



**JOINT FAO/WHO FOOD STANDARDS PROGRAMME
CODEX COMMITTEE ON FOOD LABELLING**

Fortieth Session

Ottawa, Ontario, Canada, 15 - 18 May 2012

**Inventory of Existing Codex Texts Related to
Modified Standardized Common Names of Foods for the
Purposes of Nutritional Modification**

(Prepared by an electronic working group chaired by Hungary and Canada with the assistance of: Argentina, Brazil, Canada, Denmark, Egypt, European Union, France, Germany, Greece, India, Japan, Malaysia, Mexico, Moldova, Morocco, New Zealand, Poland, Slovakia, United States of America, Uruguay, Comité Européen des Fabricants de Sucre, European Network of Childbirth Associations, FoodDrinkEurope, International Baby Food Action Network, International Council of Grocery Manufacturers Associations, International Dairy Federation, World Sugar Research Organisation)

April 2012

Introduction

The WHO Global Strategy on Diet, Physical Activity and Health (the Global Strategy) encourages initiatives by the food industry to introduce innovative, healthy, and nutritious foods and to provide clear and consistent labelling that is truthful and helps consumers make informed and healthy choices. Increasingly, foods are being formulated to meet the conditions for nutrition claims while frequently maintaining essential characteristics, such as taste, texture, and physical properties of the standardized food.

Purpose

The purpose of this document is to assemble an inventory of existing Codex texts related to modified standardized common names of foods for the purposes of nutritional modification that could serve to inform Codex members considering this approach to promote healthier food options to the general population and specifically excludes foods designed for special dietary uses.

Inventory of Existing Codex Texts Related to Modified Standardized Common Names of Foods for the Purposes of Nutritional Modification

Standard Name	Codex Text	Relevant Sections	Description
General Standard for the Labelling of Prepackaged Foods	STAN 1-1985	Sections 3 and 4, particularly 3.1, 3.2, 4.1	The overarching principle is that the name of the food be truthful and not false or misleading with respect to the true nature of the food. The name of the food must not be described or presented in a manner that is suggestive of any other product with which it might be confused and the integrity of the standardized food must be maintained.
Codex General Guidelines on Claims	CAC/GL 1-1979 Rev.1-1991	All Sections	Provides guidelines related to claims made on all foods, to ensure that claims are not false, misleading or deceptive or likely to create an erroneous impression.
Codex Guidelines on Nutrition Labelling	CAC/GL 2-1985 Rev.2-2011	All Sections	Provides guidelines to ensure that nutrition labelling is effective, does not describe a product that is false, misleading or deceptive, and to ensure that no nutritional claims are made without nutrition labelling.
Codex Guidelines for Use of Nutrition and Health Claims	CAC/GL 23-1997 Rev.1-2011	All Sections	Provides guidelines relating to the use of nutrition and health claims on food labels.
Standard for Canned Applesauce	STAN 17	Sections 2.2.3 and 8.1.5	This standard outlines two styles of this product (Section 2.2.1 Sweetened and Section 2.2.2 Unsweetened); however it also permits any other presentation of the product, provided that it meets the requirements in Section 2.2.3. If the product is produced in accordance with the other styles provision (Section 2.2.3), the label must contain in close proximity to the name of the product such additional words or phrases that will avoid misleading or confusing the consumer. This could potentially include statements in regards to the sweetness of the product which does not meet either of the brix requirements for the two styles.
Standard for Canned Pineapple	STAN 42	Sections 7.1.4, 7.1.6, and 7.1.7	This standard requires that the packing medium be declared as part of the name or in close proximity to the name of the product, for example, "Extra Light Syrup", "Light Syrup" (as appropriate). Additionally, when "Crushed" or "Crisp Cut" style is packed in natural pineapple juice (whether clarified or not), the statements "unsweetened" or "no sugar added" may be stated on the label. When "Crushed" or "Crisp Cut" style is packed in pineapple juice and sugar, the packing medium may be declared. For example, "Lightly Sweetened" in lieu of "Light Syrup".
Standard for Special Dietary Foods with Low-Sodium Content	STAN 53	Sections 3.1.1, 3.1.2 and 4.1.1	This standard requires all special dietary foods with low-sodium content to bear the description "low sodium" or "very low sodium" in accordance with the standard.

