Canadian Food Inspection Agency | Agence canadienne d'inspection des aliments

Enforcement & Application of the Canadian Food Allergen Labelling Regulations: Day 1

加拿大「食品過敏原標示條例」的執法與應用：第一天



Misu Paul
Canadian Food Inspection Agency (CFIA)
加拿大食品檢驗局

November 2018

Canada

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Presenter報告人

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Housekeeping items注意事項

- Pre-questions and registration
- 事前提問及報名
- Agenda of Modules
- 兩大單元的議程項目
- Guest speakers
- 受邀講者
- Q&A at the end of the presentation
- 報告結束後有問答時段

Overall webinar objectives
舉辦webinar的目的

- Recognize the priority allergens in Canada
- 認識加拿大「重點過敏原」
- Outline Canadian allergen labelling requirements
- 介紹加拿大的「過敏原標示」規定
- Identify principles of preventative control activities
- 辨識預防控管措施原則
- Locate Canadian reference documents and regulations
- 知道去哪裡找參考資料和法規
- Identify resources for more information
- 列舉更多資訊的來源

Modules in this Webinar

這次Webinar有兩個單元

MODULE 1 - Focus of Canada's technical assistance on undeclared allergens

單元一 – 聚焦在加拿大針對「未宣告的過敏原」提供的技術協助

MODULE 2 - Managing undeclared allergens across the food supply chain

單元二 - 在整個食品供應鏈中控管「未宣告的過敏原」

Modules in this Webinar單元介紹

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Module 1 objectives
單元一的目標

By the end of this module, you should be able to:

本單元結束後，學員應該可以：

- Identify the list of ingredients on a label
- 在標籤上找到成分的清單
- Identify an ingredient and a component
- 辨識出一個成分和一個原料
- Outline allergen labelling requirements using the Industry Labelling Tool
- 使用線上工具Industry Labelling Tool了解「過敏原標示」法規的概要
- Properly declare allergens in the list of ingredients.
- 在「成分清單」中適當宣告/標示過敏原

How many Canadians are affected by common food allergies and related disorders?

常見的食物過敏原及其症狀影響多少加拿大人?

Basics - Prevalence of Food Allergies/Sensitivities
簡介(1/3)-食物過敏盛行率

- An estimated 3.5 to 4% of adults, and 6 to 8% of children[1] are allergic to certain foods.

  據估計成人3.5-4%、兒童6-8%會對某種食物過敏

- The incidence is increasing, especially in children[2]

  發生次數不斷上升，尤其是兒童

- Food allergies, celiac disease and sulphite sensitivity affect approximately 1.75 million Canadians.[3]

  食物過敏、麵筋不耐症(乳糜瀉)、亞硫酸塩過敏等，影響175萬加拿大人

- 1. J. Agric. Food Chem. 2013, 61, 5624−5633
- 2. Summary of the ACS Symposium on Advances in Food Allergen Detection. J. Agric. Food Chem. 2013, 61, 5621−5623
- 3. Government of Canada 2011. http://www.gazette.gc.ca/rp-pr/p2/2011/2011-02-16/html/sor-dors28-eng.html

Basics – Overall Health Impacts
簡介(2/3) — 對整體健康的影響

- Health impacts of allergic reactions vary from mild to severe. This can include:過敏反應影響健康程度輕重不一，包括：
  - Anaphylactic shock　過敏性休克
  - Skin rashes　皮膚疹
  - Vomiting　嘔吐
- Anaphylactic shock - including breathing difficulties and drop in blood pressure, if not managed in time can lead to death.

  過敏性休克 - 包括呼吸困難、血壓降低，若不及時處理，會導致死亡。
- Collectively, food allergies and related disorders are considered a health risk for affected consumers.

一般認為，食物過敏及其症狀合起來，對有過敏反應的消費者是健康風險

Basics – Consumer Strategy – Avoidance
簡介(3/3) – 消費者對策 – 避免食用

- Allergic consumers must avoid consuming a food product that contains food allergens, gluten or sulphites that affect them.

  有敏感反應的消費者應避免食用含過敏原、麩質或亞硫酸塩的食品

- Consumers can not avoid if they do not know if the allergen is present in the food they consume. This means they are relying on the label.

