

An ABC Guide on
**EU Food
Packaging and
Labelling
Requirements**

QUALITYGuide

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An ABC Guide on EU Food Packaging and Labelling Requirements

This is the fourth in a series of booklets produced by the Quality Programme, as a guide to understanding the role and importance of relevant issues, under the EU Food Packaging and Labelling Requirements

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Dear Reader,

This guide is part of a series published by the Quality Programme. This programme, funded by the European Union, supports Lebanese Companies to increase their goods and services exports to foreign markets. It also aims at increasing the level of quality and safety of products distributed in the Lebanese market in order to better protect the health of the Lebanese consumers.

The Quality Programme is in the process of supporting the creation and development of institutions that will assist the business sector to comply with international standards and requirements for product manufacturing and distribution. Therefore, building a Quality Infrastructure in Lebanon is imperative.

Such infrastructure consists of testing and calibration laboratories, inspection and certification bodies, standardisation and accreditation institutes, and governmental organisations that are responsible of products verification, certification and other activities.

It is a fact that some issues related to Quality Infrastructure might be confusing. Therefore, these guides are intended to explain these different aspects. They are not reference books, but simply introductory channels to different quality related topics.

Nevertheless, the guides provide solid references to documents and websites that contain more elaborate, detailed and specific information.

The major objective is to provide useful and accessible updates to everyone. Suggestions are highly appreciated and accepted through the contact details of the Quality Programme.

We hope that you will benefit from this ABC Guide which is proposed to assist you in better understanding related quality issues.

Ali Berro, PhD
Director, Quality Programme

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1 - INTRODUCTION

Methods of preserving and distributing foods are an essential part of our daily life and standard of living. Modern packaging techniques, along with labelling and transportation play an important role in our complex modern economy. Packaging expenditures in the world are close to \$300 billion USD per year. As such, the packaging industry is one of the most important industries in the world, as well as in Lebanon.

The functions of a package are basically to contain, protect, preserve, transport, dispense, inform about and advertise the product.

The physical design of the package, its structure, materials and engineering take care of the first five functions. The labelling and external finishing takes care of the last two.

Governments involved in the protection of the health of their citizens, the implementation of fair trade rules and practices and the protection of the environment, have legislated on packaging design, materials and labelling.

This simplified guide has been prepared under the Quality Programme, hosted at the Ministry of Economy and Trade, as part of its dissemination activities, aimed at increasing the acceptance of Lebanese goods in international markets and particularly through the 27 EU countries.

2- EU FOOD LEGISLATION OVERVIEW

The EU is fully aware of the need to reform, improve and harmonise food legislation. In recognition of this, it established an independent EU Food Authority in 2002 (www.efsa.europa.eu/). In close collaboration with national authorities and in open consultation with its stakeholders, the European Food Safety Authority (EFSA) provides objective scientific advice on all matters with a direct or indirect impact on food and animal feed safety, including animal health and welfare and plant protection.

Responsibility for proposing, debating and adopting EU legislation falls to the European Commission, the Council of Ministers and the European Parliament. The two main legal instruments for implementation of Community law are directives and regulations. A directive ‘directs’ Member States to implement the measure in national law, usually by a specific deadline. A regulation is directly applicable and binding in its entirety without any legislative action by the Member State. The European Community has followed a dual approach in harmonising legislation on foodstuffs:

- Horizontal legislation, which covers aspects that are common to all foodstuffs, such as additives, labelling requirements, etc. for example:
 - Council Directive 2000/13/EC on the labelling, presentation and advertising of foodstuffs and its subsequent amendments, the most recent being in 2006
 - Council Directive 94/62/EC and its subsequent amendments, aimed at preventing the production of packaging waste; reusing packaging; recycling and other forms of recovering packaging

- waste; and reducing the final disposal of such waste
- Vertical legislation, which regulates the manufacture and marketing of specific products – for example :
 - Cocoa and chocolate products: Directive 2000/36/EC
 - Sugars: Directive 2001/111/EC
 - Honey: Directive 2001/110/EC
 - Fruit juices and similar products: Directive 2001/112/EC
 - Wholly dehydrated preserved milk : Directive: 2001/114/EEC
 - Coffee extracts and chicory extracts: Directive: 1999/4/EC
 - Fruit jam, jellies, marmalades and chestnut puree: Directive 2001/113/EC

The objective of the Directives is to ensure that consumers are provided with essential information regarding the composition of the product, its manufacturer and its methods of storage and preparation, which are necessary to ensure consumer safety and fair competition. Producers and manufacturers are free to provide whatever additional information they may wish, provided that this is accurate and does not mislead the consumer. In addition to the general rules laid down in the horizontal Directive, a number of vertical texts contain specific mandatory labelling provisions, such as Community rules on wine, fresh fruit and vegetables, eggs and the specific directives on foodstuffs for particular nutritional purposes. There is also legislation governing the provision of additional information by manufacturers on a voluntary basis. For example, nutritional labelling is not obligatory, but if manufacturers wish to make nutritional claims they must do so in accordance with a standardised format. Similarly, there are rules governing the use of organic labelling on products. The responsibility for verifying claims made on labels lies with the Member States.

3 - GENERAL FOOD LABELLING REQUIREMENTS

Foodstuffs for sale to the consumer or intended for supply to restaurants, hospitals, canteens and mass caterers in the EU, must be labelled, presented and advertised correctly. All labelling and methods used must:

- be easy to understand
- be easily visible, clearly legible and indelible
- protect public health
- prevent fraud in trade
- protect industrial and commercial property rights
- Be in an easily understood language for the consumer

For pre-packaged foodstuffs, the compulsory labelling details should appear on the packaging or a label attached to it. For pre-packaged foodstuffs intended for mass caterers (foodstuffs sold in bulk), the compulsory labelling particulars should appear on commercial documents while the name under which it is sold, the date of durability or use-by-date and the name of manufacturer, should appear on the external packaging.

3.1 Compulsory Labelling Information

The following information is compulsory on the labelling of foodstuffs:

- (a) The name under which the product is sold
- (b) The list of ingredients including all the ingredients in descending order of weight as recorded at the time of their use in the manufacture of the foodstuff, preceded by a suitable heading which includes the word 'ingredients'
- (c) The net quantity of pre-packaged foodstuffs in metric units (litre, centilitre, millilitre) for liquids and (kilogram, gram) for non-liquids
- (d) The date of minimum durability consisting of day, month and year in that order and preceded by the words 'best before' or 'best before end' or the 'use by' date for highly perishable goods

- (e) Any special storage conditions or conditions of use
- (f) The name or business name and address of the manufacturer, packer or EU seller
- (g) Particulars of the country of origin in cases where failure to give such particulars might mislead the consumer as to the true origin of the foodstuff
- (h) Usage instructions, when it would be impossible to make appropriate use of the foodstuff in the absence of such instructions
- (i) For beverages containing more than 1.2 % by volume of alcohol, the actual alcoholic strength by volume
- (j) Lot marking on pre-packaged foodstuffs with the marking preceded by the letter 'L', except in cases where it is clearly distinguishable from other indications on the label

