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Report Highlights:

On October 22, 2021, China notified a revised draft standard of the National Food Safety Standard - General Rules for Nutritional Labeling of Prepackaged Foods (GB28050-xxxx) to the World Trade Organization as G/SPS/N/CHN/1165 Addendum 1. China has not announced a proposed date of entry into force of the revised standard. Comments can be sent to China's SPS Enquiry Point at sps@customs.gov.cn by December 21, 2021. This report contains an unofficial translation of the draft standard.

Summary:

On October 22, 2021, China notified a revised draft standard of the National Food Safety Standard - General Rules for Nutritional Labeling of Prepackaged Foods (GB28050-xxxx) to the World Trade Organization as G/SPS/N/CHN/1165 Addendum 1. The draft standard, once finalized, will replace the current General Rules for Nutritional Labeling of Prepackaged Foods (GB28050-2011), which was released and implemented in 2011.

In comparison with the SPS 1165 and the currently effective GB 28050-2011, the revised draft includes the following changes:

1. Modifies the scope of the standard (provides that nutritional labeling of prepackaged foods sold directly to consumers is subject to provisions of this standard; nutritional labeling of prepackaged foods not sold directly to consumers and packages for food storage and transportation shall follow this standard).
2. Clarifies that imported prepackaged foods shall follow this standard for nutritional labeling.
3. Adds provisions echoing a government campaign to reduce consumption of fat, sugar and salt; including a mandatory warning note for pre-packaged food: *Children and teenagers should choose foods with excessive salt, fat and (or) sugar with caution.*
4. Adds provisions for labeling per "serving".
5. Add warning terms for nutritional components such as sugar, fat and trans-fatty acid (see Appendix D).

This report provides an unofficial translation of the revised draft standard.

BEGIN TRANSLATION

National Food Safety Standard - General Rules for Nutritional Labeling of Prepackaged Foods

(Draft for Comments)

Foreword

This standard replaces GB 28050-2011-National Food Safety Standard - General Rules for Nutritional Labeling of Prepackaged Foods.

Compared with GB 28050-2011, main changes of this standard are as follows:

1. Modified the applicable scope of this standard;
2. Added nutrients that require mandatory labeling;
3. Supplemented terms and definitions of energy and some nutritional components;
4. Added warning terms;
5. Modified the optional labeling contents, and added other supplementary information;
6. Modified the prepackaged foods that are exempted from mandatory nutritional labeling;
7. Modified the permissible margin of error of some nutritional components;
8. Modified some nutrients reference value (NRV);
9. Modified the format of nutritional labeling;
10. Modified the standard terms for some nutritional claims and the nutrient function claims;
11. Added Appendix E Recommendation for Serving Size Reference of Prepackaged Foods

National Food Safety Standard - General Rules for Nutritional Labeling of Prepackaged Foods

1. Scope

This standard provides for the description and explanation of nutritional information and properties in the nutritional labeling of prepackaged foods.

This standard applies to the nutritional labeling of prepackaged foods directly sold to consumers.

If required, the nutritional labeling of prepackaged foods not directly sold to consumers and packages for food storage and transportation shall follow this standard.

This standard does not apply to health foods and prepackaged foods for special dietary uses.

2. Terms and Definitions

2.1 Nutritional Labeling

Nutritional labeling is the description and explanation in the prepackaged food labeling, which provide nutritional information and properties of foods to consumers. Such description and explanation include the Nutrition Information, nutritional claims, functional claims of nutritional components and other supplementary information.

The nutritional labeling is a part of the labeling of prepackaged foods.

2.2 Nutrition Information

The Nutrition Information is a standardized table that labels names of food nutritional components, their contents, and their percentages in nutrients reference value (NRV).

2.3 Energy

Calories produced during the body metabolism from protein, fat, carbohydrate and other ingredients in foods.

Energy in foods is mainly calculated according to the sum of the product of the content of main energy-supply components and corresponding energy conversion coefficient.

Energy conversion coefficients (kJ/g) of energy-supply components are as follows: 17 for protein, 37 for fat, 17 for carbohydrate, and 8 for dietary fiber.

2.4 Nutrients

Nutrients refer to substances in foods that can achieve specific physiological functions and are necessary to maintain the growth, development, activity, reproduction and normal metabolism of the human body; such substances include proteins, fats, carbohydrates, minerals and vitamins, etc.

2.5 Nutritional components

Nutritional components refer to nutrients and other food components that are conducive to physiological functions.

Except for the following terms and definitions of nutrients and nutritional components, please refer to (the National Standard) Fundamental Terminology and Definition of Nutritional Component in Foods (GB/Z 21922) for other terms and definitions of nutritional components.

2.5.1 Protein

Protein refers to organic compounds containing nitrogen in foods, with amino acids as the basic unit.

Protein content in foods can be determined by multiplying total nitrogen amount by protein conversion coefficient, or by total content of amino acids in foods.

2.5.2 Fat and Fatty Acid

Fat, also known as triglyceride, is formed by the combination of fatty acids and glycerol. Fat in foods is mostly in free state, it may contain part bound fat.

Fatty acid is the general term of chain carboxylic acid in organic acid, can be categorized to saturated fatty acid and unsaturated fatty acids.

Saturated fatty acid is the total fatty acid not containing double bonds on the carbon chain.

Unsaturated fatty acid is the total fatty acid containing double bonds on the carbon chain, only contains the cis part. The monounsaturated fatty acid contains one double bond on the carbon chain; the polyunsaturated fatty acid contains two or more double bonds on the carbon chain.

