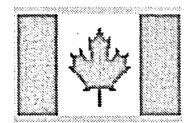
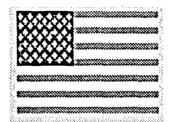
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# How to Develop Acceptable NLEA Labeling

A presentation
by the
U.S. Food and Drug Administration
discussing the requirements
of the
Nutrition Labeling and Education Act of 1990





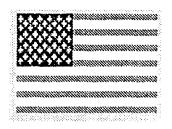
Cross-Canada Labeling Seminars
presented by
External Affairs and International Trade
in cooperaton with the
Food and Drug Administration
April, 1993

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Cross-Canada Labeling Seminars

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April, 1993

#### U.S. Food Labeling Regulations -New Label Format

Part 1

#### Cross-Canada Labeling Seminar





#### How to develop acceptable NLEA labeling

U.S. food regulation

Nutrient content descriptors

General food labeling requirements

Health claims

Serving sizes

#### U.S. Food Labeling Regulations -"the Basics"

- Food regulation in the United States
- General labeling requirements
- Nutrition Labeling and Education Act requirements

#### Federal Food Regulations

- U.S. Congress enacts legislation into laws
- Designates Federal agency to enforce them
- Agency establishes regulations

#### Federal Food Regulations

### Federal food laws enforced by - USDA

- · Meat, poultry and unprocessed eggs
- Continuous inspection
- · Label approval

#### Federal Food Regulations

Federal food laws enforced by -

#### **EPA**

- Clean environment responsibility
- Registers pesticide use (labeling, residues)
- · Drinking water standards

#### Federal Food Regulations

Federal food laws enforced by -

#### **FTC**

- Deceptive practices in business
- Advertising

#### Federal Food Regulations

Federal food laws enforced by -

#### **FDA**

- All other foods
- Enforcement by inspection and sample collection
- No registration requirement nor label approval
- Legal actions against product and persons available
- · Import coverage

### Legal Requirements for Food Labels

- Label on immediate container
- Labeling accompanies article
- Package container or wrapping for food used in delivery or display to retail purchaser

#### Label must contain -

- Principal display panel
- · Information panel
- Identity labeling of food
- Name and place of business of manufacturer, packer, or distributor

### Nutrition Labeling and Education Act of 1990

Amends the FD&C Act

Clear up consumers' confusion about food labels

Aid consumers in making healthy food choices,

Encourage product innovation by giving manufacturers an incentive to improve the quality of the food and make more healthy food choices available to consumers

### Important Changes to the FD&C Act

Mandatory nutrition labeling for most foods

Regulation of nutrient content claims and health claims

Food labeling uniformity

### Labeling Uniformity Provisions of NLEA

Percentage juice labeling

**Metric declaration** 

**Ingredient statements** 

#### Percentage Juice

Statute requires % total juice declared prominently on information panel

#### **Covered Products**

Carbonated

Non-carbonated

Concentrated

Full strength (100% juice)

**Diluted** 

Beverages that purport to contain juice but contain no juice

### Metric Requirements of the Technical Amendments

"Mass" = "Weight"

Quantity of contents declaration: Inch-pound and SI metric

Decimal fractions:
3 decimal places or less

### Exemptions/Exclusions from Metric Requirements

**Exempt:** 

Foods packed in retail stores

**Excluded:** 

Unit pricing, advertising, recipe programs, nutrition labeling, and general pricing information

Package sizes not affected

### Provisions of Ingredient Final Rule

Color additives and lakes required to be certified must be declared by their common or usual name

Abbreviated name is permissible "FD&C Blue No. 1", "Blue 1", "Blue 1
Lake"

Standardized foods must list all ingredients in the ingredient list

### Provisions of Ingredient Final Rule (continued)

Require label declaration of sulfiting agents that have a functional effect in a standardized food or that are present at 10 ppm or more

Permit inclusion of food source in name of certain standardized sweeteners

Dextrose anhydrous may be declared as "corn sugar anhydrous"

### Provisions of Ingredient Final Rule (continued)

Require declaration of protein source of all protein hydrolysates

Require declarations of protein hydrolysates usedfor flavor-related purposes

Permit use of the terms "partially", "mildly", and "lightly" as part of the common or usual name of protein hydrolysates that are used for non-flavor related purposes

### Provisions of Ingredient Final Rule (continued)

Provide collective terms for declaring preservative coatings on fresh fruits and vegetables -

"coated with vegetable-, petroleum-, beeswax-, and /or shellac-based wax or resin", and "coated with animal-based wax"

Require identification of caselnate as a milk derivative when used in foods that claim to be nondairy

### Exemptions from Nutrition Labeling

Small businesses (under \$500,000 total gross sales/year or \$50,000 gross sales food/year)

Foods served for immediate consumption (restaurants; delis, bakeries, & confectioneries with facilities for immediate consumption; food service vendors; home delivered foods)

### Exemptions from Nutrition Labeling (continued)

Ready-to-eat foods that are not for immediate consumption that are:

- primarily prepared on-site, and,
- not offered for sale outside that location

Foods sold for use in restaurants and other establishments where food is for immediate consumption