  消費者如果不知道某食品含有過敏原，就無從避免。因此，他們必須仰賴食品標籤來判斷。

Do the following ingredients need allergen labelling in Canada?

以下成份在加拿大必須標示為過敏原嗎？

Eggs	蛋
Whey powder	乳清粉
Milk	奶類
Sodium Caseinate	酪蛋白酸鈉
Tahini	中東芝蔴醬
Pesto	義大利青醬
Flour	麵粉
Tempeh	天貝(南洋發酵大豆)

Priority allergens in Canada

加拿大的「重點過敏原」

Tree nuts* 堅果
(Almonds 杏仁
Brazil nuts 巴西堅果
Cashews 腰果
Hazelnuts 榛果
Macadamia nuts 夏威夷豆
Pecans 山核桃
Pine nuts 松子
Pistachios 開心果
Walnuts 核桃)

Sesame seeds 芝蔴籽
Wheat or triticale 小麥或黑小麥
Eggs 蛋
Milk 奶
Soy 黃豆
Crustaceans 甲殼動物
Molluscs 軟體動物
Fish 魚
Mustard 芥菜
Peanuts 花生



英、法文並列

Allergen labelling in Canada
加拿大的過敏原標示



成分:有機脫脂奶、有機鮮奶油、菌叢
含有:牛奶

英、法文並列

Allergen Labelling Requirements

過敏原標示的規定

Crustaceans甲殼動物 **Eggs 蛋** **Fish魚**
Milk 奶類 **Mustard seeds芥菜籽** **Peanuts花生**
Sesame seeds芝麻籽 **Shellfish 貝類** **Soy黃豆**
Tree Nuts*堅果 **Wheat and triticale小麥及黑小麥**

Gluten from barley, oats,
rye, triticale or wheat (or a hybridized strain);
麩質：來自大麥、蕎麥、黑麥、黑小麥、小麥或雜交品系
Sulphites亞硫酸鹽(More than 超過10 ppm)



On the CFIA channel：在CFIA頻道
http://bit.ly/2H6eo4t

Allergen Labelling Tips for Food Industry
http://bit.ly/1U3G125 食品業者「過敏原標示」要訣

Core Labelling Requirements
過敏原標示的主要規定(1/2)

Most prepackaged foods sold in Canada are required to be labelled with:
在加拿大販賣的包裝食品必需標示以下資訊：

- Common Name 俗名
- Date Marking* and Storage Instructions日期戳記和保存方法
- Dealer Name and Place of Business 業者名稱及營業處所
- List of Ingredients and Allergens成分及過敏原清單
- Net Quantity淨含量
- Nutrition Facts Table營養標示表

Core Labelling Requirements
過敏原標示的主要規定(2/2)

- ✓ This information must be legible and in both official languages (English and French)
  這些資訊必須清晰可讀，以官方語言(英文和法文)呈現。
- ✓ All information and representations on food labels must be truthful and not misleading.
  在食品標示上的所有資料訊和敘述必須符合事實，不得誤導。
- ✓ In addition, there may be commodity specific requirements – for example, certain commodities require country of origin labelling
  此外，某些大宗物資有特殊規定 — 例如，某些物資需註明原產地。

The Industry Labelling Tool (ILT) provides guidance on Canadian regulations related to labelling of food products
「業者標示工具(ILT)」軟體工具提供「加拿大食品標示法規」的指導

- Most prepackaged products having a durable life of 90 days or less must be marked
- 保存期限少於90天的包裝食品大多必須標示

Industry Labelling Tool　ILT線上工具

Industry Labelling Tool

The Industry Labelling Tool is the food labelling reference for all food inspectors and stakeholders in Canada. It replaces the Guide to Food Labelling and Advertising, and the Decisions page to provide consolidated, reorganized and expanded labelling information. This tool provides:

- Food Products that Require a Label
- General Principles for Labelling and Advertising
  - Factsheet - Allergen Labelling Tips for Food Industry
  - Infographic: Food Allergen Labelling
- Labelling Requirements Checklist
- Frequently Asked Questions: Industry Labelling Tool (ILT)

Search Labelling

標示規定的重點

Core Labelling Requirements



- Bilingual Labelling
- Common Name
- Country of Origin
- Date Markings and Storage Instructions
- Identity and Principal Place of Business
- Irradiated Foods
- Legibility and Location
- List of Ingredients and Allergens
- Net Quantity
- Nutrition Labelling
- Sweeteners
- Food Additives
- Fortification
- Grades
- Standards of Identity

