CODEX ALIMENTARIUS COMMISSION

Food and Agriculture Organization of the United Nations

World Health Organization

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Agenda Item 7

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JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEX COMMITTEE ON NUTRITION AND FOODS FOR SPECIAL DIETARY USES

Thirty third Session

Bad Soden am Taunus, Germany

14 – 18 November 2011

PROPOSED DRAFT AMENDMENT OF THE STANDARD FOR PROCESSED CEREAL-BASED FOODS FOR INFANTS AND YOUNG CHILDREN (CODEX STAN 74-1981) TO INCLUDE A NEW PART B FOR UNDERWEIGHT CHILDREN

Report of the Electronic Working Group (EWG) Chaired by India

Governments and interested international organizations are invited to submit comments on the above document at Step 3 in writing preferably by email to the Secretariat, Codex Alimentarius Commission, Joint WHO/FAO Food Standards Programme, FAO, Viale delle Terme di Caracalla, 00153 Rome, Italy, Fax +39-06-5705-4593, e-mail codex@fao.org with copy to Mr Georg Müller, Federal Ministry of Food, Agriculture and Consumer Protection, Rochusstraße 1, 53123 Bonn, Germany, Fax: +49 (228) 99 529 49 65, e-mail: ccnfsdu@bmelv.bund.de by **7 November 2011**.

The members of Electronic Working Group are Argentina, Belgium, Brazil, Burundi, Cameroon, Canada, Chile, Ecuador, Egypt, European Union, Germany, Jamaica, Japan, Malaysia, Mexico, New Zealand, Mauritius, Poland, Republic of Moldova, Indonesia, France, Senegal, West Africa, Sudan, United States of America, Uruguay, and ISDI, ILCA, ESPGHAN and AIDGUM.

I . BACKGROUND

1. The 32nd session of Codex Committee of Nutrition and Foods For special Dietary uses (CCNFSDU) agreed to establish an electronic Working Group Chaired by India, working in English to prepare a draft New Part B of the Standard for circulation at Step 3 and consideration by the next Session of the committee after seeking approval of the 34th Codex Alimantarius Commission (REP11/NFSDU Appendix V).

2. In July 2011the 34th Session of the Codex Alimentarius Commission approved new work on the Inclusion of a New Part B for Underweight Children in the Standard for Processed Cereal-Based Foods for Infants and Young Children (CODEX STAN 74-1981) (NO4-2011).

3. The discussion paper CX/NFSDU 10/32/8 and Project document (REP/11/NFSDU Appendix V) covers the main aspect of the work.

The main aspects to be covered:

The proposed work focuses on the following three key issues concerning underweight infants and young

Children including those at risk:

a) ***Cereal content:*** The processed foods for underweight infants and young children are based primarily on cereals, as they are not only an important source of carbohydrates but also provide a good amount of protein and other nutrients like minerals and vitamins. The Committee would consider establishing minimum cereal content for these foods.
b) ***Minimum protein content:*** The Committee would consider establishing the minimum protein content and quality in the processed cereal based foods for underweight infants and young children.
c) ***Energy Density:*** The Committee would consider establishing the minimum energy density of processed cereal based foods for underweight infants and young children and if fats and oils may be added to increase the energy density.

Conduct of Electronic Working Group

4. An Electronic Working Group chaired by India working in English was established as agreed during the 32nd CCNFSDU to prepare a Draft Standard for Inclusion of New "Part B" for Underweight Children in the Standard for Processed Cereal-Based Foods for Infants and Young Children (Codex Stan 74-1981 Rev. 1-2006).

