出國報告（出國類別：口頭報告）

瑞士日內瓦「法規合作：食品標示」

Thematic session on Regulatory Cooperation between members: Food Labeling

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派赴國家：瑞士
出國期間：105 年 11 月 7 日~11 日
報告日期：105 年 11 月 15 日

摘要

本次出差來到瑞士日內瓦，主要是參加世界貿易組織 (World Trade Organization, WHO) 於105年11月9日在瑞士日內瓦主辦的「法規合作：食品標示」(Thematic session on Regulatory Cooperation between members: Food Labeling)，報告台灣目前食品標示法規的最新進展。當天會議早上10點開始，分成三個Panel，Panel 1: 全球健康目標 (Global health objectives)、Panel 2:食品標示國際標準 (Food labelling international standards)、Panel 3: 地區及各國標示介紹 (Regional and national approaches)。這次會議中，各國在食品標示及營養標示提出許多的改變：包含正面營養標示，聰明標示及清淨標示，也**強調標示要透明易懂，且食品標示應要有科學根據，**建議衛生福利部應派人多參加相關會議，與其他國家交流，了解世界的趨勢。

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一、目的:

本次出差來到瑞士日內瓦，主要是參加世界貿易組織 (World Trade Organization, WHO) 11 月 9 日在瑞士日內瓦主辦的「法規合作：食品標示」(Thematic session on Regulatory Cooperation between members: Food Labeling)，報告台灣目前食品標示法規的最新進展。

二、過程

105 年 11 月 9 日會議早上 10 點開始，分成三個 Panel:

(一) Panel 1: 全球健康目標 (Global health objectives)

這部分主要由世界衛生組織兩位代表介紹世界目前肥胖及代謝疾病之相關統計數字及飲食的關係。接著 American Academy of Pediatrics 的理事長介紹營養標準及標示對大眾健康所扮演的角色。簡要分述如下：

1. WHO: Dr. Chizuru Nishida, Coordinator, Nutrition Policy and Scientific Advice, Department of Nutrition for Health and Development; and, Mr. Benn McGrady, Technical Officer (Legal), Prevention of Non-Communicable Diseases Department, WHO

   Mr. Benn McGrady 介紹營養標示可作為促進健康飲食及預防和控制與飲食有關之非傳染性疾病的綜合方法和政策措施的一部分。視國內環境與正在施行之措施，營養標示可達成三個主要目標：（1）確保獲得相關資訊和防止消費者欺騙;（2）使消費者能夠做出健康的選擇;和（3）鼓勵健康選擇和訂定營養食物。WHO 代表提到越來越多研究顯示，早期兒童營養和肥胖與飲食相關疾病後期發展之間有明顯關係，強調需要有終身教育方法來預防未來非傳染性疾病的發生。最近，WHO 終止兒童肥胖委員會建議實施標準化的全球營養標示制度和正面營養素含量標示(front-of-pack, FOP)。 食品業者、零售商、學者專家、非營利組織和政府機構正推動正面營養素含量標示，以提供關鍵營養素之資訊，幫助消費者選擇更健康的食品，及鼓勵健康產品的研發。

   2015 年 12 月 WHO 促進健康飲食營養標示技術會議(WHO Technical Meeting)審視：（1）目前正在使用之正面營養素含量標示系統;（2）其效果;（3）各國經驗;和（4）確認正面營養素含量標示系統設計和實施所遭遇之問題和考量，以製定實施正面營養素含量標示之指導原則和框架。後續行動包括：（1）定訂指導原則和框架手冊及

實地測試;（2）支持國家開發正面營養素含量標示;和（3）支持食品標示法典委員會(Codex Committee on Food Labelling, CCFL)提出相關之新任務。

2. United States: The Public Health Role of Nutrition Standards and Labelling, Dr. Sandra G. Hassink, Immediate Past President, American Academy of Pediatrics (JOB/TBT/191)

Dr. Sandra G. Hassink 提到為促進公眾健康，亦需考量飲食環境，其包含了：（1）學校;（2）自動販賣機;和（3）社區。 新的美國營養標示將：（1）使熱量之資訊更明顯，以幫助父母提供正確之食物給他們的孩子;（2）修改某些食品和飲料之份量，以反映美國人現今之飲食方式;和（3）提供產品額外添加糖之資訊，將有助於民眾遵守飲食指南中減少糖攝取量的建議。演講者亦提到了未來五個工作目標：（1）標示咖啡因含量;（2）推廣正面營養素含量標示;（3）為 4 歲以下兒童之父母設計營養標示小組;（4）使每日參考值之熱量小於目前的 2000 卡; 和（5）使標示對於所有不論識字與否之消費者更加實用和清楚。

Mr. Opiyo 總結，營養標示只是一套用於促進健康飲食和營養的工具。為此，因確保 WHO 和 CODEX 工作之一致性，且最重要是必須讓所有利益相關者參與，包括政府、業者和非營利組織團體，建立一致之營養標示方法。

(二) Panel 2: 食品標示國際標準 (Food labelling international standards)

首先 Codex Alimentarius Commission 代表報告營養標示所做的修正及未來針對有機食品等也要制定標準，科斯大黎加代表針對 Electronical Working Group Codex Committee on Food Labelling 工作進度做報告。分別摘要如下：

1. Codex Alimentarius Commission: Patrick Sekitoleko, Food Standards Officer, Codex Alimentarius Commission.

Patrick Sekitoleko 簡介食品標示法典委員會之任務為：（1）擬定食品標示規定草案;（2）審查核示由各法典委員會編寫標示相關之草案條款;（3）研究特殊標示之疑義;和（4）研究食品廣告問題，特別在於宣稱及誤導性描述部分。另包裝食品標示通用標準(General Standard for the Labelling of Pre-packaged Foods, GSLPF)提供食品標示之主要框架，而法典委員會商品標準(Codex Commodity standard)適用於特定食品商品的標示規定。法典委員會之食品標示原則在於不得虛偽、誤導或欺騙的方式描述食品。針對營養標示部分，營養標示指引提供了標示格式範例和應提供營養素之內容。其未來目標為：（1）正面營養素含量標示(FOP);（2）網購食品;（3）業務用原料之標示;及（4）消費者喜好宣稱。

2. Costa Rica: 2016 Electronical Working Group Codex Committee on Food Labelling (CCFL), regarding front-of-pack nutrition labelling - Objectives and Progress, Ms Tatiana Cruz Ramírez, Chief of Technical Regulations and Codex, Department of Economy, Industry and Commerce Ministry, Chairman of the eWG (JOB/TBT/200/Rev.1)

   Ms. Tatiana Cruz Ramírez 介紹食品標示法典委員會（CCFL）於第四十三屆會議同意通過由哥斯達黎加和新西蘭聯合主持的電子工作組（eWG）正面營養素含量標示(FOP)之歷程。電子工作組係組由 43 個國家和 13 個非政府觀察員組織組成，於 2016 年成立，有三項任務：（1）收集不同國家現有包裝標示之資訊;（2）考慮制定正面營養素含量標示(FOP)之需求;和（3）為下一次 CCFL 會議準備討論文件和擬議文件草案。演講者指出，現行工作為（1）向電子工作組成員分發第一份討論文件;（2）接收評論; 和（3）分析收集資訊。其未來目標為：確認法典委員會之營養標示指引是否對正面營養素含量標示提供適當之指導，及法典委員會在促進協調各利益相關者實施正面營養素含量標示的角色。

   Ms. Siti Mariam Mohd Din 指出食品標示和營養是政府、業者、生產者、學術界和消費者之間的共同責任，每個人都可以發揮作用。食品法典委員會制定的國際食品標示標準是實現營養目標的有利工具之一。根據 CODEX 當前的倡議，如制定正面營養素含量標示，將可使各國具有國際公認的標準，以促進全球標示一致的需求。

(三) Panel 3: 地區及各國標示介紹 (Regional and national approaches)

由於報告人數眾多，因此報告採分組進行，我的報告在第一組第二個，以乳製品作為範例，介紹台灣近期在標示上的改變。下面摘要第一組中各國代表之報告內容：

1. Dr. A. Douglas Balentine (US Food and Drug Administration)簡介美國營養標示新規定。美國「營養及補充品標示之修訂版(Revision of the Nutrition and Supplement Facts Label)」和「食用份量修訂版(Revision of Serving Size Requirements)」已於 2016 年 5 月 27 日發布。其修正原因有三個：（1）增進提供關於飲食、健康和慢性疾病之間連結之科學信息;（2）食物攝取量的改變;和（3）改變飲食指導(dietary guidance)之優先順序（著重於熱量和食用份量部分）。此次新修訂之重點在於：（1）在每日需要量中增加糖之宣稱;（2）調整營養標示格式以突顯熱量和食用份量之資訊;（3）更新每日需要量;（4）更新具有公共衛生意義之營養素;（5）更新附註說明;（6）要求製造商保存記錄以核實強制性之標示宣稱;（7）使用新的參考量計算食用份量;（8）要求某些產品同時列出每份和每包裝之營養資訊;（9）更新膳食纖維之定義;和（10）針對單份包裝使用新標準。針對新規定一般製造商將有兩年之緩衝期，小型販售商則有三年緩衝期。