聲明和敘述

Claims and Statements



- Advertising
- Allergens and Gluten
- Composition and Quality
- Health Claims
- Method of Production
- Pictures, Vignettes, Logos and Trade-marks
- Organic
- Origin
- Nutrient Content

The Current Canadian Label加國現行標籤

Mandatory information必要資訊 **Voluntary information主動提供的資訊**

Brand Name 品牌

Name of food 食品名稱 (Common Name俗名)

Pictures or claims on main ingredients主要成份之圖文 (Vignette, claims插圖、聲明)

Where the food comes from 食品源頭 (Origin Claim原產地聲明)

Amount of food (Net Quantity) 食品分量(淨含量)



How long food will last (e.g. Best Before Date) 保存期限(賞味期限)

What nutrients are in food 有何營養成分(Nutrition Facts Table營養標示)

Claims about certain nutrients營養成分的聲明 (Nutrient Claim營養宣稱)

What the food contains食品內容 (List of Ingredients 成分清單)

Allergens in a Contains statement 含有過敏原的陳述

Name and address of company who made or imported the food 食品製造商或進口商名稱及地址

Which foods do you think are exempt from having a label?

你認為哪些食品可以免標示？

Exemptions from Having a Label
免標示的食品

One bite confections

一口吃下的零食

(sold individually個別出售)





Fresh fruits or fresh vegetables packaged in a clear wrapper or confining band of less than ½" width

生鮮蔬果用透明材料包覆或捆紮成每束小於半英吋



Shipping Containers
運輸容器

- What regulations apply to them?它們適用什麼規定？
  - SFCR 加拿大食安法條例
  - FDAR 食品藥品法條例
  - Weights and Measurements Acts & Regulations
    重量和尺寸相關的法規



Bilingual Requirements
雙語的規定

All mandatory information must be shown on the label in **English** and **French**, unless otherwise provided for in legislation.

所有必要資訊必須以**英語和法語標示**，除非法律另有規定。

Exemptions: 免用雙語的資訊

- dealer name and address 經銷商名稱及地址
- shipping containers/non retail containers
  貨櫃/非零售用途的容器
- name of some alcoholic beverages (e.g. Sake)
  某些酒精飲料的名稱(例如:Sake)
- specialty foods 特色食品
- foods that are granted test market exemptions
  取得「試銷市場免雙語」許可的食品
- local foods 在地食品

List of Ingredients
成分清單

List of Ingredients 成分清單

Ingredients and components (ingredients of ingredients) must be declared by their common name and in descending order of proportion by weight. 成分及其原料(成分的成分)必須以俗名宣告/標示，並且按照重量比例降序排列。

Ingredients: Flour • Water • Vegetable oil margarine • Sugar • Yeast • Canola oil shortening • Potato starch • Garlic • Salt • Parsley • Seasoning • Diacetyl acid esters of mono & diglycerides • Whey powder • Calcium propionate • Potassium bisulphite

成分：麵粉、水、植物性人造奶油、糖、酵母、芥菜籽酥油、馬鈴薯澱粉、大蒜、鹽、香芹、調味料、甘油酯或甘油二酯的二乙酰酸、乳清粉、丙酸鈣、亞硫酸氫鉀

Contains: Wheat • Milk • Sesame • Sulphites

含有：小麥、牛奶、芝蔴、亞硫酸塩

What needs an Ingredients List?
什麼食品需要列出成分？

- **Most prepackaged foods with more than one ingredient must** declare a list of **ingredients** and **their components** unless components are exempt

非單一成分的包裝食品，多半必須宣告成分及原料清單，除非某原料可豁免

- Some foods are exempt from carrying a list of ingredients

某些食品可以免附成分清單





Can you think of foods that do not require an Ingredient list?

