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FAIRS Subject Report

Updated Food Labeling Regulations in Turkey

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Report Highlights:

The Turkish government published proposed changes to the food labeling regulations on the Ministry of Agriculture and Rural Affairs website for comment. This report contains an unofficial translation of these changes.

Includes PSD Changes: No
Includes Trade Matrix: No
Annual Report
Ankara [TU1]
[TU]

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Disclaimer

This report was prepared by the Office of Agricultural Affairs of the USDA/Foreign Agricultural Service in Ankara for U.S. exporters of domestic food and agricultural products. While every possible care was taken in the preparation of this report, information provided may not be completely accurate either because policies have changed since its preparation, or because clear and consistent information about these policies was not available. It is highly recommended that U.S. exporters verify the full set of import requirements with their foreign customers, who are normally best equipped to research such matters with local authorities, before any goods are shipped. FINAL IMPORT APPROVAL OF ANY PRODUCT IS SUBJECT TO THE IMPORTING COUNTRY'S RULES AND REGULATIONS AS INTERPRETED BY BORDER OFFICIALS AT THE TIME OF PRODUCT ENTRY.

SECTION I. Sector/Product(s), Laws or Regulatory Environment Affected

This report covers labeling regulations for food products

SECTION II. Summary of Subject or Action Being Taken

The Turkish Ministry of Agriculture and Rural Affairs General Directorate of protection and Control on December 4, 2008, published for comment changes to the Turkish Food Codex Regulations on General Labeling and Nutritional Labeling of Food Products. An unofficial translation of the announcement is contained in Section IV below. The original Turkish language proposal can be read at <http://www.kkgm.gov.tr/mev/taslak.html>. The Turkish food Codex that this proposes to amend can be found at <http://www.kkgm.gov.tr/TGK/Tebliğ/2002-58.html>. Comments on the proposed changes can be submitted until January 16, 2008, to codex@kkgm.gov.tr

As of January 2, 2009, this draft has not been notified to the WTO.

English translations of the master Codex can be found at the following link; however not all of these translations contain the most up to date information:
<http://www.kkgm.gov.tr/TFC/tfc.html>.

SECTION III. Key Regulatory Agency

The Ministry of Agriculture and Rural Affairs is responsible for implementation and enforcement of these regulations.

SECTION IV. Discussion of Issue

Exporters should work with importers to ensure that they can comply with these changes. Most changes apply to food products in general, whether produced domestically or imported. Articles 4 and 5, however, do make a distinction between imported and domestically produced products.

Unofficial Translation:

**Announcement
December 4, 2008
From Ministry of Agriculture and Rural Affairs**

**Turkish Food Codex
Announcement About The Changes Made In The General Labeling And Nutritional
Labeling Of Food Products Regulations Announcement
(Announcement No: 2008/ Draft)**

Article 1- (1) "Nutritional declaration", "Health declaration", and "Nutrient items" descriptions that are in the 4th article of the of the Turkish food codex- general labeling and nutritional labeling of food products regulations announcement (published in the official newspaper number 24857 on date 08/25/2002) has been changed as follows: "Probiotic bacteria" definition has been changed to "Probiotic Micro-organism" and "Bioactive component" (to be placed after "Compound component") and "Serving size" (to be placed after "Batch size") descriptions have been added.

"Nutrient items: Protein, carbohydrates, fat, fiber, sodium, vitamins, and minerals that are nutrient items as shown on Appentix-2 and every items that make-up these,"

"Nutritional declaration: Declaration or suggestion that states energy, nutrient items or beneficial nutritious properties based on other components contents of food products,"

"Bioactive component: Any component which has nutritious or physiological effects but is not nutrient item,"

"Health declaration: Declaration, hint or suggestion of effect that defines the physiological effects on growth, development, and normal function of the body or develops body functions or effects supporting the protection of heath in any food group, food item or food component,"

"Probiotic Microorganism: Microorganism strains that (if taken in certain amounts with food) have proven positive effects on the host,"

"Serving size: The amount of food that is expected to be consumed per meal,"

Article 2- (1) (1) and (n) items of the 5th article of the same announcement have been changed as follows:

"1) Excluding the Nutritional supplements, if there is a minimum of 25% reduction in the energy values or nutrient items or salt content, it should be noted on the label with the word "decreased" or with similar words. But for micro nutrient items, based on the nutritional reference, a 10% reduction can be accepted."