### Exemptions from Nutrition Labeling (continued)

Foods of no nutritional significance

Raw fruit, vegetables, and fish

Custom-processed fish & game meat

Foods shipped in bulk form

ΓES -

### Exemptions from Nutrition Labeling (continued)

**Donated foods** 

Individual units in multiunit packages

Infant formula

**Medical foods** 

**Dietary supplements** 

#### Nutrition Label - Basis

Amounts based on product in package, before consumer preparation

Dual declaration allowed on "as prepared" basis, in combination with other foods, or for alternate amounts (e.g., per 100 g or per unit)

#### Nutrition Label - Mandatory Nutrients

- Calories
- Calories from fat
- Total fat
- Saturated fat
- Cholesterol
- Sodium
- Total carbohydrate
- Dietary fiber
- Sugars
- Protein
- Vitamin A
- Vitamin C
- Calcium
- Iron

#### Nutrition Label - Voluntary Nutrients

- Calories from saturated fat
- Polyunsaturated fat
- Monounsaturated fat
- Potassium

- Soluble fiber
- Insoluble fiber
- Sugar alcohol
- Other carbohydrate
- Other vitamins and minerals for which RDIs have been established
- Beta-carotene ( as % of vitamin A)

#### Nutrition Label - Graphic **Elements**

- Single, easy-to-read type styleUpper and lower case letters
- Bolding
- Type size: Nutrition information 8 point **Footnotes - 6 point**
- One point leading
- Type kerned no tighter than -4 setting
- Hairlines

#### Simplified Format

- Allowed when 7 required nutrients are present in insignificant amounts
- Core requirements: Calories, total fat, total carbohydrate, protein, and sodium
- Must also declare other required nutrients present in more than insignificant amounts
- If voluntary nutrients are declared, non-core required nutrients must be noted in sentence at
  - "Not a significant source of calcium"
- Footnotes are not required

#### Shortened Format

- Allows non-core required nutrients to be omitted from horizontal list and placed in sentence at bottom of label
   "Not a significant source of saturated fat, cholesterol, and calcium"
- Footnotes are required

#### Nutrition Labeling - Elements

#### **Calories**

5-calorie increments up to 50 calories

10-calorie increments above 50 calories

Kilojoules permitted as a voluntary option

"Energy" allowed as synonym of "Calories"

#### Fat

0.5 gram increments below 3 grams

1 gram increments above 3 grams

### Methods for Calculating Caloric Content

- 1. Specific Atwater factors (USDA Handbook #74)
- 2. General factors of 4, 4, & 9 for protein, carbohydrate and fat, respectively
- 3. General factors of 4, 4, & 9 for protein, carbohydrate (minus insoluble fiber), and fat, respectively
- 4. Specific food factors approved & provided by FDA
- 5. Bomb calorimetry

#### **Definitions**

Total fat: Total lipid fatty acids expressed as triglycerides

Saturated fat: The sum of all fatty acids containing no double bonds

Polyunsaturated fat: cis, cis - methylene - interrupted polyunsaturated fatty acids

Monounsaturated fat: cis-monounsaturated fatty acids

#### **Definitions**

Total carbohydrate: Amount calculated by subtraction of the sum of crude protein, total fat, moisture, and ash from the total weight of food

Sugars: The sum of all free mono- and disaccharides

Other carbohydrate: The difference between total carbohydrate and the sum of dietary fiber, sugars, and, when declared, sugar alcohol

#### **Definitions**

**Sugar Alcohol** 

The sum of saccharide derivatives in which a hydroxyl group replaces a ketone or aldehyde group

The sugar alcohol must be listed by FDA (e.g., mannitol) or generally recognized as safe (GRAS) (e.g., sorbitol, xylitol)

#### Sugar Alcohol

#### Label declaration:

Terminology: "Sugar alcohol" or, when only one sugar alcohol is present, the name of the specific product (e.g., "xylitol") may be used

Voluntary unless a claim is made about sugars or sugar alcohol and sugar alcohol is present in the food

### Protein as a Percent of Daily Value

Voluntary: On foods intended for adults or children 4 or more years of age.

Required: When a protein claim is made or when the food is intended for infants or children less than 4 years of age

Not allowed: On foods intended for infants that have a protein quality value of <40% of the reference standard

### Protein as a Percent of Daily Value

#### Methods for calculation:

For infants: Protein Efficiency Ratio (PER) (PER for food divided by PER for casein)

For adults and children 1 or more years of age: Protein Digestibility-Corrected Amino Acid Score (PDCAAS) (protein content times amino acid score corrected for digestibility)

#### Daily Values

Two sets of label reference values

Reference Daily Intakes (RDIs)

**Daily Reference Values (DRVs)** 

Persons 4 or more years of age

### Daily Values: Reference Daily Intakes (RDIs)

Vitamin A Iron
Vitamin C Vitamin D
Thiamin Vitamin E
Riboflavin Vitamin B<sub>6</sub>
Niacin Folic Acid
Calcium Vitamin B<sub>12</sub>

Phosphorus lodine Magnesium Zinc Copper Biotin

Pantothenic Acid

### Daily Values: Daily Reference Values (DRVs)

**Total Fat** 65 grams\* Saturated Fat 20 grams\* 300 milligrams Cholesterol Total Carbohydrate 300 grams\* **Dietary Fiber** 25 grams\* Sodium 2400 milligrams Potassium 3500 milligrams 50 grams\* Protein

