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**DRAFT BELIZE STANDARD
SPECIFICATION FOR LABELLING OF PREPACKAGED FOODS**

This is a Draft and should not be regarded or used as a Belize Standard.

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DRAFT

**BELIZE STANDARD SPECIFICATION FOR LABELLING OF PREPACKAGED
FOODS**

Committee Representation

The preparation of this standard for the Standards Advisory Council established under the Standards Act 1992 was carried out under the supervision of the Bureau's Technical Committee for Processed Foods, which at the time comprised the following members:

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**DRAFT BELIZE NATIONAL STANDARD
SPECIFICATION FOR LABELLING PART 3: LABELLING OF PREPACKAGED
FOODS**

0 FOREWORD

- 0.1 This standard has been prepared in an effort to prevent fraud and deception arising from misleading labelling, as well as to provide adequate information to the consumer or user of prepackaged foods.
- 0.2 All manufacturers, importers, distributors and other entities engaged in the production and or trade of pre-packaged food in Belize shall comply with the requirements of this standard.
- 0.3 It is expected that this standard will assist Belize manufacturers in meeting the labelling requirements of regional and extra-regional markets.
- 0.4 In reviewing this standard, assistance was derived from the following documents:
- CODEX STAN 1: 1985 – General Standards for the Labelling of Prepackaged Food (Revised Text), Codex Alimentarius Commission;
- CRS 5: 2010 – CARICOM Regional Standard for Labelling of Prepackaged Foods
- 0.5 This standard is intended to be compulsory.

1 SCOPE

- 1.1 This standard applies to the labelling of all pre-packaged foods to be offered to the consumer or for catering purposes.
- 1.2 This standard is not applicable to food:
- a) weighed or measured or counted into the package in the presence of the purchaser intended for export only, which complies with the requirements of standards or laws on labelling of the country to which they are being exported;
 - b) repackaged from bulk at the place where the food is sold by retailer.

2 NORMATIVE REFERENCES

The following documents are referred to in the text in such a way that some or all their content constitutes requirements of this document. For dated references, only the edition cited applies. For undated references, the latest edition of the referenced document (including and amendments) applies.

3 TERMS AND DEFINITIONS

For the purposes of this standard, the following terms and definitions shall apply.

3.1 **address** means an identifiable or registered place of the business of:

- a) the manufacturer or packager of the goods;
- b) the importer or distributor of the goods; or
- c) the entity for whom the goods are manufactured or packaged

3.2 **alcoholic beverage** means a liquid food containing 0.5 % or more ethyl alcohol by volume.

NOTE: This includes spirits, liqueurs, wines, malt liquors, cider, perry, champagne, beer, stout and spirit compounds used as food, but does not include flavouring preparations.

3.3 **claim means** any representation which states, suggests or implies that a food has particular qualities relating to its origin, nutritional properties, nature, processing, composition or any other quality

NOTE: This definition is not applicable to the front-of-package nutritional labels.

3.4 **comparative claim** means a claim that compares the nutrient levels and or energy value of two or more foods

EXAMPLE: “reduced”, “less than”, “fewer”, “more than”

3.5 **competent authority** means a Minister, Ministry, department of government or statutory body in a territory of the Caribbean Community administering any law regulating the labelling of foods.

3.6 **consumer** means persons purchasing and receiving food in order to meet their personal needs.

3.7 **container** means any packaging of food for delivery as a single item, whether by completely or partially enclosing the food, and includes wrappers.

NOTE: A container may enclose several units or types of packages when such is offered to the consumer.

- 3.8 **contaminant** means any substance not intentionally added to food or feed for food producing animals, which is present in such food or feed as a result of the production (including operations carried out in crop husbandry, animal husbandry and veterinary medicine), manufacture, processing, preparation, treatment, packing, packaging, transport or holding of such food or feed, or as a result of environmental contamination.
- 3.9 **country of origin** means the country where the goods were wholly manufactured; or where the composition and or quality of the foods was changed to a significant extent elsewhere (other than by packaging), the last country where such significant change occurred.
- NOTE:** A significant change in the product refers to where there is a change in the product that has resulted in a change of the Harmonized Commodity Description and Coding Systems (HS) number or where there is no change in the HS number but the product has gone through a significant process.
- 3.10 **date mark** means any declaration by letters and/or figures which represents a date.
- 3.11 **date of manufacture** means the date on which the food is placed in the immediate container in which it will be ultimately sold.
- Date on which the food becomes the product as described (CRS).
- 3.12 **date of minimum durability (“best before”)** means the date which signifies the end of the period, under any stated storage conditions, during which the unopened product will remain fully marketable and will retain any specific qualities for which implied or express claims have been made.
- NOTE:** Beyond this date the food may still be fit for human consumption.
- 3.13 **date of packaging** means date on which food is placed in the immediate container in which it will be ultimately sold.
- 3.14 **dietary fibre** means an edible plant and animal material not hydrolysed by the endogenous enzymes of the human digestive tract.
- 3.15 **expiration date (use-by-date)** means the date which signifies the end of the period under any stated storage conditions, after which the product probably will not have the quality attributes normally expected by the consumers.
- NOTE:** After this date, the food should not be regarded as marketable.
- 3.16 **food** means any substance, whether processed, semi-processed or raw, which is intended for human consumption.

NOTE: This includes drinks, chewing gum and any substance which has been used in the manufacture, preparation or treatment of food but does not include cosmetics, tobacco or substances used only as drugs.

3.17 **food additive** means a substance not consumed as a food by itself and not normally used as a typical ingredient of food, whether or not it has nutritive value, intended to affect the characteristics of such foods including, but not limited to improving the durability, flavour, colour, texture, appearance, or stability of the foods.