2. Mr. Christopher O'Toole (Global Affairs Canada)針對加拿大之營養標示進行介紹。加拿大「食品和藥物法(The Food and Drugs Act and Regulations)」針對營養標示訂定了四個目標：(1) 透過使消費者能夠做出適當食物選擇來減少罹患慢性疾病風險;(2)鼓勵提供具有減少此類風險特性之食品;(3)提高與美國系統之兼容性;和(4)使營養標示格式標準化以傳達營養素含量訊息。該強制性規定於 2002 年公布後，即製作了指導文件，以幫助業界適應新規定。同時為納入新的科學依據並與美國之系統協調，於 2015 年再重新修訂。演講人強調新規定是以科學為基礎，並以追求合法之衛生為目標。此外，還考慮到國際貿易之影響，以符合國際標準(Codex Guidelines)和密切貿易夥伴的要求，並進行國際間之磋商。

3. Mrs. Lorena Rodriguez (Ministry of Health, Chile)介紹智利營養標示新規定。智利國內之肥胖率是目前經濟合作暨發展組織(OECD)中最高的，4 個成年人中有 1 個是肥胖。此外，智利也是世界上含糖飲料、點心和糖果之最大消費者之一。因此，該國營養標示之主要目標是保護兒童，增進選擇食品之資訊，及減少消費者對關鍵營養素之過量攝取。其可透過三種方式達成：(1) 限制販售這些產品予 14 歲以下兒童;(2)限制校園中之行銷或販售;和(3)使用正面營養素含量標示(front-of-package, FOP)。演講者提到此規定涵蓋範圍包含所有添加糖（蜂蜜、糖、糖漿)、鈉（鹽、食品添加物）和飽合脂肪酸（任何油或脂肪含飽和脂肪酸）之食物，及任何食品超過衛生部（MINSAL）規定的限制。經由進行 FOP 標示之研究調查，結果顯示在智利符號的標示使消費者易於獲得及理解食品之營養資訊。另於該新規定實施後 4 個月進行調查，結果顯示大多數智利人支持該規定，並相信它能提供更多關於產品之訊息，甚至可以改變飲食習慣。

4. Mr. Michael Beer (Federal Food Safety and Veterinary Office, Switzerland)概述了瑞士新食品和公用事業聯邦法案（Federal Act on Foodstuffs and Utility Articles,食品法）之四個目標：(1) 保護消費者免於健康風險;(2) 確保食品調理衛生;(3) 保護消費者免於食物詐欺;和 (4) 向消費者提供所有相關的採購資訊，新增的目標。法規規定包裝食品應標示原產地，具體品名和組成（成分)。新「食品資訊條例」要求提供食品品名、營養宣稱、是否含有基因改造食品原料及其他相關之資訊。營養標示要求所有包裝食品在 4 年內表明：(1) 熱量含量;(2) 脂肪含量;(3) 飽和脂肪含量;(4) 碳水化合物含量;(5) 糖含量;(6) 蛋白質含量;和 (7) 鹽含量。單一成分之未加工食品和少量由製造商直接供應之食物是可豁免於此規定。另針對手工食品標示糖和飽和脂肪含量，因成本過高被認為是不可行。另智慧型手機之相關技術可以在未來針對營養標示提供新的解決方案。

會後美國代表特別針對我國之基因改造標示規定表達關切，希望強制性標示規定應要有科學依據，我已告知對方我國之基因改造標示規定之修訂係因應立法院之會議決

議，並於預告時提送 WTO 轉知相關會員國徵詢意見。另紐西蘭代表則針對我國之乳品標示有相關疑問，已依規定回復。

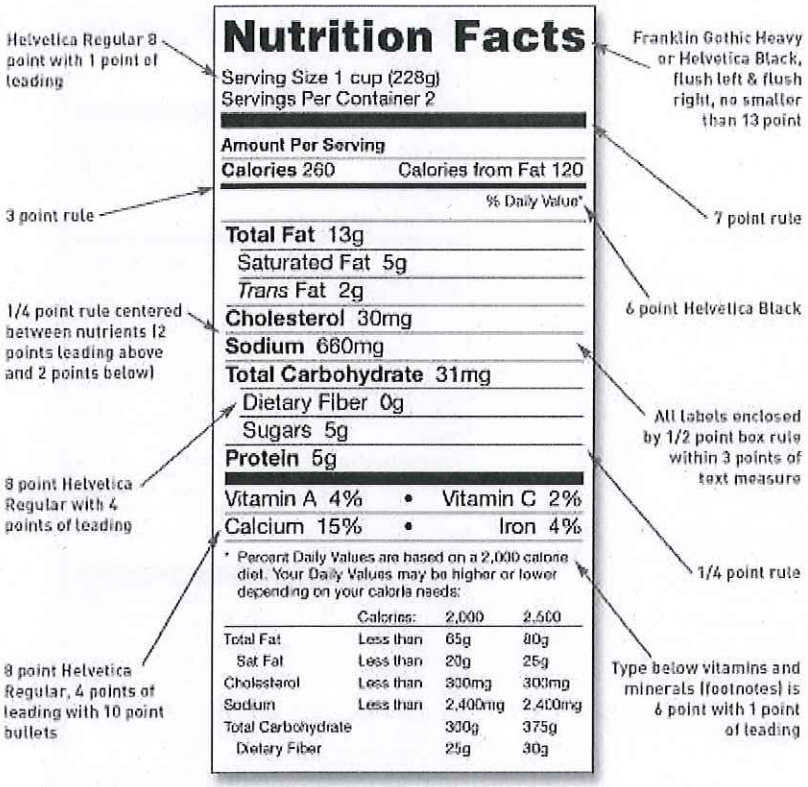
另第二組部分則分別由來自 Global Affairs Canada 的 Ms. Pirkko Penttila 簡介加拿大食品檢驗局(the Canadian Food Inspection Agency)於網路上提供標示製作工具，供所有加拿大業者和相關使用者使用；Mexican Council of the Consumer Products Industry 的 Ms. Lorena Cerdan Torre 則介紹墨西哥推行正面營養素含量標示(front-of-pack, FOP)的相關經驗；來自億茲國際食品公司(Modelez Internaitonal)的 Mr. Kenneth Roberts 為業者代表，其分享了業界製作食品標示之相關經驗；Permanent Mission of Brazil to the WTO 的 Mr. Luis Henrique Barbosa da Silva 則強調食品標示應在消費者知的權利及國際貿易間取得平衡；Permanent Mission of the Philippines to the WTO 的 Ms. Magnolia Uy 則報告了 APEC 針對包裝食品之包裝和標示規定之調查結果，其調查目的在於提高食品加工業和農業之資訊透明度及盤點 APEC 成員之相關規範。另 EU Directorate-General for Health and Food Safety 的 Ms. Magdalena Haponiuk 則簡介最近歐盟所通過食品標籤法的架構，該框架是在與成員國、利益相關者和消費者間進行廣泛磋商後製定的，旨在簡化和現代化前歐盟之規定。最後，Mrs. Jo-Anne Beharry 總結，食品標示之全球化合法政策目標應可通過區域及國家方法加以解決，且這些目標亦可與 TBT 和 SPS 協議相關之義務共存。例如：食品標示規定之訂定應遵循國際標準，且具有良好的科學依據，並召開公眾協商讓所有利益相關者參與。有關第二組各演講者之報告內容如後附之會議紀錄(附錄 3)。

三、心得:

這次會議中，各國在食品標示及營養標示提出許多的改變，也**強調標示要透明易懂，且食品標示應要有科學根據**。

(一) 營養標示更易閱讀

美國 FDA 在營養標示項目規定字型大小及要求加粗，讓消費者更加注意食物的熱量


Helvetica Regular 8 point with 1 point of leading
3 point rule
1/4 point rule centered between nutrients (2 points leading above and 2 points below)
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8 point Helvetica Regular, 4 points of leading with 10 point bullets
Nutrition Facts
Serving Size 1 cup (228g)
Servings Per Container 2
Amount Per Serving
Calories 260
Calories from Fat 120
% Daily Value*
Total Fat 13g
Saturated Fat 5g
Trans Fat 2g
Cholesterol 30mg
Sodium 660mg
Total Carbohydrate 31mg
Dietary Fiber 0g
Sugars 5g
Protein 5g
Vitamin A 4% • Vitamin C 2%
Calcium 15% • Iron 4%
* Percent Daily Values are based on a 2,000 calorie diet. Your Daily Values may be higher or lower depending on your calorie needs:
Calories: 2,000 2,500
Total Fat Less than 65g 80g
Sat Fat Less than 20g 25g
Cholesterol Less than 300mg 300mg
Sodium Less than 2,400mg 2,400mg
Total Carbohydrate 300g 375g
Dietary Fiber 25g 30g
Franklin Gothic Heavy or Helvetica Black, flush left & flush right, no smaller than 13 point
7 point rule
6 point Helvetica Black
All labels enclosed by 1/2 point box rule within 3 points of text measure
1/4 point rule
Type below vitamins and minerals (footnotes) is 6 point with 1 point of leading

Nutrition Facts

Serving Size 1 Cup (35g)
Servings Per Container 10

Amount Per Serving	Cereal	with 1/2 cup Skim milk
Calories	130	170
Calories from Fat	0	0
		% Daily Value* **
Total Fat 0g*	0%	0%
Saturated Fat 0g	0%	0%
Trans Fat 0g		
Cholesterol 0mg	0%	0%
Sodium 200mg	8%	11%
Total Carbohydrate 30g	10%	12%
Dietary Fiber 4g	16%	16%
Sugars 10g		
Protein 3g		
Vitamin A	25%	25%
Vitamin C	25%	25%
Calcium	0%	15%
Iron	10%	10%

* Amount in cereal. One half cup skim milk contributes an additional 40 calories, 65mg sodium, 6g total carbohydrate (6g sugars), and 4g protein.