Standard Name	Codex Text	Relevant Sections	Description
Standard for Canned Raspberries	STAN 60	Sections 7.1.3.4 and 7.1.3.5	This standard states that when sugars are added to raspberry juice or other fruit juices, the packing medium shall be declared as "Lightly sweetened..." for example (as appropriate). When sugars are added to water, or water and a single fruit juice or water and two or more fruit juices, this standard requires the packing medium to be declared. For example, "Light syrup", "Water slightly sweetened" or "Extra light syrup" (as appropriate).
Standard for Canned Strawberries	STAN 62	Sections 7.1.2.4 and 7.1.2.5	This standard states that when sugars are added to strawberry juice or other fruit juices, the packing medium shall be declared as "Lightly sweetened..." for example. When sugars are added to water, or water and a single fruit juice or water and two or more fruit juices, this standard requires the packing medium to be declared. For example, "Light syrup" or "Water slightly sweetened" or "Extra light syrup".
Standard for Raisins	STAN 67	Sections 3.1 and 7.1.6	This standard states that where a characteristic coating or similar treatment has been used, appropriate terms shall be included as part of the name of the product or in close proximity to the name (e.g. "Sugar Coated", "Coated with X").
Standard for Quick Frozen Raspberries	STAN 69	Sections 3.1 and 6.1.2	This standards states that the packing medium "with (name of sweetener and whether as such or as the syrup)" shall appear on the label in conjunction with or in close proximity to the word "raspberries". Optional ingredients which are permitted in this product include: Sugars (sucrose, invert sugar, invert sugar syrup, dextrose, fructose, glucose syrup, dried glucose syrup).
Standard for Quick Frozen Peaches	STAN 75	Section 3.1 and 6.1.2 (b)	This standard states that the packing medium "with (name of the sweetener and whether as such or as the syrup)" shall appear on the label in conjunction with or in close proximity to the word "peaches". Optional ingredients which are permitted in this product include: Sugars (sucrose, invert sugar, invert sugar syrup, dextrose, fructose, glucose syrup, dried glucose syrup).
Standard for Quick Frozen Bilberries	STAN 76	Sections 3.1 and 6.1.2	This standard states that the packing medium "with (name of the sweetener and whether as such or as the syrup)" shall appear on the label in conjunction with or in close proximity to the word "bilberries". Optional ingredients which are permitted in this product include: Sugars (sucrose, invert sugar, invert sugar syrup, dextrose, fructose, glucose syrup, dried glucose syrup).
Standard for Canned Fruit Cocktail	STAN 78	Sections 2.1.2, 7.1.6, 7.1.8 and 7.1.9	This standard states that when sugars are added to water, or water and one or more fruit juices in which water predominates, the packing medium shall be declared as "Water slightly sweetened" or "Extra light syrup" or "Light syrup" for example. When sugars are added to one or more fruit juices, this standard requires the packing medium to be declared. For example, "Lightly sweetened...".
Standard for Chocolate	STAN 87	Sections 2.2.2, 5.1.1.1 and 5.1.2.1	This standard requires that the presence of sweeteners (e.g. "X Chocolate with sweeteners") be mentioned in proximity to the sales designation of the chocolate when sugars are fully or partly replaced by sweeteners.