3.2 Language

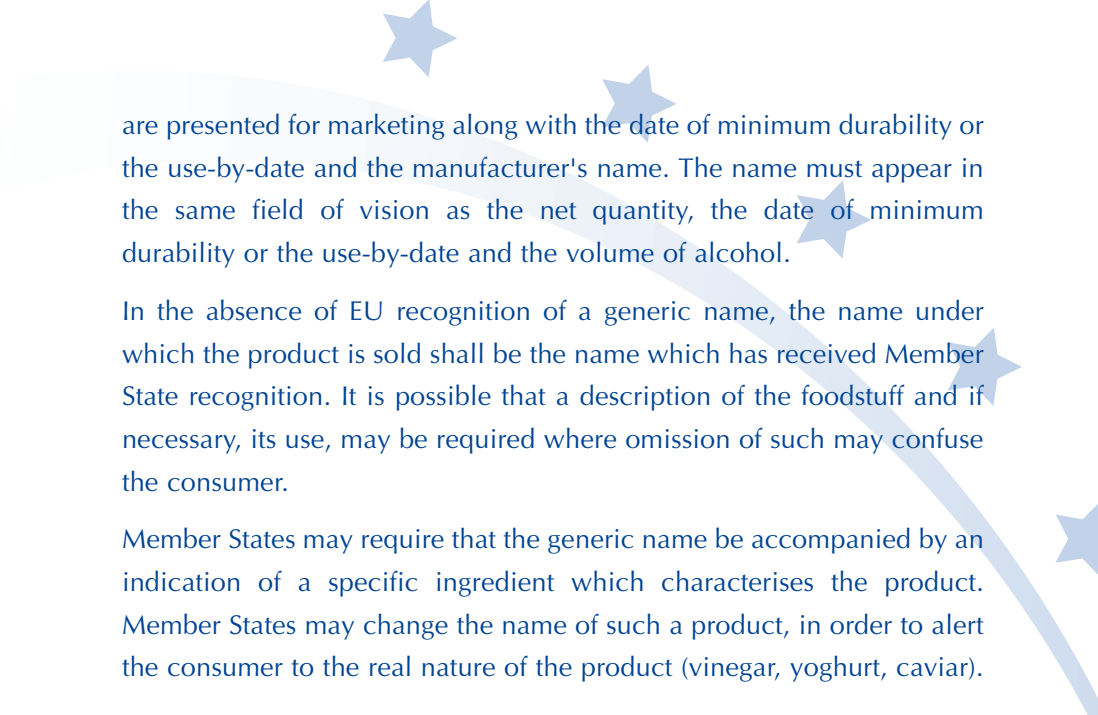
Labelling should be drafted in or at least translated into, the official language(s) of the country of marketing, permitting the use of foreign terms and expressions, on condition that this does not impair the consumer's understanding.

3.3 The Name of the Product (generic name)

Foodstuffs must be labelled with their generic name. No trademark, brand name or marketing name may be substituted for the name, but rather may be used as an addition. The name under which the product is sold shall include or be accompanied by particulars as to the physical condition of the foodstuff or the specific treatment to which it has undergone (powdered, freeze-dried, deep-frozen, concentrated, smoked) where omission of such information may confuse the purchaser.

Any foodstuff that has been treated with ionizing radiation must clearly indicate either 'irradiated' or 'treated with ionizing radiation'.

The name must appear on the external packaging in which the foodstuffs



are presented for marketing along with the date of minimum durability or the use-by-date and the manufacturer's name. The name must appear in the same field of vision as the net quantity, the date of minimum durability or the use-by-date and the volume of alcohol.

In the absence of EU recognition of a generic name, the name under which the product is sold shall be the name which has received Member State recognition. It is possible that a description of the foodstuff and if necessary, its use, may be required where omission of such may confuse the consumer.

Member States may require that the generic name be accompanied by an indication of a specific ingredient which characterises the product. Member States may change the name of such a product, in order to alert the consumer to the real nature of the product (vinegar, yoghurt, caviar).

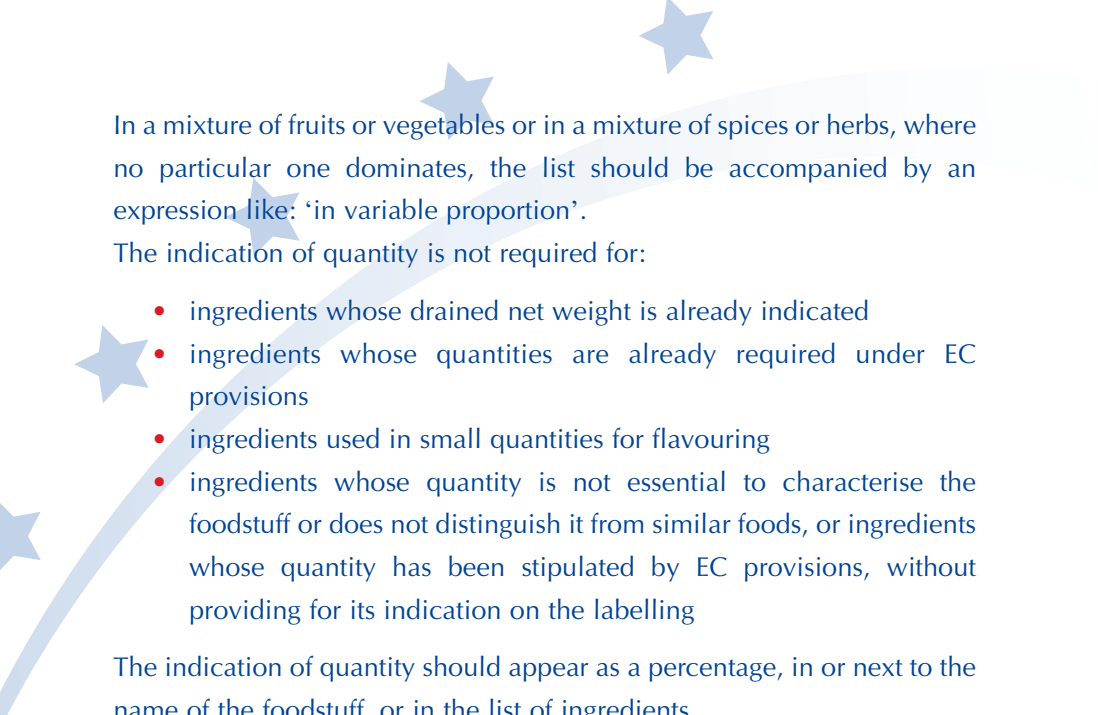
3.4 List of Ingredients

All ingredients should be listed in descending order of weight, preceded by the word 'ingredients'.

Compound ingredients, constituting less than 25 % of the product (except in the case of additives) need only be labelled under their own name. Compound ingredients constituting more than 25 % of the product, may be included in the list of ingredients under their own designation, in terms of overall weight, provided that it is immediately followed by a list of ingredients.

If an ingredient or category of ingredients appears in the name under which the foodstuff is sold, the quantity of that ingredient must be expressed as a percentage, or the category must be mentioned in the list.

Water and volatile products are to be listed in the order of their finished product weight. Water content need not be specified where water is used during the manufacturing process for reconstitution of ingredients in concentrated or dehydrated form or in the case of a liquid medium, not normally consumed.



In a mixture of fruits or vegetables or in a mixture of spices or herbs, where no particular one dominates, the list should be accompanied by an expression like: ‘in variable proportion’.

The indication of quantity is not required for:

- ingredients whose drained net weight is already indicated
- ingredients whose quantities are already required under EC provisions
- ingredients used in small quantities for flavouring
- ingredients whose quantity is not essential to characterise the foodstuff or does not distinguish it from similar foods, or ingredients whose quantity has been stipulated by EC provisions, without providing for its indication on the labelling

The indication of quantity should appear as a percentage, in or next to the name of the foodstuff, or in the list of ingredients.

3.4.1 Substances not regarded as ingredients

The following shall NOT be regarded as ingredients:

- the constituents of an ingredient which have been temporarily separated during the manufacturing process and later reintroduced, but NOT in excess of their original proportions
- additives whose presence in a given foodstuff is solely due to the fact that they were contained in one or more ingredients of that foodstuff, provided that they serve no technological function in the finished product
- additives which are used as processing aids
- substances used in quantities which are strictly necessary as solvents or media for additives or flavouring

3.4.2 Ingredients by ingredient category

The following categories of ingredients (listed under Definition in table) may be designated by the name of the category (listed under Designation) rather than the specific name.