"n) Amount of nutrition in terms should be shown on the label for 100 g or 100 mL in accordance with Appendix 3. In addition, on the condition that serving number per container is declared, it can be shown for the amount on the label or per serving. Appendix 11 should be consulted for Serving sizes. The Ministry will determine the serving size of products which does not have a serving size in the appendix.

In order for vitamins and minerals to take place in nutrient items table, at least 15% of the nutritional values noted in appendix 2 should be met."

Article 3 – (1) (v) item of the 5th article of the same announcement and (y) and (z) items of The Announcement About The Changes To Be Made In The General Labeling And Nutritional Labeling Of Food products Regulations Announcement are no longer valid, the following articles are added (to be placed after (u) article)

"Nutritional declaration could be prepared according to the following nutritional properties:

- 1) For energy;
 - Provides/satisfies
 - Provides/satisfies in an decreasing or increasing rate
 - Does not Provide/satisfy
- 2) For Nutrient item;
 - Contains
 - Contains in an decreasing or increasing rate
 - Does not contain

y) The labels of the foods that have "fat free" declaration must not contain statements such as "%... fat free".

z) If a food product is satisfying the nutritional declaration criteria with a nutrient item that is in its natural compound, then "naturally / natural" statements can be added in front of nutritional declaration.

aa) If a food or component carries the characteristics listed below, provided that it satisfied the criteria in appendix 9, health declarations can be added across the food or ingredient on the label.

- 1) Consumed as food or taken as fortifying/supporting food/nutritional supplement.
- 2) Shows the declared effects in normal consumption amounts.
- 3) The alcohol content of ingredient does not exceed 1.2% in volume.
- 4) Satisfies the evaluation criteria shown in Appendix 10.

bb) The servings size, the amount of the active component of declared effect in the serving size and the suggested amount of food to be consumed for the declared health effects to take place and, when needed, the consumption period should be noted for a food product with a health declaration.

cc) Serving sizes in Appendix 11 will be used in evaluation of the nutritional and or health declarations made with a serving size constraint based on Appendix 4 and Appendix 9.

dd) Recommended daily consumption amounts of energy and some nutrient items are shown in Appendix 12. The percentage of the recommended daily consumption amount met/satisfied by the food product might be shown on the label as "daily consumption amount satisfaction/fulfillment percentage". Information given in these regard must include all the elements in Appendix 12, should be given per serving, and number of servings should be given if the net amount of the product is more then a single serving.

Article 4- (1) (g) item of the 6th article of the same announcement has been changes as follows.

"Production permit date and number, control document and number and/or reference number for goods which are subject to import control documents or registry number, import permit date and number and /or reference number for goods that are not subject to import permit"

Article 5- (1) (g) item of the 7th article of the same announcement has been changed as follows.

g) Production permit date and number, control document and number and/or reference number for goods which are subject to import control documents or registry number, import permit date and number and /or reference number for goods that are not subject to import permit: The production permit date and number given by the relevant Ministry on the label, control document and number and/or reference number for goods which are subject to import control documents or registry number, import permit date and number and /or reference number for goods that are not subject to import permit”

Article 6 - (1) The 8th article of the same announcement has been changed as follows.

Article 7- (1) Appendix 4 titled Nutritional Declaration Table About Food Components of the same announcement has been changes as follows.

Appendix - 4

Nutritional Declaration Table about Food Components

Food Component	Nutritional Declaration	Declaration Provision
Energy	Low	- Energy content of 100 g solid food should not exceed 40 kcal (170kj) or, - Energy content of 100 mL liquid food should not exceed 20 kcal (80kj) or,
		- Energy content in 1 serving Sweetener sold directly to consumer should not exceed 4 kcal (17 kj) and its sweetness should be equal to 6 g of sucrose.
	Without Energy	- Energy content of 100 mL liquid food should not exceed 4 kcal (17 kj).
		- Energy content in 1 serving sweetener sold directly to consumer should not exceed 0.4 kcal (1.7 kj) and its sweetness should be equal to 6 g of sucrose.
Fat	Low	- Fat content of 100 g solid food should not exceed 3g or, - Fat content of 100 mL liquid food should not exceed 1.5g.
	Non-Fat	- Fat content of 100 g solid or 100 mL liquid food should not exceed 0.5g.
Saturated Fat	Low	- Cumulative amount of saturated fatty acids and trans fatty acids in 100 g of solid or 100 g solid food should not exceed 0.5g. or, - Cumulative amount of saturated fatty acids and trans fatty acids in 100 g of solid or 100 mL liquid food should not exceed 0.75 and, - Energy provided by Cumulative amount of saturated fatty acids and trans fatty acids should not exceed %10 of total energy content.

