preserving these characteristics during the specified durability period for this food product, it will be necessary to additionally indicate conditions and time characteristics of durability for the period following the opening of this packaging. The durability period of a food product after the opening of its sealed packaging shall be designated with the words „durability period after the opening of the sealed packaging (hours, days, months)”, if this requirement is set forth in licensing/permission documents.

26. On the labelling of imported food products, the name or designation of the trade mark, which are registered in accordance with the legislation, the address (except for the name of the producing country) may be indicated in a language of the producing country.

27. Information regarding origin of a food product shall be indicated on its labelling by specifying the name of the place of its origin.

The name of the place of origin of a food product means a name of the country, residential area or geographical location (object).

To indicate the name of the place of origin of a food product it is allowed to use a historical name of a geographical location (object).

If a food product has undergone treatment that has changed the characteristics of the product, the country in which the treatment was carried out shall be regarded as the country of origin of the product.

28. Recommendations concerning use or preparation of a food product must include information regarding proper use of the food product so that this product will be used by the consumer as intended.

29. Information regarding nutritious (food) value must be indicated on the labelling of a food product as quantitative data intended to inform the customer of nutritious characteristics of the product and its energy value (calorie content).

Information on nutritious (food) value and energy value (calorie content) must include:

information on energy value (calorie content) in kilojoules (kJ) and/or large calories (kCal) per 100 grams or 100 ml of the product;

information regarding nutritious (food) value, specifically: quantity of proteins, fats, carbohydrates in grams (d) per 100 grams or 100 ml of the product.

Information on quantities of proteins, carbohydrates, fats and energy value (calorie content) may be omitted if such a quantity in a single portion or in 100 grams (100 ml) of a food product is less than 2 % of the daily standard.

On the labelling of a food product its nutritious (food) value must be indicated beside the energy value (calorie content) of the food product.

Indication of nutritious (food) value and energy value (calorie content) is not compulsory for tea, coffee, vinegar, mineral and drinking water, cooking salt, nutritious additives, flavourings and spices.

30. Requirements regarding a procedure for indication on the labelling of a food product of information concerning warnings relating to consumption of the food product by particular categories of the population are laid down in the existing legislation.

31. The name of a food product must be indicated on the packaging or a label (back label, sleeve label, sticker, tag) affixed to it using the font of the size not smaller than 2 mm, and for all other compulsory information on the labelling of the pre-packaged food product, listed in paragraph 6 of this Technical Regulation, use the font of the size not smaller than 0.8 mm.

The compulsory information which must be indicated on the labelling and which is specified in paragraph 6 of this Technical Regulation, must be shown in a clearly visible place so that it will be visible and indelible. Such information may never be indicated in a hidden or inaccessible place or be shadowed or overlapped by other text or graphic images.

The name and quantity of a food product must be indicated on its labelling in equally visible areas.

32. Name, quantity and time characteristics of durability of a food product constitute compulsory information that must be indicated on the labelling of food products sold in glass containers intended for multiple use and information on which is shown by using indelible paint applied directly to such containers, and which therefore do not have labels, ring-like packaging elements, and also if such containers have surface area smaller than 10 cm².

If the required text of the information regarding a small-size (one-side surface area is not greater than 10 cm²) can not be fully indicated on this product, then the information describing this food product must be indicated on a leaflet enclosed with each individual or group packaging unit.

Other information provided for by paragraph 6 of this Technical Regulation must be made available for consumers in places where such products are sold.

33. Regulatory and legislative documents shall set forth detailed rules concerning the method in which all or particular compulsory information listed in paragraph 6 of this Technical Regulation must be indicated on the labelling in cases where consumers are informed in places of sale of food products that are:

sold to final consumers or sold at mass caterers' facilities without pre-packaging;

pre-packaged at retail facilities upon consumer request at the place where they are being sold;

pre-packaged immediately before their sale.

34. Requirements of this Technical Regulation do not apply to food products which are sold in the advertising (gift) packaging such as figurines, statuettes or

presents, provided that requirements to the labelling of such products are established by the existing legislation.

35. Control of compliance of the labelling of food products with the requirements of this Technical Regulation shall be carried out in accordance with procedures laid down by the legislation.