\* Based on a 2000 calorie daily diet

#### Daily Values: Protein

Persons ≥ 4 years	DRV	50 grams
Infants (≤ 12 months)	RDI	14 grams
Children < 4 years	RDI	16 grams
Pregnant women	RDI	60 grams
Lactating women	RDI	65 grams

### Serving Size - Single Serving Container

If container < 200% Reference Amount: Declared as One Serving

If Reference Amount > 100 grams and container has > 150% (but < 200%) of RA: Manufacturer may determine whether container is 1 or 2 servings

#### Serving Size - Reference Amount (RA)

Basis for labeled serving size

**Basis for nutrient "claims"** 

#### Serving Size - Labeled Serving Size

Yogurt:

1 cup (\_\_ g)

Pie:

1/6 pie (\_\_g)

Pretzels:

4 pretzels (\_\_ g)

Pancake mix 1/4 cup (\_\_g)

#### Serving Size - Basis for Claims

Criterion: Meet definition on basis of level per reference amount

If does not qualify on basis of level per <u>labeled serving size</u>: Needs qualifying statement

"Low sodium, 140 mg or less per 240ml/8 fl oz)"

#### Serving Size - Reference Amount (RA)

Derived from food consumption data

Developed jointly with USDA

Petition process to modify RA

#### Serving Size - Final Rule

Contains Reference Amount (RA) for 139 categories

Based on amounts customarily consumed

Sets procedures for determining labeled serving size from Reference Amount

#### Serving Size - Labeled Serving Size

Bulk products (e.g., flour, sugar, RTE breakfast cereals): Household measure closest to reference amount

Discrete large unit (e.g., pies, cakes): Fraction closest to reference amount

Discrete individual units (e.g., cookies, sliced bread):

> 50% but < 200% of RA = 1 unit ≤50% RA = Number of units closest to reference amount

#### Serving Size - Household Measures

Cups, tablespoons, teaspoons (floz for beverages)

Pieces, slices, fractions, etc.

Ounces (with appropriate visual unit)

#### Serving Size - Labeled Serving Size

Required: Household and metric measure

1 cup (\_\_g) 1 slice (\_\_g)

1 dinner (\_\_\_g) 2 oz (\_\_g/\_inch slice)

Optional: ounce or fluid ounce

1 cup (\_\_ g/\_ oz)

#### Serving Size - Labeled Serving Size

As packaged

In household measures

**Based on Reference Amount** 

#### Serving Size - Second Column

**Generally optional** 

Per 100 g (or fl oz)

Per Unit (cookie, slice)

**Encouraged for "As Prepared"** 

#### Number of Servings Per Container

Exact serving size and approximate number of servings

#### Incremental rule:

< 2: single serving</p>
≥ 2 but < 5: 0.5 servings</p>

≥ 5: whole number

#### Small Package Rules

#### Less than 12 in<sup>2</sup> labeling area

- · Nutrition information not required on label
- Nutrition information available on request
  - Telephone number, or
  - Address

#### Nutrition Labeling Intermediate-sized Package

#### 40 in<sup>2</sup> or less labeling area

- Footnotes not required
- · Placement allowed on any panel
- Specified abbreviations allowed
- Tabular or linear display allowed

#### **Nutrition Facts** Serving Size 1/2 cup (114g) Servings Per Container 4 **Amount Per Serving** Calories 260 Calories from Fat 120 % Daily Value\* Total Fat 13q 20% 25% Saturated Fat 50 Cholesterol 30mg 10% 28% Sodium 660mg **Total Carbohydrate 31g** 11% Dietary Fiber 0g 0% Sugars 5g Protein 5g Vitamin A 4% Vitamin C 2% Calcium 15% Iron 4% Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs: Calories: 2,000 2,500 Total Fat Less than 65g 90g Sat Fat Less than 20g 26g Cholesterol Less than 300mg 300mg Less than 2,400mg 2,400mg Sodium **Total Carbohydrate** 300g 375g **Dietary Fiber 30g** 250 Calories per gram: Fat 9 • Carbohydrate 4 • Protein 4

### Footnote to side

Nutrition Fa Serving Size 1/2 cup (114g) Servings Per Container 4	cts
Amount Per Serving	
Calories 260 Calories from	Fat 120
% Dai	ly Value*
Total Fat 13g	20%
Saturated Fat 5g	25%
Cholesterol 30mg	10%
Sodium 660mg	28%
Total Carbohydrate 31g	11%
Dietary Fiber 0g	0%
Sugars 5g	-
<b>Protein</b> 5g	
	THE STATE
Vitamin A 4% • Vitan	nin C 2%
Calcium 15% • Iron	4%

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

	Calories:	2,000	2,500
Total Fat	Lessthan	65g	80g
Sat Fat	Loosthan	20g	25g
Cholesterol	Lessthan	300mg	300mg
Sodium	Lessthan	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fit		25g	30g

Calories per gram:

Fat 9 - Carbohydrate 4 - Protein 4

### Tabular Display

Nutritio	H	
Facts		

Serv. Size 1/3 cup (56g)

Servings about 3

Calories 80

Fat CaL 10

\*Percent Daily Values (DV) are based on a 2,000 calorie diet.

