

# codex alimentarius commission



FOOD AND AGRICULTURE  
ORGANIZATION  
OF THE UNITED NATIONS

WORLD  
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ORGANIZATION



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Agenda Item 3

CX/FL 08/36/4

## JOINT FAO/WHO FOOD STANDARDS PROGRAMME

### CODEX COMMITTEE ON FOOD LABELLING

Thirty-sixth Session

Ottawa, Canada, 28 April - 2 May 2008

#### CONSIDERATION OF LABELLING PROVISIONS IN DRAFT CODEX STANDARDS (CCASIA, CCNFSU, CCFFP, CCNMW)

#### A. FAO/WHO COORDINATING COMMITTEE FOR ASIA<sup>1</sup>

##### 1. Draft Standard for Gochujang (at Step 6)

##### 8. Labelling

In addition to the provisions of the Codex General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985), the following specific provisions apply.

##### 8.1 Product Name

8.1.1 The name of product shall be “Gochujang”.

8.1.2 The name of product can be labelled in accordance with domestic laws, so that its characteristics may be expressed.

##### 8.2 Labelling of Non-Retail Containers

Information for non-retail containers shall be given on the container or in accompanying documents, except that the name of the product, lot identification and the name and address of the manufacturer, packer or distributor, as well as storage instructions, shall appear on the container. However, lot identification, and the name and address of the manufacturer, packer or distributor may be replaced by an identification mark, provided that such mark is clearly identifiable with the accompanying documents.

##### 2. Draft Standard for Ginseng Product (at Step 6)

##### 7. Labelling

The product covered by this Standard shall be labeled in accordance with the General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985). In addition, the following specific provisions apply:

##### 7.1 Name of the Product

The name of the products defined in subsections 2.2.1.1, 2.2.1.2, 2.2.2.1 and 2.2.2.2 shall be “Dried Raw Ginseng”, “Dried Steamed Ginseng”, “Raw Ginseng Extract”, and “Steamed Ginseng Extract”, respectively. In this case, the products manufactured with *P. ginseng* C.A. Meyer can be named “White Ginseng”, “Red Ginseng”, “White Ginseng Extract”, and “Red Ginseng Extract”.

<sup>1</sup> ALINORM 07/30/15, Appendices II and III

## 7.2 Name of the Ginseng Species and Country of Origin

All ginseng products shall be labelled the scientific or common name of the ginseng used as a material of the products, and the country of origin of ginseng material shall be labelled for the products defined in Sections 2.2.1 and 2.2.2.

The common names of the ginseng shall be declared in accordance with the law and custom of the country where the product is consumed, in a manner not to mislead the consumer.

## 7.3 Labelling of Non-Retail Containers

Information about non-retail containers shall be given on the container or in accompanying documents, except that the name of the product, lot identification and the name and address of the manufacturer, packer or distributor, as well as storage instructions, shall appear on the container. However, lot identification, and the name and address of the manufacturer, packer or distributor may be replaced by an identification mark, provided that such a mark is clearly shown in the accompanying documents.

## 7.4 Other Labelling Requirements

Except when otherwise specified by national legislation, the products should have a clear marking to indicate that they are not intended for medicinal purposes, including other labelling(s) stipulated by any country where ginseng products are distributed.

## B. COMMITTEE ON NUTRITION AND FOODS FOR SPECIAL DIETARY USES<sup>2</sup>

### Draft Revised Standard for Foods for Special Dietary Use for Persons Intolerant to Gluten (at Step 8)

Note: Section 2.1 is presented for reference, Section 4 for endorsement.

#### 2.1 Definitions

The products covered by this standard are described as follows:

##### 2.1.1 Gluten-free foods

Gluten-free foods are dietary foods

a) consisting of or made only from one or more ingredients which do not contain wheat (i.e., all *Triticum* species, such as durum wheat, spelt, and kamut), rye, barley, oats<sup>3</sup> or their crossbred varieties, and the gluten level does not exceed 20 mg/kg in total, based on the food as sold or distributed to the consumer, and/or

b) consisting of one or more ingredients from wheat (i.e., all *Triticum* species, such as durum wheat, spelt, and kamut), rye, barley, oats<sup>1</sup> or their crossbred varieties, which have been specially processed to remove gluten, and the gluten level does not exceed 20 mg/kg in total, based on the food as sold or distributed to the consumer.