	Does not contain saturated fat	-Cumulative amount of saturated fatty acids and trans fatty acids in 100 g of solid or 100 mL liquid food should not exceed 0.1g.
Trans Fatty Acids	Does not contain Trans fat	-Valid only for food that contains margarine and industrial fat and /or margarine. -Trans fat amount should not exceed 1g of cumulative 100 g of fat. (1)
Cholesterol	Low	-Cumulative amount of cholesterol and trans fatty acids in 100 g of solid food should not exceed 0.02g and should meet saturated fat provisions or -Cumulative amount of cholesterol and trans fatty acids in 100 mL of liquid food should not exceed 0.01g and should meet saturated fat provisions.
	Non cholesterol	-Cumulative amount of cholesterol and trans fatty acids in 100 g of solid or 100 g solid food should not exceed 0.005g. and should meet saturated fat provisions.
Sugar	Low	-Sugar content of 100 g of solid food should not exceed 5 g or -Sugar content of 100 mL of liquid food should not exceed 2.5 g.
	Without Sugar	-Sugar content of 100 g of solid or 100 mL of liquid food should not exceed 0.5 g.
	No added sugar	-Food should not contain any other food ingredient that has mono- or di- saccharate or sweetening effects. Labels of foods that naturally contain sugar should be marked with "Naturally contains sugar".
Sodium/Salt	Low	-Sodium and salt content of 100 g of solid or 100 mL of liquid food should not exceed 0.012 g and 0.31 g.
	Very low	-Sodium and salt content of 100 g of solid or 100 mL of liquid food should not exceed 0.04 g and 0.1 g.
	Without salt/sodium	-Sodium and salt content of 100 g of solid or 100 mL of liquid food should not exceed 0.005 g and 0.013 g.
Fiber	Source	-Fiber content of 100 g of food should be at least 3 g or, -Fiber content of 100 kcal should be at least 1.5 g.
	High	-Fiber content of 100 g of food should be at least 6 g or, -Fiber content of 100 kcal should be at least 3 g.
	Increased	-Criteria for "source" declaration should be met and at least 30% increase in fiber contend vs. similar product should be met.
Protein	Source	-At least 12% of the foods energy content should come from protein.

	High	-At least 20% of the foods energy content should come from protein.
	Increased	-Criteria for "source" declaration should be met and at least 30% increase in protein contend vs. similar product should be met.
Vitamins and/or minerals	Source/contains	-The vitamins and/or minerals in 100 g of solid or 100 mL liquid or 1serving of food should be at least 15 % of reference nutritional value.
	High	-Should contain double of the amount indicated in "Source//Contains" declaration.

(1) Because of their natural state in calculating the trans fatty acids in meat, milk and food that contain these multiple conjugate unsaturated fatty acids are not taken into account.

Article 8- Information provided by Article 6 should be displayed on prepackaged foods products packages or attached labels. But for the following cases this information can be displayed only on the outer packaging used in marketing/selling the product.

- a) In stages before the food product is sold to the final consumer.
- b) Where the product is sold to wholesale points such as restaurants, cafeterias, hospitals etc. where the food is prepared, processed, chopped, sliced or separated to servings before being offered for consumption."

Article 8- (1) Appendix 8 titled Allergenic Compounds of the same announcement has been changed as follows.

Appendix - 8

Allergenic Compounds

Compounds	Excluded products
Grains with gluten (wheat, rye, barley, oat, spelt, kamut and hybrid derivatives of these) and products of these.	<ul style="list-style-type: none"> - Wheat based glucose syrups including dextrose - Wheat based maltodextrine - Barley based glucose syrups - Distilled alcoholic beverages and grains used for distilling of other alcoholic beverages or agriculture based ethanol.
Crustaceans and their products	
Eggs and egg products	
Fish and fish products	<ul style="list-style-type: none"> Fish gelatin used as carrier in vitamin or caratenoid preparations. - Fish gelatin or isinglass used as thinner in beer and wine,