Trans-fatty acids refer to the total fatty acids each of which contains one or more unconjugated trans-double bonds produced in oil processing.

2.5.3 Carbohydrate

General term of sugar, oligosaccharide and polysaccharide.

The carbohydrate content in 100 grams or 100 mL of food can be obtained by using subtraction or addition.

When dietary fiber is labeled on the nutritional labeling, carbohydrate = 100 - water - ash - protein - fat - dietary fiber;

When dietary fiber is not labeled on the nutritional labeling, carbohydrate = 100 - water - ash - protein - fat;

When the content of protein and fat in food reach the boundary value “0”, carbohydrate = sugar + starch.

2.5.4 Sugar

The sum of monosaccharide and disaccharide (sugar alcohol excluded).

Sugar in the nutritional labeling specifically refers to the sum of glucose, fructose, saccharose and maltose.

2.6 Nutrients Reference Value (NRV)

NRV is the reference value for comparison of the contents of nutrients in foods; it applies to the nutritional labeling of prepackaged foods for the population of 36 months and older in terms of age. The NRV is formulated based on the Dietary Reference Intakes of Chinese Residents.

The percentage of NRV (NRV%) refers to the percentage of a certain nutrient in the NRV in the edible parts of every 100 grams, 100 mL or every serving of foods. The NRVs of various nutrients are provided in the Appendix A.

2.7 Nutritional Claim

Nutritional claim refers to the description and explanation of the nutritional properties of food; it includes content claim and comparative claim.

2.7.1 Content Claim

Content claim is the description and explanation of energy or nutritional components in foods. The terms used in content claims include “contain”, “source”, “high”, “rich in”, “low”, “no”, “do not contain” or “lean”, etc.

2.7.2 Comparative Claim

Comparative claim is the claim that describes and explains the change of energy or nutritional components in foods after comparison with the same kind of foods familiar to consumers. The terms used in comparative claims include “more” or “less”, etc.

2.8 Nutrient Function Claims

It is the description and explanation of the functions of a certain nutritional component in maintaining normal growth, development and normal physiological functions of the human body.

2.9 Edible Parts

The edible parts of foods, which are the parts remain left after the removal of non-edible parts from the net weight of prepackaged foods.

2.10 Serving Size Reference

It is the recommended reference weight or volume of food per serving (in terms of edible parts) when the nutritional labeling is marked as “per serving” in the Nutrition Information.

2.11 Rounding Interval

Rounding interval is the minimum numerical unit of the rounding value.

3. General Requirements

3.1 Prepackaged foods shall have nutritional labeling; the nutritional information and properties presented on the nutritional labels shall be truthful and objective; the labels shall not have deceptive information; it shall not exaggerate the nutritional function or other functions of the product.

3.2 The nutritional labeling of prepackaged foods shall use standard Chinese characters. If languages of minority ethnic groups and foreign languages are used at the same time, the content thereof shall be consistent with the meaning of the Chinese characters; the font height thereof shall not be larger than the corresponding Chinese characters.

3.3 Nutrition Information shall be clear, prominent and indelible; it shall be presented in a framed table (except in special cases) perpendicular to the baseline of the package, and title of the table shall be “Nutrition Information”.

3.4 The content of nutritional components in foods shall be marked in specific numerical values.

3.5 Formats of the nutritional labeling shall be standardized and unified. Food enterprises may select any of the formats specified in Appendix B according to nutritional properties of foods, size and shape of the package and other factors.

3.6 The nutritional label shall be directly labeled on the minimum sales unit sold to consumers.

3.7 The information indicated in the nutritional labeling of imported prepackaged food shall comply with provisions of this standard.

4. Mandatory Labeling Information

4.1 Mandatory labeling items that shall be marked on any nutritional labeling of prepackaged food include: content of energy, protein, fat, saturated fat (or saturated fatty acid), carbohydrate, sugar, and sodium, and their percentages (NRV%) in NRV (nutrients reference value).

4.2 When making the nutritional claims or nutrient function claims for nutritional components other than those mentioned in 4.1, the content of each nutritional component shall be declared in the Nutrition Information. When the NRV is specified, its NRV% shall be labeled.

4.3 Where nutrition fortification substances are used in the prepackaged food, the content of each nutritional component shall be declared in the Nutrition Information. When the NRV is specified, its percentage in nutrients reference value (NRV%) shall be declared.

4.4 The content of trans-fatty acid shall be declared in the Nutrition Information when hydrogenated and (or) partial hydrogenated oil is contained in food ingredients or is used in the production process.

4.5 The content level of energy and nutritional components in the prepackaged food shall be declared in specific values per 100 grams (g) and (or) per 100 mL and (or) per serving of edible parts; when it is declared in values per serving of edible parts, the weight or volume of food per serving shall be declared on the same page.

4.6 Prepackaged food shall clearly indicate that: Children and teenagers should choose foods with excessive salt, fat and (or) sugar with caution.

5. Optional Labeling Information

5.1 Nutritional component

In addition to the aforesaid mandatory labeling items, it is encouraged to declare Vitamin A, Vitamin B_1, Vitamin B_2, calcium, iron, zinc in the Nutrition Information as well as other ingredients listed in Table 1.

5.2 Nutrition claim

A certain nutritional component in foods may use the content claim, if its declared content is in compliance with the content requirements and restrictive conditions in Table C.1. A certain nutritional component may use the comparative claim if its content is in compliance with the content

requirements and restrictive conditions in Table C.2. If a certain nutritional component meets both the requirements of the content claim and those of the comparative claim, it may use either or both of the claims.