##### 2.1.2 Foods specially processed to reduce gluten content to a level above 20 up to 100 mg/kg

These foods consist of one or more ingredients from wheat (i.e., all *Triticum* species, such as durum wheat, spelt, and kamut), rye, barley, oats<sup>1</sup> or their crossbred varieties, which have been specially processed to reduce the gluten content to a level above 20 up to 100 mg/kg in total, based on the food as sold or distributed to the consumer.

Decisions on the marketing of products described in this section may be determined at the national level.

## 4. LABELLING

In addition to the general labelling provisions contained in the General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985) and the General Standard for the Labelling of and Claims for Prepackaged Foods for Special Dietary Uses (CODEX STAN 146-1985), and any specific labelling provisions set out in a Codex standard applying to the particular food concerned, the following provisions for the labelling of "gluten-free foods" shall apply:

4.1 The term "gluten-free" shall be printed in the immediate proximity of the name of the product in the case of products described in section 2.1.1.

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<sup>2</sup> ALINORM 08/31/26, Appendix III

<sup>3</sup> Oats can be tolerated by most but not all people who are intolerant to gluten. Therefore, the allowance of oats that are not contaminated with wheat, rye or barley in foods covered by this standard may be determined at the national level.

4.2 The labelling of products described in section 2.1.2 should be determined at the national level. However these products must not be called gluten-free. The labelling terms for such products should indicate the true nature of the food, and shall be printed in the immediate proximity of the name of the product.

4.3 A food which, by its nature, is suitable for use as part of a gluten-free diet, shall not be designated “special dietary”, “special dietetic” or any other equivalent term. However, such a food may bear a statement on the label that “this food is by its nature gluten-free” provided that it complies with the essential composition provisions for gluten-free as set out in section 3.1 and provided that such a statement does not mislead the consumer. More detailed rules in order to ensure that the consumer is not misled may be determined at the national level.

## **C. COMMITTEE ON FISH AND FISHERY PRODUCTS<sup>4</sup>**

### **1. Draft Standard for Live and Raw Bivalve Molluscs (at Step 8)**

#### **Part I – Live Bivalve Molluscs**

##### **I-7. Labelling**

In addition to the provisions of the Codex General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985) the following specific provisions apply:

##### **I-7.1 The Name of the Food**

The name of the food to be declared on the label shall be the common or usual name of the species of bivalve molluscs in accordance with the law and custom of the country in which the food is sold and in a manner not to mislead the consumer.

**I-7.1.1** There shall appear on the label, reference to the presentation provided for in Section I-2.3- Presentation in close proximity to the name of the product in such descriptive terms that will adequately and fully describe the nature of the presentation of the product to avoid misleading or confusing the consumer.

**I-7.1.2** In addition to the specified labelling designations above, the usual or common trade names of the variety may be added so long as it is not misleading to the consumer in the country in which the product will be distributed.

##### **I-7.2 Content Declaration**

Live bivalve molluscs shall be labelled by weight, count, count per unit weight, or volume as appropriate to the product.

##### **I-7.3 Storage Instructions**

The label shall specify the conditions for storage and/or temperature that will maintain the product safety/viability during transportation, storage and distribution.

##### **I-7.4 Labelling of Non-retail Containers**

Labelling for live bivalve molluscs shall contain the following information::

- (i) Identification of the product by common and/or scientific names as determined by the competent authority. The country where the product is sold can determine if the scientific name must be indicated on the label.
- (ii) Information that might be needed in the event of a food safety problem, including lot identification which could be lot code or date and location of harvest, information about harvest area, date of harvesting, purification or relaying as appropriate, as well as identification of the despatch centre or other establishment from which they were shipped.
- (iii) Durability or shelf life.

Date of minimum durability may be replaced by the statement “Bivalves must be alive when sold”.

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<sup>4</sup> ALINORM 08/31/18, Appendices II and III

## **Part II – Raw Bivalve Molluscs**

### **II-7 Labelling**

In addition to the provisions of the Codex General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985) the following specific provisions apply:

#### **II-7.1 The Name of the Food**

The name of the food to be declared on the label shall be the common or usual name of the species of bivalve molluscs in accordance with the law and custom of the country in which the food is sold and in a manner not to mislead the consumer.

**II-7.1.1** There shall appear on the label, reference to the presentation provided for in Section II-2.3- Presentation in close proximity to the name of the product in such descriptive terms that will adequately and fully describe the nature of the presentation of the product to avoid misleading or confusing the consumer.

**II-7.1.2** In addition to the specified labelling designations above, the usual or common trade names of the variety may be added so long as it is not misleading to the consumer in the country in which the product will be distributed.