5. The 34th Session of CAC approved the work in July 2011.

6. In August 2011, an invitation to participate in this EWG was extended to the Codex members and observer organizations. Expression of interest in participating were received fromArgentina, Belgium, Brazil, Burundi, Cameroon, Canada, Chile, Ecuador, Egypt, European Union, Germany, Jamaica, Japan, Malaysia, Mexico, New Zealand, Mauritius, Poland, Republic of Moldova, Indonesia, Paris, Senegal, West Africa, Sudan, United States of America, Uruguay, and ISDI, ILCA, ESPGHAN and AIDGUM. In September 2011 , the Chair circulated a consultation document on the "Proposed draft standard for Processed Cereal-Based Foodsfor Infants and Young Children"Codex Stan 074-1981, Rev –I 2006, 'Part B' for Underweight Infants and Young Children' to EWG members. In addition to this report please refer to CX/NFSDU 10/32/8 and Project document REP/11/NFSDU.

7. Response has been received from Twelve members on the consultation document. This document presents a brief summary of the EWG responses on the preliminary proposal and issues for the consideration at the current session.

8. Based on the responses received the Proposed Draft standard have been modified, keeping in mind the further discussion during the session. The responses to some of the comments are mentioned in italics.

II. Proposed Draft Standard for PART B of CODEX STAN 074-1981, Rev I 2006

Following are the summary of the comments on the proposed draft on Appendix V of REP/NFSDU that form the basis for the revised text in Annex I for consideration by the Committee.

TITLE

9. The EWG (Canada, ISDI) asked if the title should be revised to "high energy, high protein foods"…..*The title need to be consistent with the title in the project document, hence not revised.*

SCOPE

10. There were views from the members (Mexico, Canada, New Zealand & European Union) that the term 'underweight' needs to be defined in addition 'children at risk' may be included as they are the intended target consumers of these products and this would enable the work to progress effectively.

"SCOPE: *This standard covers processed cereal-based complementary foods intended to meet the dietary requirements of underweight infants after the age of six months and young children as well as those at risk of becoming underweight".*

DESCRIPTION:

11. Few members (European Union, New Zealand & Canada) pointed out towards the quantity of cereal content i.e. 50% raised from 25% as in part A. *The product is primarily cereal based and meant for the underweight as well as children at risk. Therefore the need to have 50% cereals since they are not only an important source of carbohydrates but also provide a good amount of protein and other nutrients like minerals and vitamins.*

12. An EWG member (Mexico) has raised the concern of product presentation, palatability & acceptability by altering the minimum cereal content from 25% to 50%. *The palatability, texture etc. of the final product might be affected if the cereal content is low and pulse constitute more than the cereals (30-40%) to raise the nutritive value of these products.*

13. The two members of EWG (Brazil) asked to define the product definition the word 'high protein'. *The product definition is similar to that of the Part A therefore kept in line.*

ESSENTIAL COMPOSITION AND QUALITY FACTORS

14. Few EWG members (Brazil, New Zealand) have raised the issue regarding exclusion of "starchy roots" & starchy stems" from the item 3.1.1…… *As these products do not have any nutritive value other than caloric value & cassava, tapioca etc., also have certain anti-nutrients also, therefore excluded in Part B.*

15. The EWG members (European Union, Mexico, Canada and India) have suggested the modifications and edit. *Accordingly the subsets of essential composition and quality factors are modified as:*

3.1 Essential Composition

3.1.1 The two categories listed in 2.1.1 and 2.1.2 are prepared primarily from one or more milled cereal products, such as wheat, rice, barley, oats, rye, maize, millet, sorghum and buckwheat. They may also contain legumes (pulses), or oil seeds in smaller proportions.

~~The products under category 2.1.1 are prepared from one or more milled cereal products, such as wheat, rice, barley, oats, rye, maize, millet, sorghum and buckwheat.The products under category 2.1.2 shall also contain legumes (pulses), or oil seeds in smaller proportions.~~

3.2 Energy Density

The energy density of cereal-based foods from 2.1.1 and 2.1.2 should *not* be ~~minimum~~ *less than* 4.184 kJ/g (1.0 kcal/g) of the reconstituted food.

3.3 Protein

3.3.2 For products mentioned in point 2.1.2 the added protein content shall not be less than 0.48 g/100 kJ (2 g/100 kcal).