Total Carb.0g	600/
I ULA CALLING	0%
Fiber 0g	0%
Sugars 0g	
<b>Protein</b> 17g	
	Fiber 0g Sugars 0g

# Simplified format (Soft Drink)

<b>Nutrition Fa</b>	cts
Serving Size 1 can (240 ml)	
Amount Per Serving	
Calories 145	•
% Da	ily Value*
Total Fat 0g	0%
Sodium 20mg	1%
Total Carbohydrate 36g	12%
Sugars 36 g	
Protein 0g	0%
<ul> <li>Percent Daily Values are based or calorie diet.</li> </ul>	n a 2,000

# Simplified format (Vegetable oil)

#### **Nutrition Facts** Serving Size 1 Tbsp (14g) Servings Per Container 64 A CONTRACTOR OF THE STATE OF TH **Amount Per Serving** Calories 130 Calories from Fat 130 % Daily Value\* Total Fat 14g 22% 10% Saturated Fat 2g Polyunsaturated Fat 4g Monounsaturated Fat 8g Sodium Omg 0% Total Carbohydrate 0g 0% Protein 0g Not a significant source of cholesterol, dietary fiber, sugars, vitamin A, vitamin C, calcium, and iron. \* Percent Daily Values are based on a 2,000

calorie diet.

### Sample labels with dual declaration

Serving Size 1/12 cup (45g) Servings Per Container 12

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Control of the Control of the Control		$\mathbb{A}_{\mathbb{P}}(V) \cong \mathbb{P}$
Amount Per Serving	Micr	Balond
Calories	190	280
Calones from Fat	45	135
	% Pair	y Vadua"
Total Fat 5g*	13%	36%
Saturated Fat 2g	10%	13%
Cholesterol 0mg	0%	23%
Sodium 300mg	8%	9%
Total		
Carbohydrate 34g	9%	9%
Dietary Fiber 0g	0%	0%
Sugars 18g		
Protein 2g		
Secretary and Astronomy and Secretary	MARKET STATE	Market Bergh
Vitamin A	0%	0%
Vitamin C	0%	0%
Calcium	6%	8%
Iron	2%	4%

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

·	Calories:	2,000	2,500
Total Fet	Leas there	66g	80g
Sal Fet	Lass than	20g	250
Cholesterol	Leas then	300mg	300mg
Sodium	Less then	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fit		25g	300

Calories per grant

Fat 9 · Carbohydrate 4 · Protein 4

# Dual declaration with footnote of nutrients added by combination of foods

#### **Nutrition Facts**

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

Gervings		
Amount Per Serving	Cu 1/2 ereal Sk	comp im lette
Calories	130	170
Celories from Fat	0	0
	% Daily	Yahan **
Total Fat 0g	0%	0%
Saturaled Fat Og	0%	0%_
Cholesterol@mg	0%	-00%
Sodium 200mg	8%	11%
Total Carbohydrate 300	10%	12%
Dietary Fiber 4g	16%	16%
Sugars 180		
Protein 30		
17-17-19-19-19-13 AT 16-18-19-1	7 (B) 1 1	15.0
Vitamin A	25%	
Vitamin C	25%	
Calcium	0%	15%
iron	10%	
"Amount in Cereal. One contributes an addition	e half cup hal 40 calc	alden milik vriss, 65 m

- "Amount in Cersal. One half cup aidm milk contributes an additional 40 calories, 65 riig sodium, 6g total carbohydrate (6 g augera), and 4g protein.
- \*\*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

	Calories	2,000	2,500
Total Fat	Less than	65g	<b>80</b> g
Set Fed	Loss than	20g	25g
Cholesterol	Last Man	300mg	300mg
Sothern	Lass then	2,400mg	2,400mg
Total Carbat		3000	375g
Diesary Fit	<b>787</b>	25g	30g

Catories per grant

### Sweet potatoes, **Canned**

#### **Nutrition Facts**

Serving Size 1/2 cup (95g) Servings Per Container 4

#### **Amount Per Serving**

Calories 90

Calories from Fat 0

% Da	ly Value*
Total Fat 0g	0%
Saturated Fat 0g	5%
Cholesterol 0mg	0%
Sodium 55mg	2%
Total Carbohydrate 21g	7%
Dietary Fiber 2g	8%
Sugars 5g	

Protein 2g

#### The same of the sa

Vitamin A 160% (100% as Beta Carotene)

Vitamin C 40% • Calcium 2% • Iron 4%

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

	Calories:	2,000	2,500
Total Fat	Less then	65g	60g
Sal Fat	Leas then	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbon	ydrate	300g	375g
Dietary Fib	<b>197</b> ·	25g	30g

Calories per gram;

Fat 9 - Carbohydrate 4 - Protein 4

### **Shortened Format-Vegetable Soup**

#### **Nutrition Facts** Serving Size 1 cup (245g) Servings Per Container 2 **Amount Per Serving** Calories 55 Calories from Fat 20 % Daily Value\* Total Fat 1g Sodium 800mg 33% Total Carbohydrate 31g 11% Dietary Fiber 4g 16% Sugars 0g Protein 2g Vitamin A 20% - Vitamin C 4% - Iron 2% Not a significant source of saturated fat, cholesterol, and calcium, Percent Daily Values are based on a 2,000

calorie diet. Your daily values may be higher or lower depending on your calorie needs: Calories: 2,000