5.3 Nutrient function claims

One or more standardized terms of the function claim for the corresponding nutritional components listed in Appendix D may be used if the declared content of a certain nutritional component is in conformity with the content requirements. The terms of the function claim shall not be deleted, added or merged in any form.

5.4 Serving labeling

When the content of energy and nutritional components in the prepackaged food is to be declared per serving, the weight or volume of food per serving may refer to Appendix E for the recommended reference value of food per serving by category.

5.5 Other supplementary information

It is allowed to use graphics, text, etc. on the front side of the package as supplementary explanation of the Nutrition Information.

5.5.1 Texts such as “cal, kcal, calorie” are allowed to be used to describe food energy.

5.5.2 The text “salt” is allowed to be used to describe sodium content.

5.5.3 The word “oil” is allowed to be used to describe fat content.

5.5.4 The graphics in the “Food Guide Pagoda (FGP) of Chinese Residents” and the core recommendations of the Dietary Reference Intakes of Chinese Residents can be used to popularize reasonable diet and/or appropriately reduce the intake of salt, oil and sugar.

6. Labeling and Expressing Method of Nutritional components

6.1 The name, order, labeling unit, rounding interval, and boundary value of "0” of mandatory and optional labeling nutritional components in the Nutrition Information shall comply with requirements in Table 1. Other nutritional components shall be moved up in order when a nutritional component is not labeled.

6.2 When labeling nutritional components other than those mentioned in 4.1, the mandatory labeling information can be highlighted by increasing the font size, changing the font (for instance, using italics, bold, and blackening), or changing the color (of word or background color).

6.3 When labeling other nutritional components listed in GB 14880 and relevant public notices allowed for enhanced nutrition, which are not included in Table 1, those nutritional components shall be labeled under the nutritional components listed in Table 1.

6.4 The determination of the declared content values of nutritional components can be measured by following methods provided by existing national standards, and can also be calculated by using the China Food Composition Tables and other data from reliable sources in accordance with the composition of raw materials. When determining the accuracy of the declared values in the Nutrition Information, the method for determining the declared values shall be considered in a comprehensive manner.

6.5 When the content of a nutritional component is not larger than the boundary value “0” in Table 1, the declared content value shall be “0”. When “serving” is used to label the content of the nutritional components, it shall also be determined according to the boundary value of "0” for every 100 g or 100 mL of foods.

6.6 Nutritional claims, and nutrient function claims can be presented anywhere on the food label, but the font size shall not be larger than the largest font size of the food name.

Table 1 Name, order, labeling unit, rounding interval and boundary value of “0” for energy and nutritional components

Name and order of energy and nutritional components [a]	Labeled unit [b]	Rounding interval	Boundary value of "0” (Per 100 g or 100 mL)
Energy	kJ	1	≤ 17 kJ
Protein	g	0.1	≤ 0.5 g
Fat	g	0.1	≤ 0.5 g
Saturated fat (or saturated fatty acid)	g	0.1	≤ 0.1 g
Trans-fatty acid	g	0.1	≤ 0.3 g
Monounsaturated fat (or monounsaturated fatty acid)	g	0.1	≤ 0.1 g
Polyunsaturated fat (or polyunsaturated fatty acid)	g	0.1	≤ 0.1 g
(n-3) polyunsaturated fatty acid	mg	1	≤ 20 mg
a-linolenic acid	mg	1	≤ 5 mg
Eicosapentaenoic acid (EPA)	mg	1	≤ 5 mg
Docosahexaenoic acid (DHA)	mg	1	≤ 5 mg
Cholesterol	mg	1	≤ 5 mg
Carbohydrate	g	0.1	≤ 0.5 g
Sugar	g	0.1	≤ 0.5 g
Lactose	g	0.1	≤ 0.5 g
Dietary fiber (or monomer ingredients, or soluble or insoluble dietary fiber)	g	0.1	≤ 0.5 g
Sodium	mg	1	≤ 5 mg
Vitamin A	Retinol equivalent (μg RE)	1	≤ 10 Retinol equivalent (μg RE)

Name and order of energy and nutritional components [a]	Labeled unit [b]	Rounding interval	Boundary value of "0" (Per 100 g or 100 mL)
Vitamin D	μg	0.1	≤ 0.1μg
Vitamin E	mg a-TE	0.01	≤ 0.20 mg a-TE
Vitamin K	μg	0.1	≤ 1.6 μg
Vitamin B_1 (thiamine)	mg	0.01	≤ 0.03 mg
Vitamin B_2 (riboflavin)	mg	0.01	≤ 0.03 mg
Vitamin B_6	mg	0.01	≤ 0.03 mg
Vitamin B_{12}	mg	0.01	≤ 0.1 mg
Vitamin C (ascorbic acid)	mg	0.1	≤ 2.0 mg
Niacin (nicotinamide)	mg	0.1	≤ 0.3 mg
Folic acid	μg or μg DFE	1	≤ 8 mg
Pantothenic acid (Vitamin B_5)	mg	0.01	≤ 0.10 mg
Biotin	μg	0.1	≤ 0.6 mg
Choline	mg	0.1	≤ 9.0 mg
Phosphorus	mg	1	≤ 14 mg
Potassium	mg	1	≤ 20 mg
Magnesium	mg	1	≤ 6 mg
Calcium	mg	1	≤ 8 mg
Iron	mg	0.1	≤ 0.3 mg
Zinc	mg	0.01	≤ 0.30 mg
Iodine	μg	0.1	≤ 3.0μg
Selenium	μg	0.1	≤ 1.0μg
Copper	mg	0.01	≤ 0.03 mg
Fluorine	mg	0.01	≤ 0.02 mg
Manganese	mg	0.01	≤ 0.06 mg
a Nutritional components can be labeled with names outside or in parentheses, or both. b Nutritional components can be expressed in either unit in the table.			