3.3.3. For product~~s~~ mentioned at ~~2.1.1and~~ 2.1.2~~,~~ the ~~minimum~~ total protein content shall~~should~~not be less than 3g/100 kcal

3.3.4. ~~3~~For products mentioned at 2.1.1 and 2.1.2, the protein content shall not exceed 1.3g/100KJ (5.5g/100Kcal)

~~3.3.4 For products mentioned in point 2.1.1 & 2.1.2 the added protein content shall not be less than 0.48 g/100 kJ (2 g/100 kcal).~~

3.4 CARBOHYDRATES[2]

3.4.1 If sucrose, fructose, glucose, glucose syrup or honey are added to products mentioned in points 2.1.1 ~~and 2.1.2~~……

3.5 LIPIDS

3.5.2 Product category~~ies~~ 2.1.1~~and 2.1.2~~shall not exceed a maximum lipid content of 0.8 g /100 kJ (3.3 g/100 kcal).

3.6 MINERALS 3.6.1 The sodium content of the products described in Sections 2.1.1 and ~~to~~2.1.2 of this Standard shall not exceed 24 mg/100 kJ (100 mg/100 kcal) of the ready-to-eat product. Repositioning of 3.6.2 and 3.6.3 (Interchanging the position)

16. The EWG members (Canada, ISDI, Mexico, Brazil, Mauritius, Sudan & Burundi) have provided few suggestions on the sections of 3.8, 3.10, 3.12 and Section 5**.**

The Section 3.7 to Section 5 is retained as Part A (CODEX STAN -074, 1981, Rev I 2006).

HYGIENE

17**.** An EWG member (New Zealand) has suggested that as the International Codex of Hygiene Practice for Foods for Infants and Children (CAC/RCP 21-1979) has been revised.

The revised one (CAC/RCP 66-2008) has been incorporated.

PACKAGING & LABELLING

18. EWG members (Brazil, Uruguay & Mauritius) have suggested certain modifications under Section 7 & 8. The Section 7 (Packaging) and 8 (Labelling) are retained as Part A (CODEX STAN -074, 1981, Rev I 2006).

The EWG Members (Brazil, European Union &, Canada) are of the view that those sections which are to be referred to PART A may be mentioned as such rather than repeating those sections as done in CODEX STAN 72-1981 (Standard For Infant Formula and Formulas For Special Medical Purposes Intended For Infants).

Annex 1

PROPOSED DRAFT AMENDMENT OF THE STANDARD FOR PROCESSED CEREAL-BASED FOODS FOR INFANTS AND YOUNG CHILDREN (CODEX STAN 074-1981)

PART B FOR UNDERWEIGHT INFANTS AND YOUNG CHILDREN

1. SCOPE

This standard covers processed cereal-based complementary foods intended to meet the dietary requirements of underweight infants after the age of six months and young children as well as those at risk of becoming underweight[1].

2. DESCRIPTION

Processed cereal-based foods should contain minimum 50% cereals on a dry weight basis

2.1. Product Definitions

Two categories are distinguished:

2.1.1 Products consisting of cereals which are or have to be prepared for consumption with milk or other appropriate nutritious liquids;

2.1.2 Cereals with an added high protein food which are or have to be prepared for consumption with water or other appropriate protein-free liquid;

2.2 Other Definitions

2.2.1 The term infant means a person not more than 12 months of age.

2.2.2 The term young children means persons from the age of more than 12 months up to the age of three years (36 months).

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

3.1 Essential Composition

3.1.1 The two categories listed in 2.1.1 and 2.1.2 are prepared primarily from one or more milled cereal products, such as wheat, rice, barley, oats, rye, maize, millet, sorghum and buckwheat. They may also contain legumes (pulses), or oil seeds in smaller proportions.

3.1.2 The requirements concerning energy and nutrients refer to the product ready for use as marketed or prepared according to the instructions of the manufacturer, unless otherwise specified.

3.2 Energy Density

The energy density of cereal-based foods from 2.1.1 and 2.1.2 should not less than 4.184 kJ/g (1.0 kcal/g) of the reconstituted food.