Less than 65g

Less then 2,400mg

300g

25g

Cholesterol Less than 300mg

Fat 9 • Carbohydrate 4 • Protein 4

Total Fat

Sodum

**Total Carbohydrate** 

Calorine per gramo

**Dietary Fiber** 

2,500

300ma

375g

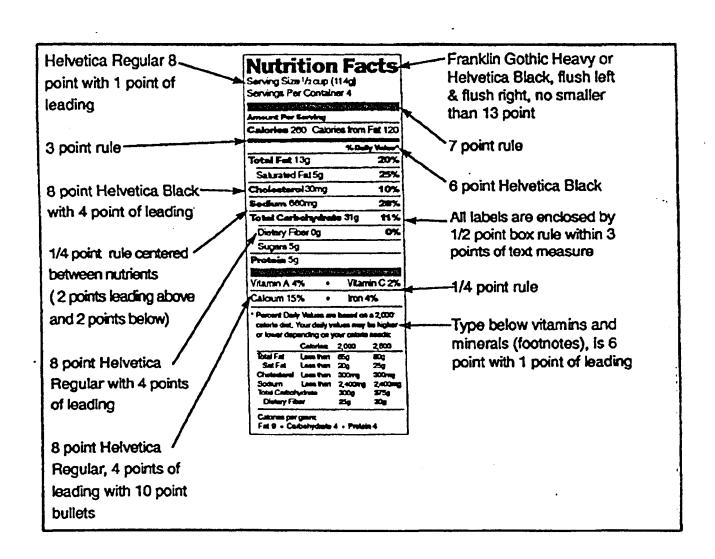
2,400mg

Format for foods for children less than 4 years of age (Fruit Dessert)

Nutrition	Facts
Serving Size 1 jar (14	Og)
Servings Per Contain	er 1
Amount Per Serving	
Calories 110 Cal	ories from Fat 0
k geografische Krieger und der eine Parken der Speriangen und der Albeite der	Amount
<b>Total Fat</b>	0g
Saturated Fat	<b>0</b> g
Cholesterol	0mg
Sodium	10mg
<b>Total Carbohydrat</b>	e 27g
Dietary Fiber	<b>4</b> g
Sugars	18g
Protein	0g
Vitamin A 6% •	Vitamin C 45%
Calcium 2% •	Iron 2%

Format for same food represented to be specifically for children less than 2 years of age (Fruit Dessert)

Nutrition Serving Size 1 jar (140g Servings Per Container	3)
Amount Per Serving	
Calories 110	
and title constitute ethics of a medical field of the first of the fir	Amount
<b>Total Fat</b>	0g
Sodium	10mg
<b>Total Carbohydrate</b>	<b>27</b> g
Dietary Fiber	<b>4</b> g
Sugars	18g
Protein	0g
1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	(数数)。
Vitamin A 6% •	Vitamin C 45%
Calcium 2% •	Iron 2%



### U.S. Food Labeling Regulations - New Label Format

Part 2

#### Cross-Canada Labeling Seminar





#### General Requirements for Nutrient Content Claims (Descriptors)

- Claim may not be used unless provided for in regulations
- · Nutrition labeling required
- Allowed on food intended for infants and toddlers only if specifically authorized
- Claim can be no larger than two times the statement of identity

#### Exemptions

- Brand names used before 10/25/89 that use undefined terms
- "Diet" in brand names of soft drinks used before 10/25/89
- · Medical foods and infant formulas
- Claims on restaurant foods must meet definitions but disclosure and referral statements are not required and compliance determined using reasonable basis for claims
- "Fluoridated" on bottled water

IOTES -

#### General Criteria for Claims

- Consistent with dietary recommendations
- Consistency across terms and nutrients, where possible
- General philosophy for each term applied to individual nutrients

#### Core Descriptors

- Free
- Low
- High
- Good Source
- Lean
- Extra Lean

- Reduced/Less
- · Light/Lite
- Modified
- More/Added

#### Referral Statement

- Required for all claims
- Located immediately adjacent to claim on every panel except panel bearing nutrition labeling
- · Bold face print or type
- Generally not less than net quantity of contents statement but never less than 1/16 inch

("See side panel for nutrition information")

#### Disclosure Statement

- Identifies nutrients present at levels that may "increase risk of disease or health-related condition" based on consideration of the total diet
- Required if food contains more than following per reference amount, per labeled serving and if serving size is small, per 50 g

- 13 g fat

- 4 g saturated fat60 mg cholesterol
- 480 mg sodium

("See back panel for information about sodium and other nutrients")

#### **Expressed Claims**

Direct statement about level (or range) of a nutrient in a food

("Low sodium")

#### "High" and "Good Source" Claims

- To show presence of beneficial nutrients
- Not defined for total carbohydrate
- Definitions "High" ≥ 20% DV per reference serving

"Good Source" 10% - 19% of DV per reference amount

("High in vitamin C") ("Good Source of dietary fiber")

## "Free" Claims

- · Based on amount per reference amount
- Nutritionally trivial Frequent consumption has no physiological consequence
- · Declared as zero on nutrition label
- If ingredient containing trivial amount of nutrient is added to product, statement "adds a trivial amount of \_\_\_\_\_" must be asterisked to ingredient
- Synonyms "No", "Zero", "Without"
   "Trivlal source of", "Dietarily
   insignificant", "Negligible source of"