NOTE: The term does not include substances added to food for maintaining or improving nutritional qualities.

means any substance intentionally added to food for a technological (including organoleptic) purpose and which:

- a) is not normally consumed as a food by itself and not normally used as a typical ingredient of the food, whether or not it has nutritive value;
- b) may be used in either the manufacture, processing, preparation, treatment, packing, packaging, transport or holding of food;
- c) results, or may be reasonably expected to result (directly or indirectly), in it or its by-products becoming a component of or otherwise affecting the characteristics of the foods;
- d) does not include contaminants or substances added to food for maintaining or improving nutritional qualities

3.18 **foods for catering purposes** means foods for use on airlines, in restaurants, canteens, schools, hospitals and similar institutions where food is offered for immediate consumption.

3.19 **foods for special dietary uses** means foods which are specially processed or formulated to satisfy particular dietary requirements, which exist because of a particular physical or physiological condition and or specific diseases and disorders.

NOTE: The composition of these foodstuffs must differ significantly from the composition of ordinary foods of comparable nature, if such ordinary foods exist. This includes foods for infants and young children (CODEX STAN 146-1985).

3.20 **health claim** means representation which states, suggests or implies that a relationship exists between a food, or a constituent of that food, and consumers' health.

NOTE: See Annex E for types of health claims and examples.

3.21 **free sugars** mean monosaccharides and disaccharides added to foods and beverages by the manufacturer, cook, and/or consumer plus sugars that are naturally present in honey, syrups and juices.

- 3.22 **ingredient** means a substance, including a food additive, used in the manufacture or preparation of a food and present in the final product although possibly in a modified form.
- 3.23 **label** means a tag, brand, mark, pictorial, or other descriptive matter, written, printed, stencilled, marked, embossed or impressed on, or attached to a container of food.
- 3.24 **labelling** means written, printed or graphic matter that is present on the label, accompanies the food, or is displayed near the food, including that for the purpose of promoting its sale or disposal.
- 3.25 **lot/batch** means a definitive quantity of a product produced and/or processed and/or packaged essentially under the same conditions.
- 3.26 **main panel** means part of a label intended to be presented to the consumer or intended to be most conspicuous to the consumer at the time when the food, to which the label relates, is offered or exposed for sale.
- 3.27 **Manufacturer** means the person who manufactures, produces, processes, prepares packages or pre-packages any goods for retail sale.
- 3.28 **nature-identical** means substances chemically isolated from aromatic raw materials or obtained synthetically; they are chemically identical to substances present in natural products intended for human consumption, either processed or not.
- 3.29 **net content** means amount of the consumable product of the trade item contained in a package, as declared on the label, in predetermined constant quantities of weight or volume.
- 3.30 **nutrient** means a substance normally consumed as a constituent of food, which provides energy, is needed for growth, development and maintenance of life or a deficit of which will cause characteristic bio-chemical or physiological changes to occur.
- 3.31 **nutrient content claim** means a nutrition claim that describes the level of a nutrient contained in a food.

EXAMPLE: “source of calcium”, “high in fibre” and “low in fat”

- 3.32 **nutrition claim** means representation which states, suggests or implies that a food has particular nutritional properties including, but not limited to, the energy value, the content of protein, fat and carbohydrates, as well as vitamins and minerals.

NOTE The following do not constitute nutrition claims:

- a) The mention of substances in the list of ingredients;
- b) The mention of nutrients as a mandatory part of nutrition labelling;
- c) Quantitative or qualitative declaration of certain nutrients or ingredients on the label if required by national legislation.

3.33 **nutrition declaration** means standardized statement or listing of the nutrient content of a food.

3.34 **nutrition labelling** means description intended to inform the consumer of the nutritional properties of a food.

NOTE: It consists of nutrient declaration and supplementary nutrition information.

3.35 **organic** means a labelling term that denotes products that have been produced in accordance with organic production standards and certified by a duly constituted certification body or authority.

3.36 **polyunsaturated fatty acids** means fatty acids with cis-cis methylene interrupted double bonds.

3.37 **pre-packaged** means packaged or made up in advance in a container, ready for offer to the consumer, or for catering purposes.

3.38 **processing aid** means substance or material not including apparatus or utensils, and not consumed as a food ingredient by itself, intentionally used in the processing of raw materials, food or its ingredients, to fulfil a certain technological purpose during treatment or processing and which may result in the non-intentional but unavoidable presence of residues or derivatives in the final product.

3.39 **saturated fat** means fat molecules with no double bonds between carbon molecules.

NOTE: The saturated fatty acids used most often in current food products are C14, C16, and C18. In the case of milk and coconut oil, however, saturated fatty acids range from C4 to C18. [add examples for C14, etc.]

3.40 **sodium** means a mineral and one of the chemical elements found in salt.

3.41 **sugars** mean all mono and disaccharides present in food.

NOTE 1: This includes added sugars for example:

– Sucrose, glucose, honey, molasses, corn syrup etc.

– Foods that contain sugars as an ingredient (examples: jams, jellies, sweetened chocolate, sweetened fruit pieces, etc.);

– Foods that contain sugars that substitute for added sugars (examples, non-reconstituted concentrated fruit juice, dried fruit paste, etc.);

– Sugars of the food itself that have been increased above the amount contributed by the ingredients by some other means (example: the use of enzymes to hydrolyze starch to release sugars).

NOTE 2; Not considered as "added sugars" are the mono- and disaccharides that are intrinsic sugars such as:

- lactose from milk and dairy ingredients;
- lactose added for milk protein content standardization, sugars from "intact" fruit and vegetable preparations; EXAMPLE fruit pieces, pulps, purees, also such that are frozen
- sugars from grains, cereals, legumes, nuts, seeds, vegetables, roots.