Standard Name	Codex Text	Relevant Sections	Description
Standard for Canned Tropical Fruit Salad	STAN 99	Sections 7.1.5 and 7.1.6	This standard states that when sugars are added to one or more fruit juices, the packing medium shall be declared such as "Lightly sweetened..." for example (as appropriate). When sugars are added to water, or water and one or more fruit juices, this standard requires that the packing medium be declared. For example, "Light syrup" or "water slightly sweetened" or "Extra light syrup".
Standard for Quick Frozen Blueberries	STAN 103	Sections 3.1 and 6.1.2	This standard states that the packing medium "with (name of sweetener and whether as such or as the syrup)" shall appear on the label in conjunction with or in close proximity to the word "blueberries". Optional ingredients which are permitted in this product include: Sugars (sucrose, invert sugar, invert sugar syrup, dextrose, fructose, glucose syrup, dried glucose syrup).
Standard for Cocoa powders (cocoas) and dry mixtures of cocoa and sugars	STAN 105	Sections 2.1.1, 6.1.3.1 and 6.1.3.2	This standard prescribes the requirements for "Fat-reduced Cocoa Powder" and "Highly Fat-reduced Cocoa Powder". This standard also prescribes the use of the terms "sugared" or equivalent and "sweetened" or equivalent when used on this product. Where sweeteners have been added to the product, this standard requires that the term "artificially sweetened" or "with added sweeteners" or "with sugars and added sweeteners" to appear in close proximity to the name of the food.
Standard for Cocoa (Cacao) Mass (Cocoa/Chocolate Liquor) and Cocoa Cake	STAN 141	Sections 2.1, 3.1 and 6.1.1	This standard prescribes the use of the common name "unsweetened chocolate".
Standard for Canned Chestnuts and Chestnut Purée	STAN 145	Sections 1.2.3, 7.1.2, 7.1.4, 7.1.4.2 and 7.1.4.3	This standard states that the style, as appropriate, shall be declared as a part of the name or in close proximity to the name. This includes the styles "sweetened" and "unsweetened" (in the case of chestnut puree only). If the product is produced in accordance with the other styles provision (section 1.2.3), the label shall contain in close proximity to the name of the product such additional words or phrases that will avoid misleading or confusing the consumer. This standard also requires that the packing medium be declared as part of the name or in close proximity to the name. When nutritive sweeteners are added to water, the packing medium shall be declared as "Slightly sweetened water", "Extra light syrup", "Light syrup", for example. When the packing medium contains no added sweetening agents, the term "no added sugar" or other words of similar import may be used in association with, or in close proximity to the name of the food.
Standard for Food Grade Salt	STAN 150	Section 7.1.4	This standard states that where salt is used as a carrier for one or more nutrients, and sold as such for public health reasons, the name of the product shall be declared appropriately on the label, for example "salt fluoridated", "salt iodated", "salt iodized", "salt fortified with iron", "salt fortified with vitamins" and so on, as appropriate.

Standard Name	Codex Text	Relevant Sections	Description
Standard for Canned Mangoes	STAN 159	Sections 7.1.3, 7.1.3.4, 7.1.3.5, 7.1.3.6 and 7.1.3.11	This standard states that the packing medium shall be declared as part of the name, or in close proximity to the name, as appropriate. When nutritive sweeteners are added to mango juice, the packing medium shall be declared as "Lightly sweetened..." for example. When nutritive sweeteners are added to a single fruit juice (not including mango juice) or mixtures of two or more fruit juices (which may include mango juice), the packing medium shall be declared as "Lightly sweetened..." for example. When nutritive sweeteners are added to water, or water and a single fruit juice (including mango juice) or water and two or more fruit juices, the packing medium shall be declared as "Slightly sweetened water", "Water slightly sweetened", "Extra light syrup", and "Light syrup" for example. This standard also states that when the packing medium contains no added sweetening agents, the term "no added sugar" or other words of similar import may be used in association with, or in close proximity to the name of the food.
General Standard for Vegetable Protein Products	STAN 174	Sections 2 and 8.1.1	This standard states that the name of the food declared on the label shall be "... Protein product", where the blank is to be filled with the name of the specific source of the vegetable protein (e.g. groundnut, cottonseed, rapeseed). The description of this product states, in part, that a protein content of 40% or more is achieved.
Standard for Grated Desiccated Coconut	STAN 177	Sections 3.2.4(c) and 9.1.2	This standard states that the name should indicate the oil content of the product in accordance with the description contained in section 3.2.4(c).
General Standard for the Use of Dairy Terms ¹	STAN 206	Section 4 particularly 4.3.3	Products that are modified through the addition and/or withdrawal of milk constituents may be named with the name of the relevant milk product in association with a clear description of the modification to which the milk product has been subjected provided that the essential product characteristics are maintained and that the limits of such compositional modifications shall be detailed in the standards concerned as appropriate.
Standard for Milk Powders and Cream Powder	STAN 207	Sections 3.2, 7.1 and 7.3	This standard prescribes the use of the common names "whole milk powder", "partly skimmed milk powder" and "skimmed milk powder" which have varying minimum percent milkfat requirements. In addition, section 7.1 of this standard states that partly skimmed milk powder may be designated as "semi-skimmed milk powder" provided that the content of milkfat does not exceed 16% m/m and is not less than 14% m/m. This standard also states that, if allowed by national legislation or otherwise identified to the consumer in the country where the product is sold, "whole milk powder" may be designated as "full cream milk powder" and "skimmed milk powder" may be designated as "low fat milk powder". Section 7.3 of this standard states that "if the consumer would be misled by the omission, the milkfat content shall be declared in a manner found

¹ Note: standards for milk products should be referred to for further information on modifications described by the standards and on naming of certain modified products.