3.3 Protein

3.3.1 The chemical index of the added protein shall be equal to at least 80% of that of the reference protein casein or the Protein Efficiency Ratio (PER) of the protein in the mixture shall be equal to at least 70% of that of the reference protein casein. In all cases, the addition of amino acids is permitted solely for the purpose of improving the nutritional value of the protein mixture, and only in the proportions necessary for that purpose. Only natural forms of L-amino acids should be used.

3.3.2 For product mentioned in point 2.1.2 the added protein content shall not be less than 0.48 g/100 kJ (2 g/100 kcal).

3.3.3. For product mentioned at 2.1.2 the total protein content shall not be less than 3g/100 kcal

[1] According to WHO, Children having weight-for-age below -2 standard deviations (SDs) (weight-for-age <-2SDs, or weight-for-age z-score [WAZ] <-2) and are classified as underweight.

3.3.4. For products mentioned at 2.1.1 and 2.1.2, the protein content shall not exceed 1.3g/100KJ (5.5g/100Kcal)

3.4 CARBOHYDRATES[2]

3.4.1 If sucrose, fructose, glucose, glucose syrup or honey are added to products mentioned in points 2.1.1:

- the amount of added carbohydrates from these sources shall not exceed 1.8 g/100 kJ (7.5 g/100 kcal);
- the amount of added fructose shall not exceed 0.9 g/100 kJ (3.75g /100 kcal).

3.4.2 If sucrose, fructose, glucose, glucose syrup or honey are added to products mentioned in point 2.1.2:

- the amount of added carbohydrates from these sources shall not exceed 1.2 g/100 kJ (5 g/100 kcal);
- the amount of added fructose shall not exceed 0.6 g/100 kJ (2.5 g/100 kcal).

3.5 LIPIDS[2]

3.5.1 For products mentioned in point 2.1.2 the lipid content shall not exceed 1.1g/100 kJ (4.5 g/100 kcal). If the lipid content exceeds 0.8g/100kJ (3.3g/100kcal):

- the amount of linoleic acid (in the form of triglycerides=linoleates) shall not be less than 70 mg/100 kJ (300 mg/100 kcal) and shall not exceed 285 mg/100 kJ (1200 mg/100 kcal);
- the amount of lauric acid shall not exceed 15% of the total lipid content;
- the amount of myristic acid shall not exceed 15% of the total lipid content.

3.5.2 Product category 2.1.1 shall not exceed a maximum lipid content of 0.8 g /100 kJ (3.3 g/100 kcal).

3.6 MINERALS

3.6.1 The sodium content of the products described in Sections 2.1.1 and 2.1.2 of this Standard shall not exceed 24 mg/100 kJ (100 mg/100 kcal) of the ready-to-eat product.

3.6.2 The calcium content shall not be less than 12 mg/100 kJ (50 mg/100 kcal) for products mentioned in point 2.1.1 manufactured with the addition of milk and presented as such.

3.6.3 The calcium content shall not be less than 20 mg/100 kJ (80 mg/100 kcal) for products mentioned in points 2.1.2.

3.7 VITAMINS[2]

3.7.1 The amount of vitamin B1 (thiamin) shall not be less than 12.5µg/100 kJ (50µg/100 kcal).

3.7.2 For products mentioned in 2.1.2, the amount of vitamin A and vitamin D shall be within the following limits:

	µg/100kJ	**µg/100kcal**
vitamin A (µg retinol equivalents)	14-43	60 – 180
vitamin D	0.25-0.75	1 – 3

These limits are also applicable to other processed cereal-based foods when vitamin A or D are added.

3.7.3 Reductions of the maximum amounts for vitamin A and Vitamin D referred to in 3.7.2 and the addition of vitamins and minerals for which specifications are not set above shall be in conformity with the legislation of the country in which the product is sold.

[2] Similar to the document of CODEX STAN 074-1981, Rev. 1-2006

3.7.4 Vitamins and/or minerals added should be selected from the Advisory Lists of Mineral Salts and Vitamin Compounds for Use in Foods for Infants and Children (CAC/GL 10-1979).