**Percent Daily Values are based on a 2,000 calorie diet. Your Daily Values may be higher or lower depending on your calorie needs:

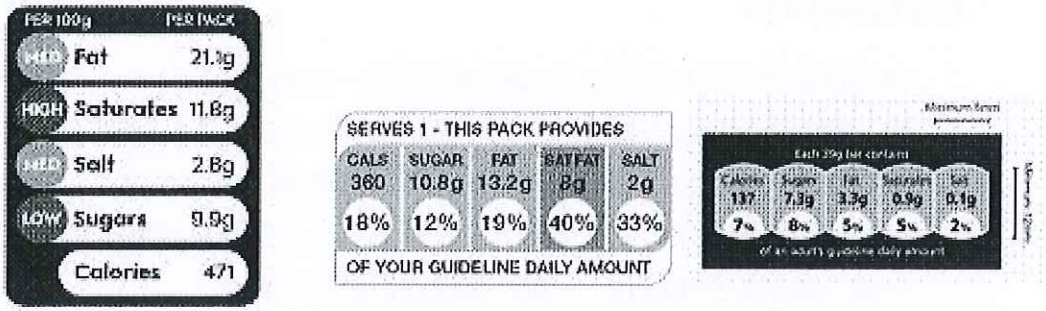
	Calories:	2,000	2,500
Total Fat	Less than	65g	80g
Sat Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4

若產品經常搭配其他食品一起食用會建議雙重營養標示，例如：早餐穀類常與牛奶一起食用。

(二) 正面營養素含量標示(Front of Pack Nutritional Labeling)

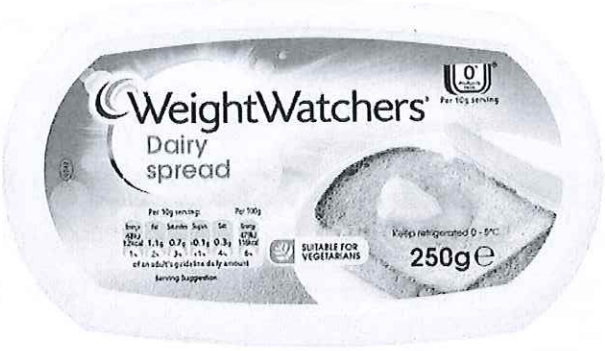
為了讓消費者更了解產品的熱量、脂肪、飽和脂肪、糖及鹽的含量及每日攝取量的百分比，建議在包裝正面直接標示 (如圖一)，並用不同顏色區分含量多寡(如圖二)。消費者於選購時，即可輕鬆獲得產品之營養素相關資訊，以利其正確選擇適合自己之產品。圖三為產品正面營養標示範例。



圖一 包裝正面標示範例

	Sugars	Fat	Saturates	Salt
What is high per 100g	Over 15g	Over 20g	Over 5g	Over 1.5g
What is medium per 100g	Between 5g and 15g	Between 3g and 20g	Between 1.5g and 5g	Between 0.3g and 1.5g
What is low per 100g	5g and below	3g and below	1.5g and below	0.3g and below

圖二 顏色代表意義



圖三 產品正面營養標示範例

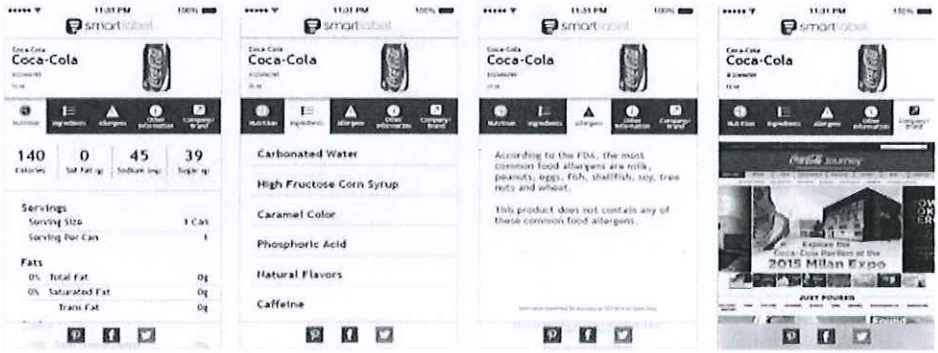
(三) Clean Label

Clean Label 起源於歐盟，由通路商所發起。原則上是指食品必須是天然、有機的，其中添加物越少越好，除非不得已，不使用添加物。然而目前 Clean label 並無標準定義，這次會議多國多次提到潔淨標籤，普遍同意：1.產品成份必須是天然、有機、不含人工添加物及防腐劑。2.產品成份越簡單越好。3.產品成份減少難懂的化學成份。4.產品製成過程越簡單越好。

(四) Smart Label

所謂聰明標示就是消費者可以從包裝標示得到他們對產品疑問的答案，大部分數據有條碼，只需掃條碼就可在網站上找到該產品資訊。例如 Hershey's 就有 smart label.

可口可樂產品也有 smart label.



四、建議

1. 參加這次會議雖然只有一天，但受益良多，建議衛福部應派人多參加相關會議，多和其他國家交流，以了解世界的趨勢。

2. 這次會議上**多個國家都強調標示一定要根據科學的研究結果，例如美國先調查他們國人飲食與肥胖的相關性，再做營養標示的更正，這一點在台灣仍有進步空間。**

附件一

Professor Ming-Ju Chen indicated that Chapter V of the Act Governing Food Safety and Sanitation and its enforcement rules regulated the labelling of food, food additives and their raw materials in Chinese Taipei. According to these rules food, packaging had to indicate in Chinese and common symbols nine elements: (i) the product name; (ii) the name of the ingredients; (iii) the net weight, volume or quantity; (iv) the name of food additives; (iv) the name, telephone number and address of the manufacturer; (v) the country of origin; (vi) the expiry date; (vii) the nutrition label; and (viii) an indication of whether it contains genetically modified food raw materials. The nutrition facts panel requires information on serving size, servings per container, transfat, sugar, and daily intake values, amongst other information. The requirement to indicate if food contained genetically modified organisms entered into force for both packaged and unpackaged food in December 2015, the latter with three phases depending on the type of manufacturer. The example of labelling for various types of milk products was provided, and she noted that failure to comply with these regulations may result in fines.

Food Labeling Regulation

Ming-Ju Chen
Department of Animal Science
National Taiwan University, Chinese Taipei

Acts Concerning Food Labeling

Act Governing Food Safety and Sanitation

Chapter V Food Labeling and Advertisement

Article 22: The container or external packaging of food and food raw materials

Article 23: Exempt labeling

Article 24: The container or external packaging of food additives and their raw materials

Article 25: Food products supplied at food vending locations and bulk foods

Article 28: The labeling, promotion or advertisement of foods, food additives

Acts Concerning Food Labeling

Enforcement Rules of the Act Governing Food Safety and Sanitation

Article 6: The labelling for the product names
Article 7: The net weight and capacity
Article 8: The name of food additives
Article 9: The term "manufacturer"
Article 10: The responsible domestic company
Article 11: The country of origin
Article 12: The labelling of the expiry date

The container or external packaging of food and food raw materials

Article 13: The product names is a single food additive
Article 14: The food additive names
Article 15: The net weight and capacity
Article 16: The labelling of the expiry date
Article 17: The country of origin

The container or external packaging of food additives and their raw materials

Article 18: The labelling of pre-packaged foods or food additives
Article 19: The bulk foods