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			acceptable in the country of sale to the final consumer..." This standard also states that "if the consumer would be misled by the omission, the milk protein content shall be declared in a manner acceptable in the country of sale to the final consumer..."
Standard for Named Vegetable Oils	STAN 210	Sections 2, 3.1 and 7.1	This standard outlines the product definitions in section 2 for "rapeseed oil – low erucic acid", "safflowerseed oil – high oleic acid", "sunflowerseed oil – high oleic acid" and "sunflowerseed oil – mid oleic acid (mid-oleic acid sunflower oil)". Section 3.1 of this standard specifies the GLC ranges of fatty acid composition of these oils.
Group Standard for Unripened Cheese including Fresh Cheese	STAN 221	Section 7.2	This standard states that "the milkfat content shall be declared in a manner found acceptable in the country of sale to the final consumer..." Section 7.2 also provides for the use of possible descriptive terms such as "high fat", "full fat", "medium fat", "partially skimmed", and "skim", provided that the product meets the fat in dry matter content requirement.
Standard for Aqueous Coconut Products: Coconut Milk and Coconut Cream	STAN 240	Sections 2.2.1, 3 and 8.1.1	This standard prescribes the use of the common name "Light Coconut Milk", a modification of the common name "Coconut Milk".
Standard for Salted Atlantic Herring and Salted Sprat	STAN 244	Sections 2.2.2.1, 2.2.2.2, 2.2.2.3 and 6.1.2	This standard prescribes the use of the common names "Very lightly salted fish", "Lightly salted fish" and "Medium salted fish" with specific salt to water ratios.
General Standard for Fruit Juices and Nectars	STAN 247	Sections 2.1.1, 2.1.5, 3.1.2, 8.1.2.2 and 8.1.2.7	This standard states that where one or more of the optional sugar or syrup ingredients as described in section 3.1.2 (a) and (b) are added to the products defined in Section 2.1.1 to 2.1.5, the product name shall include the statement "sugar(s) added" after the fruit juice or mixed fruit juice's name. When food additive sweeteners are employed as substitutes for sugars in fruit nectars and mixed fruit nectars, this standard requires the statement "with sweetener(s)" to be included in conjunction with or in close proximity to the product name. Additionally, this standard states that for fruit nectars in which a food additive sweetener has been added in order to replace wholly or in part the added sugars or other sugars or syrups, including honey and/or sugars derived from fruits as listed in Sections 3.1.2(a) and (b), any nutrient content claims related to the reduction in sugars should conform to the General Guidelines on Claims (CAC/GL 1-1979), Guidelines for Use of Nutrition Claims (CAC/GL 23-1997) and Guidelines on Nutrition Labelling (CAC/GL 2-1985).