Peanut and peanut products	
Soybean and soybean products	<p>Refined soy bean oil (solid and liquid)</p> <ul style="list-style-type: none"> - Natural mixtures of tocopherols (E306) obtained from soybean oil, natural D-alpha tocopherol, natural D-alpha tocopherol acetate, and natural D-alpha tocopherol succinate. - Vegetable oils made from phytosterols and phytosterol esters obtained from soybeans. - Vegetable sterols ester esters made from vegetable oil sterol esters obtained from Soy beans.
Milk and Milk Products (including Lactose)	<ul style="list-style-type: none"> - Cheese fluid used in distilled alcoholic beverages and grains used for distilling of other alcoholic beverages or agriculture based ethanol. - Lactitol
Stone fruits: almonds (<i>Amygdalus communis</i> L.), hazelnuts (<i>Corylus avellana</i>), walnuts (<i>Juglans regia</i>), cashew (<i>Anacardium occidentale</i>), pecan (<i>Carya illinoiesis</i> (Wangenh.) K.Koch), brazil nuts (<i>Bertholletia excelsa</i>), pistachios (<i>Pistacia vera</i>), macadamia and queensland nuts (<i>Macadamia ternifolia</i>) and their products	<ul style="list-style-type: none"> - Stone fruits used in distilled alcoholic beverages and grains used for distilling of other alcoholic beverages or agriculture based ethanol.
Celery and its products	
Mustard and mustard products	
Sesame seed and sesame seed products	
Sulfur dioxide and sulphites (of the SO2 variety with concentrations higher then 10mg/kg or 10ml/L)	
Bitter fava bean and bitter fava bean products	
Mollusks and their products	

Article 9- (1) Probiotic bacteria and pre biotic and omega3 fatty acid lines of Appendix 9 titled Health Declaration About The Food Compounds Table has been changed as follows.

<p>Probiotic microorganism</p>	<p>This food product contains probiotic microorganisms. Probiotic microorganisms aid in supporting the regulation of digestion system and immune system.</p>	<p>Food should contain atleast 1.0×10^6 kob/g living probiotic organisms</p>
<p>Prebiotic</p>	<p>This food product contains prebiotic compounds. Prebiotics aid in the development and life support of probiotic organisms in the intestines which help regulation of digestion system and immune system.</p>	<p>Prebiotic compounds amount should be at least 3g Per 100 g, or 1.5, g per 100 kcal.</p>

	<p>This food product contains prebiotic compounds.</p> <p>Prebiotics aid in the development and life support of probiotic organisms in the intestines which help regulation of digestion system and immune system.</p>	<p>This declaration is only valid for after 6 months continuation formulas and baby and small child supporting food products.</p> <p>For continuation formulas;</p> <p>Prebiotic compound amount should be at least 0.4g/100 mL or at most 0.8g/100 mL.</p> <p>Prebiotic compound rates should be 90% GOS (galacto-oligosaccharide) and 10% (heavy molecule weight fructo- oligosaccharide)</p> <p>Label should declare that Prebiotic consumption should be at least 4 g/day and should not exceed 8g/day</p> <p>FOS and GOS's other combinations and maximum levels can be used if current scientific data and research conducted under generally accepted principals results prove that accepted health benefits are proven and they meet appropriate to food health standards.</p> <p>Baby and small child supporting food products;</p> <p>Prebiotic compound amount should be at least 0.4g/100 mL.</p> <p>Label should declare that Prebiotic consumption should be at least 0.75 g/day.</p>
<p>Omega3 fatty acid EPA⁽¹⁾/DHA⁽²⁾</p>	<p>This product contains omega3 EPA/DHA fatty acids.</p> <p>EPA / DHA aid supporting in heart and blood vessel health.</p>	<p>Sufficient consumption amount of omega 3 fatty acid (EPA and/or DHA) should meet at least 15% of 100 g of solid foods or 7.5 % of 100 mL liquid food or 5 % of 100 kcal.</p> <p>Sufficient consumption level of Omega3 fatty acids (EPA and/or DHA) is 1.6 g/day.</p> <p>Label should declare;</p> <p>Daily consumption rate of EPA/DHA should not exceed 3g/day,</p> <p>Anti blood clotting medication users should consult their physicians.</p>

<p>Omega3 fatty acid DHA</p>	<p>This product contains Omega 3 fatty acid DHA. DHA aids in the normal development of brain and development of nervous system.</p>	<p>This declaration is valid only for 4-13 year old group. Sufficient consumption amount of omega 3 fatty acid (DHA) should meet at least 15% of 100 g of solid foods or 7.5 % of 100 mL liquid food or 5 % of 100 kcal. Sufficient consumption level for Omega3 fatty acid: For 4-8 age group 0,9 g/day, For 9-13 age group 1, 2 g/day.</p>
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Appendixes 10, 11, 12, and 13 (to be placed after Appendix 9) have been changed as follows.

