



Codex Community Event

OPEN TO CCNASWP MEMBERS

26 – 28 February 2024

Sofitel Fiji, Nadi, Fiji

2ND NORTH AMERICA SOUTH WEST PACIFIC CODEX COLLOQUIUM

Supporting the Enhancement of Food Control Systems in the SWP Region

Event Partner Organizations



Review of Codex Guidance on Food Labelling

Prof. Samuel Godefroy, Food Risk Analysis and Regulatory Policies



CODEX COMMITTEE ON FOOD LABELLING – RELEVANCE FOR THE REGION AND BEYOND

- ❑ One of the Key Codex Horizontal Committees: Used as Reference by Food Regulator
- ❑ Addresses Sanitary Issues (Food Allergens Labelling, Nutrition Labelling) and Quality Issues / Preference (and Conditions of Production) Issues (e.g., Halal, Organic etc..)
- ❑ CCFL Developed **Foundational Texts:**
 - General Standard for the Labelling of Prepackaged Foods – CXS1-1985
 - Includes Provisions of Date Marking, Claims, Allergen Labelling and other Mandatory Information
 - Guidelines on Nutrition Labelling – CXG2-1985
 - Guidelines For Use of Nutrition and Health Claims CXG23-1997
- ❑ CCFL Developed **Targeted Texts:**
 - Guidelines for the Production, Processing, Labelling and Marketing of Organically Produced Foods CXG32-1999
 - General Guidelines for Use of the Term "Halal" – CXG24-1997





FOOD LABEL

Main means to communicated between food producers and consumers, in particular, for prepackaged food

“Real Estate” used by food producers to communicate about their product

NEW

Nutrition Facts
Valeur nutritive

Per 1 cup (250 mL)
pour 1 tasse (250 mL)

Calories 110 % Daily Value*
% valeur quotidienne*

Fat / Lipides 0 g 0 %
Saturated / saturés 0 g 0 %
+ Trans / trans 0 g

Carbohydrate / Glucides 26 g

Fibre / Fibres 0 g 0 %
Sugars / Sucres 22 g 22 %

Protein / Protéines 2 g

Cholesterol / Cholestérol 0 mg

Sodium 0 mg 0 %

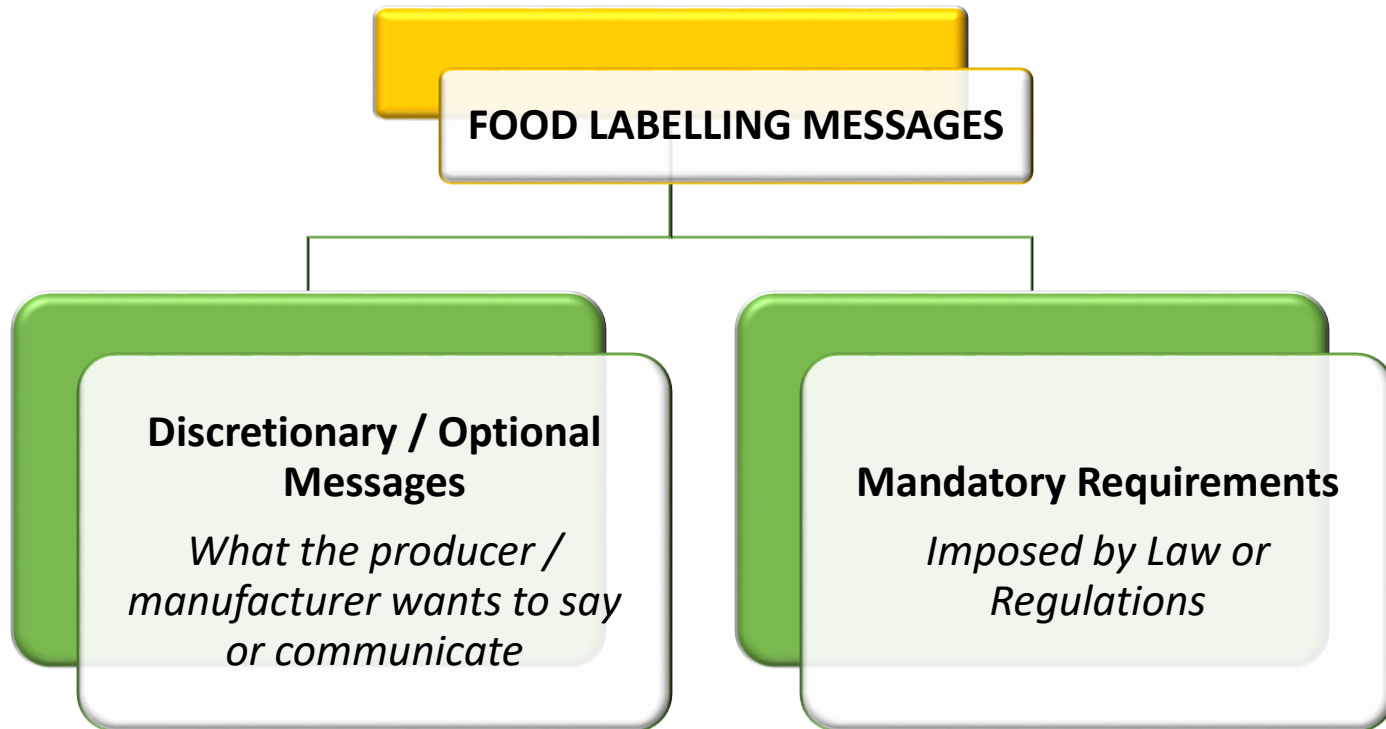
Potassium 450 mg 10 %
Calcium 30 mg 2 %
Iron / Fer 0 mg 0 %

*5% or less is a little, 15% or more is a lot
*5% ou moins c'est peu, 15% ou plus c'est beaucoup

Annotations:
- Calories is larger and stands out more with bold line below
- Serving size stands out more and is more similar on similar foods
- Daily Values updated
- New % Daily Value for total sugars
- Updated list of minerals of public health concern
- mg amounts are shown
- New % Daily Value footnote



GENERAL PRINCIPLES APPLICABLE OVERALL





FOOD LABELLING PRACTICES – GENERAL PRINCIPLES



FAULTY LABELS - REPERCUSSIONS

Erroneous –
including
Missing –
Information

Repercussions on
Consumer Health

Repercussions on
Consumer
Economic
Wellbeing





HOW DO WE REGULATE FOOD LABELS

- ✓ ***Impose Requirements for Labelling through Food Laws and Technical Regulations:***
 - ***Includes the issuance of guidance documents***
 - ***Includes the compliance verification and enforcement of these rules***
- ✓ ***Imposing Label Reviews : prior to access to market (pre-market oversight) – should be for risk(ier) product***



DISCUSSION POINT (1)

Discuss the Situation Related to a Regulatory practice where food regulators require in a mandatory fashion to pre-clear every food label, prior to having a new product access the market ?

Discuss the benefits and limitations of a pre-market oversight associated with food labelling food regulatory management



DISCUSSION POINTS (2)

Under what provisions of the World Trade Organization agreement do food labelling requirements fall? SPS? TBT?

What is the international reference for harmonization?



DISCUSSION POINT (3)

CODEX GENERAL STANDARD ON FOOD LABELLING – REVIEW



Reviewing Codex Standard : CXS 1 – 1985 : General Standard for the Labelling of Pre-packaged food – Last revised by Codex in 2018





WHERE YOU NEED TO HAND YOUR WORK

- Each group should hand their work in the “Deposit Box” or “boite de dépôt”
- You should hand your product in the form of a short PPT presentation summarizing the response to the question