### "Low" Claims

- Start with 2 percent DV (a measurable amount) and adjust for distribution across food categories
- Based on amount per reference amount and per 50 g (except for saturated fat) when reference serving size is small (≤ 30g or 2 tbl)
- Synonyms: "Little" ("few", for calories),"Contains a small amount of", "Low source of"

# Claims on Foods Inherently Free Of, or Low In, a Nutrient

· Must refer to all foods of that type

"Lettuce, a fat free food"
"Apples, a low sodium food"

## "Lean" Claims

Use on seafood or game meat if meets criteria per reference amount and 100 g

- 10 g total fat
- < 4 g saturated fat</p>
- < 95 mg cholesterol

## "Extra Lean" Claims

Use on seafood or game meat if meets criteria per reference amount and 100 g

- < 5 g total fat</p>
- < 2 g saturated fat</p>
- < 95 mg cholesterol</p>

## Percent and Amount Claims

Percent or amount of other nutrients may be declared if:

- It implies a nutrient level and is consistent with a defined term ("Less than 100 mg sodium per serving")
- It implies a nutrient level, is not consistent with a defined term but bears a disclaimer ("Only 200 mg sodium, not a low sodium food")
- It does not imply a level and is not otherwise false and misleading ("200 mg sodium")

## Synonyms

- Free no, zero, without, trivial source of, negligible source of, dietarily insignificant source of
- Low little (few, for calories), contains a small amount of, low source of
- · High rich in, excellent source of
- · Good Source contains, provides

# Relative (or Comparative) Claims

- · Light or Lite
- Reduced/Less (Fewer, for calories)
- More/Added (enriched, fortified)
- Modified

# Accompanying Information for Relative Claims

- Percentage or fraction of change Principal Display Panel
- Identity of reference food Principal Display Panel
- Amount of nutrient in product and reference food Information Panel

# Accompanying Information for Relative Claim (continued)

- · Adjacent to most prominent claim
- Generally not less than net quantity of contents statement and never less than 1/16"

"This tomato soup contains 25 percent less sodium than our regular tomato soup."

#### On information panel:

"Sodium content has been lowered from 600 to 450 mg per serving."

## Reference Foods

- Light
   A food representative of type of food bearing claim, e.g.,
  - Average of top 3 brands representative value from valid data base)
  - Similar food (potato chips to potato chips)
  - Not low in nutrient which is basis of claim

# "Light" or "Lite" Claims (Unqualified)

- If more than half of the calories come from fat: Reduction of fat ≥ 50%
- If less than half of the calories come from fat:
   ≥ 50% fat, or,
   ≥33.3% fewer calories
- If low calories and low fat:
   ≥ 50 % reduction in sodium
- · Reference foods
  - Representative of type of food bearing claim
  - Similar food
  - Not low in nutrient which is basis of claim
- State percent reduction of both fat and calories if not low in that nutrient

# "Light" or "Lite" Claims (Qualified)

- "Light in Sodium"
   ≥ 50 % reduction in sodium
- Entire term must be in same type size, style, color, and prominence
- If food not reduced in fat (calories, or sodium as applicable) - Specify physical or organoleptic attribute (e.g.,"Light", "Light in color", "Light in texture")
- Longstanding uses are allowed without modification ("Light corn syrup")

### "Reduced/Less" Claims

- · Nutritionally meaningful reduction
- ≥ 25% reduction in nutrients
- · Reference food may not be "low" in nutrient
- Reference foods:

   Established regular product or average representative product
- "Less" also used to compare dissimilar foods within a food category (pretzels to potato chips)

# "More" and "Added" (or "Fortified" and "Enriched" Claims

- To show presence of beneficial nutrients
- Definition ≥ 10% more per reference amount of DV for protein, vitamins, minerals, dietary fiber, or potassium than reference food
- Reference foods An established regular product or average representative product
- "More"- also used to compare dissimilar foods within a food category ( pretzels to potato chips)

## "More" Claims

Accompanying statement:

Identity of reference food, percent change on PDP

- Amount of nutrient in both foods on Information Panel
- If claim is for an added nutrient, must meet fortification policy (§ 104.20)

## "Modified"

- May be used in name of foods making relative claims
- Accompanying statement required as with all relative claims

Principle Display Panel:

"Modified sodium gravy mix – Contains 40% less sodium than our regular gravy mix."

Information Panel:

"Sodium has been reduced from 375 mg to 225 mg per serving."

## Calorie Claims

- "Calorie free " means < 5 calories/reference amount
- "Low calorie" means ≤ 40 calories/reference amount and per 50 g if small reference amount
- "Reduced/fewer calories" means reduction
   ≥ 25% and reference food not low calorie

## Sugars Claims

- "Sugar Free" means < 0.5 g sugars/reference amount (Does not include sugar alcohols)
  - No added ingredients that is a sugar without asterisked statement
  - Disclose calorie profile (e.g., "Low calorie")
- "Reduced/Less Sugar" means ≥ 25% reduction

## Sugars Claims

- "No Added Sugar" means:
  - No sugars (or ingredient containing sugar that functionally substitutes for added sugar) added during processing
  - Food it resembles usually contains sugars
  - No ingredient containing added sugars
  - Sugars content not increased by other means
  - Disclose calorie profile