Categories of ingredients

Definition	Designation
Refined oils other than olive oil	'vegetable oil' or 'animal oil' with specific indication of origin
	'hydrogenated' must be indicated with hydrogenated oil or fat
Refined fats	'vegetable fat' or 'animal fat' with specific indication of origin
Mixtures of flour from 2 or more cereal species	'flour' with a list of cereals from which it was obtained in decreasing order of weight
Starches/modified starches	'starch' with an indication of specific vegetable origin, when ingredient may contain gluten
Species of fish as ingredient	'fish', if not a specific species
Types of cheese as ingredient	'cheese'
Spices less than 2 % of weight of foodstuff	'spice(s)' or 'mixed spices'
Herbs less than 2 % of weight foodstuff	'herb(s)' or 'mixed herbs'
Gum preparation for gum base	'gum base'
Crumbed baked cereal products	'crumbs' or 'rusks'
Types of sucrose	'sugar'
Anhydrous dextrose/dextrose monohydrate	'dextrose'
(anhydrous) Glucose syrup	'glucose syrup'
Milk proteins (caseins, caseinates and whey proteins)/milk mixtures	'milk proteins'
Various forms of cocoa butter	'cocoa butter'
Crystallised fruit less than 10% of weight	'crystallised fruit'
Mixtures of vegetables less than 10% of weight	'vegetables'
Wine	'wine'

3.4.3 Categories of ingredients by name of category

The following categories of ingredients must be designated by the name of their category, followed by their specific name or EEC number:

- Colours, emulsifiers, stabilisers, acidity regulators, sweeteners, glazing agents, firming agents, propellant gases, preservatives, thickeners, flavour enhancers, anti-caking agents, raising agents, emulsifying salts, humectants, anti-oxidants, gelling agents, acids, modified starches, anti-foaming agents, flour treatment agents, bulking agents

3.4.4 Foodstuffs with non mandatory list of ingredients

The following foodstuffs do NOT require a list of ingredients:

- fresh fruit and vegetables
- carbonated water
- fermentation vinegars derived from a single basic product, provided that no other ingredient has been added
- cheese, butter, fermented milk and cream, provided that no ingredient has been added other than lactic products, enzymes and micro-organism cultures essential to manufacture
- products consisting of a single ingredient where the trade name is identical or enables the nature of the ingredient to be identified

3.5 Net Quantity

The net quantity of pre-packaged foodstuffs should be expressed in metric units (litre, centilitre, millilitre) for liquids and (kilogram, gram) for non-liquids. The nominal quantity (weight or volume) must be indicated on all pre-packages made up in accordance with this directive. The EEC sign, a small 'e' of at least 3 mm high, placed in the same field of vision, constitutes a guarantee by the packer or importer that the pre-package has been made under the supervision of the competent authority in an EU Member State, subject to the statistical requirements of the relevant metrological directives.

However, this labelling is NOT compulsory for foodstuffs:

- which are subject to considerable losses in their volume or mass
- sold by number or weighed in the presence of the purchaser
- with a net quantity less than 5 g or 5 ml (except herbs and spices)

Where a solid foodstuff is presented in a liquid medium, the drained net weight of the foodstuff shall also be indicated on the labelling.

If a pre-package item consists of two or more individual packages which are NOT regarded as units of sale containing the same quantity of the same product, the net quantity shall be given by indicating the total net quantity and the total number of individual packages .

If the package is a measuring container and if the indication of its nominal capacity is visible under normal conditions of presentation, it is NOT necessary to indicate the nominal volume of contents.

3.5.1 Markings and inscriptions

Pre-packaged foodstuffs must have the following markings:

- (a) The indication of the quantity (also known as nominal weight or nominal volume) must be marked in figures of specific sizes (see chart), depending upon the quantity of the contents and must be followed by the symbol for the unit of measurement (l, cl, ml or kg, g) or the name of the unit

Figures of Specific Sizes	
Size of Indication	Volume of Contents
at least 6 mm high	if greater than 100cl or 1000g
at least 4 mm high	between 100cl or 1000g and 20cl or 200g
at least 3 mm high	between 20cl or 200g and 5cl or 50g
at least 2 mm high	less than 5cl or 50g

- (b) a mark or description must identify the packer or the EU seller
- (c) a small 'e', at least 3 mm high, must accompany the nominal weight or nominal volume (this letter should have the same form shown in the drawing contained in section 3 of Annex II to Directive 71/316/EEC)

3.6 Date of minimum durability

The date of minimum durability shall be the date, until which the foodstuff retains its specific properties, when properly stored. The date of minimum durability must be indicated or a reference to where the date is given on the labelling and should be preceded by 'best before' (when the date includes an indication of the day) or 'best before end' (in other cases).

The date should consist of the day, month and year in this order however, for foodstuffs which:

- will NOT keep longer than three months, day and month must be indicated
- will keep within three and eighteen months, month and year must be indicated
- will keep for more than 18 months, year must be indicated

If need be, a description of the storage conditions should follow the date of minimum durability if the storage influences the durability of the product. The date of minimum durability should appear in the same field of vision as the generic name and net quantity.

The date of durability is NOT required for:

- fresh fruit and vegetables
- wines; liqueur wines; sparkling wines; aromatised wines
- beverages containing 10 % or more by volume of alcohol; soft drinks; fruit juices; fruit nectars and alcoholic beverages in individual containers of more than 5 litres

- bakers and pastry cook products normally consumed within 24 hours of manufacture
- vinegar
- cooking salt
- solid sugar
- confectionary products of flavoured and/or coloured sugars
- chewing gums
- individual portions of ice-cream

3.6.1 'Use By' Date

The phrase 'use by' along with the date, shall replace the date of minimum durability in foodstuffs that are highly perishable and therefore likely to constitute danger to human health, after a short period of time.

The 'use by' date should consist of the day, month and possibly the year in encoded form or a reference to where the date is given on the labelling. The 'use by' phrase should be followed by a description of the storage conditions, if the storage influences the durability of the product.

3.7 Storage conditions and conditions of use

Storage conditions and conditions of use can be indicated anywhere on the label however, they must follow the date of durability, if storage influences the durability of the foodstuff.

3.8 Manufacturer's Name

The name or business name and address of the manufacturer or packer or the EU seller must be indicated. Member States may require that the indication of the factory or packaging centre in respect of domestic production be indicated.

3.9 Country of Origin

The country of origin must be stated in cases where failure to include such particulars might mislead the consumer.

3.10 Instructions on how to use

Instructions of use shall be indicated in such a way as to enable appropriate use of the foodstuff.

3.11 Actual Alcoholic Strength

The figure for alcoholic strength shall be given to not more than one decimal place followed by the ‘% vol’ symbol and may be preceded by the term ‘alcohol’ or ‘alc’. The actual alcoholic strength should be in the same field of vision as the product name, net quantity and minimum durability or use by date.

3.12 Lot Marking

Foodstuffs must be accompanied by an indication of the lot to which the foodstuff belongs and shall be preceded by the letter ‘L’ except in cases where it is clearly distinguishable from the other indications on the label.

For pre-packaged foodstuffs, the lot marking shall appear on the pre-packaging or on a label attached to it. For non pre-packaged foodstuffs, the lot marking shall appear on the packaging or on the container or on the relevant commercial documents that accompany the foodstuffs.

Lot marking is NOT necessary for:

- agricultural products sold or delivered to temporary storage, preparation or packaging stations, transported to producers organisations or collected for immediate integration into an operational preparation or processing system
- foodstuffs sold in bulk to the consumer

- packages or containers with the largest side having an area less than 10 cm²
- individual portions of ice cream, though it must appear on the combined package
- foodstuffs whose lot size is determined by the date of minimum durability or ‘use-by-date’, provided that date consists of a specified day and month

3.13 Bar Codes

Although not mandated by EU legislation, bar codes or Electronic Article Numbers (EAN) are required by different Member States and by other market players e.g retail chain. These consist for each foodstuff package of a unique 13 digits identifier summarising the origin, identity, contents and size of the package.