#### **II-7.2 Content Declaration**

Raw bivalve molluscs shall be labelled by weight, count, count per unit weight, or volume as appropriate to the product.

#### **II-7.3 Storage Instructions**

The label shall specify the conditions for storage and/or temperature that will maintain the food safety and characteristics of the product during transportation, storage and distribution including date of minimum durability and for date of shucking.

#### **II-7.4 Labelling of Non-retail Containers**

Refer to I-6.4 Labelling of Non-retail Containers.

**II-7.4.1** Every package containing bivalve molluscs that have been processed to reduce or limit target organisms must be provided with a label certifying that all molluscs have been processed to reduce the target organism to levels acceptable to the official agency having jurisdiction.

**II-7.4.2** Safety claims for bivalve molluscs processed to reduce or limit target organisms should be specific to the target organisms that have been reduced or limited as described in the Code of Practice.

## **2. Draft Code of Practice for Fish and Fishery Products (at Step 8)**

### **SECTION 7. LIVE AND RAW BIVALVE MOLLUSCS**

#### **7.6.4.1 Packing and Labelling of Live Bivalve Molluscs**

Potential Hazards: *Microbiological contamination, physical contamination, chemical contamination*

Potential Defects: *Incorrect labelling, presence of damaged or dead bivalve molluscs, foreign matter*

Technical Guidance:

- Before packing bivalve molluscs should undergo visual inspection. Bivalve molluscs which are dead, with broken shells, with adhering soil or otherwise unwholesome, should be rejected for human consumption.
- The packaging material should avoid contamination and should be drained.
- Labels should be clearly printed and must comply with the labelling laws of the country where the product is marketed. The packaging material may be used to bear an indication as to how the bivalve molluscs should be kept from the time they were bought at the retailer. It is recommended to include the date of packaging.

- All packaging material should be stored in a clean and sanitary manner. Product containers should not have been used for any purpose, which may lead to contamination of the product. Packaging material should be inspected immediately before use to ensure that they are in a satisfactory condition and where necessary disposed of or cleaned and/or disinfected; when washed they should be well drained before filling. Only packaging material required for immediate use should be kept in the packing or filling area.”

#### **7.6.4.2 Packing and Labelling of Raw Bivalve Molluscs**

Potential Hazards: *Microbiological and physical contamination*

Potential Defects: *objectionable matter such as shell pieces; incorrect labelling*

Technical Guidance:

- Labels should be clearly printed and must comply with the labelling laws of the country where the product is marketed. The packaging material or label may be used as a means to convey appropriate storage instructions to the consumer after retail purchase. It is recommended to include the date of packaging
- All packaging material should be stored in a clean and sanitary manner. Only packaging material required for immediate use should be kept in the packing or filling area.
- Shucked and post harvest treated product should be packed and chilled or frozen as soon as possible.
- Freezing should take place quickly (see section 8.3). Slow freezing will damage meat.
- If labels on post harvest treated raw bivalve molluscs make safety claims relating to the post harvest treatment, the claims should be specific to the target hazard that has been eliminated or reduced.”

### **SECTION 13 - PROCESSING OF LOBSTERS**

#### **13.3.1.11 Final Packaging/Labelling (Processing Step 11)**

**Refer to Section 8.2.3 – Labelling.**

Potential Hazards: *Absence of labelling of allergenic additives*

Potential Defects: *Subsequent dehydration, incorrect labelling.*

Technical Guidance:

- packaging material should be clean, sound, durable, sufficient for its intended use and of food grade material;
- care should be taken to ensure that the front end of tail where the meat is exposed is completely wrapped to protect against dehydration.
- where sulphites were used in the process, care should be taken to ensure that this additive is properly declared on the label.

### **D. COMMITTEE ON NATURAL MINERAL WATERS<sup>5</sup>**

**Proposed Draft Amendment to Sections 3.2 and 6.3.2 of the Codex Standard For Natural Mineral Waters (CODEX STAN 108 – 1981) (at Step 5/8)**

#### **6.3 Additional Labelling Requirements**

##### **6.3.2**

If the product contains more than 1 mg/l of fluoride, the following term shall appear on the label as part of, or in close proximity to, the name of the product or in an otherwise prominent position: "*contains fluoride*". In addition, the following sentence should be included on the label: "*The product is not suitable for infants and children under the age of seven years*" where the product contains more than 1.5 mg/l fluorides.

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<sup>5</sup> ALINORM 08/31/20, Appendix II