Appendix - 10

Criteria for Determining Foods About Which Health Declarations Can Be Made

The following criterion is used in order to determine if a food product can make health claims on its label:

1. The evaluation made to determine if a food product can make a health claims on its label should take into account four (negative) nutrient items (total fat, cumulative saturated fatty acids and trans fatty acids, added sugar, added sodium) whose consumption should be limited and four (positive) nutrient items (calcium, iron, multiple unsaturated fatty acids, fiber) whose consumption should be increased. During the evaluation all of the negative and one of the positive nutrient items are taken into account. Accounted positive nutrient item is determined based on food product.
2. When liquid or solid fats are evaluated 2 negative nutrient items are taken into account. These are cumulative fatty acids and trans fatty acids and added sodium. Evaluation is made in this way with 2 negative and 1 positive nutrient items.
3. Added sugar amount in one serving of a food product should not exceed 12.5 grams. Health declarations cannot be made on labels is this criterion is not met.
4. According to its amount in the evaluated food, every single nutrient item will be appointed points based on daily energy need satisfaction or amount in 100 kcal of food. In appointing points the values in the table below should be taken into account.

		Nutrient items whose consumption should be limited			Nutrient items whose consumption should be increased				
		Total Fat	Saturated + Trans Fatty Acids (2)	Added Sugar (3)	Added Sodium (4)	Calcium (4)	Iron (4)	Multiple unsaturated fatty acid	Fiber (4)
Reference values									
Unit	% max (1)	% max (1)	% max (1)	mg/100 kcal	mg/100 kcal	mg/100 kcal	% max (1)	g/100 kcal	

Appendix - 11**Sizes of Food Servings**

- Serving sizes shown in the table below are for people older than 4 years old.
- If a unit of the product is more than 50 % of the serving size but less than 150 % of the serving size, the label should say "1" as servings contained. For example if the serving size of a food item is 80 g, any amount between 41g and 119g are "1" serving. If a unit of the product is more than 150% of the serving size but less than 200% of the serving size, the label might say "1" or "2" servings.

PRODUCT CATEGORY	PRODUCT	SERVING SIZE
Bakery Products	Biscuits	30 g
	Bread	50 g
	Cream cake (where 35% or more of the cakes weight is fruits, nuts, vegetables etc)	125 g
	Cream cake (where less than 35% of the cakes weight is fruits, nuts, vegetables etc)	80 g
	Cake	60 g
	Cookies (sweet or salty)	25 g
	Crackers	30 g
	Breadsticks, hard biscuits etc.	15 g
Beverages	Non alcoholic beverages	250 mL
	Warm beverages (coffee, tea, spotted orchid drink vb.)	250 mL
Grain Products & Dried Pulses	Rice, cracked wheat etc.	60 g dry
	Breakfast cereal	30 g dry
	Pasta, angel hair pasta etc.	60 g dry
	Beans, chickpeas and lentils etc.	50 g dry

PRODUCT CATEGORY	PRODUCT	SERVING SIZE
Milk & Milk Products	Milk for drinking (plain, with fruits, flavored etc.)	250 mL
	Yogurt (plain, with fruits, flavored etc.)	200 g
	Fermented milk beverages (yogurt drink, kephir drink, koumiss drink etc.)	250 mL
	Flavored and fermented milk beverages	200 mL
	Feta cheese etc.	60 g
	Yellow sheep's milk cheese etc.	45 g
	Cream cheese etc.	30 g
	Fresh cheese etc.	40 g
	Cream, heavy cream etc.	15 g
Sweets With Milk	Pudding, milk pudding, rice pudding etc. (ready for consumption)	200 g
Ice-cream & Edible Ice	Ice-cream and edible ice	100 mL or 50 g
Creams & Sauces For Sweets	Creams and sauces for sweets (with fruits, chocolate, caramel etc.)	20 g
Eggs	Fresh eggs	50 g or 1 piece
	Liquid eggs	45 g
Oils and Salad Sauces	Butter, margarine etc.	10 g
	Liquid oil	10 mL
	Salad sauce	20 g
	Mayonnaise	10 g
Red Meat & Poultry	Raw meat (fresh or frozen , boneless)	90 g
	Raw meat (fresh or frozen , with bones)	150 g
	Sausages, Turkish salami, Turkish pepperoni etc.	40 g
	Turkish prosciutto etc.	25 g
	Meatballs, gyros etc. (raw)	90 g
Seafood	Raw fish (fresh or frozen)	150 g
	Anchovy, caviar, etc.	15 g
	Crustacean sea products	55 g
	Smoked or pickled fish or crustacean sea products	55 g
Fruits & Juices	Canned fruits	100 g filtered weight
	Dried fruits	30 g
	Fresh or frozen fruits	150 g
	Fruit juice and nectarine	250mL
Vegetables & Juices	Canned vegetables	130 g filtered weight
	Dried vegetables	30 g
	Fresh and frozen vegetables	150 g
	Vegetable juice	250 mL
	Tomatoes paste, pepper paste etc.	15 g
	Sauces, purees, grinded	40 g