6.7 Within the shelf life, the permissible error between the actual measured values/the calculated values and the labeled values of energy and various nutritional component in foods shall be in compliance with provisions in Table 2.

Table 2 Permissible margin of error for the content of energy and nutritional components

Energy and nutritional components	Permissible margin of error
Protein, polyunsaturated fat and monounsaturated fat (polyunsaturated fatty acid or monounsaturated fatty acid), carbohydrate, lactose, total soluble dietary fiber or insoluble dietary fiber and monomers thereof, vitamins, minerals (other than sodium), and other enhanced nutritional components in foods	≥ 80% of the declared value
Energy, fat, saturated fat (or saturated fatty acid), trans-fatty acid, cholesterol, sodium and sugar in foods	≤ 120% of the declared value

7. Prepackaged Foods Exempted from Mandatory Nutritional Labeling

The prepackaged foods listed below are exempted from mandatory nutritional labeling:

- Raw and fresh food, such as livestock and poultry meat, aquatic products, vegetables, fruits and eggs;

- Dried products from only one material, which have only had simple physical treatment with no other ingredients added, such as grains and dried mushrooms, algae, fruits and vegetables;

-Packaged drinking water;

-Alcoholic beverages that contain ethanol ≥ 0.5%;

-Prepackaged foods or single raw material condiments with daily intake amount ≤ 10 g (10 mL);

-Prepackaged food with maximum superficial area of the packages or packing containers ≤40 cm^2;

-Other prepackaged foods that may be exempted from nutritional labeling according to other laws, regulations or standards.

The above prepackaged foods exempted from mandatory nutritional labeling shall follow this standard if any nutritional information is labeled on the package.

Appendix A

Nutrients Reference Value (NRV) for Food Labeling and Method of Application

A.1 Nutrients reference value (NRV) for food labeling

NRV is revised according to the Reference Nutrient Intake Volume of Chinese Residents which refers to the reference values specially used for food nutritional labels, marking and comparing the contents of nutrients in food.

NRVs for energy and 31 nutritional components are listed in Table A.1.

Table A.1 Nutrients Reference Value (NRV)

Nutritional components	NRV	Nutritional components	NRV
Energy [a]	8,400 kJ	Folic acid	400 μg (or μg DFE)
Protein	60 g	Pantothenic acid(Vitamin B5)	5 mg
Fat	60 g	Biotin	40 μg
Saturated fat	20 g	Choline	500 mg
Carbohydrate	300 g	Calcium	800 mg
Dietary fiber	25 g	Phosphorus	700 mg
Vitamin A	800 μg RE	Potassium	2,000 mg
Vitamin D	10 μg	Sodium [b]	2,000 mg
Vitamin E	14 mg a-TE	Magnesium	300 mg
Vitamin K	80 μg	Iron	15 mg
Vitamin B_1	1.4 mg	Zinc	11 mg
Vitamin B2	1.4 mg	Iodine	120 μg
Vitamin B_6	1.4 mg	Selenium	60 μg
Vitamin B12	2.4 μg	Copper	0.8 mg
Vitamin C	100 mg	Fluorine	1 mg
Niacin	14 mg	Manganese	3 mg

[a] Energy equals to 2,000 kcal.
b 2000 mg sodium is equivalent to 5 grams of salt.

A.2 Purpose and method of application

NRV is used for comparing and describing the content of energy or nutritional components in foods; when the nutritional claim is used, NRV may be used as a standard reference value.

It can be used for calculating the percentage of a nutritional component in the nutrient reference value (NRV%); the specified rounding interval for NRV% is 1, for instance 1%, 5%, 16%, etc.

When the content of dietary fiber is declared on the basis of soluble dietary fiber (or monomers), the NRV of edible fiber may be used for calculation of NRV%.

A.3 Calculation

The following equation (A.1) is used to calculate NRV% in NRV:

$$NRV\% = \frac{x}{NRV} \times 100\% \quad \text{..... (A.l)}$$

Where:

X is the declared value of content of a nutrient in foods (in terms of edible parts);

NRV represents the nutrient reference value of the nutrient.

Appendix B

Nutritional Labeling Formats

B.1 This appendix provides for the nutritional labeling formats of prepackaged foods.

B.2 One of the following formats shall be selected for designing and producing nutritional labels.

B.3 On the basis of ensuring compliance with the basic format requirements and ensuring that consumers are not misled, appropriate adjustments may be made in layout design, including but not limited to: adjustment in word formats (left alignment, centering, etc.), background and table colors for the purpose of meeting aesthetic requirements or for facilitating consumer's observation, or appropriate adding/removing of inner frame lines, etc.

B.4 When “serving” is used for labeling, the weight per serving shall be declared on the same page of the Nutrition Information, such as “xx gram (g) per serving” or “xx mL per serving”; the minimum unit of the weight may be declared at the same time, such as “one serving of xx gram (g)/ x piece”, “one serving of xx grams (g)/ x scoop” and so on.

B.5 For a nutritional component without specified NRV, its “NRV%” can be blank, or expressed in a horizontal or diagonal line.

B.6 When the word “or” appears in the example, the nutritional component can be labeled in either unit, or both.

B.7 Nutrients reference values describing the energy and nutrients listed can also be added under the Nutrition Information.