3.8 OPTIONAL INGREDIENTS[2]

3.8.1 In addition to the ingredients listed under 3.1, other ingredients suitable for infants who are more than six months of age and for young children can be used.

3.8.2 Products containing honey or maple syrup should be processed in such a way as to destroy spores of *Clostridium botulinum*, if present.

3.8.3 Only L(+) lactic acid producing cultures may be used.

3.9 FLAVOURS[2]

The following flavours may be used:

- Natural fruit extracts and vanilla extract: GMP
- Ethyl vanillin and vanillin: 7 mg/100 g RTU

3.10 QUALITY FACTORS

3.10.1 All ingredients, including optional ingredients, shall be clean, safe, suitable and of good quality. It should be free from preservative and added colours.

3.10.2 All processing and drying should be carried out in a manner that minimizes loss of nutritive value, particularly protein quality.

3.10.3 The moisture content of the products shall be governed by good manufacturing practice for the individual product categories and shall be at such a level that there is a minimum loss of nutritive value and at which microorganisms cannot multiply.

3.11 CONSISTENCY AND PARTICLE SIZE[2]

3.11.1 When prepared according to the label directions for use, processed cereal-based foods should have a texture appropriate for the spoon feeding of infants or young children of the age for which the product is intended.

3.12 SPECIFIC PROHIBITION[2]

The product and its components shall not have been treated by ionizing radiation.

The use of partially hydrogenated fats for these products is prohibited.

4. FOOD ADDITIVES[2]

Only the food additives listed in this Section or in the Codex Advisory List of Vitamin

Compounds for Use in Foods for Infants and Children (CAC/GL 10-1979) may be present in the foods described in Section 2.1 of this Standard, as a result of carry-over from a raw material or other ingredient (including food additive) used to produce the food, subject to the following conditions:

a) The amount of the food additive in the raw materials or other ingredients (including food additives) does not exceed the maximum level specified; and

b) The food into which the food additive is carried over does not contain the food additive in greater quantity than would be introduced by the use of the raw materials or ingredients under good manufacturing practice, consistent with the provisions on carry-over in the Preamble of the General Standard for Food Additives (CODEX/STAN 192-1995)

The following additives are permitted in the preparation of processed cereal-based foods for infants and young children, as described in Section 2.1 of this Standard (in 100 g of product, ready for consumption prepared following manufacturer's instructions unless otherwise indicated).

INS No.		Maximum Level
Emulsifiers		
322	Lecithins	1500 mg
471	Mono- and diglycerides	500 mg Singly or in combination
472a	Acetic and fatty acid esters of glycerol	
472b	Lactic and fatty acid esters of glycerol	
472c	Citric and fatty acid esters of glycerol	
Acidity Regulators		
500 ii	Sodium hydrogen carbonate	GMP
501 ii	Potassium hydrogen carbonate	GMP
170 i	Calcium carbonate	GMP
270 L(+)	Lactic acid	GMP
330	Citric acid	GMP
260	Acetic acid	GMP
261	Potassium acetates	GMP
262 i	Sodium acetate	GMP
263	Calcium acetate	GMP
296	Malic acid (DL) – L(+)-form only	GMP
325	Sodium lactate (solution) – L(+)-form only	GMP
326	Potassium lactate (solution) – L(+)-form only	GMP
327	Calcium lactate – L(+)-form only	GMP
331 i	Monosodium citrate	GMP
331 ii	Trisodium citrate	GMP
332 i	Monopotassium citrate	GMP
332 ii	Tripotassium citrate	GMP
333	Calcium citrate	GMP
507	Hydrochloric acid	GMP
524	Sodium hydroxide	GMP
525	Potassium hydroxide	GMP
526	Calcium hydroxide	GMP
575	Glucono delta-lactone	GMP
334	L(+)-Tartaric acid – L(+)form only	500 mg Singly or in combination Tartrates as residue in biscuits and rusks
335 i	Monosodiumtartrate	
335 ii	Disodium tartrate	
336 i	Monopotassium tartrate –L(+)formonly	
336 ii	Dipotassium tartrate – L(+)form only	
337	Potassium sodium L(+)tartrate L(+)form only	