I. Prylypko,
Deputy Head of Technical Regulation Department

Annex 1
to the Technical Regulations on
Rules for Marking of Food Products

Notifications G/TBT/N/UKR/52 from 10 January 2011

Ingredients that are included in the list of food product ingredients may be marked by the name of their class instead of their special name

Ingredients	Class name
Refined oils, except olive oil	“Oil” marked: “hydrogenated” for hydrogenated oil; or with an indication of its specific plant origin (in a liquid or solid state)
Refined fats	“Fat” with an indication: “plant” or “animal”, or specifying a list of fats of plant or animal origin; “hydrogenated” for hydrogenated fats
Butter made exclusively from cream containing 61.5% to 88.8% of milk fat	“Butter”
Fat mixes containing no less than 25% of milk fat but 50% to 85% of general fat	“Spread”
Fat mixes containing no less than 25% of milk fat, but no less than 99% of general fat	“Fat mixes”
Flour mixes of two and more kinds of cereals	“Flour” followed by a list of cereals from which it is made in order of decreasing preponderance in the mix
Natural starch and starch modified by the physical, chemical or enzymatic method	“Starch” followed by an indication of the kind of raw material it is made from

Continued Annex 1

Ingredients	Class name
Fish of any kind if this fish is an ingredient of another food product and if the name and appearance of the food product are not related to a certain kind of fish	“Fish”
Cheese of any kind if this cheese or cheese mixes are an ingredient of another food product and if the name and appearance of the food product are not related to a certain kind of cheese	“Cheese”
Spices of any kind that account for up to 2% of the mass of the food product	“Spices” or “Spice mix”
Spicy herbs of any kinds that account for up to 2% of the mass of the food product	“Spicy herbs” or “Mix of spicy herbs”
Input substances of any kind used to manufacture chewing material for the chewing gum	“Gum base”
All types of crushed baked cereals	“Coating” or “Bread crumbs”
Sucrose of any kind	“Sugar”
Dextrose anhydrous and dextrose monohydrate	“Dextrose”
Glucose syrup or anhydrous glucose syrup	“Glucose syrup” or “Treacle”
Dairy protein of any kind (caseins, caseinates and whey protein) and its mixes	“Dairy protein”
Compressed cacao butter	“Cacao butter”
Skeletal muscles including the diaphragm and chewing muscles (except heart, tongue, head muscles (except chewing muscles), wrist, ante brachial and tail muscles) of “mammals” and “poultry” that are believed to be fit for human consumption together with the tissues that are naturally included in or connective to them, where the overall content of fat and connective tissue does not exceed the values cited in the table below and if they are an ingredient of another food product, except for food product	“Meat ...” with an indication of the name/ names of the kinds of animals (*), to which it belongs

ingredients falling under the definition of “meat obtained by mechanical rolling”

Continued Annex 1

Ingredients	Class name
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The maximum content of fat and connective tissue in the ingredients marked in the list of food product ingredients by the class name “Meat ...”

Kind of animals	Fat (%)	Connective tissue (%)
Mammals (except rabbits and pigs) and mixed kinds with mammals prevailing	25	25
Pigs	30	25
Poultry and rabbits	15	10

The content of connective tissue is calculated based on the ratio between the content of collagen and the content of animal protein. The content of collagen is considered that of hydroxyproline multiplied by factor 8.

If the maximum values of the content of fat and connective tissue provided in the table are exceeded but all other criteria defining the class “Meat ...” are observed, this ingredient in the list of food product ingredients is described by the class name “Meat ...” followed in brackets by the actual content in the ingredient of meat, fat and connective tissue as a percentage of the total net amount of this ingredient in the following order: “content of meat ..., fat ..., connective tissue ...”.

Annex 2
to the Technical Regulations on
Rules for Marking of Food Products

Ingredients that are indicated in the list of food product ingredients next to their class name by their special name (chemical or trade name) or by an international symbol (E Number index, EU number):

Coloring agent
Preservative
Antioxidant
Emulsifier
Thickener
Gelling Agent
Stabilizer
Taste and flavor enhancers
Oxidation agent
Acidity regulator
Anti-caking agent
Modified starch (it is not required to indicate the specific name or EU number or
E Number index)
Sweeteners
Leavening agents
Antifoaming agent
Glazing agent
Melting salt (for processed cheese and products based on processed cheese)
Flour treatment agent and flour and bread enhancers
Fixing agent
Humectant
Filler
Propellant

Annex 3
to the Technical Regulations on
Rules for Marking of Food Products

Indicating the name of flavoring agents in the list of food product ingredients

1. In the list of food product ingredients, flavoring agents must be indicated either by the words “flavoring agent(s)” or by the special name or description of the flavoring agent.

2. The word “natural” or other equivalent notion may be used in the name of the flavoring agent only in the case of the flavoring agents, whose constituent part contains only flavoring substances and/ or flavoring extracts belonging to natural flavoring substances.