PRODUCT CATEGORY	PRODUCT	SERVING SIZE
Prepared Foods	Pizzas, piecrusts, sandwiches etc.	140 g
	Pulses (canned or in sauce)	250 g (with stuffing sauce)
Appetizers	Hazelnuts, pistachios, walnuts, almonds etc. (unshelled)	20 g
	Roasted chickpeas etc.	30 g
	Seeds (squash, sunflower etc.)	40 g
Salads	Fruits, vegetables, sea food, fish, eggs etc.	150 g
Sauces & Dips (Ready For Consumption)	Barbeque sauce, tartar sauce, ketchup sauce, salsa sauce etc.	15 g
	Food Sauces (pastas etc.)	90 g
Snack Products	Chips, cereal bars, fruit bars, extracted products etc.	25 g
	Popcorn	20 g
Soups (Ready For Consumption)	Curd, tomatoes, lentil etc.	250 mL
Candies And Sweet Products	Hard candy etc.	15 g
	Turkish delight, traditional sesame oil sweets (halva) etc.	40 g
	Chocolate, wafer etc.	40g
	Honey, grape molasses, jams, marmalade etc.	15 g
	Crushes and spreads (almond, hazelnuts, pistachios etc.	20 g
Pickled Products	Olives (black or green)	25 g
	Vegetable pickles	30 g

Appendix - 12

Recommended Consumption Levels For Energy And Some Nutrient Items

Energy/ Nutrient Item	Recommended daily consumption (for adults)
Energy	2000 kcal
Total sugar (1)	90 g
Total fat	70 g
Saturated fatty acids	20 g
Salt	6 g

(1) Total monosaccharide and disaccharides in food product (polyols not included)

Appendix - 13

Format Daily Fulfillment/Satisfaction rates

Format and text sizes show below should be used for giving information in this regard. Inside the figure; item, items amount in the products, and the daily fulfillment/satisfaction rate/percentages of the amount based on Appendix 12 should be shown. Figures height should be maximum 18 mm. depending on the packaging, if the height of the figure is shorter than 18mm, the information displayed in the figure should be scaled accordingly.



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1 Serving (125 g) products fulfillment/satisfaction rate – typeface 11
 Energy – typeface 8
 80 - typeface 17
 Kcal - typeface 7
 % - typeface 9
 4 - typeface 12

1 Serving (125 g) products fulfillment/satisfaction rate
 Energy 64kcal 3%
 Sugar 8.5 g 9%
 Fat 1.3g 2%
 Saturated fat 0.9g 5%
 Salt 0.11 g 2%

* Values in the chart have been calculated based on a 2000 kcal daily calorie intake. Energy and nutrient recommended daily consumption levels might increase or decrease based on sex, age, physical activity and another factors.

Temporary Article 1- (1) Business establishments that are currently in business and produces or sells goods that are subject to this announcement should adhere to the articles of this announcement within 1 year. If the conditions are not met in the given time Businesses sales and other activities will not be allowed. Legal proceedings will commence against these businesses based on the “Law That Acknowledges The Decree With The Provisions Of Law About The Food Products Production, consumption, and control” dated 05/27/2004 and numbered 5179.

Article 11 – (1) This announcement comes into force on its publishing date.

Article 12 – (1) Provisions of this announcement are carried out by the Ministry of Agriculture and Rural Affairs.