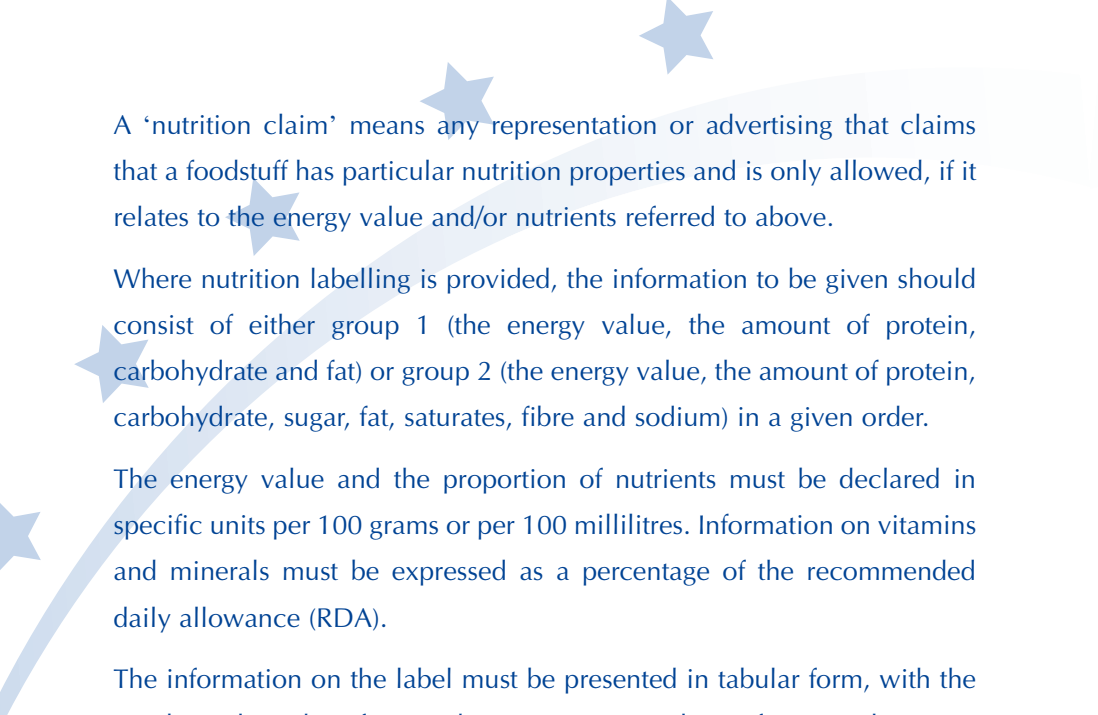
4 - PARTICULAR FOOD LABELLING REQUIREMENTS

4.1 Nutritional labelling

Nutritional labelling is NOT compulsory except when a nutrition claim is made in the labelling, presentation or advertising of the product or when it is required by a specific EU directive.

Member States (MS) may require that products for sale to the ultimate consumer or mass caterers without packaging or which will be packaged at the time of sale, provide nutritional labelling.

Nutrition labelling rules are laid down in Council Directive 90/496/EEC. Nutrition labelling is not mandatory in the EU unless a nutrition claim is made on the label or in advertising messages. ‘Nutrition labelling’ means any information on the label that relates to energy values present in significant amounts for the following nutrients: protein, carbohydrate, fat, fibre, sodium, vitamins and minerals.



A 'nutrition claim' means any representation or advertising that claims that a foodstuff has particular nutrition properties and is only allowed, if it relates to the energy value and/or nutrients referred to above.

Where nutrition labelling is provided, the information to be given should consist of either group 1 (the energy value, the amount of protein, carbohydrate and fat) or group 2 (the energy value, the amount of protein, carbohydrate, sugar, fat, saturates, fibre and sodium) in a given order.

The energy value and the proportion of nutrients must be declared in specific units per 100 grams or per 100 millilitres. Information on vitamins and minerals must be expressed as a percentage of the recommended daily allowance (RDA).

The information on the label must be presented in tabular form, with the numbers aligned or if space does not permit, in linear form in a language easily understood by the purchaser.

4.1.1 Format for Nutritional Labelling

The labelling must consist of a numerical declaration of nutrients expressed per 100 g or per 100 ml or per serving (as quantified on the label) or per portion (provided that the number of portions contained in the package is stated). The information should be presented in tabular form, with the numbers aligned if space permits or where space does NOT permit, in linear form. The amounts should be those of the foodstuff as sold and this information may relate to the foodstuff after preparation, provided that sufficiently detailed preparation instructions are given and the information relates to the foodstuff, as prepared for consumption.

Where nutritional labelling is provided, the information to be given shall consist of either group (1) or group (2) plus the claims of the nutrients should be declared.



Group 1

For a nutritional claim relating to energy, protein, carbohydrate or fat:

- energy value in kJ (Kilo Joule) and kcal (Kilo Calorie)
- protein content in g
- carbohydrate content in g
- fat content in g

Group 2

For a nutritional claim made for sugars, saturates, fibre or sodium:

- energy value in kJ and kcal
- protein content in g
- carbohydrate content in g
- sugars content in g
- fat content in g
- saturates content in g
- fibre content in g
- sodium content in g

Details concerning quantities of the following may also be included:

- starch content in g
- polyols content in g
- mono-unsaturates content in g
- polyunsaturates content in g
- cholesterol content in mg, or
- Minerals or vitamins as listed in the Vitamins and Mineral Declarations section (see below)

Where sugars and/or polyols and/or starch are declared, this declaration shall immediately follow the declaration of the carbohydrate content in the following manner:

carbohydrate content in g	of which	<ul style="list-style-type: none"> • sugars content in g • polyols content in g • starch content in g
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Where the amount and/or type of fatty acid and/or the cholesterol rate is declared, this declaration shall immediately follow the declaration of the total fats in the following manner:

4.1.2 Vitamin and minerals declarations format

fat content in g	of which	<ul style="list-style-type: none"> • saturates content in g • mono-unsaturates in g • polyunsaturates in g • cholesterol content in mg
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Information on vitamins and minerals must be expressed as a percentage of the recommended daily allowance (RDA) and this percentage may be given in graphical form, in the following manner:

Vitamin and Mineral Declarations					
Nutrition	Unit	RDA	Nutrition	Unit	RDA
Vitamin A	µg	800	Vit. B12	µg	1
Vitamin D	µg	5	Biotin	mg	0.15
Vitamin E	mg	10	Pantothenic Acid	mg	6
Vitamin C	mg	60	Calcium	mg	800
Thiamin	mg	1.4	Phosphorus	mg	800
Riboflavin	mg	1.6	Iron	mg	14
Niacin	mg	18	Magnesium	mg	300
Vitamin B6	mg	2	Zinc	mg	15
Folacin	µg	200	Iodine	µg	150

In deciding what constitutes a significant amount, as a rule 15 % of the RDA supplied by 100 g or 100 ml or per package if the package, contains only a single portion, should be taken into consideration.

4.1.3 Declaration of energy

The energy value should be calculated using the following conversion factors with the kJ preceding the kcal:

- Carbohydrate (except polyols): 17 kJ/g - 4 kcal/g
- Polyols: 10 kJ/g - 2.4 kcal/g
- Protein: 17 kJ/g - 4 kcal/g
- Fat: 37 kJ/g - 9 kcal/g
- Alcohol (ethanol): 29 kJ/g - 7 kcal/g
- Organic acid: 13 kJ/g - 3 kcal/g

4.1.4 Calculation of declared values

The declared values for nutrients, micronutrients and fibre, shall be average values based on:

- (a) The manufacturer's analysis of the food
- (b) a calculation from the known or actual average values of the ingredients used
- (c) a calculation from generally established and accepted data

4.2 Organic labelling

Council Regulation 2092/91 (art. 2) provides for an EU wide protection of certain terms used to indicate to the consumer that a food or food product has been produced in accordance with the EU's organic production rules.

While organic standards have been set at the EU level, implementation and enforcement of the regulation is the responsibility of the individual Member States. This Member State responsibility also extends to imports of organic products. In order to import U.S. organic products, EU importers must work through their designated Member State authority to

obtain an import authorisation. These authorisations are granted on a case-by-case basis, subject to Member State review of two main elements:

- The organic standards and inspection measures applied by the certifier of the product
- The certifier's compliance with EN 45011 or ISO Guide 65

The importer must demonstrate that the product was produced according to standards equivalent to the EU standard. In addition, the importer must provide evidence that the certifier of the product has been accredited to EN 45011/ISO 65, by an authority recognised by the Member State. Individual Member States may have different criteria for judging compliance with these requirements.