Acts Concerning Food Labeling

Enforcement Rules of the Act Governing Food Safety and Sanitation

Article 6: The labelling for the product names
Article 7: The net weight and capacity
Article 8: The name of food additives
Article 9: The term "manufacturer"
Article 10: The responsible domestic company
Article 11: The country of origin
Article 12: The labelling of the expiry date
Article 13: The product names is a single food additive
Article 14: The food additive names
Article 15: The net weight and capacity
Article 16: The labelling of the expiry date
Article 17: The country of origin
Article 18: The labelling of pre-packaged foods or food additives
Article 19: The bulk foods

Acts Concerning Food Labeling

Enforcement Rules of the Act Governing Food Safety and Sanitation

Article 6: The labelling for the product names
Article 7: The net weight and capacity
Article 8: The name of food additives
Article 9: The term "manufacturer"
Article 10: The responsible domestic company
Article 11: The country of origin
Article 12: The labelling of the expiry date

The container or external packaging of food and food raw materials

Article 13: The product names is a single food additive
Article 14: The food additive names
Article 15: The net weight and capacity
Article 16: The labelling of the expiry date
Article 17: The country of origin
Article 18: The labelling of pre-packaged foods or food additives
Article 19: The bulk foods

Food Labeling System

The container or external packaging of food and food raw materials shall conspicuously indicate in Chinese and common symbols the following matters:

- product name;
- name of the ingredients;
- net weight, volume or quantity;
- name of food additives;
- name, telephone number and address of the manufacturer or that of the responsible domestic company;
- country of origin;
- expiry date;
- nutrition label;
- genetically modified food raw materials;
- other matters designated by the central competent authority in a public announcement (allergen information);

Food Labeling System

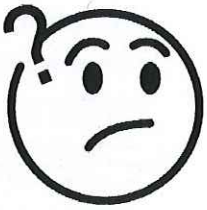
The product name:

- The product names shall conform to **the nature thereof**.
- The names of those that are stipulated by **the central competent authority** shall be set in accordance with the **stipulated names** provided; whereas names that are not stipulated by the central competent authority may either be set in accordance with **National Standards** (CNS) or **by their own**.

Fresh milk | Sterilized milk | Flavored milk | Milk beverage

Food Labeling System

The product name:



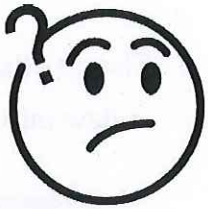
Fresh milk

https://www.google.com.tw/search

Flavored milk

Food Labeling System

The product name:



Milk 100% is from NZ

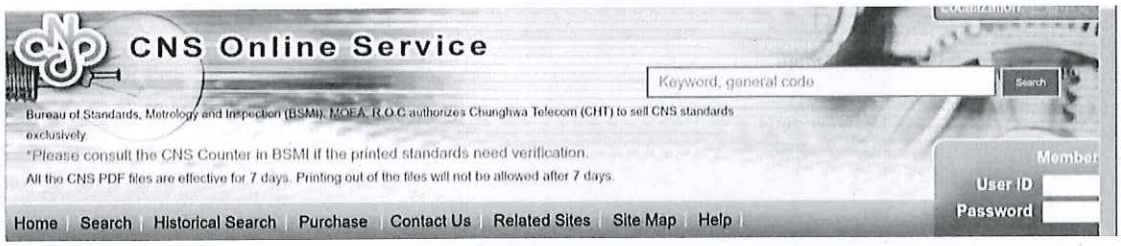
63% milk

https://www.google.com.tw/search

Food Labeling System

Taiwan FDA issued Regulations Governing the Product Names and Labeling of Prepackaged Fresh Milk, Sterilized Milk, Flavored Milk, Milk Drink, and Milk Powder and took effect on 2014/7/1.

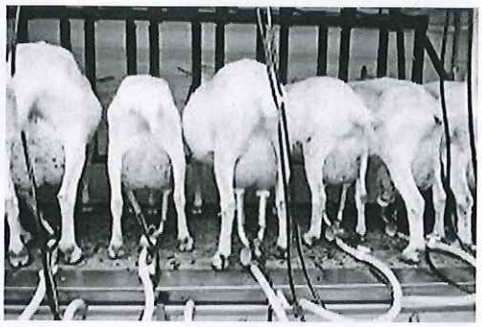
The product name should follow the national standard.



Food Labeling System

The product name: Fresh milk 鮮乳

- Raw milk from milking animal



https://www.google.com.tw/search

Food Labeling System

The product name: Fresh milk 鮮乳

- Raw milk from milking animal
- Shall have been pasteurized or ultrapasteurized

https://www.google.com.tw/search

Food Labeling System

The product name: Fresh milk 鮮乳

- Raw milk from milking animal
- Shall have been pasteurized or ultrapasteurized
- Shall store under refrigeration

Food Labeling System

The product name: Fresh milk 鮮乳

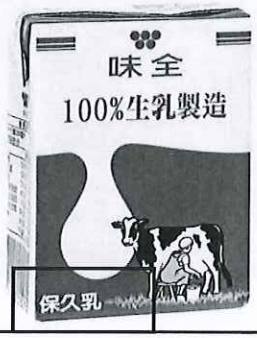
- Raw milk from milking animal
- Shall have been pasteurized or ultrapasteurized
- Shall store under refrigeration
- Shall contain not less than 8.25 percent milk solids not fat and not less than 3.0 percent milkfat.

Food Labeling System

The product name: Sterilized milk 保久乳

- Raw milk from milking animal
- Shall have been Sterilized milk
- Could store under room temperature
- Shall contain not less than 8 1/4 percent milk solids not fat and not less than 3 percent milkfat.

4 mm



Food Labeling System

The product name: Flavored milk 調味乳

- Raw material: Raw milk, sterilized milk and fresh milk
- Shall have been pasteurized or Sterilized milk
- Shall contain not less than 1.5 percent milk protein.
- Non dairy ingredients and food additives could be used

4 mm

Food Labeling System

The product name: Milk beverage 乳飲品

- Raw material: milk powder and concentrated milk
- Shall have been pasteurized or Sterilized milk
- Shall contain not less than 1.5 percent milk protein.
- Non dairy ingredients and food additives could be used

4 mm

Food Labeling System

The product name: Milk powder 奶粉

- Raw material: Raw milk and fresh milk
- Shall remove water (<5 percent)
- Shall contain not less than 34 percent milk protein.

Food Labeling System

The product name: Modified Milk powder 調製奶粉

- Raw material: Raw milk, fresh milk, milk powder
- Should contain not less than 50% of raw material (dry matter/dry matter)
- Non dairy ingredients and food additives could be used

$$\textbf{\textit{Milk}}\ (\%) = \frac{Weight\ \ of\ Milk\ powder}{Total\ product\ weight} \times 100$$

4 mm

Food Labeling System

The product name: Modified Milk powder 調製奶粉

- Raw material: Raw milk, fresh milk, milk powder
- Should contain not less than 50% of raw material (dry matter/dry matter)
- Non dairy ingredients and food additives could be used

Milk powder

Formula

Food Labeling System

The container or external packaging of food and food raw materials shall conspicuously indicate in Chinese and common symbols the following matters:

- product name;
- name of the ingredients;
- net weight, volume or quantity;
- name of food additives;
- name, telephone number and address of the manufacturer or that of the responsible domestic company;
- country of origin;
- expiry date;
- nutrition label;
- genetically modified food raw materials;
- other matters designated by the central competent authority in a public announcement (allergen information)
- .

Name of food additives:
in the case of a mixture of two or more food additives which are named according to its function shall indicate the name of each additive separately

Ingredients:
Water, Skim milk powder, Cream, Full fat milk powder, Frozen concentrated skim milk, isomalto-oligosaccharide, Calcium carbonate, Favor, Milk calcium, **Carrageenan (containing glucose), Vit. D [containing starch, sucrose, antioxidant (L-ascorbic acid, Vit. E), triglyceride, silicon dioxide]**

品名：統一營養強化牛乳(高鈣牛乳)
Uni-President Fortified Milk(Calcium-Enriched Milk)
品質符合CNS15792乳飲品標準
成分：乳含量50%以上，乳蛋白質1.5%以上。
原料：水、脫脂乳粉、鮮乳油、全脂乳粉、冷凍濃縮脫脂牛
異麥芽寡醣、碳酸鈣、香料、牛奶鈣、鹿角萃膠(含
糖)、維生素D3(含辛烯基丁二酸鈉澱粉、鼠鼠、抗氧
(L-抗壞血酸鈉、維生素E)、中鏈三酸甘油酯、二氧
內容量：400毫升
保存期限：13天
有效日期(未開封)：標示於封口處
保存條件：需要冷藏於7℃以下，保存期間係指
未開封前在7℃以下可保存天數，開
封後請盡快使用以確保品質。
注意事項：本產品因富含鈣質，可能有白色沉澱。
過敏原資訊：本產品含牛奶製品，該生產線亦生產含花生