3.42 Sweeteners means food additives that impart a sweet taste to a food, including artificial non-caloric sweeteners, natural non-caloric sweeteners and caloric sweeteners.

Example 1: Examples of non-caloric sweeteners are aspartame, sucralose, saccharin, and acesulfame potassium.

Example 2: Stevia is an example of natural non-caloric sweetener.

Example 3: Examples of caloric sweeteners includes polyols such as sorbitol, mannitol, lactitol, and isomalt"

NOTE: This category does not include fruit juices, honey, or other food ingredients that can be used as a sweetener.

3.43 total fat means sum total fat content of a food product composed of glycerides of fatty acids from the three main groups (saturated fatty acids, mono-unsaturated fatty acids, and polyunsaturated fatty acids), which are differentiated based on chemical composition.

3.44 trans fatty acids means all the geometrical isomers of monounsaturated and polyunsaturated fatty acids having non-conjugated, interrupted by at least one methylene group, carbon-carbon double bonds in the trans configuration.

4 GENERAL PRINCIPLES

4.1 Pre-packaged food shall not be described or presented on any label or in any labelling in a manner that is false, misleading or deceptive or is likely to create an erroneous impression regarding its character in any respect.

4.2 Pre-packaged food shall not be described or presented on any label or in any labelling by words, pictorial or other devices which refer to or are suggestive, either directly or indirectly, of any other product with which such food might be confused, or in such a manner as to lead the purchaser or consumer to suppose that the food is connected with such other product.

4.3 Claims made for a food shall comply with the requirements for the use of claims as set out in Annex A.

5 LABELLING REQUIREMENTS

5.1 Name of the food

5.1.1 The name shall indicate the true nature of the food and normally be specific and not generic.

5.1.1.1 Where a name or names have been established for a food in a national or regional standard, at least one of these names shall be used.

5.1.1.2 Where a name or names for a food have not been established in a national or regional standard, the name prescribed by the national competent authority shall be used.

5.1.1.3 In the absence of any such name, either a common or usual name that has been approved by the Belize Bureau of Standards shall be used.

5.1.1.4 A “coined”, “fanciful”, “brand” name or “trademark” may be used, provided it accompanies one of the names provided in 5.1.1.1 to 5.1.1.3.

5.1.2 The label shall state, additional words or phrases as necessary to avoid misleading or confusing the consumer in regard to the true nature and physical condition of the food. This shall be done either in conjunction with, or in close proximity to the name of the food.

NOTE: Additional words or phrases may include the type of packing medium, style, and the condition or type of treatment it has undergone such as dried, concentrated, reconstituted, smoked.

5.2 List of ingredients

5.2.1 A list of ingredients shall be declared on the label, except for:

- a) single ingredient foods;
- b) alcoholic beverages for which there exist relevant standards; and
- c) any other products permitted by the Belize Bureau of Standards for exemption.

5.2.1.1 The list of ingredients shall be headed or preceded by an appropriate title

EXAMPLE: Ingredients, Contents, Prepared from

5.2.1.2 All ingredients shall be listed in descending order of weight (m/m) at the time of the manufacture of the food.

5.2.1.3 Where an ingredient is itself the product of two or more ingredients, such a compound ingredient may be declared as such in the list of ingredients, provided that it is immediately accompanied by a list, in brackets, of its ingredients in descending order of proportion (m/m). Where a compound ingredient, for which a name has been established in a national or regional standard or in national legislation, constitutes less than 5% of the food, the ingredients need not be declared except in the following instances:

- a) food additives which serve a technological function in the finished product or are present in such amounts that their declaration is required by the national and, where applicable, regional competent authority;
- b) the ingredients listed in 5.2.1.4; and
- c) the substances listed in 5.2.2.4.

5.2.1.4 The following foods and ingredients are known to cause hypersensitivity and shall always be declared:

- a) cereals containing gluten such as, wheat, rye, barley, oats, spelt or their hybridized strains and their related products;
- b) crustacea and crustacean products;
- c) eggs and egg products;
- d) fish and fish products;
- e) peanuts, soybeans and their related products;
- f) milk and milk products (lactose included);
- g) tree nuts and nut products; and
- h) sulphite in concentrations of 10 mg/kg or more.

5.2.1.5 Where a food product is produced in a facility where the ingredients in 5.2.1.4 are processed, it shall be stated on the label.

5.2.1.6 Water added to a food shall be declared in the list of ingredients except when the water forms part of an ingredient such as brine, syrup or broth, used in a compound food and declared as such in the list of ingredients. Water or other volatile ingredients evaporated in the course of manufacture need not be declared.

5.2.1.6 As an alternative to the general provisions of this section, dehydrated or condensed foods which are intended to be reconstituted by the addition of water only, the ingredients may be listed in descending order of proportion (m/m) in the reconstituted product provided that a statement such as “ingredients of the product when prepared in accordance with the directions on the label” is included.

5.2.2 A specific name shall be used for ingredients in the list of ingredients in accordance with the provisions stated in 5.1 with the exception of provisions stated in 5.2.2.1.

5.2.2.1 With the exception of those ingredients listed in 5.2.1.4, and unless a general class name would be more informative, the class names specified in Table 1 may be used for the ingredients falling within these classes.