4.3 Quantitative ingredients declaration (QID)

Quantitative ingredients declaration is mandatory in the following cases:

- where the ingredient or category of ingredients appears in the name under which the foodstuff is sold: e.g. strawberry ice cream - QID for strawberries fruit pie - QID for total fruit content
- where the ingredient or category of ingredients is usually associated with that name by the consumer: e.g. goulash soup - QID for beef
- where the ingredient or category of ingredients is emphasised on the labelling in words (e.g. 'made with butter'), pictures (e.g. of a cow to emphasise dairy ingredients) or graphics (different size, colour and/or style of print)
- where the ingredient or category of ingredients is essential to characterise a foodstuff and to distinguish it from similar products

The QID declaration must be indicated in or immediately next to the name under which the product is sold unless a list of ingredients is voluntarily indicated on the label in which case the quantity may appear in the list. The quantity of the ingredient, expressed as a percentage, must

correspond to the quantity of the ingredient(s) actually used in the preparation of the product.

The QID requirement DOES NOT apply to constituents naturally present in foods and which have not been added as ingredients e.g. caffeine (in coffee) and vitamins and minerals (in fruit juices). QID declarations are not needed in a number of cases, e.g. when products state the drained net weight or where an ingredient is used for purposes of flavouring. QID declarations CANNOT replace nutrition labelling.

Commission Directive 1999/10/EC provides for derogations from the QID requirement:

- where the wording 'with sweeteners' or 'with sugar(s) and sweetener(s)' accompanies the name under which a foodstuff is sold
- where the addition of vitamins and minerals is subject to nutrition labelling
- where foodstuffs are concentrated or dehydrated

4.4 Quinine and caffeine

Quinine and caffeine labelling is compulsory when they have been used in the production or preparation of foodstuffs (usually tonic waters and energy drinks). Quinine and caffeine must be mentioned in the ingredients list, preceded by the term 'flavouring'. Beverages containing more than 150 mg of caffeine per litre will have to be labelled with 'high caffeine content', followed by the caffeine content expressed in mg/100 ml

4.5 Phytosterols & phytostanols

To reduce cholesterol, phytosterols, phytosterol esters, phytostanols and Phytostanol esters added to foods and food ingredients must be designated in the label respectively by the terms 'plant sterols', 'plant sterol esters', 'plant stanols' or 'plant stanol esters'.

4.6 Glycyrrhizinic acid and its ammonium salt

Specific labelling rules apply to confectionery and beverages containing glycyrrhizinic acid and its ammonium salt (liquorice).

4.7 Egg labelling

The mandatory marking of grade A eggs (fresh eggs for human consumption) by a code designating the producer and farming method entered into force on January 1, 2004. Each egg produced in the EU has to be stamped individually with one of the following codes indicating the farming method: O = organic, 1 = free range, 2 = barn, 3 = cage.

4.8 Beef labelling

A compulsory beef labelling scheme has been in place since September 2000. Full implementation of the beef labelling scheme went into effect on January 1, 2002. Under this scheme, labels for all bovine meat must indicate the following information:

- ‘Born in: third country’
- ‘Reared in: third country or third countries’

The above can be combined if the animal was born, raised and slaughtered in the same third country, i.e. ‘Origin: third country’

- ‘Slaughtered in: third country / approval number of slaughterhouse’
- ‘Cutting in : third country / approval number of cutting plant’

A traceability code linking the meat to the animal or a group of animals representing the production of maximum one day.

Special labelling requirements for meat of bovine animals aged 12 months or less apply. The use of the sales description ‘veal’ is not allowed for meat of bovine animals aged more than 12 months

4.9 Allergen labelling

Since November 2005, it has been mandatory to indicate the presence of

12 specified groups of allergenic ingredients on food labels. Allergen labelling also extends to alcoholic beverages.

4.10 Labelling of genetically modified food (GMO) products

For GMO products, the wording to be used on the label should be as follows:

- (a) Where the food consists of more than one ingredient, the following wording must follow immediately after the ingredient concerned, in brackets: ‘genetically modified’ or ‘produced from genetically modified’ [name of ingredient]. A compound ingredient with a constituent X which is produced from a GMO Y must be labelled ‘contains X produced from genetically modified Y’.
- (b) Where the ingredient is designated by the name of a category, the following wording must be used in the list of ingredients: ‘contains genetically modified [name of organism]’ or ‘contains [name of ingredient] produced from genetically modified [name of organism]’.

Example: for vegetable oils containing rape oil produced from genetically modified rape, the reference ‘contains rape oil from genetically modified rape’ must appear in the list of ingredients.

- (c) Where there is no list of ingredients, the words ‘genetically modified’ or ‘produced from genetically modified [name of organism]’ must appear clearly in the labelling.

Example 1: ‘a spirit containing caramel produced from genetically modified maize’.

Example 2: ‘genetically modified sweet maize’

- (d) If the product consists of or contains GMO e.g. sweet maize in a Mexican salad, the label must state ‘genetically modified sweet maize’

The designations in (a) and (b) may appear in a footnote to the ingredients list, provided they are printed in a font at least the same size as that of the list of ingredients or, where there is no list of ingredients, clearly on the labelling.

5 - SPECIFIC FOODSTUFF CATEGORIES

The EU has issued vertical legislation through directives and regulations addressing the manufacturing, packaging and labelling of particular foodstuff categories. These regulations apply in addition to the general and particular requirements for labelling as follows:

- **Coffee and chicory extracts**
- **Products added to improve the organoleptic properties of foods**
 - Food enzymes
 - Food additives - additives other than authorised colours and sweeteners
 - Colourants
 - Sweeteners
 - Flavourings
 - Chemically defined flavouring substances
 - Smoked flavourings
- **Foods for infants and young children**
 - Infant formule
 - Cereal-based foods
- **Special diets**
 - Foodstuffs intended for particular nutritional uses
 - Foods used in energy-restricted diets for weight reduction
 - Dietary foods for special medical purposes

- 
- Food supplements
 - Vitamins
 - **Fats, meats**
 - Identification and labelling of beef and veal
 - Edible oils and fats: level of erucic acid
 - Spreadable fats
 - **Milk derivatives**
 - Partly or wholly dehydrated preserved milk
 - Edible caseins and caseinates
 - **Beverages**
 - Definition, description and presentation of aromatised drinks
 - Labelling of alcoholic beverages
 - Definition, description and presentation of spirit drinks
 - Labelling of wine
 - Natural mineral waters
 - Fruit juices and similar products
 - **Sugars, honey**
 - Sugars
 - Fruit jams
 - Cocoa and chocolate
 - Honey
 - **Novel foods and novel food ingredients**

6 - FOOD PACKAGING MATERIALS AND DESIGN

6.1 Packaging design

6.1.1 Identification system

Packaging shall bear the appropriate marking either on the packaging itself or on the label. It shall be clearly visible and easily legible. The marking shall be appropriately durable and lasting including when the packaging is opened.

The numbering shall be from:

- (a) 1 to 19 for plastic
- (b) 20 to 39 for paper and cardboard
- (c) 40 to 49 for metal
- (d) 50 to 59 for wood
- (e) 60 to 69 for textiles
- (f) 70 to 79 for glass

The identification system may also use the abbreviation for the relevant materials such as HDPE: high density polyethylene. Materials may be identified by a numbering system and/or abbreviation. The identification marks shall appear in the centre of or below the graphical marking indicating the reusable or recoverable nature of the packaging.