統一企業(股)公司
UNI-PRESIDENT ENTERPRISES CORP.
製造地點：
新市廠(S)：99-657996
臺南市新市區大營里大營7號
服務信箱：
臺灣臺南市永康區中正路301號
使用者服務專線：0800037520
網址：www.uni-president.com.tw
www.pecos.com.tw

營養標示	
每一份量400毫升	
本包裝含1份	
	每份 每
熱量	288大卡
蛋白質	13.2公克
脂肪	14.4公克
飽和脂肪	10.0公克
反式脂肪	0公克
碳水化合物	26.4公克
糖	20.8公克
鈉	160毫克
鈣	800毫克
維生素D	4.8微克

net weight, volume or quantity

品名：統一營養強化牛乳(高鈣牛乳)
Uni-President Fortified Milk(Calcium-Enriched Milk)
品質符合CNS15792乳飲品標準
成分：乳含量50%以上，乳蛋白質1.5%以上。
原料：水、脫脂乳粉、鮮乳油、全脂乳粉、冷凍濃縮脫脂牛
異麥芽寡醣、碳酸鈣、香料、牛奶鈣、鹿角萃膠(含
糖)、維生素D3(含辛烯基丁二酸鈉澱粉、鼠鼠、抗氧
(L-抗壞血酸鈉、維生素E)、中鏈三酸甘油酯、二氧
內容量：400毫升
保存期限：13天
有效日期(未開封)：標示於封口處
保存條件：需要冷藏於7℃以下，保存期間係指
未開封前在7℃以下可保存天數，開
封後請盡快使用以確保品質。
注意事項：本產品因富含鈣質，可能有白色沉澱。
過敏原資訊：本產品含牛奶製品，該生產線亦生產含花生

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使用者服務專線：0800037520
網址：www.uni-president.com.tw
www.pecos.com.tw

營養標示	
每一份量400毫升	
本包裝含1份	
	每份 每
熱量	288大卡
蛋白質	13.2公克
脂肪	14.4公克
飽和脂肪	10.0公克
反式脂肪	0公克
碳水化合物	26.4公克
糖	20.8公克
鈉	160毫克
鈣	800毫克
維生素D	4.8微克

name, telephone number and address of the manufacturer or that of the responsible domestic company;

Expiry day

Food Labeling System

The container or external packaging of food and food raw materials shall conspicuously indicate in Chinese and common symbols the following matters:

- product name;
- name of the ingredients;
- net weight, volume or quantity;
- name of food additives;
- name, telephone number and address of the manufacturer or that of the responsible domestic company;
- country of origin;
- expiry date;
- nutrition label;
- genetically modified food raw materials;
- other matters designated by the central competent authority in a public announcement.

Food Labeling System

Nutrition label:

Package food

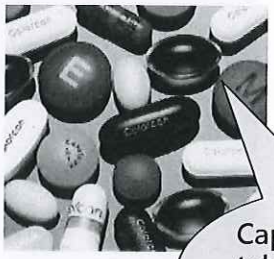
- Take effect on 2015/07/01

General food

Capsule and tablet without food nutrients (Vitamin, mineral)

Vit and Mineral in capsule and tablet

- Take effect on 2016/01/01



Capsule and tablet with food nutrients (Vitamin, mineral)

Food Labeling System

Nutrition facts:

營養標示		
每一份量 本包裝含	公克(或毫升) 份	
	每份	每100公克 (每100毫升)
熱量	大卡	大卡
蛋白質	公克	公克
脂肪	公克	公克
飽和脂肪	公克	公克
反式脂肪	公克	公克
碳水化合物	公克	公克
糖	公克	公克
鈉	毫克	毫克
宣稱之營養素含量		
其他營養素含量		

Serving size
Servings per container

Trans fat

Sugar

營養標示		
每一份量 本包裝含	公克（或毫升） 份	
	每份	每日參考值 百分比
熱量	大卡	%
蛋白質	公克	%
脂肪	公克	%
飽和脂肪	公克	%
反式脂肪	公克	*
碳水化合物	公克	%
糖	公克	*
鈉	毫克	%
宣稱之營養素含量		
其他營養素含量		

＊參考值未訂定
每日參考值：熱量2000大卡、蛋白質60公克、脂肪60公克、飽和脂肪18公克、碳水化合物300公克、鈉2000毫克、宣稱之營養素每日參考值、其他營養素每日參考值

Food Labeling System

Nutrition label:

Capsule and tablet with food nutrients (Vitamin, mineral)

營養標示		
每一份量 本包裝含	顆（或錠、粒） 份	Daily Value
	每份	每日參考值百分比
維生素(1)	毫克或微克	%
礦物質	毫克或微克	%
宣稱之營養素含量	公克、毫克或微克	% 或 *
其他營養素含量	公克、毫克或微克	% 或 *

* 參考值未訂定

註 1：維生素 A、維生素 D及維生素 E 應另加註國際單位 (IU) 之含量標示

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Food Labeling System

Nutrition label: :

Milk beverage

Food Labeling Syste

Nutrition label:

營養標示 Nutrition Facts

每一份量 285毫升
本包裝含 54份

Daily value

	每份	每日參考值百分比
熱量 Energy	175 大卡	9%
蛋白質 Protein	8.4 公克	14%
脂肪 Fat	5.3 公克	9%
~~飽和脂肪 Saturated Fat~~	~~3.0 公克~~	~~22%~~
反式脂肪 Trans Fat	0.3 公克	*
~~碳水化合物 Carbohydrate~~	~~23.7 公克~~	~~8%~~
糖 Sugars (註)	14 公克	*
~~鈉 Sodium~~	~~97 毫克~~	~~5%~~
維生素A Vitamin A	210 微克RE	30%
維生素B_1 Vitamin B_1	0.09 毫克	6%
維生素B_2 Vitamin B_2	0.5 毫克	31%
維生素B_6 Vitamin B_6	0.13 毫克	8%
維生素B_{12} Vitamin B_{12}	0.76 微克	32%
維生素C Vitamin C	16.8 毫克	17%
維生素D Vitamin D	2.3 微克	23%
維生素E Vitamin E	1.89 毫克α-TE	15%
維生素K Vitamin K	7.14 微克	6%
菸鹼素 Niacin	1.68 毫克NE	9%
葉酸 Folic Acid	42 微克	10%
泛酸 Pantothenic Acid	0.8 毫克	16%
生物素 Biotin	15.1 微克	50%
鈣 Calcium	781 毫克	65%
鐵 Iron	7.56 毫克	50%
磷 Phosphorous	231 毫克	23%
鎂 Magnesium	29 毫克	7%
鉀 Potassium	382 毫克	*
鋅 Zinc	1.26 毫克	8%

註：營養標示中之「糖」係源自牛乳中天然含有的乳糖。

*參考值未訂定

每日參考值：熱量 2000大卡、蛋白質 60公克、脂肪 60公克、飽和脂肪 18公克、碳水化合物 300公克、鈉 2000毫克、維生素A 700微克RE、維生素B_1 1.4毫克、維生素B_2 1.6毫克、維生素B_6 1.6毫克、維生素B_{12} 2.4微克、維生素C 100毫克、維生素D 10微克、維生素E 13毫克α-TE、維生素K 120微克、菸鹼素 18毫克NE、葉酸 400微克、泛酸 5毫克、生物素 30微克、鈣 1200毫克、鐵 15毫克、磷 1000毫克、鉀

Food Labeling System

The container or external packaging of food and food raw materials shall conspicuously indicate in Chinese and common symbols the following matters:

- product name;
- name of the ingredients;
- net weight, volume or quantity;
- name of food additives;
- name, telephone number and address of the manufacturer or that of the responsible domestic company;
- country of origin;
- expiry date;
- nutrition label;
- genetically modified food raw materials;
- other matters designated by the central competent authority in a public announcement (allergen information);

Food Labeling System

Genetically modified food:

On May 29, 2015, Taiwan FDA issued 3 amendments of labeling requirements for foods containing GMOs. These are:

- Labelling requirements for **prepackaged food** containing ingredients of genetically modified organisms (GMOs)
- Labelling requirements for **food additives** containing ingredients of genetically modified organisms (GMOs)
- Labelling requirements for **unpackaged food** containing ingredients of genetically modified organisms (GMOs)

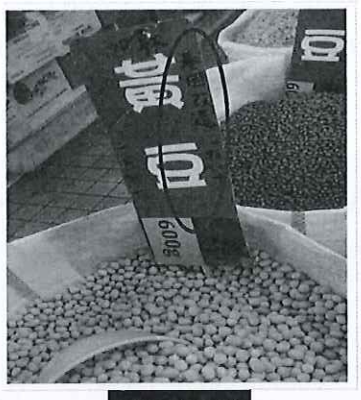
The regulation for prepackaged food and food additives took effect on Dec. 31, 2015. The regulation for unpackaged (bulk) food was into effect in 3 phases, starting from July 1, 2015 and ending Dec. 31, 2015 depending on the type of manufacturer.