Table 1 — Class names for ingredients

Ingredients	Class names
Refined oils other than olive oil	Oil together with either the term ‘vegetable’ or ‘animal’, qualified by the term ‘hydrogenated’ or ‘partially- hydrogenated’, as appropriate
Refined fats	Fat together with either, the term ‘vegetable’ or ‘animal’, as appropriate
Starches, other than chemically modified starches	Starch
All species of fish where the fish constitutes an ingredient of another food and provided that the labelling and presentation of such food does not refer to a specific species of fish	Fish
All types of poultry meat where such meat constitutes an ingredient of another food and provided that the labelling and presentation of such a food does not refer to a specific type of poultry meat	Poultry meat
All types of cheese where the cheese or mixture of cheeses constitutes an ingredient of another food and provided that the labelling and presentation of such food does not refer to a specific type of cheese	Cheese

All spices and spice extracts not exceeding 2 % (m/m) either singly or in combination in the food	Spice, spices or mixed spices as appropriate
All herbs or parts of herbs not exceeding 2 % (m/m) either singly or in combination in the food	Herbs, or mixed herbs as appropriate
All types of accepted gum preparations used in the manufacture of gum base for chewing gum	Gum base
All types of sucrose	Sugar
Anhydrous dextrose and dextrose monohydrate	Dextrose or glucose
All types of caseinates	Caseinates
Press, expeller or refined cocoa butter	Cocoa butter
All crystallized fruit not exceeding 10 % of the weight of the food	Crystallized fruit

5.2.2.2 Notwithstanding the provision in 5.2.1.1, all pork and beef sourced ingredients, inclusive of fat and lard shall be declared. The name of the source shall be placed immediately prior to the name of the ingredient

EXAMPLE: Pork gelatin is the name of a pork source ingredient

5.2.2.3 For food additives falling in the respective classes as indicated in table 1 and appearing in lists of food additives permitted for use in foods, the following functional classes shall be used together with the specific name or recognized numerical identification such as the Class Names and the International Numbering System for Food Additives (CXG 36-1989) as required by national legislation:

- a) acid(s);
- b) acidity regulator(s);
- c) anti-caking agent(s);
- d) anti-foaming agent(s);
- e) antioxidant(s);
- f) artificial colour;
- g) bulking agent(s);
- h) colour retention agent(s);
- i) emulsifier(s);
- j) emulsifying salt(s);
- k) firming agent(s);
- l) flavour enhancer(s);

- m) flour treatment agent(s);
- n) foaming agent(s);
- o) gelling agent(s);
- p) glazing agent(s);
- q) humectant(s);
- r) leavening agent(s);
- s) natural colour;
- t) preservative(s);
- u) propellant(s);
- v) stabilizer(s);
- w) sweetener(s); and
- x) thickener(s)

5.2.2.4 In addition to the provisions in 5.2.1.3, the following substances shall always be declared by name:

- a) all non-caloric sweeteners, including aspartame;
- b) monosodium glutamate;
- c) potassium sorbate;
- d) sodium benzoate;
- e) sodium nitrite;
- f) azodicarbonamide; and
- g) potassium bromate.

5.2.2.5 The following class titles shall be used for food additives falling in the respective classes and permitted for use in foods by the national, and where applicable, regional competent authority:

- a) flavour(s) and flavouring(s); and
- b) modified starch(es).

5.2.2.6 The expression “flavours” may be qualified by the words “natural”, “natural identical”, “artificial” or a combination of these words as appropriate.

5.2.3 Processing aids and carry-over of food additives

5.2.3.1 A food additive carried over into a food in a significant quantity or in an amount sufficient to perform a technological function in that food as a result of the use of the raw materials or other ingredients in which the additive was used shall be included in the list of ingredients.

5.2.3.2 Processing aids and food additives carried over into foods in an insufficient amount to achieve a technological function, are exempted from declaration in the list of ingredients. The exemption does not apply to food additives and processing aids listed in 5.2.2.4.

5.2.3.3 In addition to the provisions of 5.2.3.1 and 5.2.3.2, the ingredients or substances listed in 5.2.1.4 and 5.2.2.4 shall always be declared when present in a food.

5.2.4 Alcoholic beverages

5.2.4.1 The percentage by volume of alcohol present in the alcoholic beverage shall be shown on the main panel, followed by the words "alcohol by volume" or the abbreviation alc. /vol. or % v/v. The percentage alcohol shall be determined by a method approved by the Belize Bureau of Standards.

5.2.4.2 Alcoholic beverages, for which there are no individual national standards, are deemed to be pre-packaged foods and shall comply with the requirements of this standard.

5.3 Net content and drained weight

5.3.1 The net content shall be declared in the metric system *Système International d'Unités* (SI Units). If the imperial system is used to declare the net content, it shall be stated in conjunction with the metric system.

5.3.2 The net content shall be declared in the following manner:

- a) by volume, for liquid foods;
- b) by weight, for solid food, and
- c) either by weight or volume, for semi-solid or viscous foods.

5.3.3 In addition to the declaration of net contents, a food packed in a liquid medium shall carry a declaration of the drained weight of the food in SI Units. If Imperial Units are used to declare the drained weight, it shall be stated in conjunction with SI Units.

EXAMPLE: Examples of liquid mediums include water, oil, aqueous solutions of sugar and salt, fruit and vegetable juices in canned fruits and vegetables only, or vinegar, either singly or in combination.

5.3.4 Where the contents of a package of food are expressed in terms of weight or volume, any variation below the quantity declared shall be in accordance with the requirements of the Belize Bureau of Standards.

5.4 Name and address

The name and address of the manufacturer, packer, distributor, importer, exporter, or vendor of the food shall be declared.

5.5 Country of origin

4.6.1 The country of origin of the food shall be declared.

4.6.2 When a food undergoes processing in a country which changes its nature, the country in which the processing is performed shall be the country of origin for the purposes of labelling.