Standard Name	Codex Text	Relevant Sections	Description
Standard for a Blend of Evaporated Skimmed Milk and Vegetable Fat	STAN 250	Sections 3.4, 7.1 and 7.2	This standard describes the composition (which includes minimum total fat) of a “blend of evaporated skimmed milk and vegetable fat” and “reduced fat blend of evaporated skimmed milk and vegetable fat”. Section 7.1 requires that the name of the food be labelled as such. In addition, section 7.2 of this standard states that “the total fat content shall be declared in a manner found acceptable in the country of sale to the final consumer...”
Standard for a Blend of Skimmed Milk and Vegetable Fat in Powdered Form	STAN 251	Sections 3.3, 7.1 and 7.2	This standard describes the composition (which includes minimum total fat) of a “blend of skimmed milk and vegetable fat in powdered form” and “reduced fat blend of skimmed milk powder and vegetable fat in powdered form”. Section 7.1 requires that the name of the food be labelled as such. In addition, section 7.2 of this standard states that “the total fat content shall be declared in a manner found acceptable in the country of sale to the final consumer...”
Standard for a Blend of Sweetened Condensed Skimmed Milk and Vegetable Fat	STAN 252	Sections 3.4, 7.1 and 7.2	This standard describes the composition (which includes minimum total fat) of a “blend of sweetened condensed skimmed milk and vegetable fat” and “reduced fat blend of sweetened condensed skimmed milk and vegetable fat”. Section 7.1 requires that the name of the food be labelled as such. In addition, section 7.2 of this standard states that “the total fat content shall be declared in a manner found acceptable in the country of sale to the final consumer...”
Standard for Dairy Fat Spreads	STAN 253	Sections 3.3, 7.1.2, 7.1.4, 7.1.5 and 7.2	This standard states that “the milk fat content shall be no less than 10% and less than 80% (m/m)...” Section 7.1.2 states that “dairy fat spreads with reduced fat content may be labelled as “reduced fat” in line with the <i>Guidelines for the Use of Nutrition and Health Claims</i> ”. In addition, section 7.1.4 states that “dairy fat spreads may be labelled to indicate whether it is salted or unsalted according to national legislation”. Section 7.1.5 states that “dairy fat spreads that have been sweetened shall be labelled to indicate that they have been sweetened”. In addition, section 7.2 states that “the milkfat content shall be declared in a manner found acceptable in the country of retail sale”.
Standard for Fat Spreads and Blended Spreads	STAN 256	Sections 3.1, 7.1, 7.3 and 7.4	In accordance with requirements acceptable in the country of retail sale, fat spreads defined in section 3.1.1.2 with a fat content of less than 80% may incorporate the term “margarine” in the name of the food, provided that the term is qualified to make clear the lower fat content. Fat spreads with a fat content of 39 to 41% may be designated as “Minarine” or “Halvarine”. For item 3.1, the name of the product may incorporate the name of the fats and oils in a generic or specific manner. The product shall be labelled to indicate fat content in a manner found acceptable in the country of sale. The product should be labelled to indicate salt content in a manner found acceptable in the country of retail sale.

Standard Name	Codex Text	Relevant Sections	Description
Standard for Mozzarella	STAN 262	Sections 3.3, 7.1 and 7.3	This standard describes the composition of mozzarella, and, in order to be labelled as such, the product must meet the requirements in section 3.3. Section 7.1 of this standard states that “the designation of products in which the fat content is below or above the reference range but above the absolute minimum specified in section 3.3 of this Standard shall be accompanied by an appropriate qualification describing the modification made or the fat content (expressed as fat in dry matter or as percentage by mass whichever is acceptable in the country of retail sale), either as part of the name or in a prominent position in the same field of vision. Suitable qualifiers are the appropriate characterizing terms specified in the General Standard for Cheese or a nutritional claim in accordance with the <i>Guidelines for the Use of Nutritional Claims</i> ”. In addition, section 7.3 states that “the milk fat content shall be declared in a manner found acceptable in the country of retail sale...”
Standard for Cheddar	STAN 263	Sections 3.3, 7.1 and 7.3	This standard describes the composition of cheddar, and, in order to be labelled as such, the product must meet the requirements in section 3.3. Section 7.1 of this standard states that “the designation of products in which the fat content is below or above the reference range but above the absolute minimum specified in section 3.3 of this Standard shall be accompanied by an appropriate qualification describing the modification made or the fat content (expressed as fat in dry matter or as percentage by mass, which ever is acceptable in the country of retail sale), either as part of the name or in a prominent position in the same field of vision. Suitable qualifiers are the appropriate characterizing terms specified in the General Standard for Cheese or a nutritional claim in accordance with the <i>Guidelines for the Use of Nutritional Claims</i> ”. In addition, section 7.3 states that “the milk fat content shall be declared in a manner found acceptable in the country of retail sale...”
Standard for Danbo	STAN 264	Sections 3.3, 7.1 and 7.3	This standard describes the composition of danbo, and, in order to be labelled as such, the product must meet the requirements in section 3.3. Section 7.1 of this standard states that “the designation of products in which the fat content is below or above the reference range but above the absolute minimum specified in section 3.3 of this Standard shall be accompanied by an appropriate qualification describing the modification made or the fat content (expressed as fat in dry matter or as percentage by mass, which ever is acceptable in the country of retail sale), either as part of the name or in a prominent position in the same field of vision. Suitable qualifiers are the appropriate characterizing terms specified in the General Standard for Cheese or a nutritional claim in accordance with the <i>Guidelines for the Use of Nutritional Claims</i> ”. In addition, section 7.3 states that “the milk fat content shall be declared in a manner found acceptable in the country of retail sale...”