Sample 1: Only labeling mandatory information

Nutrition Information [a]

Items	Per 100 g/100 mL/per serving	NRV%
Energy	千焦 or kJ [a]	
Protein	克 or g	
Fat	克 or g	
-Saturated fat	克 or g	
Carbohydrate	克 or g	
-Sugar	克 or g	
Sodium	毫克 or mg	

Notes: [a] Where the word "or" appears, the nutritional component can be labeled in either unit, which applies to the samples below.

Sample 2: Labeling with the unit of per 100 gram (or per 100 mL) and per serving at the same time.

Nutrition Information

Items	Per 100 g or per 100 mL	NRV%	xx g/mL per serving [a]	NRV%
Energy	千焦 or kJ		千焦 or kJ	
Protein	克 or g		克 or g	
Fat	克 or g		克 or g	
-Saturated fat	克 or g		克 or g	
Carbohydrate	克 or g		克 or g	
-Sugar	克 or g		克 or g	
Sodium	毫克 or mg		毫克 or mg	

Notes: [a] The weight per serving can be expressed on the same page, inside or outside the table.

Sample 3: Labeling more nutritional components

Nutrition Information

Items	Per 100 g or per 100 mL	NRV%
Energy	千焦 or kJ	
Protein	克 or g	
Fat	克 or g	
Saturated fat	克 or g	
Trans-fatty acid	克 or g	
Cholesterol	毫克 or mg	
Carbohydrate Sugar	克 or g	
Dietary fiber	克 or g	
Sodium	毫克 or mg	
Vitamin D	毫克 or mg	
Vitamin B2	毫克 or mg	
Vitamin B_6	毫克 or mg	
Iron	毫克 or mg	
Zinc	毫克 or mg	

Sample 4 It is also indicated in foreign languages.

营养成分表 Nutrition Information

项目/Items	每 100 克（g）或 100 毫升（mL） Per 100 g or per 100 mL or per serving	营养素参考值%或 NRV%
能量/Energy	千焦 or kJ	
蛋白质/Protein	克 or g	
脂肪/Fat	克 or g	
-饱和脂肪 Saturated fat	克 or g	
碳水化合物/ Carbohydrate	克 or g	
-糖/Sugars	克 or g	
钠/Sodium	毫克 or mg	

Notes: There is no limit to the case of foreign characters except the labeled units. If the languages of minority ethnic groups is to be labeled, they may be placed in the location of foreign languages in the sample.

Sample 5 Horizontal format

Nutrition Information

Items	Per 100 g or per 100 mL or per serving	NRV%	Items	Per 100 g or per 100 mL or per serving	NRV%
Energy	千焦 or kJ		Carbohydrate	克 or g	
Protein	克 or g		Sugars	克 or g	
Fat	克 or g		Sodium	毫克 or mg	
Saturated fat	克 or g		-	-	

Notes: According to the characteristics of packaging, nutritional components may be arranged horizontally from left to right or vertically from top to bottom, and divided into two or more columns for labeling. There may be vertical frames lines or not between columns.

Sample 6 Text Format

For Prepackaged food with maximum superficial area of the packages or packing containers ≤40 cm^2, when nutritional components are to be labeled, they shall be exempted from using a table format or using the labeling of NRV%. Based on the characteristics of the package, nutritional components may be arranged horizontally from left to right, or vertically from top to bottom, either framed or unframed.

Nutritional component/100 g or 100 mL or per serving: energy xx kJ, protein xx g, saturated fat xx g, carbohydrate xx g, sugar xx g, and sodium xx mg.

Sample 7 Formats with nutritional claims and (or) nutrient function claims

Nutritional claims: low fat xx.

Nutrient function claims: energy from fat shall not exceed 30% of the total energy in a daily diet.

Nutrition Information

Items	Per 100 g or per 100 mL or per serving	NRV%
Energy	千焦 or kJ	
Protein	克 or g	
Fat	克 or g	
- Saturated fat	克 or g	
Carbohydrate	克 or g	
- Sugars	克 or g	
Sodium	毫克 or mg	

Sample 8 Nutritional labeling formats of several different kinds of foods contained in one package

Where the package in a selling unit includes the prepackaged food in several different kinds of packages, the food labeling of the average content of nutritional components in the package shall be declared, or shall be declared separately, or shall be declared together (see Sample 8 for nutritional components of foods that are declared together).

Nutrition Information

Items	Name of food A	Name of food B	Name of food C
	Per 100 g or per 100 mL or per serving NRV%	Per 100 g or per 100 mL or per serving NRV%	Per 100 g or per 100 mL or per serving NRV%
Energy	千焦 or kJ	千焦 or kJ	千焦 or kJ
Protein	克 or g	克 or g	克 or g
Fat	克 or g	克 or g	克 or g
- Saturated fat	克 or g	克 or g	克 or g
Carbohydrate	克 or g	克 or g	克 or g
- Sugar	克 or g	克 or g	克 or g
Sodium	毫克 or mg	毫克 or mg	毫克 or mg

Notes: When the same package contains ingredients that can be added by consumers in their discretion (such as the seasoning bag), it can also be labeled by this method.

There may be vertical frame lines or not among food.

Appendix C

Requirements, Conditions and Synonyms for Content Claim and Comparative Claim of Energy and Nutritional components

C.1 Table C.1 provides for requirements and conditions for the content claim of energy and nutritional components in the prepackaged food.

C.2 Table C.2 provides for requirements and conditions for the comparative claim of energy and nutritional components in the prepackaged food.