5.6 Lot identification

Each container shall be embossed or otherwise permanently marked with a code to identify the producing factory and the lot. Where a code is used, the key to the code shall be provided to the Belize Bureau of Standards.

5.7 Date marking and storage instructions

5.7.1 The following date marking shall apply, unless clause 5.7.1 (g) applies:

- a) When a food must be consumed before a certain date to ensure its safety and quality the “Use-by Date” or “Expiration Date” shall be declared.
- b) Where a “Use-by Date” or “Expiration Date” is not required, the “Best-Before Date” or “Best Quality Before Date” shall be declared.
- c) The date marking shall be as follows:
 - i. On products with a durability of not more than three months the day and month shall be declared. The year shall also be declared when competent authorities consider consumers could be misled;
 - ii. On products with a durability of more than three months at least the month and year shall be declared.
- d) The date shall be introduced by the words:
 - i. “Use-by ” or “Expiration Date ” or Best before ” or “Best Quality Before ” as applicable where the day is indicated; or
 - ii. “Use-by end” or “Expiration date end” or “Best before end” or “Best Quality Before end ” as applicable in other cases.
- e) The words used to express date of minimum durability shall be accompanied by:
 - i. the date itself; or
 - ii. a reference to where the date is given.
- f) The day and year shall be declared by uncoded numbers with the year to be denoted by 2 or 4 digits, and the month shall be declared by letters or characters or numbers. Where only numbers are used to declare the date or where the year is expressed as only two digits, the national competent authority should determine whether to

require the sequence of the day, month, year, be given by appropriate abbreviations accompanying the date mark.

EXAMPLE: DD/MM/YYYY or YYYY/DD/MM.

g) Provided that food safety is not compromised, the provision in 5.7.1 (a) or 5.7.1 (b) is not required for a food if one or more of the following criteria apply:

- i. Where safety is not compromised, and quality does not deteriorate because the nature of the food is such that it cannot support microbial growth

EXAMPLE

- Liqueur wines, sparkling wines, aromatized, fruit and sparkling fruit wines;
- non-iodized food grade salt; non-fortified solid sugars;
- confectionery products consisting of flavoured and / coloured sugars;
- chewing gum.

- ii. Where deterioration is clearly evident by physical examination at the point of purchase, such as raw fresh produce that has not been subject to processing and presented in a manner that is visible to the consumer;

EXAMPLE: fresh fruit and vegetables, including tubers, which have not been peeled, cut or similarly treated.

- iii. Where the key/organoleptic quality aspects of the food are not lost;
- iv. Where the food by its nature is normally consumed within 24 hours of its manufacture, such as some bakers' or pastry-cooks' wares. In such cases, the "Date of Manufacture" or the "Date of Packaging" shall be provided.

h) A "Date of Manufacture" or a "Date of Packaging" may be used in combination with 5.7.1 (a) or (b). It shall be introduced with the words "Date of Manufacture" or "Date of Packaging", as appropriate, and use the format provided in clause 5.7.1(f).

5.7.2 In addition to the date set out in 5.7.1, any special conditions for the storage of the food shall be declared on the label where they are required to support the integrity of the food and, where a date mark is used, the validity of the date depends thereon.

- 6.8.7 An indication of the date of minimum durability shall not be required for:
- a) fresh fruits, vegetables and ground provisions which have not been peeled, cut or similarly treated;
 - b) wines, liqueur wines, sparkling wines, aromatized wines, fruit wines, sparkling fruit wines and stout;
 - c) beverages containing 10 % or more by volume of alcohol;
 - d) bakers' or pastry-cooks' wares which, given the nature of their content, are normally consumed within 48 h of their manufacture;
 - e) vinegar;
 - f) food grade salt;
 - g) solid sugars;
 - h) confectionery products consisting of flavoured and or coloured sugars;
 - i) chewing gum;
 - j) spices; or
 - k) any other products permitted by the Bureau of Standards for exemption.
- 6.8.8 In addition to the date set out in 4.8.1, any special conditions for the storage of the food shall be declared on the label if the validity of the date depends on the applicable storage conditions.

5.8 Instructions for use

Instructions for use, including reconstitution, where applicable, shall be included on the label, to ensure correct utilization of the food.

5.9 Nutrition Facts

All prepackaged foods shall have "Nutrition Facts" in accordance with relevant standards on nutrition labelling.

6 ADDITIONAL REQUIREMENTS

6.1 Quantitative Ingredients Declaration (QUID)

6.1.1 The ingoing percentage of an ingredient, including compound ingredients or categories of ingredients, by weight or volume as

appropriate, at the time of manufacture, shall be disclosed for foods sold as a mixture or combination where:

- a) the ingredient is emphasised as present on the label through words or pictures or graphics; or
- b) the ingredient is not within the name of the food, is essential to characterise the food; and
- c) is expected to be present in the food by consumers in the country where the food is sold; or
- d) the omission of the quantitative ingredient declaration would mislead or deceive the consumer.

Note: For the purpose of Quantitative Ingredient Declaration, “category of ingredients” means the generic term which refers to the class name of an ingredient and/or any similar common term(s) which are used in reference to the name of a food.

6.1.2 The disclosure as at 6.1.1 shall not be required:

- a) where the ingredient is used in small quantities for the purpose of flavouring; or
- b) where relevant national, regional or international commodity specific standards conflict with the requirements described at 6.1.1.

6.1.3 With respect to 6.1.1(a) where there is a reference, in the name of the food, to an ingredient or category of ingredients, this shall not of itself require quantitative ingredient declaration if:

- a) that reference would not mislead or deceive the consumer; or
- b) would not be likely to create an erroneous impression to the consumer, regarding the character of the food in the country of marketing because the variation in quantity of the ingredient(s) between products is not necessary to characterise the food or distinguish it from similar foods.