Standard Name	Codex Text	Relevant Sections	Description
Standard for Edam	STAN 265	Sections 3.3, 7.1 and 7.3	This standard describes the composition of edam, and, in order to be labelled as such, the product must meet the requirements in section 3.3. Section 7.1 of this standard states that “the designation of products in which the fat content is below or above the reference range but above the absolute minimum specified in section 3.3 of this Standard shall be accompanied by an appropriate qualification describing the modification made or the fat content (expressed as fat in dry matter or as percentage by mass, which ever is acceptable in the country of retail sale), either as part of the name or in a prominent position in the same field of vision. Suitable qualifiers are the appropriate characterizing terms specified in the General Standard for Cheese or a nutritional claim in accordance with the <i>Guidelines for the Use of Nutritional Claims</i> ”. In addition, section 7.3 states that “the milk fat content shall be declared in a manner found acceptable in the country of retail sale...”
Standard for Gouda	STAN 266	Sections 3.3, 7.1 and 7.3	This standard describes the composition of gouda, and, in order to be labelled as such, the product must meet the requirements in section 3.3. Under certain conditions, the name can be qualified with the term “baby”. Section 7.1 of this standard states that “the designation of products in which the fat content is below or above the reference range but above the absolute minimum specified in section 3.3 of this Standard shall be accompanied by an appropriate qualification describing the modification made or the fat content (expressed as fat in dry matter or as percentage by mass, which ever is acceptable in the country of retail sale), either as part of the name or in a prominent position in the same field of vision. Suitable qualifiers are the appropriate characterizing terms specified in the General Standard for Cheese or a nutritional claim in accordance with the <i>Guidelines for the Use of Nutritional Claims</i> ”. In addition, section 7.3 states that “the milk fat content shall be declared in a manner found acceptable in the country of retail sale...”
Standard for Havarti	STAN 267	Sections 3.3, 7.1 and 7.3	This standard describes the composition of havarti, and, in order to be labelled as such, the product must meet the requirements in section 3.3. Section 7.1 of this standard states that “the designation of products in which the fat content is below or above the reference range but above the absolute minimum specified in section 3.3 of this Standard shall be accompanied by an appropriate qualification describing the modification made or the fat content (expressed as fat in dry matter or as percentage by mass, which ever is acceptable in the country of retail sale), either as part of the name or in a prominent position in the same field of vision. Suitable qualifiers are the appropriate characterizing terms specified in the General Standard for Cheese or a nutritional claim in accordance with the <i>Guidelines for the Use of Nutritional Claims</i> ”. This section also provides for the alternate designation “Cream Havarti” under certain conditions. In addition, section 7.3 states that “the milk fat content shall be declared in a manner found acceptable in the country of retail sale...”