什麼食品不需要標示成分，你想得到嗎？

Answers to come in the following slide

答案在下一頁

Foods that do not require ingredient lists:
不需標示成分的食品

- packaged from bulk on the retail premises
  散裝食品在零售場所分裝成小量包
- portion packs served by restaurants with meals
  在餐廳用餐時搭配的單次調味包
- individual servings prepared by a commissary, sold by vending machine or mobile canteens
  福利社製作的單次簡餐、透過販賣機或流動餐車出售
- meat - B.B.Q’d, roasted or broiled on retail premises
  畜肉 – 在零售場現場火烤、烘烤、高溫短時間炙烤
- poultry - B.B.Q’d, roasted, broiled on retail premises
  禽類 – 在零售場現場火烤、烘烤、高溫短時間炙烤
- standardized alcoholic beverages and bourbon whisky
  標準化的酒精飲料及波本威士忌
- standardized vinegars
  標準醋

- [B.01.008(2), FDR]

Definitions 定義：



•**Ingredient:** Means an individual unit of food that is combined as an individual unit of food with one or more individual units of foods to form an integral unit of food that is sold as a prepackaged product [B.01.001, FDR]

成分(食材): 個別的食物單位，跟其它食物單位合起來就構成食品的全部，出售時是一件包裝完整的食品。

- **Component:** Means an individual unit of food that is combined as an individual unit of food with one or more other individual units of food to form an ingredient [B.01.001, FDR]

  原料:它跟其它原料結合起來構成一個成分(食材)

Ex: What's in a Pizza? 例如：披薩內有什麼？

INGREDIENTS in the pizza 披薩的成分（黑字）



Flour麵粉



Mozzarella Cheese
莫札瑞拉起司



Tomato Sauce
蕃茄醬



Pepperoni
義式辣腸



Water 水



Salt 塩



Herbs 香菜



Yeast 酵母

Ex: What's in a Pizza? 披薩內有什麼？

Components in the pizza 披薩內的原料(1/2)



Flour **(flour, niacin, thiamine mononitrate, riboflavin, reduced iron)**

麵粉**(麥粉、菸鹼酸、硝酸硫胺素、核黃素、還原鐵)**



Mozzarella Cheese **(milk, salt, rennet, bacterial culture)**

莫札瑞拉起司**(牛奶、塩、凝乳酶、菌叢)**



Tomato Sauce **(tomatoes, water, salt)**

蕃茄醬**(蕃茄、水、塩)**



Pepperoni **(pork, sodium nitrite, dextrose, salt, spices, bacterial culture)**

義式辣腸**(豬肉、亞硝酸鈉、葡萄糖、塩、香料、菌叢)**

Components in the pizza 披薩內的原料(2/2)



Water
水份



Salt **(salt, silicon dioxide 塩、二氧化矽)**



Herbs
香草



Yeast **(yeast, sorbitan monostearate酵母、去水山梨醇酐單硬脂酸酯)**

Generations of Ingredients 成分有不同層次



Exempt from being declared as ingredient or component:
免標示的成分原料

- wax coatings compounds on fresh fruits and vegetables

  新鮮蔬果外皮塗布的蠟膜其化學成分
- sausage casings on prepackaged sausages

  預先包裝的臘腸的腸衣
- Hydrogen

  氫

Exempt from being declared as component: 免宣告/標示的原料

•The components of ingredients of a sandwich made with bread are not required to be shown in the list of ingredients of the sandwich [B.01.008(10), FDR].

麵包作的三明治其成分清單不需列出食材的原料

•e.g. “whole wheat bread, salami, cheddar cheese (milk), mayonnaise (egg), lettuce, mustard, salt, pepper.”

例如：全麥麵包、薩拉米香腸、巧達乳酪(牛奶)、美乃滋(蛋)、萵苣、芥茉、鹽、胡椒

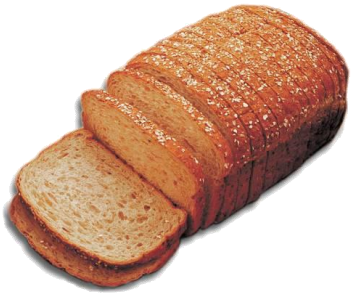


Exemptions 免標示:

*Examples of foods **Exempt** from Component Declaration*

某些食物可以免宣告/標示其原料，例如：

- Margarine 人造奶油
- standardized bread 標準化麵包
- corn syrup 玉米糖膠
- icing sugar 糖霜
- baking powder 蘇打粉
- Butter 奶油







- Note: there are 36 in total
- 註：總共有36項
- [B.01.009 (1), FDR]

Exemptions免標示:

*Preparations or Mixtures **Exempt** from Component Declaration* [B.01.009(2), FDR]

事前調配好的料理劑(包、粉、液、錠)可免宣告/標示其原料

- food colour preparations 食用色素
- flavouring preparations 調味劑
- artificial flavouring preparations 人工調味劑
- spice mixtures 綜合香辛料
- seasoning or herb mixtures 綜合香草、調味劑
- vitamin preparations 維生素劑
- mineral preparations 礦物質
- food additive preparations 食品添加劑
- rennet preparations 凝乳酶
- food flavour-enhancer preparations 食品加味劑
- compressed, dry, active or instant yeast preparations
  乾燥活性/即用酵母粉、錠

Components of Preparations which must ALWAYS be Declared

事先調備好的原料一定要標示的

- Salt 鹽
- glutamic acid or its salts 麩胺酸或麩酸鹽
- hydrolysed plant protein 水解植物蛋白質
- aspartame 糖精
- Potassium chloride 氯化鉀
- any ingredient or component that performs a function in, or has any effect on, that food 對該食品發生作用，或有功效的任何成分或原料

[B.01.009 (3), FDR]

Peanut oil, hydrogenated peanut oil and modified peanut oil must always be declared even if it is contained in any ingredient exempted from declaring components?

True or False

花生油、氫化花生油和改性花生油一定要宣告，即使它存在於「不需標示原料的某成分」中.....

對或錯?

ALWAYS DECLARE
一定要宣告/標示



- Peanut oil　花生油
- Hydrogenated peanut oil　氫化花生油
- Modified Peanut oil　改性花生油

[B.01.009(4), FDR]

Food Additive
食品添加物

•any substance, the use of which results, or may reasonably be expected to result, in it or its by-products becoming a part of or affecting the characteristics of a food [B.01.001, FDR]

定義:一種物質，用了就會導致(或合理預期會導致)它本身或其衍生物成為食品的一部分，或影響食品的特性。

在加拿大可以使用的食品添加劑

Health Canada Santé Canada

Canada

Health Canada
www.hc-sc.gc.ca

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Lists of Permitted Food Additives

The Lists of permitted food additives are Health Canada's official repository of substances that are permitted for use as additives in or on foods marketed in Canada.

Lists
Background
Modifying the Lists
Food Additive Proposals

Join Health Canada's Food Additives e-Notice, a free service to stay on top of issued advice as well as regulatory and scientific developments in the area of food additives in Canada.

Lists

1. List of Permitted Anticaking Agents
2. List of Permitted Bleaching, Maturing or Dough Conditioning Agents
3. List of Permitted Colouring Agents
4. List of Permitted Emulsifying, Gelling, Stabilizing or Thickening Agents
5. List of Permitted Food Enzymes
6. List of Permitted Firming Agents
7. List of Permitted Glazing or Polishing Agents
8. List of Permitted Food Additives with Other Generally Accepted Uses
9. List of Permitted Sweeteners
10. List of Permitted pH Adjusting Agents, Acid-Reacting Materials or Water Correcting Agents
11. List of Permitted Preservatives
12. List of Permitted Sequestering Agents
13. List of Permitted Starch Modifying Agents
14. List of Permitted Yeast Foods
15. List of Permitted Carrier or Extraction Solvents

Manner of Declaring: *Flavour Enhancers which MUST always be declared*
宣告/標示方式：一定要標示的增味劑

- calcium guanylate鳥苷酸鈣
- calcium inosinate黃苷酸鈣
- calcium ribonucleotides核糖核苷酸鈣
- Disodium guanylate鳥苷酸二鈉
- disodium inosinate黃苷酸二鈉
- hydrolysed vegetable protein*水解蔬菜蛋白
- monopotassium glutamate麩胺酸鉀
- monosodium glutamate*麩胺酸鈉(味精)
- sodium ribonucleotides核糖核苷酸納
- Thaumatin 索馬甜(奇異果素)
- ammoniated glycyrrhizin 氨化甘草甜素
- Succinic acid and its salt　琥珀酸及琥珀鹽