6.1.4 The information required in Section 6.1.1 and 6.1.3 shall be declared on the product label as a numerical percentage. The ingoing percentage, by weight or volume of each such ingredient, as appropriate, shall be given on the label:

- a) in close proximity to the words or pictures or graphics emphasising the particular ingredient; or
- b) beside the name of the food; or
- c) adjacent to each appropriate ingredient listed in the ingredient list: as a minimum percentage where emphasis is on the presence of the ingredient; or
- d) a maximum percentage where emphasis is on the low level of the ingredient.

- 6.1.5 For foodstuffs which have lost moisture following heat or other treatment, the percentage, by weight or by volume, shall correspond to the quantity of the ingredients used, related to the finished product.
- 6.1.6 When the quantity of an ingredient or the total quantity of all ingredients expressed on the labelling exceeds 100%, the percentage may be replaced by the declaration of the weight of the ingredients used to prepare 100 g of finished product.
- 6.1.7 Where the labelling of a food places special emphasis on the presence of one or more valuable and or characterizing ingredients, or where the description of the food has the same effect, the percentage of the ingredient (m/m) at the time of manufacture shall be declared.
- 6.1.8 Where the labelling of a food places special emphasis on the low content of one or more ingredients, the percentage of the ingredient (m/m) in the final product shall be declared.
- 6.1.9 A reference in the name of a food to a particular ingredient shall not constitute the placing of special emphasis.
- 6.1.10 A reference in the labelling of a food to an ingredient used in a small quantity and only as flavouring shall not constitute the placing of special emphasis.

6.2 Artificial foods

On any label or in any advertisement of artificial, imitation, substitute or synthetic food, the words “artificial”, “imitation”, “substitute”, “synthetic” or other appropriate words shall be stated in full, and shall:

- a) be an integral part of the name of the food; and
- b) be in identical type and be identically displayed with such name.

6.3 Irradiated foods

6.2.1 Food which has been treated with ionizing radiation shall:

- a) carry a written statement on its label indicating that treatment, in close proximity to the name of the food or
- b) Use the international for irradiation symbol, as shown in Figure 1, in close proximity to the name of the food.



Figure 1- International irradiation symbol

6.2.2 When an irradiated product is used as an ingredient in another food, this shall be declared in the list of ingredients.

6.2.3 When a single ingredient product is prepared from a raw material which has been irradiated the label of the product shall contain a statement indicating the treatment.

6.4 Organically produced foods

6.3.1 Where product or its ingredients are described by the terms “organic”, “biological”, “ecological”, “bio-dynamic” or words of similar intent, they shall be regarded as having an indication referring to organic production methods.

6.3.2 Organically produced foods shall be certified by a competent authority, as complying with the requirements specified by the Belize Bureau of Standards for products bearing the designation.

(there is a regional organic standard CRCP 09 – Organic Production and Processing)

6.5 Foods for special dietary uses

Labelling requirements for foods for special dietary uses shall be in accordance with Annex B. (CODEX STAN 146)

6.6 Food additives

Labelling requirements for foods for food additives shall be in accordance with Annex C.

7 OPTIONAL LABELLING

7.1 If used, any information or pictorial device, which is written, printed or presented as graphic material, shall be displayed in labelling provided that it is not in conflict with the requirements of this standard.

7.2 If grade designations are used, they shall be readily understandable and not be misleading or deceptive in any way.

7.3 Where nutrition information is presented, it shall comply with the requirements for nutrition labelling and the use of nutrition claims stated in Annex D.

8 PRESENTATION OF LABELLING INFORMATION

8.1 General

8.1.1 Labels on pre-packaged foods shall be applied in such a manner that they shall not become separated from the container.

8.1.2 Statements required to appear on the label by virtue of this standard shall be clear, prominent, indelible and readily legible by the consumer under normal conditions of purchase and use.

- 8.1.3 The information appearing on the label shall be in letters and or numbers of not less than 1.5 mm in height based on lower case “o”.
- 8.1.4 Where the container is covered by a wrapper, the wrapper shall carry the necessary information or the label on the container shall be readily legible through the outer wrapper or not be obscured by the wrapper.
- 8.1.5 The name and net content of the food shall appear in a prominent position and in the same field of vision on the main panel.

8.2 Language

- 8.2.1 The labelling requirements specified in this standard shall be in the following language(s):
 - a) in English; or
 - b) in English and Spanish; or
 - c) in Spanish; or
 - d) in English and any other language; or
 - e) in Spanish and any other language.
- 8.2.2 All numeric values must be expressed in Arabic numerals.

8.3 Registration of labels programme

Labels shall be registered with the Belize Bureau of Standards.

9 Exemptions from labelling requirements

With the exception of spices and herbs, small units of pre-packaged foods, where the largest surface area is less than 10 cm², may be exempted from the requirements of clauses 5.2 and 5.6 to 5.8.

Annex A (normative): Requirements for the use of claims on labels

A.1 Non-permissible claims

A.1.1 The following nutrition or health claims shall not be made:

- a) claims stating that any given food will provide an adequate source of all essential nutrients, except in the case of well-defined products for which the national and, where applicable, regional competent authority permits this claim, or where appropriate international scientific consensus exists that the product is an adequate source of all essential nutrients;
- b) claims implying that a balanced diet cannot supply adequate amounts of all nutrients;
- c) claims which cannot be substantiated;
- d) claims as to the suitability of a food for use in the prevention, alleviation, treatment or cure of a disease, disorder or particular physiological condition, unless specifically permitted by the national and, where applicable, regional competent authority; and
- e) claims which could give rise to doubt about the safety of similar foods or which could arouse or exploit fear in the consumer.