INS No.		Maximum Level
338	Orthophosphoric acid	Only for pH adjustment 440 mg Singly or in combination as phosphorous
339 i	Monosodium orthophosphate	
339 ii	Disodium orthophosphate	
339 iii	Trisodium orthophosphate	
340 i	Monopotassium orthophosphate	
340 ii	Dipotassium orthophosphate	
340 iii	Tripotassium orthophosphate	
341 i	Monocalcium orthophosphate	
341 ii	Dicalcium orthophosphate	
341 iii	Tricalcium orthophosphate	
Antioxidants		
306	Mixed tocopherols concentrate	300 mg/kg fat or oil basis, Singly or in combination
307	Alpha-tocopherol	
304	L-Ascorbyl palmitate	200 mg/kg fat
300	L-Ascorbic acid	50 mg, expressed as ascorbic acid
301	Sodium ascorbate	
303	Potassium ascorbate	
302	Calcium ascorbate	20 mg, expressed as ascorbic acid
Raising Agents		
503 i	Ammonium carbonate	Limited by GMP
503 ii	Ammonium hydrogen carbonate	
500 i	Sodium carbonate	
500 ii	Sodium hydrogen carbonate	
Thickeners		
410	Carob bean gum	1000 mg singly or in combination 2000 mg in gluten-free cereal-based foods
412	Guar gum	
414	Gum arabic	
415	Xanthan gum	
440	Pectins (Amidated and Non-Amidated)	
1404	Oxidized starch	5000 mg Singly or in combination
1410	Monostarch phosphate	
1412	Distarch phosphate	
1413	Phosphateddistarch phosphate	
1414	Acetylated distarchphosph ate	
1422	Acetylated distarchadipate	
1420	Starch acetate esterified with aceti anhydride	
1450	Starch sodium octenyl succinate	
1451	Acetylated oxidized starch	

INS No.		Maximum Level
Anticaking Agents		
551	Silicon dioxide (amorphous)	200 mg for dry cereals only
Packaging Gases		
290	Carbon dioxide	GMP
941	Nitrogen	GMP

5. CONTAMINANTS

5.1 PESTICIDE RESIDUES[2]

The product shall be prepared with special care under good manufacturing practices, so that residues of those pesticides which may be required in the production, storage or processing of the raw materials or the finished food ingredient do not remain, or, if technically unavoidable, are reduced to the maximum extent possible.

These measures shall take into account the specific nature of the products concerned and the specific population group for which they are intended.

5.2 OTHER CONTAMINANTS[2]

The product shall be free from residues of hormones, antibiotics as determined by means of agreed methods of analysis and practically free from other contaminants, especially

pharmacologically active substances.

6. HYGIENE

It is recommended that the products covered by the provisions of this standard be prepared and handled in accordance with the appropriate sections of the Recommended International Code of Practice – General Principle of Hygiene (CAC/RCP 1 1969), Recommended International Codex of Hygienic Practice for Foods for Infants and Children (CAC/RCP 66-2008) and other relevant Codex texts such as Codes of Hygienic Practice and Codes of Practice.

The product should comply with any microbiological criteria established in accordance with the Principles for the Establishment and application of microbiological Criteria for Foods (CAC/GL 21-1997).

7. PACKAGING[2]

7.1 The product shall be packed in containers which will safeguard the hygienic and other

qualities of the food.

7.2 The containers, including packaging material, shall be made only of substances which are safe and suitable for their intended use. Where the Codex Alimentarius Commission has established a standard for any such substance used as packaging material, that standard shall apply.

8. LABELLING[2]

8.1.1 The requirements of the Codex General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985), the Codex Guidelines on Nutrition Labelling (CAC/GL 2-1985) and the Guidelines for Use of Nutrition and Health Claims (CAC/GL 23-1997) apply to this standard. With specific reference to section 7 of the Codex General Standard for the Labelling of Prepackaged Foods national jurisdictions may further restrict the use of pictorial devices.