Standard Name	Codex Text	Relevant Sections	Description
Standard for Samso	STAN 268	Sections 3.3, 7.1 and 7.3	This standard describes the composition of samso, and, in order to be labelled as such, the product must meet the requirements in section 3.3. Section 7.1 of this standard states that “the designation of products in which the fat content is below or above the reference range but above the absolute minimum specified in section 3.3 of this Standard shall be accompanied by an appropriate qualification describing the modification made or the fat content (expressed as fat in dry matter or as percentage by mass, which ever is acceptable in the country of retail sale), either as part of the name or in a prominent position in the same field of vision. Suitable qualifiers are the appropriate characterizing terms specified in the General Standard for Cheese or a nutritional claim in accordance with the <i>Guidelines for the Use of Nutritional Claims</i> ”. In addition, section 7.3 states that “the milk fat content shall be declared in a manner found acceptable in the country of retail sale...”
Standard for Tilsiter	STAN 270	Sections 3.3, 7.1 and 7.3	This standard describes the composition of tilsiter, and, in order to be labelled as such, the product must meet the requirements in section 3.3. Section 7.1 of this standard states that “the designation of products in which the fat content is below or above the reference range but above the absolute minimum specified in section 3.3 of this Standard shall be accompanied by an appropriate qualification describing the modification made or the fat content (expressed as fat in dry matter or as percentage by mass, which ever is acceptable in the country of retail sale), either as part of the name or in a prominent position in the same field of vision. Suitable qualifiers are the appropriate characterizing terms specified in the General Standard for Cheese or a nutritional claim in accordance with the <i>Guidelines for the Use of Nutritional Claims</i> ”. In addition, section 7.3 states that “the milk fat content shall be declared in a manner found acceptable in the country of retail sale...”
Standard for Cottage Cheese	STAN 273	Sections 3.3, 7.1 and 7.3	This standard describes the composition of cottage cheese, and, in order to be labelled as such, the product must meet the requirements in section 3.3. Section 7.1 of this standard states that “the designation of products in which the fat content is below or above the reference range but above the absolute minimum specified in section 3.3 of this Standard shall be accompanied by an appropriate qualification describing the modification made or the fat content (expressed as fat in dry matter or as percentage by mass, which ever is acceptable in the country of retail sale), either as part of the name or in a prominent position in the same field of vision. Suitable qualifiers are the appropriate characterizing terms specified in the General Standard for Cheese or a nutritional claim in accordance with the <i>Guidelines for the Use of Nutritional Claims</i> ”. Additional appropriate characterizing terms describing the style of the product may accompany the name of the food. In addition, section 7.3 states that “the milk fat content shall be declared in a manner found acceptable in the country of retail sale...”

Standard Name	Codex Text	Relevant Sections	Description
Standard for Coulommiers	STAN 274	Sections 3.3, 7.1 and 7.3	This standard describes the composition of coulommiers, and, in order to be labelled as such, the product must meet the requirements in section 3.3. Section 7.1 of this standard states that “the designation of products in which the fat content is below or above the reference range but above the absolute minimum specified in section 3.3 of this Standard shall be accompanied by an appropriate qualification describing the modification made or the fat content (expressed as fat in dry matter or as percentage by mass, which ever is acceptable in the country of retail sale), either as part of the name or in a prominent position in the same field of vision. Suitable qualifiers are the appropriate characterizing terms specified in the General Standard for Cheese or a nutritional claim in accordance with the <i>Guidelines for the Use of Nutritional Claims</i> ”. In addition, section 7.3 states that “the milk fat content shall be declared in a manner found acceptable in the country of retail sale...”
Standard for Cream Cheese	STAN 275	Sections 3.3, 7.1 and 7.3	This standard describes the composition of cream cheese, and, in order to be labelled as such, the product must meet the requirements in section 3.3. Section 7.1 of this standard states that “the designation of products in which the fat content is below or above the reference range but equal to or above 40% fat in dry matter as specified in section 3.3 of this Standard shall be accompanied by an appropriate qualification describing the modification made or the fat content (expressed as fat in dry matter or as percentage by mass whichever is acceptable in the country of retail sale), either as part of the name or in a prominent position in the same field of vision. The designation of products in which the fat content is below 40% fat in dry matter but above the absolute minimum specified in section 3.3 of this Standard shall either be accompanied by an appropriate qualifier describing the modification made or the fat content (expressed as fat in dry matter or as percentage by mass), either as part of the name or in a prominent position in the same field of vision, or alternatively the name specified in the national legislation of the country in which the product is manufactured and/or sold or with a name existing by common usage ...” In addition, section 7.3 states that “the milk fat content shall be declared in a manner found acceptable in the country of retail sale...”
Standard for Camembert	STAN 276	Sections 3.3, 7.1 and 7.3	This standard describes the composition of camembert, and, in order to be labelled as such, the product must meet the requirements in section 3.3. Section 7.1 of this standard states that “the designation of products in which the fat content is below or above the reference range but above the absolute minimum specified in section 3.3 of this Standard shall be accompanied by an appropriate qualification describing the modification made or the fat content (expressed as fat in dry matter or as percentage by mass, which ever is acceptable in the country of retail sale), either as part of the name or in a prominent position in the same field of vision. Suitable qualifiers are the appropriate characterizing terms specified in the General Standard for Cheese or a nutritional claim in accordance with the <i>Guidelines for the Use of Nutritional Claims</i> ”. In addition, section 7.3 states that “the milk fat content shall be declared in a