Food Labeling System

Genetically modified food:

"genetically modified", "with genetic modification" or "used genetically modified (organisims)"

Packaged



unpackaged

Food Labeling System

Genetically modified food:

Food that uses GMOs directly during the manufacturing process yet the final product does not contain transgenic DNA fragments or transgenic proteins shall display one of the following phrases:

- **"this product is made of genetically modified (organisms), but does not contain any transgenic DNA fragment or transgenic proteins"**
- **"this product does not contain any transgenic DNA fragment or transgenic proteins, but is made of genetically modified (organisims)", or**
- **"this product does not contain any transgenic DNA fragment or transgenic protein, but genetically modified (organisims)".**

Food Labeling System

Genetically modified food:

- **Food that contains either non-GMOs for which international approvals exist for cultivation or contains food of GMOs, may display the words "non genetically modified" or "with no genetical modification" and additionally it can: i) display the phrase "the proportion of material which contains, consists of or is produced from GMOs considered individually has been appoved for use in a regulation of (country)" or other synonymous phrase, or ii) display the proportion of material which contains, consists of or is produced from GMOs considered individually.**

Food Labeling System

Manufacturers that fail to provide complete or truthful information in product labels in accordance with these regulations shall be fined NT$30,000-3,000,000 or NT$40,000-4,000,000 respectively.

Conclusion

Food label is an effective risk communication

- Tell the truth
- Provide correct information

Thank you

WORLD TRADE ORGANIZATION

G/TBT/GEN/205

22 November 2016

(16-6391)

Page: 1/7

Committee on Technical Barriers to Trade

Original: English

THEMATIC SESSION ON REGULATORY COOPERATION BETWEEN MEMBERS: FOOD LABELLING[1]

9 NOVEMBER 2016

REPORT BY THE MODERATORS TO THE TBT COMMITTEE

This Report was delivered by the Moderators[2] of this Thematic Session of the WTO TBT Committee at the meeting of 10-11 November 2016.

At the Seventh Triennial Review, Members agreed to continue to hold thematic sessions in conjunction with regular meetings of the Committee.[3] Members agreed to dedicate the 9 November 2016 thematic session on **regulatory cooperation between Members** to the topic of food labelling.[4] The presentations summarized below, as well as audio recordings, will be made available through the WTO website.[5]

Panel 1 Global health objectives

1.1. This Panel was moderated by **Mr George Opiyo** (Uganda). The following presentations were made.

1.2. **Dr. Chizuru Nishida**[6] and **Dr. Benn McGrady**[7] stated that nutrition labelling is one part of a comprehensive approach and policy measures to promote healthy diet and prevent and control diet-related non-communicable diseases. Nutrition labelling may pursue three main objectives depending on domestic circumstances and other measures being implemented: (i) ensuring access to information and preventing consumer deception; (ii) enabling consumers to make healthy choices; and (iii) encouraging healthy choices and formulation of nutritious food. It was noted that unhealthy diet and poor nutrition are leading causes of the global disease burden in 2013, and that both undernutrition and obesity and diet-related non-communicable diseases (double burden of malnutrition) exist in the same countries, communities, households, and even in the same individuals. The WHO representatives mentioned that there is increasing recognition of the links between early childhood nutrition and development of obesity and diet-related non-communicable diseases later in life, highlighting the need for a lifecourse approach in addressing the prevention of non-communicable diseases later in life. The need to promote healthy diet and nutrition has gained considerable attention in the international community in recent years and the World Health Assembly requested the Codex Alimentarius Commission to give consideration to the action it may take to improve food standards and guidelines, and in this context, the representative mentioned the need to further enhance coherence between the work of Codex and WHO policies and

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[1] The draft programme and list of speakers is contained in JOB/TBT/208/Rev.1.

[2] Mr George Opiyo (Uganda) Ms. Siti Mariam Mohd Din (Malaysia), and Mrs Jo-Anne Beharry (Trinidad and Tobago). The reports are provided on the Moderators' own responsibilities.

[3] G/TBT/37, para. 8.3.

[4] See Chairperson's fax of 23 September 2016.

[5] https://www.wto.org/english/tratop_e/tbt_e/tbt_e.htm

[6] Coordinator, Nutrition Policy and Scientific Advice, Department of Nutrition for Health and Development, WHO. The full presentation is contained in RD/TBT/183.

[7] Technical Officer (Legal), Prevention of Non-Communicable Diseases Department, WHO. The full presentation is contained in RD/TBT/183.

guidelines. The World Health Assembly endorsed a number of policy documents, including the Comprehensive Implementation Plan on Maternal, Infant and Young Child Nutrition (CIP-MIYCN) and Global Action Plan for the Prevention and Control of Noncommunicable Diseases 2013 – 2020, which highlighted the use of nutrition labelling as a policy measure and guideline development tool for promoting healthy diet. Most recently the WHO Commission on Ending Childhood Obesity recommended implementation of a standardized global nutrient labelling system and front-of-pack labelling. The food industry, retailers, non-industry experts, non-profit organizations and government agencies were developing front-of-pack labelling to provide targeted nutrition information, assist consumers in selecting healthier foods, and to encourage healthy product development. However, it was noted, there was an increasing risk of consumer confusion due to a proliferation of different schemes and approaches. The December 2015 WHO Technical Meeting on Nutrition Labelling for Promoting Healthy Diet reviewed: (i) the front-of-pack labelling systems currently being used; (ii) their effectiveness; (iii) country experiences; and (iv) identified issues and considerations for the design and implementation of front-of-pack labelling systems in order to develop guiding principles and a guidance framework for implementing front-of-pack labelling.[8] Follow-up actions include: (i) development of guiding principle and framework manual and their field-testing in countries; (ii) supporting countries developing front-of-pack labelling; and (iii) supporting the new work initiated by the Codex Committee on Food Labelling.

1.3. **Dr. Sandra G. Hassink**[9] said only 50% of children in the US met federal diet quality standards, 18% suffered from obesity, 9% faced activity limitations, and 21% lived in food insecure homes. Three elements are particularly important for ensuring children are healthy: (i) sound and appropriate nutrition; (ii) a stable and responsive environment of relationships; and (iii) safe and toxin-free physical environments. There are significant negative consequences of childhood obesity, including, type 2 diabetes, hypertension, and other non-communicable diseases, as well as poorer academic performance, bullying and psychological problems. Three key factors influence the food environment for families and children: (i) access to healthy food; (ii) family history; and (iii) marketing. In order to address food environments, a population health approach needs to take into consideration: (i) schools; (ii) vending machines; and (iii) communities. The new US Nutrition Facts Label would: (i) make calorie information more prominent to help parents make informed choices on the food they serve to their children; (ii) revise the serving size for certain food and beverages to reflect the way Americans eat today; and (iii) provide information on added sugars that would facilitate compliance with the Dietary Guidelines' recommendation to reduce sugar intake. She mentioned five areas of future work: (i) labelling caffeine content; (ii) introducing front-of-pack labelling; (iii) designing a nutrition facts panel for parents of children younger than 4 years; (iv) to base the Daily Reference Values on less than the current 2,000 calorie diet; and (v) making labels more practical and clear for consumers of all types of literacy levels.

1.4. To conclude, **Mr George Opiyo** (Uganda) said the panel highlighted the changing global context – including the increasing recognition of links between nutrition, especially childhood nutrition, and the development of obesity and diet-related NCDs. Nutrition labelling is but one tool in a suite of tools to promote healthy diet and nutrition. To this end, it was important to ensure greater coherence between the work of WHO and CODEX. It is crucial to involve all relevant stakeholders, including through public and private partnerships, in establishing coherent approaches to nutrition labelling.

Panel 2 Food labelling international standards

1.5. This Panel was moderated by **Ms. Siti Mariam Mohd Din** (Malaysia). The following presentations were made.

1.6. **Mr. Patrick Sekitoleko**[10] noted that Codex developed recommendations for governments to protect consumers' health and to ensure fair practices in food trade. The CCFL 11 has a

[8] Once finalized, the background evidence review document, meeting report, scoping document of nutrition labelling being implemented by countries will be made available at the following website: http://www.who.int/nutrition/events/2015_meeting_nutrition_labelling_diet_9to11dec/en/

[9] Immediate Past President, American Academy of Pediatrics. The full presentation is contained in RD/TBT/179.

[10] Food Standards Officer, Codex Alimentarius Commission. The full presentation is contained in RD/TBT/184.