8.1.2 Taking into account paragraph 1.4 of the Guidelines for Use of Nutrition and Health

Claims, nutrition claims may be permitted under national legislation for the foods that are the subject of the standard provided that they have been demonstrated in rigorous studies with adequate scientific standards.

8.1.3 Any indication required in the labelling should be made in the appropriate language(s) of the country in which the product is sold.

8.2 THE NAME OF THE FOOD

The name of the food shall be "Processed Cereal Based Foods for Underweight Infants (and/or Young Children)", or any appropriate designation indicating the true nature of the food, in accordance with national legislation.

8.3 LIST OF INGREDIENTS[2]

8.3.1 A complete list of ingredients shall be declared on the label in descending order of

proportion except that in the case of added vitamins and minerals, these may be arranged as separate groups for vitamins and minerals, respectively, and within these groups the vitamins and minerals need not be listed in descending order of proportion.

8.3.2 The specific name shall be declared for ingredients and food additives. In addition,

appropriate class names for these ingredients and additives may be included on the label.

8.4 DECLARATION OF NUTRITIVE VALUE[2]

8.4.1 The declaration of nutrition information shall contain the following information which should be in the following order:

(a) The energy value, expressed in kilocalories (kcal) and kilojoules (kJ), and the amount of protein, carbohydrate and fat expressed in gram (g) per 100 g or 100 ml of the food as sold, and where appropriate, as per specified quantity of the food as suggested for

consumption;

(b) The average amount of each vitamin and mineral for which specific levels are defined in section 3.6 and 3.7 expressed in numerical form per 100g or 100 ml of the food as sold $_2$ Similar to the document of CODEX STAN 074-1981, Rev. 1-2006

and, where appropriate, as per specified quantity of the food as suggested for consumption;

(c) Any other nutritional information required by national legislation.

8.4.2 The labelling may bear the average amount of the vitamins and minerals when their

declaration is not covered by the provisions of section 8.4.1 (b) expressed in numerical form per 100g or 100 ml of the product as sold and, where appropriate, per specified quantity of the food as suggested for consumption.

8.5 DATE MARKING AND STORAGE INSTRUCTIONS[2]

8.5.1 The date of minimum durability (preceded by the words "best before") shall be declared by the day, month and year in uncoded numerical sequence except that for products with a shelf-life of more than three months, the month and year will suffice. The month may be indicated by letters in those countries where such use will not confuse the consumer. In the case of products requiring a declaration of month and year only, and the shelf-life of the product is valid to the end of a given year, the expression "end (stated year)" may be used as an alternative.

8.5.2 In addition to the date, any special conditions for the storage of the food shall be indicated if the validity of the date depends thereon.

8.5.3 Where practicable, storage instructions shall be in close proximity to the date marking.

8.6 INFORMATION FOR UTILIZATION[2]

8.6.1 Directions as to the preparation and use of the food, and its storage and keeping before and after the container has been opened, shall appear on the label and may also appear on the accompanying leaflet.

8.6.2 For products covered by 2.1.1, directions on the label shall state "Milk or other appropriate nutritious liquid but no water shall be used for dilution or mixing" or an equivalent statement.

8.6.3 When the product is composed of gluten-free ingredients and food additives, the label may show the statement "gluten-free"[3].

[3] Codex Standard for Gluten-Free Foods (118-1981)

8.6.4 The label shall indicate clearly from which age the product is recommended for use. This age shall not be less than six months for any product. In addition, the label shall include a statement indicating that the decision when precisely to begin complementary feeding, including any exception to six months of age, should be made in consultation with a health worker, based on the individual infant's specific growth and development needs. Additional requirements in this respect may be made in accordance with the legislation of the country in which the product is sold.

8.7 ADDITIONAL REQUIREMENTS

The products covered by this standard are not breast-milk substitutes and shall not be presented as such and would be covered under National legislation.

METHODS OF ANALYSIS AND SAMPLING

See Section on methods in the Standard for Infant Formula.

In addition:

Detection of Irradiated Foods

Codex General Methods.