Table C.1 Requirements and conditions for content claim of energy and nutritional components

Items	Method of content claim [a]	Content requirements [b]	Restrictive conditions
Energy	No energy or No Cal or no calorie	≤ 17 kJ/100 g (solid) or 100 mL (liquid)	Energy supply ratio of fat ≤50%.
	Low energy or low Cal or low calorie	≤170 kJ/100 g (solid) ≤80 kJ/100 mL (liquid)	
Protein	Source of protein or containing protein	Content per 100 g ≥ 10% NRV (solid) Content per 100 mL ≥ 5% NRV (liquid) or Content per 420 kJ ≥ 5% NRV	
	High or rich in protein	Content per 100 g ≥ 20% NRV (solid) Content per 100 mL ≥ 10% NRV (liquid) or Content per 420 kJ ≥ 10% NRV	
Fat	None or containing no fat	≤ 0.5 g/100 g (solid) or 100 mL (liquid)	
	Low fat	≤3 g/100 g (solid) ≤1.5 g/100 mL (liquid)	
	Lean	Fat content ≤ 10%	It refers to livestock and poultry only.
	Skim	Liquid milk and yoghurt: fat content ≤ 0.5%; Milk powder: fat content ≤ 1.5%.	Other dairy products shall comply with the corresponding national food safety standard.
	None or containing no saturated fat	≤ 0.1 g/100 g (solid) or 100 mL (liquid)	
	Low saturated fat	≤1.5 g/100 g (solid) ≤0.75 g/100 mL (liquid)	Energy supply ratio of saturated fatty acid ≤ 10%.
	None or containing no trans-fatty acids	≤ 0.3 g/100 g (solid) or 100 mL (liquid)	
	(n-3) polyunsaturated fatty acids or	a-linolenic acid ≥ 0.3 g/100 g or the sum of EPA and DHA ≥ 40	

Items	Method of content claim [a]	Content requirements [b]	Restrictive conditions
	containing (n-3) polyunsaturated fatty acids [c]	mg/100 g	
	High or rich in (n-3) polyunsaturated fatty acids	*a*- linolenic acid ≥ 0.6 g/100 g or the sum of EPA and DHA ≥ 80 mg/100 g	
Cholesterol	None or containing no cholesterol	≤ 5 mg/100 g (solid) or 100 mL (liquid)	It shall comply with both the content requirements and restrictive conditions of low saturated fat.
	Low cholesterol	≤20 mg/100 g (solid) ≤10 mg/100 mL (liquid)	
Sugar	None or containing no sugar	≤ 0.5 g/100 g (solid) or 100 mL (liquid)	
	Low sugar	≤5 g/100 g (solid) or 100 mL (liquid)	
Lactose	No lactose	Lactose content ≤ 0.5 g/100 g (mL)	It refers to dairy products only.
	Low lactose	Lactose content ≤ 2 g/100 g (mL)	
Dietary fiber	Source of dietary fiber or containing dietary fiber	≥3 g/100 g (solid) ≥1.5 g/100 mL (liquid) or ≥1.5 g/420 kJ	Total content of dietary fiber shall comply with the content requirements; or at least any one item of soluble dietary fiber, insoluble dietary fiber and monomers thereof (galacto-oligosaccharide,
	High or rich in dietary fiber	≥6 g/100 g (solid) ≥3 g/100 mL (liquid) or ≥3 g/420 kJ	oligofructose, polyfructose, inulin, polyglucose, beta-glucan, resistant dextrin, resistant starch, hemicellulose, cellulose, etc.) complies with the content requirements.
	Soluble dietary fiber (or monomer) Source or containing soluble dietary fiber (or monomer)	≥2 g/100 g (solid) ≥1.0 g/100 mL (liquid) or ≥1.0 g/420 kJ	Soluble dietary fiber monomers (galacto-oligosaccharide, oligofructose, polyfructose, inulin, polyglucose, beta-glucan, resistant dextrin, etc.) meet the content requirements.
	High or rich in soluble dietary fiber (or monomer)	≥4 g/100 g (solid) ≥2 g/100 mL (liquid) or ≥2 g/420 kJ	
Sodium (salt)	None or containing no sodium	≤ 5 mg/100 g (solid)or 100 mL (liquid)	When the claim complies with the sodium claim, the sodium can be replaced with "salt", such as low salt.
	Extremely low or very little sodium	≤ 40 mg/100 g (solid) or 100 mL (liquid)	
	Low sodium	≤120 mg/100 g (solid) or 100	

Items	Method of content claim [a]	Content requirements [b]	Restrictive conditions
		mL (liquid)	
Vitamin	Source of vitamin X or containing vitamin X	≥15% NRV per 100 g (solid) ≥7.5% NRV per 100 mL (liquid) or ≥5% NRV per 420 kJ	Containing “multivitamins” means that the content of three or more vitamins complies with the requirements of the claim “containing”
	High or rich in vitamin X	≥30% NRV per 100 g (solid) ≥15% NRV per 100 mL (liquid) or ≥10% NRV per 420 kJ	Rich in “multivitamins” means that the content of three or more vitamins complies with the requirements of the claim "rich in”
Mineral (excluding sodium)	Source of X or containing X	≥15% NRV for per 100 g (solid) ≥7.5% NRV for per 100 mL (liquid) or ≥5% NRV for per 420 kJ	Containing “multi-minerals” means that the content of three or more minerals complies with the requirements of the claim “containing”.
	High or rich in X	≥30% NRV for per 100 g (solid) ≥15% NRV for per 100 mL (liquid) or ≥10% NRV for per 420 kJ	Rich in “multi-minerals” means that the content of three or more

a The synonyms of "none” and “containing no” are “zero (0)” and "no”; The synonym of "low” is “little”; the synonyms of “source” and "contain” are "provide”, “include” and "have”; the synonyms of “high” and "rich in” are "good source”, “contain rich xx”, “plenty (of) xx” and "abundant” ,
b When “per serving” is used as the food unit, the content claim is allowed only when the content requirements for per 100 g (mL) or 420 kJ are met.
c n-3 polyunsaturated fatty acid may be also marked as ω-3 polyunsaturated fatty acid.