[11] Codex Committee on Food Labelling.

multifaceted mandate: (i) to draft food labelling provisions; (ii) to review and endorse draft specific provisions on labelling prepared by various Codex Committees; (iii) to study specific labelling problems; and (iv) to study food advertisement problems especially concerning claims and misleading descriptions. He indicated the general objectives of food labelling rules is to protect consumers and ensure fair marketing through: (i) prohibiting misrepresentation of quality of a product ; and (ii) preventing false claims thus protecting businesses from unfair competition/marketing. The GSLPF12 provides the main framework for food labelling, while Codex Commodity standard focus on specific labeling requirements applicable to a particular food Commodity. He noted that work on food labeling as related to information on human nutrition was undertaken closely by both the CCFL and the CCNFSDU. 13 Codex principles for food labelling require labels not to describe food in a false, misleading or deceptive manner. According to GSLPF, the percentage of an ingredient had to be disclosed where the ingredient was emphasised as present or was expected to be present in the food. He further indicated that the GSLPF : (i) introduced the expression "best before" in order to inform consumers about expected product quality; and (ii) also provided for a special labelling of irradiated food. While the General Guidelines on Claims provided guidance on prohibited, potentially misleading and conditional claims, specific texts were developed for "organically-produced" claims, amongst others. He added that the Guidelines for nutrition labelling described the form and content of nutrition information on a food label. Areas of future work included: (i) front of the pack labelling; (ii) internet food sales; iii) labelling of non-retail containers; and, iv) consumer preference claims.

1.7. **Ms Tatiana Cruz Ramírez**[14] recalled that Costa Rica had expressed concern in 2014 in the FAO/WHO Coordinating Committee for Latin America and the Caribbean about the proliferation of various front-of-pack nutrition labelling requirements. The 43rd session of the Codex Committee on Food Labelling (CCFL) agreed to discuss front-of-pack nutrition labelling through an electronic working group (eWG) co-chaired by Costa Rica and New Zealand. The eWG was set up in 2016 and has three tasks: (i) to collect information on existing front of pack labelling in different countries; (ii) to consider the need of developing general principles for front-of-pack labelling; and (iii) to prepare a discussion paper, and a draft proposed document for the next CCFL meeting. She highlighted four reasons behind the work of the eWG: (i) simplified front of pack labelling is an opportunity to guide consumers in making informed and healthier decisions; (ii) there is a proliferation of regulations to provide consumers with graphic nutrition information; (iii) front of pack labelling is being pursued by governments in order to address obesity and non-communicable diseases; and (iv) countries are requesting WHO's guidance on how to implement front-of-pack nutrition labelling. She indicated that new work of the eWG had two objectives: (i) to determine whether the Codex Guidelines on Nutrition Labelling provide adequate guidance on front-of-pack nutrition labelling; and (ii) the role of Codex in promoting harmonization of front-of-labelling implemented by various stakeholders. Current developments included: (i) the distribution of the first discussion paper to eWG members; (ii) reception of comments; and (iii) analysis of information gathered. The eWG is composed of 43 countries and 13 non-governmental observer organizations, and a set of 13 questions has been distributed to these stakeholders. The outcomes of the two working documents would feed into the 44th session of the CCFL, and would include as an annex a global stock-taking report on front-of-pack nutrition labelling schemes existing or under development worldwide.

1.8. To conclude, **Ms. Siti Mariam Mohd Din** (Malaysia) said food labelling and nutrition is a shared responsibility between government, industry, producer, academia and consumers, where everyone has a role to play. Achieving healthy diets is a multisectoral effort requiring involvement of many levels. The packaging and labelling of food is subject to respective countries' regulation, both to prevent fraudulent advertising and to provide information on food. The consumer should be able to make informed and wise food choices using information provided in food labelling. International standards developed by the CODEX Alimentarius Commission on food labelling is one of the enabling tools to achieve the objective of better nutrition. With the current initiative by CODEX to develop front-of-pack nutrition labelling requirements, governments will have internationally recognised standards to refer to which could also promote harmonisation of the requirements globally.

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[12] General Standard for the Labelling of Pre-packaged Foods.

[13] Codex Committee on Nutrition and Foods for Special Dietary Uses.

[14] Chief of Technical Regulations and Codex, Department of Economy, Industry and Commerce Ministry, Chairperson of the eWG. The full presentation is contained in RD/TBT/188.

Panel 3 Regional and national approaches

1.9. This Panel was moderated by **Mrs Jo-Anne Beharry** (Trinidad and Tobago). The following presentations were made.

1.10. **Dr. Douglas A. Balentine**[15] presented the update of the US Nutrition Facts Label, which was undertaken for three reasons: (i) improved scientific information on links between diet, health and chronic diseases; (ii) a change in the amount of foods consumed; and (iii) changes in priorities for dietary guidance (greater focus on calories and serving sizes). The final rules "Revision of the Nutrition and Supplement Facts Label" and "Revision of Serving Size Requirements" were published on 27 May 2016, following consultations on proposed rules during 2014 and 2015, which garnered more than 300,000 comments from stakeholders and consideration of scientific evidence, citizen petitions, health data and consumer studies. These two new rules introduced ten changes: (i) declaration of added sugars in the daily values; (ii) modernized format to highlight calories and serving size information; (iii) updated the daily values; (iv) updated nutrients of public health significance; (v) updated the footnote; (vi) required manufacturers to keep records to verify mandatory declarations; (vii) used new reference amounts to calculate serving sizes; (viii) required for certain products a dual-column labelling with nutrition information listed per serving and per package; (ix) updated the definition of dietary fiber; and (x) used a new criteria for single serving packages. While manufacturers would have two years to comply as a general rule, small businesses would have three years.

1.11. **Professor Ming-Ju Chen**[16] indicated that Chapter V of the Act Governing Food Safety and Sanitation and its enforcement rules regulated the labelling of food, food additives and their raw materials in Chinese Taipei. According to these rules food, packaging had to indicate in Chinese and common symbols nine elements: (i) the product name; (ii) the name of the ingredients; (iii) the net weight, volume or quantity; (iv) the name of food additives; (iv) the name, telephone number and address of the manufacturer; (v) the country of origin; (vi) the expiry date; (vii) the nutrition label; and (viii) an indication of whether it contains genetically modified food raw materials. The nutrition facts panel requires information on serving size, servings per container, transfat, sugar, and daily intake values, amongst other information. The requirement to indicate if the food contained genetically modified organisms entered into force for both packaged and unpackaged food in December 2015, the latter with three phases depending on the type of manufacturer. The example of labelling for various types of milk products was provided, and she noted that failure to comply with these regulations may result in fines.

1.12. **Mr. Christopher O'Toole**[17] stated that the Food and Drugs Act and Regulations set out four objectives for nutrition labelling in Canada: (i) reducing chronic disease risk by enabling consumers to make appropriate food choices; (ii) encouraging the availability of foods with characteristics that reduce such risks; (iii) advancing compatibility with the US system; and (iv) standardizing the label format to convey information on food nutrient content. He highlighted that these regulations took into consideration Codex Guidelines, major trading partners' similar systems and various scientific references. Mandatory nutrition labelling was introduced in 2002 with a 3 to 5 year transition period and that guidance documents were produced to help industry adapt to the new rules. Proposed updates to these regulations were published in 2015 in order to incorporate scientific updates and to harmonize with the US system. While the list of nutrients to be declared and the basis for Daily Values changed, the requirement for the information to be presented in English and French and the use of metric systems remained. He underscored that the proposed updates to the regulations were science based and pursued legitimate health objectives. In addition, trade impacts were also considered in that the proposed updates looked to international standards and the requirements of close trading partners, and were consulted nationally and internationally.

1.13. **Mrs. Lorena Rodriguez Osiac**[18] spoke about the implementation of new regulations on nutritional labelling in Chile. Obesity rates in Chile are now among the highest in the OECD with 1

[15] Director, Office of Nutrition and Food Labelling, US Food and Drug Administration. The full presentation is contained in RD/TBT/167, and as given in RD/TBT/185.

[16] Chinese Taipei.

[17] Global Affairs Canada. The full presentation is contained in RD/TBT/180.

[18] Director, Department of Food and Nutrition, Ministry of Health, Chile. The full presentation is contained in RD/TBT/193.

in 4 adults being obese. Moreover, Chile is one of the largest consumers in the world of sugar-sweetened beverages, snacks and sweets. Hence, the three main objectives of the labelling scheme in Chile are to protect children, promote an informed selection of foods and decrease consumer consumption of food with excessive amounts of critical nutrients. There are three main elements: (i) restrictions of marketing of these products to children under 14; (ii) restrictions of marketing or sale in school environments; and (iii) the use of front-of-package warning labels. Mrs. Rodriguez said that the scope of the regulations cover all foods with added sugars (honey, sugar, syrups), sodium (salt, additives) and saturated fatty acids (any oil or fat with saturated fatty acid) and where the content of the foods exceeds the limits established by the Ministry of Health (MINSAL). There are some exemptions such as for natural foods as well as products from SMEs. Regarding front-of-pack labelling, studies have shown that in Chile, symbols perform better in terms of visibility and consumer understanding (a black octagonal). In terms of the enforcement of the regulation, surveys had been done and there was still some instances of non-compliance with the regulation and currently efforts are underway to raise awareness and educate consumers on the new regulation. Surveys (4 months after implementation) have shown that the majority of the population supports the regulation and believe that it provides more information about products, and that it could even change food consumption habits.

