

**GOVERNMENT NOTICE
GOEWERMENTSKENNISGEWING**

**DEPARTMENT OF HEALTH
DEPARTEMENT VAN GESONDHEID**

No. R. 146

1 March 2010

FOODSTUFFS, COSMETICS AND DISINFECTANTS ACT, 1972 (ACT 54 OF 1972)

REGULATIONS RELATING TO THE LABELLING AND ADVERTISING OF FOODSTUFFS

The Minister of Health has, under section 15 (1) of the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act 54 of 1972), made the regulations set out in the Schedule hereto.

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SCHEDULE**1. DEFINITIONS**

In these regulations, any expression to which a meaning has been assigned in the Act shall bear such meaning and, unless inconsistent with the context –

"address" means a physical address in the Republic of South Africa and includes the street or road number or name and the name of the town, village or suburb and, in the case of a farm, the name or number of the farm and of the magisterial district in which it is situated;

"added sugar" means any sugar added to foodstuffs during processing and includes but is not limited to sugar as defined by Regulations Relating to the Use of Sweeteners in Foodstuffs under the Act, honey, molasses, sucrose with added molasses, coloured sugar, fruit juice concentrate, defloured and/or deionised fruit juice and concentrates thereof, high-fructose corn syrup and malt or any other syrup of various origins;

"allergen" means any substance that causes an allergic or other adverse immune response;

"allergen cross-contamination" means the presence of any common allergen not intentionally added to a foodstuff, which is present in such foodstuff as a result of the cultivation, production, manufacturing, processing, preparation, treatment, packing, packaging, transport or holding of such foodstuff or as a result of environmental contamination;

"allergen control program" means a program for the identification and control of allergenic ingredients and for the prevention of allergen cross-contamination at every stage of the manufacturing process, from harvesting through to packaging and retailing;

"annexure" means an annexure to these regulations;

"antioxidant" means either an additive that prolongs the shelf life of foods by protecting against rancidity or colour changes or other deterioration caused by oxidation or means a substance that inhibits oxidation or inhibits reactions promoted by oxygen or peroxides;

"audit" in terms of certification means a systematic and functionally independent examination to determine whether activities and related results comply with planned objectives or legislative requirements;

"batch" means a definite quantity of a commodity produced essentially under the same conditions, not exceeding 24 hours;

"brine" means a solution of sodium chloride in water where the solution is used for curing, flavouring and/or preserving the foodstuff;

"bulk stock" means either a container that is used to display several individual units suitable for sale by itself, or several units, which are pre-packed or wrapped for the purpose of bulk sales or foodstuffs, which are offered for sale to consumers in quantities of their own choice from a large-scale container;

"catering establishment" means any establishment including a vehicle or a fixed or mobile stall where, in the course of business, ready-to-eat foodstuffs are prepared for direct sale to the consumer for consumption;

"cereal" means a product derived from the grain or edible seed of any cultivated grasses of the family Poaceae, which may be used as a food, e.g. wheat, rice, oats, barley, rye, maize, millet et cetera;

"certification" means the procedure by which ISO 9001 accredited, certifying organisations provide written assurance that a product, process or service is in conformity with certain standards;

"certifying organisation" means an organisation performing conformity assessment against specified requirements through an audit process resulting in a certificate being issued;

"chilled" or **"refrigerated"** means stored at an appropriate temperature ranging from 0°C to 7°C for a specific product type, but specifically means a maximum core temperature of 4°C for raw unpreserved fish, molluscs, crustaceans, edible offal, poultry meat and milk, and for any other perishable food that must be kept chilled to prevent spoilage, a maximum temperature of maximum 7°C;

"chocolate confectionery" means any foodstuff that is meant to be consumed as a sweet snack and which contains chocolate as described in Codex and/or other ingredients;

"claim" in relation to a foodstuff, means any written, pictorial, visual, descriptive or verbal statement, communication, representation or reference brought to the attention of the public in any manner including a trade name or brand name and referring to the characteristics of a product, in particular to its nature, identity, nutritional properties, composition, quality, durability, origin or method of manufacture or production;

"Codex" means the latest adopted version of the relevant text of the Codex Alimentarius Commission of the Joint FAO/WHO Food Standards Programme;

"colourant" means any substance described as such in the Regulations Relating to Food Colourants published under the Act;

"common allergen" means egg, cow's milk, crustaceans and molluscs, fish, peanuts, soybeans, tree nuts and any significant cereals, as well as ingredients derived from these foodstuffs that has retained its allergenicity in the final product;