A.1.2 Potentially misleading claims are not allowed.

EXAMPLE 1: Meaningless claims, including incomplete comparatives and superlatives.

EXAMPLE 2: Claims as to good hygiene practice, such as wholesome, healthful and sound.

A.2 Conditional claims

The following nutrition and health claims shall be permissible subject to the particular condition attached to each:

- a) an indication that a food has obtained an increased or special nutritive value by means of the addition of nutrients, such as vitamins, minerals and amino acids, shall be given if such an addition has been made on the basis of nutritional considerations elaborated by the national competent authority and are consistent with the relevant legislation;
- b) an indication that the food has special nutritional qualities as a result of the reduction or omission of a nutrient shall be on the basis of nutritional considerations elaborated by national competent authority and are consistent with the relevant legislation;
- c) terms such as natural, pure, fresh, homemade, shall only be used when the product satisfies the definitions for these terms, as defined by the national and, where applicable, regional competent authority;

- d) religious or ritual preparation of a food, provided that the food conforms to the requirements of the appropriate religious or ritual authorities.

Example: Halal, kosher

- e) an indication that a food has special characteristics when all such foods have the same characteristics;
- f) an indication of the absence or non-addition of particular substances to food, provided that it is not misleading and provided that the substance:
 - i. is not subject to specific requirements in any national or regional standard;
 - ii. is one which consumers would normally expect to find in the food;
 - iii. has not been substituted by another, giving the food equivalent characteristics, unless the nature of the substitution is clearly stated with equal prominence; and
 - iv. is one whose presence or addition is permitted in the food.
- g) An indication of the absence or non-addition of one or more nutrients are regarded as a nutrition claim and requires that the product provides nutrition labelling in accordance with the specifications stated in Annex D.

Annex B (normative): Pre-packaged foods for special dietary uses

B.1 General principle

The labelling and advertising of foods for special dietary uses shall not imply that advice from a competent authority is not needed.

B.2 Labelling of pre-packaged foods for special dietary uses

The labels of all pre-packaged foods for special dietary uses shall bear the information required by 4.1 to 4.4 of this standard as applicable to the food being labelled, except as stated in a specific national or regional standard.

B.2.1 The name of the food

In addition to the declaration of the name of the food in accordance with 4.1, the following provisions apply:

- a) the designation “special dietary”, “special dietetic” or an appropriate equivalent term, is permitted when used in conjunction with the name only where the product corresponds to the definition of foods for special dietary uses; and
- b) the characterizing feature, but not the condition for which the food is intended, shall be stated in appropriate descriptive terms in close proximity to the name of the food.

B.2.2 Nutrition labelling

Nutrition labelling shall include the following:

- a) the total quantity of those specific nutrients or other components, which provide the characterizing feature for the special dietary use for which the food is intended per 100 g or 100 ml, and where appropriate, per specified quantity of the food as suggested for consumption.
- b) the specifications stated in Annex D.5.

B.2.3 Date marking and storage

B.2.3.1 In addition to the declaration of date marking and storage instructions in accordance with 4.8, storage instructions of opened packages of a food for special dietary uses shall be included on the label to ensure that the opened product maintains its wholesomeness and nutritive value.

B.2.3.2 A warning shall be included on the label if the food is not capable of being stored after opening or is not capable of being stored in the container after opening.

B.3 Additional requirements for specific foods

B.3.1 Claims

B.3.1.1 Any claims made for the foods covered by this standard shall be in accordance with the specifications for Claims stated in Annex A.

- B.3.1.2 Where a claim is made that the food is suitable for special dietary use, that food shall comply with all provisions of this standard except as otherwise provided in a specific national or regional standard for foods for special dietary uses.
- B.3.1.3 A food, which has not been modified in accordance with the definition of foods for special dietary uses but is suitable for use in a particular dietary regimen because of its natural composition, shall not be designated “special dietary” or “special dietetic” or any other equivalent term. Such a food is permitted to carry a statement on the label e.g. “this food is by its nature “X” where "X" refers to the essential distinguishing characteristic, provided that such statement does not mislead the consumer.

Annex C (normative): Food additives

C.1 General

The term “x flavour” is permitted to be used to describe a flavour which is not derived from, but reproduces the flavour of “x”.

NOTE: Sodium chloride is not included as an additive to which these specifications apply.

C.2 Labelling of pre-packaged food additives sold by retail

The labels of all food additives sold by retail shall carry the information required by C.2.1 to C.2.4, as applicable to the food additive being labelled.

C.2.1 Details of the food additive

C.2.1.1 The name of each food additive present shall be given. The name shall be specific and not generic and shall indicate the true nature of the food additive. Where a name has been established for a food additive in a CODEX Alimentarius list of additives, that name shall be used. In other cases, the common or usual name shall be listed or, where none exists, an appropriate descriptive name shall be used.

C.2.1.2 If two or more food additives are present, their names shall be given in the form of a list in the order of proportion by weight which each food additive bears to the total contents of the container. The food additive present in the greatest proportion by weight shall be listed first. Where one or more of the food additives is subject to a quantitative limitation in a food covered by a national standard, the quantity or proportion of that additive shall be stated. If food ingredients are part of the preparation, they shall be declared in the list of ingredients in descending order of proportion.

C.2.1.3 In the case of mixtures of flavourings, the name of each flavouring present in the mixture is not required. The generic expression “flavour” or “flavouring” is permitted together with a true indication of the nature of the flavour. The expression “flavour” or “flavouring” may be qualified by the words “natural”, “natural–identical”, “artificial”, or a combination of these words as appropriate.