* also specified in B.01.009 (3), FDR

Common Name 俗名

- Name prescribed in Canadian regulation. E.g.: orange juice, sausage, chocolate, fish sticks, canned peas, wine, bread, mayonnaise, tomato paste
- 在加拿大法規中列出的名稱，例如：柳橙汁、香腸、巧克力、魚條、罐裝豌豆、葡萄酒、麵包、美乃滋、蕃茄醬
- If the name is not prescribed by regulation, then the name by which the food is commonly known. E.g.: orange drink, chocolate cake, potato chips, oatmeal cookie
- 如果法規中沒有出現，則用大家熟知的名稱，例如：有機飲料、巧克力蛋糕、洋芋片、燕麥餅乾
- Must be declared on the Principal Display Panel
- 必須在包裝外面「主要資訊顯示區」宣告

Common Name of an Ingredient or Component
成分或原料的俗名

- The COMMON NAME of an ingredient or a component is required to be used in the ingredient list
- 在成分清單上必須使用成分或原料的「俗名」
- Regulations require the mandatory “source” declaration of the common food allergens and gluten sources as well as sulphites using prescribed source names
- 法規要求：食物過敏原、麩質的「來源」和添加亞硫酸塩，都必須用規定的名稱來宣告



[B.01.010 (2), FDR]

Optional Common Names of Ingredients and Components
成分和原料的別名

- Optional common names listed in Column II are permitted for the various ingredients or components listed in Column I of B.01.010(3)(a)(b), FDR

在食藥條例 B.01.010(3)(b) 的Column II 所列「其它俗名」可以用來標示 Column I 所對應的成分或原料

- While these names are permitted, if they depict ingredients which are not exempt from a component declaration, THE COMPONENTS MUST ALSO BE SHOWN in the list of ingredients

「其他俗名」雖可使用，但是如果某成分的原料並非「免宣告/標示」，則那些原料必須在成分清單中列出

- [B.01.010(3)(b), FDR] 法規出處

Manner of Declaring: *Milk Ingredients*
宣告方式：牛奶成分

- include any of the following in liquid, concentrated, dry, frozen or reconstituted form, namely,
  butter, buttermilk, butter oil, milk fat, cream, milk, partly skimmed milk, skim milk,
  and any other component of milk the chemical composition of which has not been altered and that exists in the food in the same chemical state in which it is normally found in milk

不論是液體、濃縮、乾燥、冷凍或(脫水後)復原的牛奶；(例如奶油、脫脂酸奶、黃油、奶脂肪、乳油、牛奶、部分脫脂奶、脫脂奶或其它牛奶原料)，

只要其化學組成並未改變，而且在食品中的化學性狀跟平常在牛奶中性狀一致，就必須宣告/標示。

[Item 7, B01.010 (3) (b), FDR]

Manner of Declaring: *Modified Milk Ingred.*
宣示/標示方式：改性的牛奶成分

- include any of the following in liquid, concentrated, dry, frozen or reconstituted form, namely, calcium-reduced skim milk, casein, caseinates, cultured milk products, milk serum proteins, ultrafiltered milk, whey, whey butter, whey cream
  and
  any other component of milk the chemical state of which has been altered from that in which it is normally found in milk
- 不論是液體、濃縮、乾燥、冷凍或(脫水後)復原的牛奶；只要是改性的 (例如減鈣脫脂奶、酪蛋白、酪蛋白鹽、發酵奶製品、乳清蛋白、超濾牛奶、乳清、白脫乳清、乳清稀奶油和任何來自牛奶的原料) ，都要宣告/標示。改性指的是其化學性狀跟平常在牛奶中呈現的性狀不同

Manner of Declaring: *Omissions & Subs.*
宣告/標示方式：省略或替代的成分

- All foods that might be used as ingredients or components throughout the 12 month period are shown;
- 在12個月期間，所有可能作為成分或原料的食品都要列出來
- Foods that might be omitted or substituted must be grouped with the same class of foods that are normally used;
- 偶爾可能會省略或替代的食品，必須跟正常使用時的食品種類群組放在一起宣告/標示
- Foods within each group must be listed in descending order of the proportion in which they will probably be used during the 12 month period.
- 在各個食物群組中標示的順序是按照各品項在12個月期間(可能)用到的份量降序排列