## Fiber Claims

If fiber claims are made on a food not low in total fat, must disclose amount of total fat

"High in dietary fiber. Contains 5 g of total fat/serving. See side panel for nutrition information"

## Fat Claims

- "Fat free" means < 0.5 g per reference serving
- "Low fat" means ≤ 3 g per reference amount and per 50 g if reference serving is small
- "Reduced fat" means reduction ≥ 25%,
- "\_\_% fat free" Can only be used on "low fat" foods

## Saturated Fat Claims

- "Saturated Fat Free" means <0.5 g/reference amount and ≤ 1% of the total fat is trans fatty acid
- "Low Saturated Fat" means ≤1 g/reference amount, and not more than 15% of calories from saturated fat
- Must disclose amount of total fat and cholesterol adjacent to claim

### Cholesterol Claims

May only be used on foods containing  $\leq 2$  g saturated fat per reference amount

### Cholesterol Claims

- "Cholesterol Free" means < 2 mg/reference amount
- "Low Cholesterol" means
   ≤ 20 mg/reference amount and per 50 g if reference amount is small
- "Reduced Cholesterol" means reduction of ≥ 25%

### Cholesterol Claims

For foods containing > 13 g total fat per reference serving or per 50 g if reference amount is small

- Disclose amount of total fat adjacent to claim
- "Free" and "low" claims allowed only if cholesterol reduced by 25% or more with accompanying statement
- Accompanying information: Identity of reference food, percent change, and amount of nutrient in both foods

## Sodium Claims

- "Sodium free" means < 5 mg/reference amount (No ingredient that is sodium chloride or generally understood to contain sodium without asterisked statement)
- "Very low sodium" means ≤ 35 mg/reference amount and 50 g if small reference serving
- "Low sodium" means ≤ 140 mg/reference amount and 50 g if small reference amount
- "Reduced sodium" means reduction ≥ 25% and reference food is not "low sodium"

### Sodium Claims

- "Salt free" Meets criteria for sodium free
- "No salt added", "unsalted "- No salt added during processing

Food it resembles normally processed with salt

If not sodium free, declare ""Not a sodium free food" on information panel

 "Lightly salted" - at least 50% less sodium than normally added to reference food. If not "low sodium", so state on information panel"

# Claims for Meals and Main Dishes

- "Free" Same as for individual foods (except calories)
- "Low" Definition for individual food but on 100 g basis (except "low calorie" is ≤ 120 calories/100 g)
- "Light" Meets definition for "low calorie" or "low fat"
   meal and label states which definition food meets, or
   meets definition for "low in sodium" and uses term
   "Light in sodium" in uniform type size, style, color,
   and prominence
- "Reduced/Less"-" Means ≥ 25% reduction and reference food may not be "low" in nutrient
- "High" and "Good Source"- Not defined for meals and main dishes but may describe individual food in product

## Meal-type Products

- Meals-
  - Weighs at least 10 oz per labeled serving
  - Contains not less than 40 g of 3 foods from 2 or more of the 4 food groups
  - Is represented as breakfast, lunch, dinner or meal
- Main Dish
  - Weighs at least 6 oz per labeled serving
  - Contains not less than 40 g of 2 foods from 2 or more of the 4 food groups
  - Is represented as a main dish (not beverage or dessert)

### "Lean and Extra Lean" Claims

On meals if meets criteria per 100 g & per labeled serving

- < 10 g or 5 g total fat</p>
- < 4 g or 2 g saturated fat
- < 95 mg cholesterol</p>

## Implied Claims

- Statement about ingredient known to contain nutrient permitted if food is "low" or good source of implied nutrient ("Good source of oat bran")
- If other descriptive term used, must meet definitions for term ("High in oat bran = high fiber")
- Equivalence claims "Contains as much Vitamin C as a [glass of orange juice]"

Permitted if reference food and labeled food are good sources per serving

## **Implied Claims**

Describes food (or ingredient) in a manner that suggests:

- A nutrient is absent, or present, in certain amount ("No tropical oils", "High in oat bran")
- Food may be useful in maintaining healthy dietary practices if made with explicit claim ("Healthy, contains 3 g fat)

## Health Claims - Definition

Any claim made on the label or in the labeling of a food that expressly or by implication characterizes the relationship of any substance to a disease or health-related condition

## Health Claims - Implied Claims

"Third party" references

**Brand names** 

"Heart Healthy"

Symbols or vignettes

Heart-shaped symbol

## Health Claims - Application

#### Apply to:

Conventional foods

Dietary supplements (vitamins, minerals, herbs, and other nutritional substances)

#### But not to:

**Medical foods** 

**Exempt infant formulas** 

# Health Claims - Dietary Supplements Act of 1992

Health claims for dietary supplements:

Moratorium through December, 1993

Proposed regulations by June 15, 1993

Final regulations by December 31, 1993

## Health Claims - Regulations

Only claims authorized by regulation are permitted

Specific regulations provide model health claims

Manufacturers may use model claims or craft appropriate claims

# Health Claims – General Requirements

Nutrient levels to support a claim must be safe and lawful

Claim must help consumers understand the claim within the context of a total daily diet