Standard Name	Codex Text	Relevant Sections	Description
			manner found acceptable in the country of retail sale..."
Standard for Brie	STAN 277	Sections 3.3, 7.1 and 7.3	This standard describes the composition of brie, and, in order to be labelled as such, the product must meet the requirements in section 3.3. Section 7.1 of this standard states that "the designation of products in which the fat content is below or above the reference range but above the absolute minimum specified in section 3.3 of this Standard shall be accompanied by an appropriate qualification describing the modification made or the fat content (expressed as fat in dry matter or as percentage by mass, which ever is acceptable in the country of retail sale), either as part of the name or in a prominent position in the same field of vision. Suitable qualifiers are the appropriate characterizing terms specified in the General Standard for Cheese or a nutritional claim in accordance with the <i>Guidelines for the Use of Nutritional Claims</i> ". In addition, section 7.3 states that "the milk fat content shall be declared in a manner found acceptable in the country of retail sale..."
Standard for Evaporated Milks	STAN 281	Sections 3.3, 7.1, 7.2 and 7.3	This standard describes the composition (which includes minimum milkfat and milk protein) of "evaporated milk", "evaporated skimmed milk", "evaporated partly skimmed milk", and "evaporated high-fat milk". Section 7.1 requires that the name of the food be labelled as such, and provides also for the use of "evaporated semi-skimmed milk". In addition, sections 7.2 and 7.3 of this standard state that the milkfat and milk protein content shall be declared in a manner found acceptable in the country of sale to the final consumer..., if the consumer would be led by the omission(s).
Standard for Sweetened Condensed Milks	STAN 282	Sections 3.3, 7.1, 7.2 and 7.3	This standard describes the composition (which includes minimum milkfat and milk protein) of "sweetened condensed milk", "sweetened condensed skimmed milk", "sweetened condensed partly skimmed milk", and "sweetened condensed high-fat milk". Section 7.1 requires that the name of the food be labelled as such, and provides also for the use of "sweetened condensed semi-skimmed milk". In addition, sections 7.2 and 7.3 of this standard state that the milkfat and milk protein content shall be declared in a manner found acceptable in the country of sale to the final consumer..., if the consumer would be led by the omission(s).
General Standard for Cheese	STAN 283	Section 7.2	This standard states that "the milkfat content shall be declared in a manner found acceptable in the country of sale to the final consumer..." Section 7.2 also provides for the use of possible descriptive terms such as "high fat", "full fat", "medium fat", "partially skimmed", and "skim", provided that the product meets the fat in dry matter content requirement.
Standard for Cream and Prepared Creams	STAN 288	Sections 3.3, 7.1.2 and 7.2	This standard describes the naming of cream and prepared creams, provided the product has a minimum of 10% milk fat as required by section 3.3. Section 7.1.2 of this standard states that "the designation shall be accompanied by an indication of the fat content that is acceptable in the country of retail sale, either as a numerical value or by a suitable qualifying term, either as part of the name or in a prominent position in the same field of vision. Nutrition claims, when used, shall be in accordance with the

Standard Name	Codex Text	Relevant Sections	Description
			<i>Guidelines for Use of Nutrition Claims.</i> For this purpose only, the level of 30% milk fat constitutes the reference". In addition, section 7.2 states that the milk fat content shall be declared in a manner found acceptable in the country of sale to the final consumer ..."
Standard for Jams, Jellies and Marmalades	STAN 296	Section 8.3	This standard states that an indication of the total sugar content with the phrase "total sugar content X g per 100g" on products covered by this standard.
Standard for Certain Canned Vegetables	STAN 297	Sections 2.1.2(a), 3.1.2, 3.1.3, 3.1.3.1, 3.1.3.2, 8.2.3 and 8.2.5	This standard states that the name of the product shall include the indication of the packing medium. The ingredients permitted in the liquid packing media include: Water, and if necessary salt; sugars and/or other foodstuffs with sweetening properties such as honey; aromatics plants, spices or extracts thereof, seasoning; vinegar; regular or concentrated fruit juice; oil; and tomato puree.