NOTE: This provision applies to herbs and spices, but not to flavour modifiers.

C.2.1.4 Food additives with a shelf-life not exceeding 18 months shall carry the date of minimum durability.

C.2.1.5 The words “For Food Use” or a similar statement shall appear in a prominent position on the label.

C.2.2 Instructions on storage and use

Adequate information shall be given about the manner in which the food additive is to be stored and used in food.

C.2.3 Net content

The net content shall be declared in the metric system of measurement in the following manner:

- a) by volume or weight, for liquid food additives;
- b) by weight for solid food additives, other than those sold in tablet form;
- c) either by weight or volume for semi-solid or viscous food additives; and
- d) by weight together with the number of tablets in the package for food additives sold in tablet form.

C.2.4 Lot identification

Each container shall be coded or un-coded to identify the producing factory and the lot.

C.3 Labelling of pre-packaged food additives sold other than by retail

The labels of all food additives sold other than by retail shall carry the information stated in C.2.1 to C.2.4 except that:

- a) where the food additives in non-retail containers are intended for further industrial processing, the required information, other than that described in C.2.1.1 and C.2.1.4, is allowed on the documents relating to the sale; or
- b) where one or more food additives is subject to a quantitative limitation in a food to be sold, the quantity or proportion of that additive and or adequate instruction to enable compliance with the limitation, shall be given.

C.4 Presentation of information

Statements required to appear on the label are not permitted to be obscured by designs or by other written, printed or graphic matter and shall be on contrasting background. The letters in the name of the food additive shall be in a size equivalent to the most prominent printed matter on the label. The name and net content shall appear on the main panel of the label.

Annex D (informative): Health claims

D.1 Nutrition function claim

Nutrient function claim is a nutrition claim that describes the physiological role of the nutrient in growth, development and normal functions of the body.

EXAMPLE 1: Calcium aids in the development of strong bones and teeth

EXAMPLE 2: Protein helps build and repair body tissues

EXAMPLE 3: Iron is a factor in red blood cell formation

EXAMPLE 4: Vitamin E protects the fat in body tissues from oxidation

EXAMPLE 5: Contains folic acid which contributes to the normal growth of the foetus

D.2 Enhanced function claims

These claims concern specific beneficial effects of the consumption of foods and their constituents, in the context of the total diet, on physiological or psychological functions or biological activities, but do not include nutrient function claims. Such claims relate to a positive contribution to health or to the improvement of a function or to modifying or preserving health.

EXAMPLE 1: Certain non-digestible oligosaccharides improve the growth of specific bacterial flora in the gut.

EXAMPLE 2: Folate can help reduce plasma homocysteine levels.

EXAMPLE 3: X may assist in increasing alertness.

D.3 Reduction of disease risk claims

Claims relating the consumption of a food or food constituent, in the context of the total diet, to the reduced risk of developing a disease or health-related condition. The claim should consist of two parts in the following order:

- a) information on an accepted diet-health relationship; and
- b) information on the composition of the product relevant to the relationship, unless the relationship is based on a whole food or foods.

EXAMPLE 1: Iron can help reduce the risk of anaemia. Food A is a rich source of iron.

EXAMPLE 2: A diet low in saturated fat may reduce the risk of heart disease. Food B is low in saturated fat.

EXAMPLE 3: Folate may reduce a woman's risk of having a child with neural tube defects. Food C is high in folate.

EXAMPLE 4: Sufficient calcium intake may reduce the risk of osteoporosis in later life. Food D is high in calcium.

Table D.1 — Examples of health and nutrition claims

Component	Type of claim	Claim
Calcium	Nutrient content claim	Food A is a source of calcium
	Comparative claim	Food A contains x % more calcium than ...
	Nutrient function claim	Calcium aids in the development of strong bones and teeth. Food A is a source of (or rich in) calcium.
	Enhanced function claim	Calcium may help to improve bone density. Food A is a source of/rich in calcium.
	Reduction of disease risk claim	Sufficient calcium intake may reduce the risk of osteoporosis in later life. Food A is high in calcium.
	Nutrient content claim	Food B is a source of iron
	Comparative claim	Food B contains an increased content of iron
	Nutrient function claim	Iron is a factor in red blood cell formation. Food B is a source of (or rich in) iron.
	Enhanced function claim	A good iron status may promote physical endurance. Food B is a rich source of (or rich in) iron.
	Reduction of disease risk claim	Iron deficiency is common among women. Good dietary habits can reduce the risk of developing iron deficiency. Food B is an important source of the type of iron that is readily absorbed by the body.
Folic Acid	Nutrient content claim	Food C is a source of folic acid
	Comparative claim	Food C contains x % more folic acid than...
	Nutrient function claim	Folic acid contributes to the normal growth of the foetus. Food C contains folic acid
	Reduction of disease risk claim	Folate may help to normalize plasma homocysteine levels. Food C is a source of (or rich in) folate.
General Examples	Nutrient content claim	Food D is high in fibre Food D is low in fat
	Comparative claim	Component X has been reduced in Food E Food E contains less component X than...

	Nutrient function claim	Protein helps build and repair body tissues Vitamin E protects the fat in body tissues from oxidation Certain non-digestible oligosaccharides improve the growth of specific bacterial flora in the gut. Food F may assist in increasing alertness
	Reduction of disease risk claim	A diet low in saturated fat may reduce the risk of heart disease. Food G is low in saturated fat
NOTE The use of these examples does not represent an endorsement of the specific claims listed in the Table.		

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