1.14. **Mr. Michael Beer**[19] outlined four objectives of the new Federal Act on Foodstuffs and Utility Articles (Food law): (i) to protect consumers from health risks; (ii) to ensure that foodstuffs are handled hygienically; (iii) to protect consumers from foodstuffs deception; and (iv) to provide to the consumer all relevant purchasing information, which was a new objective. The law requires pre-packaged foods to indicate the place of origin, the specific designation and composition (ingredients). The new Ordinance on Food Information requires provision of information on the name of the food, a nutrition declaration and if it contained GMO ingredients, amongst others. The nutrition labelling mandates all pre-packaged food to indicate within 4 years: (i) the energy value; (ii) fat content; (iii) saturates content; (iv) carbohydrate content; (v) sugar content; (vi) protein content; and (vii) salt content. Unprocessed food of a single ingredient and food directly supplied by manufacturers of small quantities are exempted. As a result of public consultations, the indications on sugars and saturates were deemed costly and not feasible for handcrafted foods. As a consequence of not requiring this information, there was a need for new solutions to address non-communicable diseases and obesity, and he noted that smartphone technologies could provide tailored information in future nutrition labelling.

1.15. **Ms Pirkko Penttila**[20] spoke about the Canadian Food Inspection Agency's on-line industry labelling tool, available for use by all Canadian and foreign stakeholders. She described the core labelling requirements, which include nutritional labelling and explained that the tool is intended to help stakeholders determine if they require a particular label. Specifically on nutrition labelling, although there is a requirement for a nutrition facts table on most pre-packaged products, the information could be presented in different formats – and there is considerable flexibility for industry to comply (e.g. separate French and English tables, or a single bilingual one). Ms Penttila said that for nutrition labelling there is a combination of mandatory and voluntary requirements and there are also differences in the requirements depending on who is consuming or buying the product.

1.16. **Ms Lorena Cerdán Torre**[21] presented Mexico's experience with front-of-pack labelling. She stated that front-of-pack labelling should: (i) follow Codex Guidelines; (ii) be science-based; (iii) consult with consumers; and (iv) not constitute arbitrary or unjustifiable discrimination or undermine intellectual property rights. Mexico's National Strategy for Overweight, Obesity and Diabetes Prevention and Control requires front-of-pack labelling from June 2016 in order to present clearly and graphically the nutritional content and to provide useful information to consumers. The labelling iconography must present: (i) the calories and percentage per nutrient; (ii) the total calories per serving and per package; and (iii) a special label for sugar drinks, salty snacks, sweets and chocolate products. Mexico's regulation: (i) is based on nutritional values accepted internationally; (ii) requires considering proteins, fats and carbohydrates in the calories' calculation; (iii) requires declaring "other fats"; (iv) requires declaring per unit, per portion and the

[19] Vice-Director, Federal Food Safety and Veterinary Office, Switzerland. The full presentation is contained in RD/TBT/182.

[20] Global Affairs Canada. The full presentation is contained in RD/TBT/181.

[21] Mexican Council of the Consumer Products Industry, A.C. The full presentation is contained in RD/TBT/191.

respective weight; and (v) adds a sixth calories' content icon per package. The regulation is complemented with educational campaigns of medium and high intensity. She mentioned three lessons learned: (i) regulations have to be clear and comprehensive; (ii) front-of-pack labelling has to be complemented with educational campaigns; and (iii) digital tools could provide multiple sources of information and enable the design of smart labels.

1.17. **Mr. Kenneth Roberts**[22] shared a private sector experience with food labelling. He stressed that for the private sector, food labels are the first interface with the consumer: they must describe the ingredient and nutritional contents (informational function), must differentiate from competitor products (branding and marketing functions), and must meet voluntary and mandatory regulatory requirements (compliance function). Lack of harmonization of these requirements adds costs for producers and consumers, in developed and developing countries, through segregation of manufacturing lines and customized labelling of packaging. While CODEX guidelines for minimum requirements exist, there is no global standard for nutritional content labelling – and the format for nutritional labels (location, size, and focus) also changed frequently. A major challenge for the private sector was to stay current with this changing landscape at the local, national and international level, and that for compliance, it is important that industry has enough time to adapt. Generally, companies favour systems which are non-discriminatory and reward reformulation and portion control while consumers seek clarity on portion size and understanding of daily guidance. There is, however, a concern that the level of information being required on food packaging could overwhelm consumers and detract from company's trademarks and other intellectual property. Adequate stakeholder consultation is vital, and regulations developed without addressing all the available evidence and thorough assessment of costs and benefits could be inconsistent with international standards or policies in trading partners – or may not offer sufficient time for industry to adapt and comply. He concluded that principles such as transparency, due process, opportunity for public comment, and deference to relevant international standards are therefore important also for the private sector.

1.18. **Mr. Luis Henrique Barbosa da Silva**[23] emphasized the balance in food labelling between consumers' right to receive pertinent information, while allowing trade to take place. Food labelling helps consumers make food choices, protects public health and safety, and makes a connection between the consumer and producer. Labelling of food also has a social role, such as in terms of adequate consumption of food and nutrients, protection of cultural traditions (e.g. halal or kosher foods), environmental protection, and accountability and traceability. He argued that CODEX standards, the TBT Agreement and SPS Agreement are three sources of international rules that can help harmonize food labelling. He concluded that food labelling which respects international trade obligations can ensure food safety and trade facilitation.

1.19. **Ms. Magnolia Uy**[24] presented the results of the APEC Survey on Packaging and Labelling Requirements on Pre-packaged Food Products, which aimed to increase transparency and take stock of labelling and packaging requirements of APEC Member Economies, particularly in the sectors of food processing and agriculture. Follow up surveys were planned for other related products. Fourteen economies in Asia and the Americas responded to the survey, which delivered findings in three main areas: (i) legislative framework of respondents; (ii) type of information on labels and related requirements; and (iii) guidance and assistance offered to business. In terms of legislative frameworks, all responding Member Economies have specific laws or regulations that establish requirements for packaging and labelling of food, implemented by one or more agencies, and that public information on these requirements are available on website only in some cases only in domestic languages. Concerning the type of information on labels, there are variations across Member Economies as to the information to be indicated in labels of pre-packaged food products, as well as differences as to expression of quantities and units, placement of labels, languages of labels, and procedures for the use of stickers. All respondents maintain websites to provide guidance and assistance to businesses, as well as capacity building programs to support business compliance. Increasing transparency and continuing collaboration such as identifying areas where economies converge and exploring possible de minimis in food labelling were identified as some of the ways forward. While specific capacity building programs to increase

[22] Director of Public and Government Affairs, Mondelēz International. The full presentation is contained in RD/TBT/189.

[23] Agricultural Attaché, Permanent mission of Brazil to the WTO. The full presentation is contained in RD/TBT/187.

[24] Permanent Mission of the Philippines to the WTO. The full presentation is contained in RD/TBT/192.

awareness on other economies' labelling requirements and related activities were also conducted at the national level.

1.20. **Ms Magdalena Haponiuk**[25] presented the recently adopted EU legal framework for food labelling, which was developed following an extensive consultation process with Members States, stakeholders and consumers, and which aims at simplification and modernization of the former EU rules. The framework sets out principles, objectives and provisions governing the provision of food information to consumers. The philosophy behind the new framework is to provide a high level of consumer protection in relation to food information while ensuring the smooth functioning of the internal market. Based on widespread need of European consumers, three types of mandatory information can be identified: (i) information on identity, composition and characteristics of food; (ii) information for consumer health protection and safe use of food; and (iii) nutrition information. The framework sets, among others, requirements on the presentation of mandatory information (how and in what format should such information be provided), on the information with regard to the food allergens (by also extending the scope to the non-prepacked foods such as those offered by restaurants), and on the origin information when it could mislead the consumer. In addition, the revised framework includes for the first time a mandatory nutrition declaration, which has to include the energy value as well as amounts of fat, saturates, carbohydrates, sugars, protein and salt on a 100ml or 100g basis. Some products are exempt from providing a nutrition declaration, amongst others, unprocessed foods, salts and spices, coffee, handcrafted foods and alcoholic beverages.

1.21. To conclude, **Mrs. Jo-Anne Beharry** said legitimate global policy objectives related to food labelling can be addressed using regional and national approaches and these can coexist with obligations related to the TBT and SPS Agreements. However, for greater buy-in, the use of good regulatory practices (GRP) is helpful, such as following international standards, having a sound scientific basis, public consultation to involve all stakeholders. Food labelling is important not only for developed Members but to developing Members. In addition, healthy lifestyles require consumers to be able to make informed decisions but to do this labelling must be accurate, easily understood and reflect improvements to combat the new norms and nutritional dilemmas discussed in the preceding panels.

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[25] European Commission – Directorate-General for Health and Food Safety. The full presentation is contained in RD/TBT/190.