Table C.2 Requirements and conditions for comparative claim of energy and nutritional components

Method of comparative claim[a]	Requirements	Conditions
Energy reduced	Energy is reduced by 25% or above compared with reference food (including 25%)	The reference food shall be: 1. the measured data of the food with the same kind or category by the same enterprise. 2.shall come from the data of similar foods in the *China Food Composition Table.*
Fat reduced	Fat is reduced by 25% or above compared with reference food (including 25%)	
Saturated fat reduced	Saturated fat is reduced by 25% or above compared with reference food (including 25%)	
Sugar reduced	Sugar is reduced by 25% or above compared with reference food (including 25%)	
Sodium (salt) reduced	Sodium is reduced by 25% or above compared with reference food (including 25%)	
Protein increased	Protein is increased by 25% or above compared with reference food (including 25%)	
Dietary fiber increased	Dietary fiber is increased by 25% or above compared with reference food (including 25%)	
Vitamin increased	Vitamin is increased by 25% in NRV or above compared with reference food (including 25%)	
Mineral increased (sodium excluded)	Minera is increased by 25% in NRV or above compared with reference food (including 25%)	
[a] The synonyms of “reduce” include “decrease”, “reduced” or “reduced by x%”, “reducing x%”, “decreasing x%”, “decreased by x%” and “lowering x%”; the synonyms of “increase” include “add”, “increasing”, “rise” or “adding x% (x times)”, “increased by x% (x times)”, “increasing x% (x times)”, “x% (x times) higher”, “added by x% (x times)”, “x% (x times) more”, “increase x times”.		

Appendix D

Standard Terms for Function Claim of Energy and Nutritional Components

This appendix provides for the standard languages that can be used for the function claims of energy and nutritional components.

D.1 Energy

The human body needs energy to maintain life activities.

Energy is essential to growth and development and all activities of the human body.

Proper energy can help to maintain a good health status.

Excessive energy intake and insufficient exercise are relevant to overweight and obesity.

D.2 Protein

As a main constitutive substance of the human body, protein provides multiple amino acids.

Protein is an important substance essential to the life activities of the human body, which contributes to the formation and growth of tissue.

Proteins are essential ingredients constituting human tissues.

Protein is conductive to building and repairing of human tissue.

Protein is a major nutrient for tissue formation and growth.

Protein contributes to muscle growth and maintenance.

D.3 Fat

Fat can provide high energy.

Energy from fat shall not exceed 30% of total energy in a daily diet.

Fat is an important component of the human body.

Fat can promote the absorption of fat-soluble vitamins.

Fat provides fatty acids necessary to the human body.

Long-term intake of excessive fat is not good for maintaining normal body weight and body fat level.

D.3.1 Saturated Fat

Saturated fat can promote absorption of cholesterol in food.

Long-term excessive intake of saturated fat may increase cholesterol in blood.

The intake of saturated fat shall be less than 10% of daily total energy.

D.3.2 Trans-fatty Acid

Daily intake of trans-fatty acids shall not exceed 2.2 g, excessive intake of trans-fatty acids is harmful to health.

Intake of trans-fatty acids shall be less than 1% of daily total energy.

Excessive intake of trans-fatty acids will increase the risk of cardiovascular diseases.

D.3.3 a-Linolenic Acid

a-Linolenic acid is an essential fatty acid for human body.

D.4 Sugar

Sugar is a basic substance providing energy.

Long-term intake of excessive sugar may increase the risk of occurrence of tooth decay and obesity.

D.5 Dietary Fiber

Dietary fiber is a substance with low energy.

Dietary fiber helps to maintain normal intestinal functions.

D.6 Sodium

Sodium can adjust the water in the body, thereby maintaining acid-base balance.

For an adult, the daily intake of salt shall not exceed 5 g.

Long-term excessive intake of salt may cause elevated blood pressure.

D.7 Vitamin A

Vitamin A helps to maintain scotopic vision.

Vitamin A helps to maintain healthy skin and mucous membranes.

Vitamin A helps to maintain normal eyesight.

Vitamin A helps to maintain normal physiological functions of the immune system.

D.8 Vitamin D

Vitamin D is good for health of bones and teeth.

Vitamin D helps formation of bones.

Vitamin D can facilitate the absorption and utilization of calcium and phosphorus.

D.9 Vitamin E

Vitamin E has an antioxidant function.

D.10 Vitamin K

Vitamin K is an indispensable component to maintain normal coagulation functions.

D.11 Vitamin B_1

Vitamin B_1 is an indispensable component in energy metabolism.

Vitamin B_1 helps to maintain the normal physiological function of the nervous system.

D.12 Vitamin B_2

Vitamin B_2 helps to maintain healthy skin and mucous membranes.

Vitamin B_2 is an indispensable component in energy metabolism.

D.13 Vitamin B_6

Vitamin B6 is good for metabolism and utilization of protein.

Vitamin B6 helps to maintain normal energy metabolism.

Vitamin B6 helps to maintain the normal physiological function of the nervous system.

D.14 Vitamin B_{12}

Vitamin B12 helps to form red blood cells.