3. If the name of the flavoring agent contains a reference to a kind, or plant or animal origin of the used substances, the word “natural” or other equivalent notion may be used in the name of the flavoring agent only if the constituent part of the flavoring agent has been exclusively or almost exclusively separated from the food products or from the source of the relevant flavoring agent by a proper physical or enzymatic or microbiological method, or by a traditional method of cooking food products.

Ingredients mentioned in paragraph 15 of these Technical Regulations

1. Cereals containing gluten (fibrin) (wheat, rye, barley, oat, spelt, kamut or their hybrids) and their products, except:
 - starch syrup based on wheat including glucose and its products;
 - maltodextrins based on wheat;
 - starch syrup based on barley;
 - cereals used to manufacture distillates or ethyl spirits of agricultural origin for alcoholic beverages.
2. Crustaceans and their products.
3. Eggs and their products.
4. Fish and fish products, except:
 - fish gelatin used as a carrying agent for vitamins or carotenoid preparations;
 - fish gelatin or glue used as brightening substances in beer and wine.
5. Earthnut (peanut) and its products.
6. Soybeans and their products, except:
 - fully refined soybean oil and their products;
 - natural mixed tocopheryls (E 306), natural d-alpha tocopheryl, natural d-alpha tocopheryl acetate, natural d-alpha tocopheryl succinate originating from soybeans;
 - phytosterols and phytosterol esters obtained from vegetable oils originating from soybeans;
 - plant stanol esters made from sterols of vegetable oil originating from soybeans.
7. Milk and dairy products (lactose, in particular), except:
 - whey used to manufacture distillates or ethyl spirits of agricultural origin for alcoholic beverages;
 - lactitol.
8. Almonds (*Amygdalus communis L.*), hazelnuts (*Corylus avellana*), walnuts (*Juglans regia*), cashew nuts (*Anacardium occidentale*), Pecan nuts (*Carya illinoiesis (Wangenh.) K. Koch*), South American nuts (*Berthdilletia excelsa*), pistachios (*Pistacia vera*), and nuts.

macadamia and Australian nuts (*Macadamia ternifolia*) as well as their products, except:

nuts used to manufacture distillates or ethyl spirits of agricultural origin for alcoholic beverages.

9. Celery and its products.

10. Mustard and its products.

11. Sesame seed and its products.

12. Sulfur dioxide and sulfites in concentrations exceeding 10 mg/kg or 10 mg/dm³ described as SO₂.

13. Lupine and its products.

14. Mollusks and their products.

Annex 5
to the Technical Regulations on
Rules for Marking of Food Products

Food products which marking must have additional information next to the name or
at the end of the ingredients list

Food product	Additional information
Food products that were packaged using preservative gases to prolong their shelf life.	“Packaged in a protected environment.”
Food products containing sweetening substances.	“Contains sweeteners.” This information must be specified next to the name of the food product under which it is sold.
Food products containing both sugar (sugars) and a sweetening substance (sweetening substances).	“With sugar and sweeteners.” This information must be specified next to the name of the food product under which it is sold.
Food products containing aspartame.	“Aspartame is a source of aniline. The product is not recommended for people with phenylketonuria and children under seven years old.”
Food products containing a synthetic sweetening substance (substances).	“The product is not recommended for children under seven years old.”
Food products containing over 10% of added polyols.	“Overuse may cause indigestion.”
Confectionery products or beverages containing Glycyrrhizinic acid (saponin) or salmiac salt as a result of their adding or licorice <i>Glycyrrhiza glabra</i> in a concentration of 100 mg/kg or 10 mg/dm ³ or higher.	“Contains licorice.” This information must be included at the end of the list of food product ingredients except for cases where the term “licorice” is already mentioned in the list of ingredients or next to the name of the food product under which it is sold. If the marking of the food product does not have a list of its ingredients, this information must be indicated next to the name of the food product under which it is sold.

Continued Annex 5

Food product	Additional information
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Confectionery products containing Glycyrrhizinic acid (saponin) or salmiac salt as a result of their adding or licorice *Glycyrrhiza glabra* in a concentration of 4 g/kg or higher.

“Contains licorice – people with hypertension should avoid overuse.”

This information must be included at the end of the list of food product ingredients.

If the marking of the food product does not have a list of its ingredients, this information must be shown next to the name of the food product under which it is sold.

Beverages that are sold ready for use or fast preparation in accordance with manufacturer’s instructions containing Glycyrrhizinic acid (saponin) or salmiac salt as a result of their adding or licorice *Glycyrrhiza glabra* in a concentration of 50 mg/dm³ or higher.

“Contains licorice – people with hypertension should avoid overuse.”

This information must be included at the end of the list of food product ingredients.

If the marking of the food product does not have a list of its ingredients, this information must be indicated next to the name of the food product under which it is sold.