## Health Claims – Authorized Nutrient Claims

Dietary Saturated Fat and Cholesterol and Coronary Heart Disease

**Dietary Fat and Cancer** 

Sodium and Hypertension (High Blood Pressure)

**Calcium and Osteoporosis** 

# Health Claims – Authorized Claims for Substances in Foods

Fiber-containing Grain Products, Fruits, and Vegetables and Cancer

Fruits, Vegetables, and Grain Products that contain Fiber, particularly Soluble Fiber, and Coronary Heart Disease

Fruits and Vegetables and Cancer

# Health Claims – Claims Not Authorized

Dietary Fiber and Cancer
Dietary Fiber and Cardiovascular Disease
Antioxidant Vitamins and Cancer
Folic Acid and Neural Tube Defects
Omega-3 Fatty Acids and Coronary Heart Disease
Zinc and Immune Function in the Elderly

S-

# Health Claims – General Criteria for All Authorized Claims

Uses "may" or "might"

Does not quantify degree of risk reduction

Indicates that the disease depends on many factors

# Health Claims – General Criteria for All Authorized Claims

Except for dietary supplements, foods must contain at least 10% of the Daily Value (DV) of one of six nutrients:

<u>Nutrient</u>	<u>10% DV</u>
Vitamin A	500 IU
Vitamin C	6 mg
Iron	6 mg 1.8 mg
Calcium	100 mg
Protein	5 a ~
Fiber	5 g 2.5 g

## Health Claims - Disqualifying Nutrient Levels

### **NLEA requirement:**

"... food for which the claim is made does not contain ... any nutrient in an amount which increases to persons in the general population the risk of a disease or health-related condition ..."

# Health Claims - Disqualifying Nutrient Levels

Nutrients: fat, saturated fat, cholesterol, sodium

Disqualifying levels:

Foods:

≥ 20 % of DV per reference amount (RA), per serving, and per 50 g (foods with RAs ≤ 30 g

or ≤ 2 Tbsp)

Main dish products: ≥ 30 % of DV per serving

Meal products:

≥ 40 % of DV per serving

## Health Claims - Disqualifying **Nutrient Levels**

## Specific disqualifying levels:

Nutrient	Foods	Main Dish Products	Meal <u>Products</u>
Fat * Saturated Fat * Cholesterol Sodium	13 g	19.5 g	26 g
	4 g	6 g	8 g
	60 mg	90 mg	120 mg
	480 mg	720 mg	960 mg

<sup>\*</sup> Reference diet of 2,000 calories

# Health Claims - Definitions

### Substance:

Specific food or component of food

## Disease or health-related condition:

General population or subgroup at risk in United States; or

Explain the prevalence of the disease in the United States and the total diet context

## Health Claims – General Requirements

Consistent with regulations

Describe value of ingestion, as part of a total dietary pattern

Complete, truthful, and not misleading

All information in one place

Comprehensible to the public

# Health Claims – General Requirements

Substance meets "low" or "high" requirements

Claim states any differences from RACC

Restaurant foods: Reasonable basis that food meets requirements

Nutrition labeling required

# Health Claims – Additional Requirements

No expressed or implied claims unless:

Authorizing regulation
Conformance to general and specific provisions
No disqualifying levels exceeded
No substance at inappropriate level
Food not for infants and toddiers
Food has nutritive value

# Health Claims – Sodium and Hypertension

#### Model claim:

Diets low in sodium may reduce the risk of high blood pressure, a disease associated with many factors.

# Health Claims – Calcium and Osteoporosis

#### Model claim:

Regular exercise and a healthy diet with enough calcium helps teens & young adult White and Asian women maintain good bone health and may reduce their high risk of osteoporosis later in life.

# Health Claims – Dietary Fat and Cancer

#### Model claim:

Development of cancer depends on many factors. A diet low in total fat may reduce the risk of some cancers.

## Health Claims – Dietary Saturated Fat and Cholesterol and Coronary Heart Disease

#### Model claim:

While many factors affect heart disease, diets low in saturated fat and cholesterol may reduce the risk of this disease.

Health Claims – Fiber-Containing Grain Products, Fruits, and Vegetables and Cancer

#### Model claim:

Low fat diets rich in fiber-containing grain products, fruits, and vegetables may reduce the risk of some types of cancer, a disease associated with many factors.

Health Claims – Fruits, Vegetables, and Grain Products that contain Fiber, Particularly Soluble Fiber, and Coronary Heart Disease

#### Model claim:

Diets low in saturated fat and cholesterol and rich in fruits, vegetables, and grain products that contain some types of dietary fiber, particularly soluble fiber, may reduce the risk of heart disease, a disease associated with many factors.

## Health Claims - Fruits and Vegetables and Cancer

#### Model claim:

Low fat diets rich in fruits and vegetables (foods that are low in fat and may contain dietary fiber, vitamin A, or vitamin C) may reduce the risk of some cancers, a disease associated with many factors. Broccoli is high in vitamins A and C, and It is a good source of dietary fiber.

# Effective Dates

- May 8, 1994
  - Mandatory Nutrition Labeling
  - Nutrient Content Claims
  - Ingredient and Juice Labeling
- May 8, 1993
  - Health Claims

  - Percent Juice LabelingIngredient Labeling of Standardized Foods and Certified Colors
- February 14, 1994
  - Metric Labeling



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How to develop acceptable NLEA
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