B.01.011(1), FDR

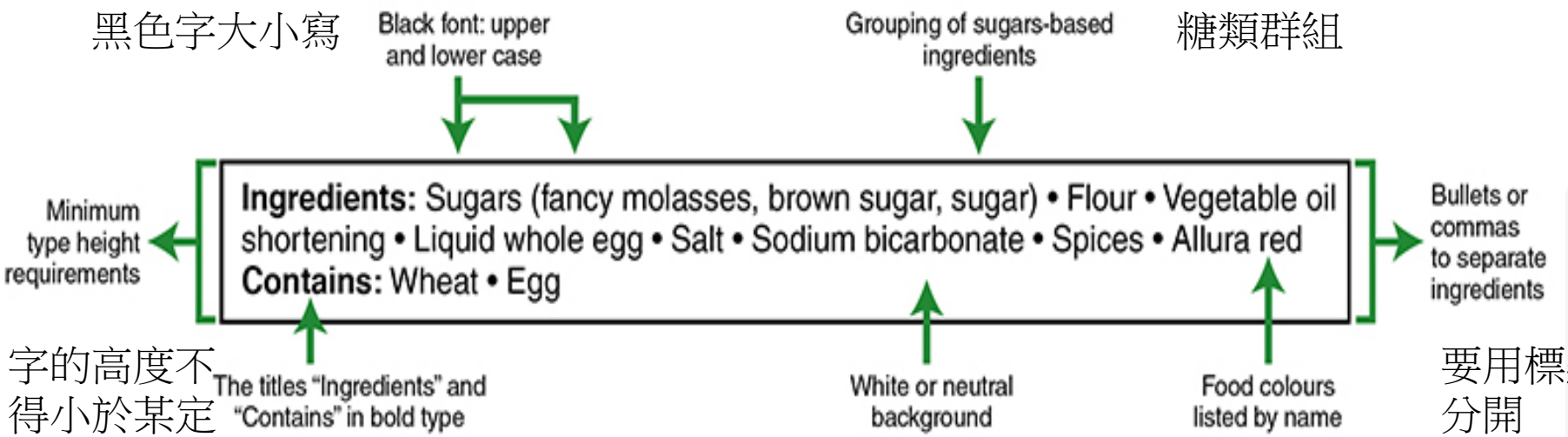
Manner of Declaring: *Variations*
宣告/標示方式：性狀變異型態

Example 例如：

- Beef or pork variations in a sausage.
- 在香腸中的牛肉或豬肉有各種性狀變異型態

[B.01.011(2), FDR]

In Closing結語



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Changes to Industry Labelling Tool (ILT)
ILT已有修訂

List of Ingredients and Allergens 「成分及過敏原清單」

需要並列的糖類成分

Annex I: Examples of sugars-based ingredients that require grouping
Annex II: Examples of ingredients for which a grouping of sugars is not required
Definitions

- Components
- Flavouring Preparation
- Food Allergens
- Food Allergen Source, Gluten Source and Added Sulphites Statement
- Functional Substitute for a Sweetening Agent
- Generations
- Gluten
- Ingredients
- Leading
- Spices, Seasonings and Herbs
- Sugars-based Ingredient
- Sulphites
- Sweetening Agent

不需要並列的糖類成分

Changes to ILT (cont.)
ILT已有修訂(續)

List of Ingredients and Allergens

成分及過敏原清單

Manner of Declaring ← 宣告/標示的方式

- Ingredients
- Components
- Grouping Sugars-based Ingredients
- Common Names
- Food Allergens, Gluten & Added Sulphites
- Bilingualism
- Flexibility in the Declaration of a List of Ingredients

Legibility and Location ← 文字清晰可辨、擺放位置

- Location
- Font
- Titles
- Cases and Separators
- Colours and Borders

Food Colours 食用顏料/色素

- Must be declared by name 必須以正式名稱宣告
  - Common name “colour” is not permitted after transition period
    過渡期之後，不得使用「顏料」這種俗名

- Ponceau SX　胭脂紅
  Citrus Red No. 2　二號柑橘紅

FDR specifications
官方規定的名稱

- If no FDR specifications → Food Chemical Codex (FCC) or Joint FAO/WHO Expert Committee on Food Additives (JECFA)
- 如果FDR沒有明文規定→請去查閱FCC(食品化學法典)或JECFA(食品添加劑聯席專家委員會)的出版品

- Certification is no longer required for synthetic food colours
- 人工合成食用顏料以後不需要認證


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