Vitamin B12 helps to maintain normal energy metabolism.

Vitamin B12 helps to maintain the normal physiological function of the nervous system.

D.15 Vitamin C

Vitamin C helps to maintain healthy skin and mucous membranes.

Vitamin C helps to maintain healthy bones and gingivae.

Vitamin C promotes the absorption of iron.

Vitamin C has an antioxidant effect.

Vitamin C helps to maintain the normal physiological functions of the immune system.

D.16 Niacin

Niacin helps to maintain healthy skin and mucous membranes.

Niacin is an indispensable component in energy metabolism.

Niacin helps to maintain the normal physiological function of the nervous system.

D.17 Folic Acid

Folic acid is good for the normal development of the fetal brain and nervous system.

Folic acid is good for formation of red blood cells.

D.18 Pantothenic Acid

Pantothenic acid is a substance that involves in energy metabolism.

D.19 Biotin

Biotin helps to maintain health of skin and hair.

D.20 Choline

Choline is an important component involved in lipid metabolism.

D.21 Calcium

Calcium is the main component of human bones and teeth.

Calcium is the main component of bones and teeth and can maintains bone mineral density.

Calcium contributes to the development of bones and teeth.

Calcium helps to strengthen bones and teeth.

Calcium is necessary for normal neurological and muscle functions.

D.22 Phosphorus

Phosphorus helps to maintain normal functions of cell membranes.

Phosphorus helps to maintain healthy bones and teeth.

D.23 Potassium

Potassium is an essential element to maintain the balance of water and electrolytes.

Potassium helps to maintain normal muscle functions.

D.24 Magnesium

Magnesium is an important component for energy metabolism, tissue formation and bone development.

Magnesium helps to maintain normal muscle functions.

D.25 Iron

Iron is an important component for the formation of red blood cells.

Iron is an essential element for the formation of red blood cells.

Iron is essential is necessary for the production of hemoglobin.

D.26 Zinc

Zinc is an essential element for the growth and development of children.

Zinc helps to improve the appetite.

Zinc is good for skin health.

Zinc helps to maintain normal physiological functions of the immune system.

D.27 Iodine

Iodine is an element that ensures normal functions of the thyroid.

Iodine is essential to the development of the nervous system.

D.28 Selenium

Selenium has an antioxidant effect.

Selenium helps to maintain normal physiological functions of the immune system.

Appendix E

Recommendation of Serving Size Reference of Prepackaged Foods

E.1 Serving size reference of prepackaged foods

The serving size reference refers to the recommended reference weight or volume of food per serving (in terms of edible parts) when the nutritional information on the nutritional label is declared with "serving".

Table E.1 illustrates the serving size reference of 18 categories of prepackaged foods.

Table E.1 Serving size reference of prepackaged foods (g or mL) (In terms of edible parts)

Name	Serving size reference
Soy sauce, sauce, pickles, base	10 g or mL
Cooked dried meat products (dried meat floss, jerky, dried meat slice, etc.)	10 g
Dried fruit products	10 g
Nut products	10 g
Western decoration cakes (pies, cakes)	30 g
Meat filling products (sausage, western pork ham, etc.), ham products, fermented ham products and preserved meat products	30 g
Milk powder (whole-milk powder, skimmed milk powder, partially-skimmed milk powder and formular milk powder)	30 g
Instant cereal flour, meal replacement powder	30 g
Biscuits, cereal bar	30 g
Puffed food, chips, crust of cooked rice and sliced Chinese bread	40 g
Bread and fermented flour products (steamed bun and steamed bread roll)	50 g
Eggs (chicken eggs, preserved eggs, salted eggs, marinated eggs, eggs preserved in rice wine, etc.)	50 g
Ice cream	50 g or mL
Instant noodles (noodle cake)	100 g
Fermented milk	120 g or mL
Liquid milk (pasteurized milk, formula milk and sterilized milk)	200 mL
Beverages	200 mL
Soybean milk	200 mL

E.2 Application of serving size reference

Table E.1 provides reference for enterprises to determine the specification of each serving of foods, and the food serving shall be expressed in gram or milliliter. According to the weight (or volume) of the

minimum unit of prepackaged foods, the weight (or volume) of food per serving shall be as close as possible to the serving size reference, and the following cases can be applied for reference.

E.2.1 When the weight (or volume) of the minimum unit of the food is within 50%-150% of the corresponding serving size reference, the weight (or volume) of food per serving can be directly declared with the weight (or volume) of the minimum unit of the food.

E.2.2 When the weight (or volume) of the minimum unit of the food is less than 50% of the reference value of the corresponding serving size reference, the weight (or volume) of food per serving can be declared according to the sum of the weight (or volume) of several minimum units closest to the serving size reference. For example, where the serving size reference of biscuits is 30 g, and each biscuit is 7 grams, then 4 biscuits can be taken as one serving, which is labeled as “28 grams/4 pieces per serving”.

E.2.3 When the minimum unit weight (or volume) of the food is greater than 150% of the serving size reference, the serving size reference may be directly used as a serving; additionally, the food may be divided into slices, chunks, scoops or packs to take the proper weight falling into the range of serving size reference of food as a serving. For example, when the serving size reference of potato chips is 40 g, a bucket of potato chips with the weight of 100g may be divided into 2 packs and may be labeled as “50 g per serving” or “50g/serving x 2”.

For food categories which are not listed in Table E.1, the manufacturers may determine the weight (or volume) per serving by themselves according to product characteristics.

END TRANSLATION

Attachments:

No Attachments.