6.1.2 Applicable EU standards

Essential requirements on the composition and the reusable and recoverable, including recyclable nature of packaging exist in different EU standards relating to:

- (a) criteria and methodologies for life-cycle analysis of packaging
- (b) methods for measuring and verifying the presence of heavy metals and other dangerous substances in the packaging and their release into the environment from packaging and packaging waste
- (c) criteria for a minimum content of recycled material in packaging

- for appropriate types of packaging
- (f) criteria for recycling methods
 - (e) criteria for composting methods and produced compost
 - (f) criteria for the marking of packaging

6.1.3 Manufacturing and composition requirements for packaging

- (a) Packaging shall be so manufactured that the packaging volume and weight be limited to the minimum adequate amount to maintain the necessary level of safety, hygiene and acceptance for the packaged product and for the consumer
- (b) packaging shall be designed, produced and commercialised in such a way to permit its reuse or recovery, including recycling and to minimise its impact on the environment when packaging waste or residues from packaging waste management operations are disposed of
- (c) Packaging shall be so manufactured that the presence of noxious and other hazardous substances and materials as constituents of the packaging material or of any of the packaging components is minimised with regard to their presence in emissions, ash or leachate when packaging or residues from management operations or packaging waste are incinerated or landfilled

6.1.4 Requirements specific to the reusable nature of packaging

- (a) The physical properties and characteristics of the packaging shall enable a number of trips or rotations in normally predictable conditions of use
- (b) Possibility of processing the used packaging in order to meet health and safety requirements for the workforce
- (c) Fulfil the requirements specific to recoverable packaging when the packaging is no longer reused and thus becomes waste

6.1.5 Requirements specific to the recoverable nature of packaging material

Packaging must be manufactured in such a way as to enable the recycling of a certain percentage by weight of the material used into the manufacture of marketable products, in compliance with current standards in the EU

- **Energy:** packaging waste processed for the purpose of energy recovery shall have a minimum inferior calorific value to allow optimisation of energy recovery
- **Composting:** packaging waste processed for the purpose of composting shall be of such biodegradable nature that it should NOT hinder the separate collection and the composting process or activity into which it is introduced
- **Biodegradable Material:** biodegradable packaging waste shall be of such a nature that it is capable of undergoing physical, chemical, thermal or biological decomposition such that most of the finished compost ultimately decomposes into carbon dioxide, biomass and water

6.1.6 Concentration of heavy metals

The sum of concentration levels of lead, cadmium, mercury and hexavalent chromium present in packaging or packaging components shall NOT exceed 100 ppm (parts per million) by weight.

Derogations apply to plastic crates and plastic pallets manufactured in a controlled recycling process. The recycled material must originate from other plastic crates or pallets and the introduction of external material should be the minimum technically feasible, up to a maximum of 20% by weight.

6.2 Food contact materials and articles

Framework Regulation (EC) No. 1935/2004 of October 27, 2004 came into effect on December 3, 2004 implementing a new approach to regulate the functioning of the internal market in relation to materials and articles intended to come into contact, directly or indirectly with food. It requires that materials and articles, including active and intelligent materials and articles, must be manufactured in compliance with good manufacturing practice (GMP) such as detailed in regulation (EC) No. 2023/2006 of 22 December, 2006 so that, under their normal or foreseeable conditions of use, they do not transfer their constituents to foodstuffs in quantities which could:

- endanger human health
- bring about an unacceptable change in the composition of the foodstuff
- bring about a deterioration in the organoleptic characteristics of the foodstuff

Special requirements apply to active materials and articles that may bring about a change in the composition or organoleptic characteristics of the food, similar to those on food additives subject to the provisions of Directive 89/107/EEC. As for substances deliberately incorporated into active materials to be released into the food shall be considered to be ingredients subject to Directive 2000/13/EC.

Regulation (EC) No. 1935/2004 does not apply to the covering or coating substances such as substances covering cheese rinds, prepared meat products or fruit, which form part of the foodstuffs and may be consumed together with those foodstuffs but it applies to those covering or coating materials that do not form part of the food and are not intended to be consumed together with it.

Materials listed in Annex I of Regulation (EC) No. 1935/2004

Vitamin and Mineral Declarations

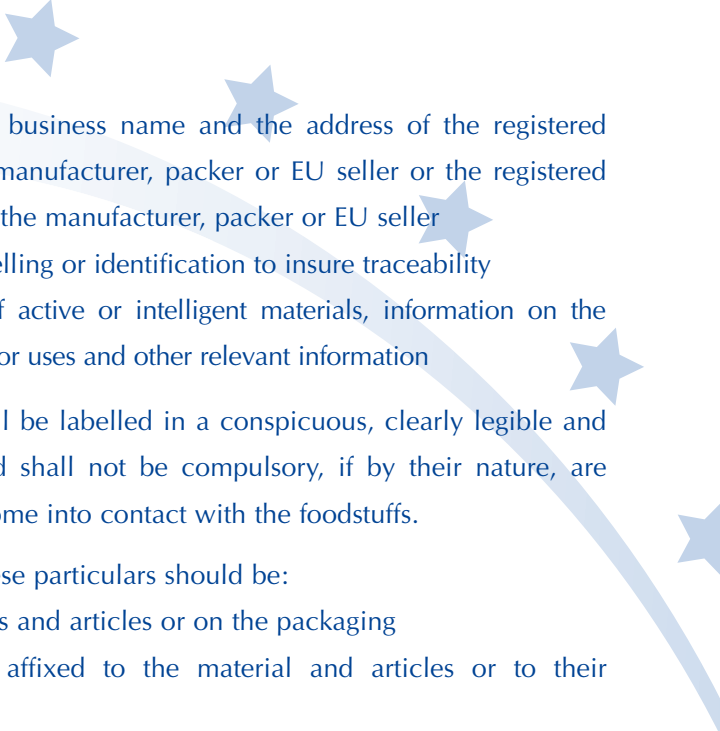
- | | |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <ul style="list-style-type: none">• Active and intelligent materials & articles• Adhesives• Ceramics• Cork• Rubbers• Glass• Ion-exchange resins• Metals & Alloys | <ul style="list-style-type: none">• Paper & board• Plastics• Printing inks• Regenerated cellulose• Silicones• Textiles• Vanishes and coatings• Waxes• Wood |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|

The listed materials may be subject to specific measures that may include a list of authorised substances for manufacture, purity standards, special conditions, specific limits on the migration of constituents into food, overall limits on migration of constituents into food, provisions aimed at protecting human health, rules for checking compliance, specific provisions to insure traceability at all stages of manufacture, processing, and distribution, additional labelling requirements,.

The European Food Safety Authority has been invested with the responsibility of all matters relating to public health, and the authorisation of new substances to be used in contact with food. Its web site can be consulted for all EU legislation applicable to food contact materials including but not limited to plastics, ceramics, blowing agents, plasticisers, regenerated cellulose film, vinyl chloride monomer, rubber teats and soothers and epoxy derivatives.

If materials are not subject to specific EU legislation, materials and articles not already in contact with foodstuffs must, when placed on the market, be accompanied by:

- (a) The words 'for food contact' or a specific indication as to their use or an authorised symbol as in Annex II to Regulation (EC) No. 1935/2004
- (b) where necessary, conditions to be observed when they are being used

- 
- (c) The name or business name and the address of the registered office of the manufacturer, packer or EU seller or the registered trade mark of the manufacturer, packer or EU seller
 - (d) Adequate labelling or identification to insure traceability
 - (e) In the case of active or intelligent materials, information on the permitted use or uses and other relevant information

These particulars shall be labelled in a conspicuous, clearly legible and indelible manner and shall not be compulsory, if by their nature, are clearly intended to come into contact with the foodstuffs.

At the retail stage, these particulars should be:

- on the materials and articles or on the packaging
- on the labels affixed to the material and articles or to their packaging
- on a notice in the immediate vicinity of the materials and articles and clearly visible to purchasers

At the marketing stage other than retail, these particulars should be:

- (a) on the accompanying documents
- (b) On the labels or packaging or on the materials and articles themselves

At the marketing stage other than retail, specific directives such as those concerning vinyl chloride monomer, plastics, regenerated cellulose film, ceramics, etc., shall require that such materials and articles be accompanied by a written declaration attesting that they comply with the rules applicable to them.

A written declaration of compliance shall accompany food contact materials, and documentation shall be made available by the manufacturer to competent authorities on demand.

The traceability of materials and articles shall be ensured at all stages in order to facilitate control, recall of defective products, consumer information, and attribution of responsibility.

6.3 Packaging gases

Foodstuffs whose durability has been extended by means of packaging gases, must be labelled ‘packaged in a protective atmosphere’.

7 - RELATED WEB SITES

- Summaries of European Legislation / Food Safety / Product Labelling and Packaging
<http://europa.eu/scadplus/leg/en/s80000.htm>
- European Union Law Website
<http://eur-lex.europa.eu/en/index.htm>
- United Kingdom Food Standard Agency
<http://www.food.gov.uk/foodlabelling/>
- European Food Safety Authority <http://www.efsa.europa.eu/en.html>
- Foreign Agricultural Service U.S. Mission to the European Union
<http://useu.usmission.gov/agri/usda.html>
- Agriculture and Agri-Food Canada <http://ats.agr.ca/info/europe-e.htm>
- Canadian Exporters' Guide to Food Labelling & Packaging Requirements of the European Union Canadian Mission to the European Union (March 2000) <http://ats.agr.ca/europe/e1429.htm>
- Food Contact Additives Organisation Web Site with Guidelines for GMP for Plastic Materials and Articles Intended for Food Contact Applications <http://fca.cefic.org>

8 - LIST OF PRINCIPAL RELEVANT EUROPEAN LEGISLATION

Main applicable European Legislation is listed hereunder, under the article to which it applies:

Article 2.0

- Council Directive 2000/13/EC on the labelling, presentation and advertising of foodstuffs and its subsequent amendments, the most recent being in 2006
- Council Directive 94/62/EC and its subsequent amendments aimed at preventing the production of packaging waste; reusing packaging; recycling and other forms of recovering packaging waste; and reducing the final disposal of such waste
- Cocoa and chocolate products: Directive 2000/36/EC
- Sugars: Directive 2001/111/EC
- Honey: Directive 2001/110/EC
- Fruit juices and similar products: Directive 2001/112/EC
- Wholly dehydrated preserved milk : Directive: 2001/114/EEC
- Coffee extracts and chicory extracts Directive: 1999/4/EC
- Fruit jam, jellies, marmalades, and chestnut puree: Directive 2001/113/EC

Article 3.0

- Council Directive 2000/13/EC of 18 December 1978 and subsequent amendments
- Commission Communication 91/C 270/02

Article 3.4

- Council Directive 2000/13/EC of 18 December 1978 and subsequent amendments

Article 3.5

- Council Directive 71/316/EEC of 26 July 1971 and subsequent amendments
- Council Directive 76/211/EEC of 20 January 1976 and subsequent amendments
- Council Directive 2000/13/EC of 18 December 1978 and subsequent amendments

Article 3.6 to 3.10

- Council Directive 2000/13/EC of 18 December 1978 and subsequent amendments

Article 3.11

- Council Directive 2000/13/EC of 18 December 1978 and subsequent amendments
- Commission Directive 87/250/EEC of 15 April 1987

Article 3.12

- Council Directive 89/396/EEC of 14 June 1989 and subsequent amendments

Article 4.1

- Council Directive 90/496/EEC of 24 September 1990 and its subsequent amendment in Commission Directive 2003/120/EC

Article 4.2

- Council Regulation 2092/91 (art. 2)

Article 4.3

- Commission Directive 1999/10/EC

Article 4.4

- Commission Directive 2002/67/EC

Article 4.5

- Commission Regulation 608/2004

Article 4.6

- Commission Directive 2004/77/EC

Article 4.8

- Commission Regulation 1825/2000 - amended by Commission Regulation 275/2007
- Council Regulation 700/2007 on Veal

Article 4.9

In September 2003, the Council and the European Parliament adopted an important amendment (Directive 2003/89/EC) to the general food labelling directive.

Commission Directive 2006/142/EC, applicable as of December 23, 2008, adds lupine and products thereof.

Allergen labelling was also extended to alcoholic beverages in Directive 2003/89/EC. Commission Directive 2005/26/EC (corrected by Directive 2005/63/EC) establishes a list of allergen derivatives that are temporarily excluded (until November 25, 2007) from mandatory declaration on food labels.

Article 4.10

- Article 13 of European Parliament and Council Regulation 1829/2003

Article 6.1

- European Parliament and Council Directive 94/62/EC of 20 December 1994 and its subsequent amendments

Article 6.2

Framework Regulation

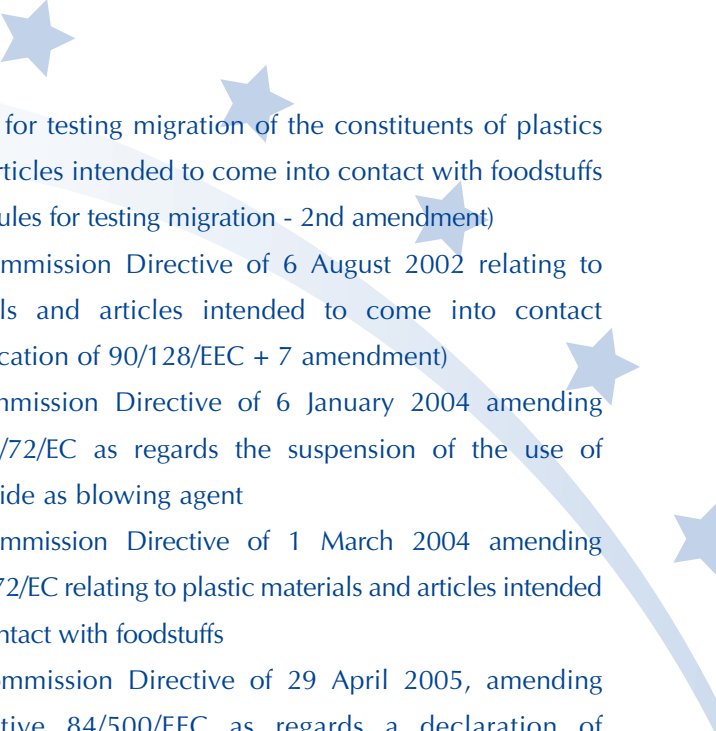
- Regulation (EC) No 1935/2004 of the European Parliament and of the Council of 27 October 2004 on materials and articles intended to come into contact with food and repealing Directives 80/590/EEC and 89/109/EEC (L338/4)

GMP Regulation

- Regulation (EC) No 2023/2006 on good manufacturing practice for materials and articles intended to come into contact with food

Specific Directives

- 82/711/EEC Council Directive of 18 October 1982 laying down the basic rules necessary for testing migration of the constituents of plastic materials and articles intended to come into contact with foodstuffs. (Unofficial consolidated version)
(Plastics: Basic rules for testing migration)
- 84/500/EEC Council Directive of 15 October 1984 on the approximation of the laws of the Member States relating to ceramic articles intended to come into contact with foodstuffs (Ceramics)
- 85/572/EEC Council Directive of 19 December 1985 laying down the list of simulants to be used for testing migration of constituents of plastic materials and articles intended to come into contact with foodstuffs (Plastics: list of simulants for testing migration)
- 93/8/EEC Commission Directive of 15 March 1993 amending Council Directive 82/711/EEC laying down the basic rules necessary for testing migration of the constituents of plastics materials and articles intended to come into contact with foodstuffs (Plastics: Basic rules for testing migration - 1st amendment)
- 97/48/EC Commission Directive of 29 July 1997 amending for second time Council Directive 82/711/EEC laying down the basic



rules necessary for testing migration of the constituents of plastics materials and articles intended to come into contact with foodstuffs (Plastics: Basic rules for testing migration - 2nd amendment)

- 2002/72/EC Commission Directive of 6 August 2002 relating to plastic materials and articles intended to come into contact (Plastics: Codification of 90/128/EEC + 7 amendment)
- 2004/1/EC Commission Directive of 6 January 2004 amending Directive 2002/72/EC as regards the suspension of the use of azodicarbonamide as blowing agent
- 2004/19/EC Commission Directive of 1 March 2004 amending Directive 2002/72/EC relating to plastic materials and articles intended to come into contact with foodstuffs
- 2005/31/EC Commission Directive of 29 April 2005, amending Council Directive 84/500/EEC as regards a declaration of compliance and performance criteria of the analytical method for ceramic articles intended to come into contact with foodstuffs.
- 2005/79/EC Commission Directive 2005/79/EC of 18 November 2005 amending Directive 2002/72/EC relating to plastic materials and articles intended to come into contact with food.
- 2007/19/EC Commission Directive of 2 April 2007 amending Directive 2002/72/EC relating to plastic materials and articles intended to come into contact with food and Council Directive 85/572/EEC laying down the list of simulants to be used for testing migration of constituents of plastic materials and articles intended to come into contact with foodstuffs.
- (EC) No 372/2007 Commission Regulation of 2 April 2007 laying down transitional migration limits for plasticisers in gaskets in lids intended to come into contact with foods.
- Corrigendum to the Regulation N°372/2007 of 2 April 2007 laying

down transitional migration limits for plasticisers in gaskets in lids intended to come into contact with foods (OJ L 92, 3.4.2007)

- 2007/42/EC Commission Directive of 29 June 2007 relating to materials and articles made of regenerated cellulose film intended to come into contact with foodstuffs. (Codified version)

Legislation on individual substances

- 78/142/EEC Council Directive of 30 January 1978 on the approximation of the laws of the Member States relating to materials and articles which contain vinyl chloride monomer and are intended to come into contact with foodstuffs (Plastics: limits on vinyl chloride monomer (VCM))
- 80/766/EEC Commission Directive of 8 July 1980 laying down the Community method of analysis for the official control of the vinyl chloride monomer level in materials and articles which are intended to come into contact with foodstuffs (Plastics: determination of VCM in finished products)
- 81/432/EEC Commission Directive of 29 April 1981 laying down the Community method of analysis for the official control of vinyl chloride released by materials and articles into foodstuffs (Plastics: Determination of VCM in foods)
- 93/11/EEC Commission Directive of 15 March 1993 concerning the release of the N-nitrosamines and N-nitrosatable substances from rubber teats and soothers (Rubber: Limits for nitrosamines)
- 1895/2005/EC Commission Regulation of 18 November 2005 on the restriction of use of certain epoxy derivatives in materials and articles intended to come into contact with food.

Article 6.3

- Council Directive 89/107/EEC of 21 December 1988 and subsequent amendments

- Commission Directive 94/54/EC of 18 November 1994 and subsequent amendments

9 - EXAMPLES OF ACCEPTABLE FOODSTUFF LABELLING

An excellent example of an acceptable foodstuff label is presented in a flash animated label on:

<http://www.food.gov.uk/multimedia/flash/eatwellflashlabel.swf>

10 - FOOD PACKAGING AND LABELLING IN LEBANON

The Lebanese Standards Institution – LIBNOR, is the sole authority, having the right to prepare, publish and amend national standards in Lebanon and has published several standards on Labelling, Packaging and Packaging Materials.

These standards were prepared and elaborated by specialised technical committees formed by experts representing the private and public sectors, universities, research centres, laboratories and other main stakeholders.

Given the importance of this sector to the Lebanese market and as part of its commitment to harmonise national standards with international and European standards as follows LIBNOR has adopted:

- 6 European harmonised standards falling under the European directive 94/62/EC 'Packaging and Packaging waste', based on the principles of the New Approach, as Lebanese national standards
- 13 national standards related to packaging materials and paper products have been published up to end 2007
- LIBNOR has issued around 25 Lebanese standards for Labelling and Marking, dealing with food products, cosmetics, mechanical, concrete and others

10.1 Packaging and Packaging waste (6 Standards)

Number	Titre
NL EN 13427	Packaging - Requirements for the use of European standards in the field of packaging and packaging waste
NL EN 13428	Packaging - Requirements specific to manufacturing and composition- Prevention by source reduction
NL EN 13429	Packaging - Reuse
NL EN 13430	Packaging - Requirements for packaging recoverable by material recycling
NL EN 13431	Packaging - Requirements for packaging recoverable in the form of energy recovery including specification of minimum inferior calorific value
NL EN 13432	Packaging - Requirements for packaging recoverable through composting and biodegradation - Test scheme and evaluation criteria for the final acceptance of packaging

10.2 Packaging materials and paper products (13 Standards)

Number	Titre
NL 282	Plastic materials and articles intended to come into contact with foodstuffs
NL 398	School Notebook
NL 448	Paper Towels
NL 449	Paper Napkins
NL 486	Toilet Paper
NL 488	Paper tissues
NL 731	Glass containers for pre-packaged foods
NL 733	Paper Bags
NL 734	Writing paper and certain classes of printed matter - Trimmed sizes - A and B Series
NL 735	Waxed paper for confectionery
NL 736	Waxed paper for general packing
NL 737	Single use rigid and semi rigid plastic cups and containers
NL ISO 2758	Paper - Determination of bursting strength

10.3 Labelling and Marking for food products, cosmetics, mechanical, concrete and others (25 Standards)

Number	Titre
NL 14	Cosmetic Products: Labelling
NL 43	Insulated Cords and Cables – Designation and Marking System
NL 102	Ceramic floor and wall tiles: Definitions, classification, characteristics and marking
NL 206	Labelling of Pre-packaged Food
NL 489	Labelling of and Claims for Foods for Special Medical Purposes
NL 658	Labelling of and Claims for Pre-packaged Foods for Special Dietary Uses
NL 719	General guidelines on nutrition labelling
NL 744	Labelling of chemicals
NL EN 267	Forced draught oil burners - Definitions, requirements, testing, marking
NL EN 303-1	Heating boilers - Heating boilers with forced draught burners-Part 1: terminology, general requirements, testing and marking
NL EN 303-4	Heating boilers - Part 4: Heating boilers with forced draught burners - Special requirements for boilers with forced draught oil burners with outputs up to 70 kW and a maximum operating pressure of 3 bar - terminology, special requirements, testing and marking.
NL EN 303-5	Heating boilers - Part 5: Heating boilers for solid fuels, hand and automatically fired, nominal output of up to 300 kW -Terminology, requirements, testing and marking
NL EN 378-2	Specification for refrigerating systems and heat pumps. Safety and environmental requirements. Design, construction, testing, marking and documentation
NL EN 934- 2	Admixtures for Concrete, Mortar and Grout - Part 2: Concrete Admixtures - Definitions, Requirements, Conformity, Marking and Labelling

Number	Titre
NL EN 934- 4	Admixtures for Concrete, Mortar and Grout - Part 4: Admixtures for Grout for Pre-stressing Tendons - Definitions, Requirements, Conformity, Marking and Labelling
NL EN 1151	Pumps - Rotodynamic pumps - Circulation pumps having an electrical effect not exceeding 200W for heating installations and domestic hot water installations - Requirements, testing, marking
NL prEN 12953-5	Shell boilers – part 5: Inspection during construction, documentation and marking
NL IEC 60073	Basic and safety principles for man-machine interface, marking and identification-Coding principles for indication devices and actuators
NL IEC 60095-2	Lead - Acid Starter Batteries - Part 2: Dimensions of Batteries and Dimensions and Marking of Terminals
NL IEC 60254-2	Lead - Acid traction batteries – Part 2: Dimensions of cells and terminals and marking of polarity on cells
NL IEC 60445	Basic and safety principles for man-machine interface, Marking and identification-Identification of equipment terminals and of terminations of certain designated conductors, including general rules for an alphanumeric system
NL IEC 60446	Basic and safety principles for man-machine interface, Marking and identification-Identification of conductors by colours or numerals
NL IEC 61056-2	Portable lead-acid cells and batteries (Valve regulated types)- Part 2: Dimensions, terminals and marking
NL IEC 61293	Marking of Electrical Equipment with Ratings Related to Electrical Supply-Safety Requirements
NL ISO 11609	Dentistry - Toothpastes - Requirements, test methods and marking