"comparative claim" means a claim that compares the nutrient level(s) and/or energy value and/or alcohol level of two or more similar foodstuffs;

"compound ingredient" means any ingredient, which itself is composed of two or more ingredients;

"container" means any packaging of foodstuffs for sale at retail level or for catering purposes for delivery as a single item or for free sample handout purposes, whether by completely or partially enclosing the foodstuff and includes wrappers for individual and multiple-unit-packs;

"contaminant" means any biological or chemical agent, foreign matter or other substance not intentionally added to the food which may compromise food safety or suitability so that it does not meet a standard or requirement determined by any law;

"cold-pressed" in terms of edible vegetable fat and oil manufacturing, means the oil has been obtained by applying mechanical procedures, such as expelling or mechanical pressure, in the absence of light, without the application of external heat where the temperature of the process never exceeds 50°C (122°F) and where purification may have been accomplished by washing with water, settling, filtering and centrifuging only;

"daily serving" means the average daily intake in terms of a food vehicle;

"dairy product" means a primary dairy product, a composite dairy product or a modified dairy product as defined by the regulations published in terms of the Agricultural Product Standards Act, 1990 (Act No. 119 of 1990) as amended;

"date of manufacturing" means the date on which the food becomes the product as described;

"date of minimum durability" ("Best Before" or "Best Before End") means the date which signifies the end of the period under any stated storage conditions during which the product will remain fully marketable and will retain any specific qualities for which tacit or express claims have been made. However, beyond the date the food may still be perfectly satisfactory;

"deflavour" means the intentional removal of the bulk of volatile and non-volatile natural flavourings from fruit juices or fruit juice concentrates;

"deionise" in terms of fruit juices or fruit juice concentrates means the intentional removal of the bulk of mineral salts from fruit juices or fruit juice concentrates;

"dietary fibre" or **"fibre"** means edible carbohydrate polymers with ten or more monomeric units, which are not hydrolysed by the endogenous enzymes in the small intestine of humans and which occur naturally, or which have been obtained by physical, enzymatic, or chemical means, in fruits, vegetables and cereals consumed ordinarily as food and measured as non-starch polysaccharides (NSP), but exclude novel fibres;

"drained weight" means the net mass of the remaining solid component after the liquid medium has been drained;

"endorse" means to confirm or convey or declare an approval of a particular foodstuff in any manner but exclude certification;

"enrichment" means the voluntary addition by a manufacturer of one or more nutrient(s) to a foodstuff, whether or not it is normally contained in the food, with the sole purpose of adding nutritional value to the food, but excludes "fortification";

"evidence-based nutrition" means the application of the best available systematically assembled scientific evidence in setting nutrition policy and practice;

"fat" or **"lipid"** means the total amount of chemically extractable fat, including phospholipids, determined according to the appropriate extraction method for animal and plant fats;

"flavouring" means a flavouring substance intended to be added in small amounts to foods and of which the primary purpose is to impart, modify or improve the flavour of foodstuffs rather than to enhance nutritional quality, is not intended to be consumed on its own and exclude substances that have an exclusively sweet, sour or salty taste (e.g., sweeteners, table salt, vinegar). Flavourings may consist of flavouring substances, flavouring preparations, process flavourings, smoke flavourings or mixtures thereof;

"flavour enhancer" means a substance that enhances, intensifies or supplements the existing taste and/or odour of a foodstuff;

"flour confectionery" means any cooked foodstuff ready for consumption without further preparation (other than reheating) having as its characteristic ingredients ground cereal and sweeteners and/or

other ingredients, and includes uncooked pastry casings but does not include pizzas, samoosas, sausage rolls, meat pies, dry biscuits and speciality breads;

"food additive" means any substance, regardless of its nutritive value, that is not normally consumed as a foodstuff by itself and not normally used as a typical ingredient of the foodstuff, which is added intentionally to a foodstuff for a technological (including organoleptic) purposes in the manufacture, processing, preparation, treatment, packing, packaging, transport or storage of the foodstuff, and results, or may reasonably be expected to result (directly or indirectly) in such a substance, or its by-products, becoming a component of, or otherwise affecting the characteristics of, such foodstuffs and excludes any substance added to foodstuffs for maintaining or improving nutritional qualities or any contaminants and sodium chloride;

"food constituent" means any biologically active substance other than a nutrient, which is naturally present in certain foodstuffs;

"foodstuffs for catering purposes" means those foodstuffs intended for use in the hospitality services, schools, hospitals and similar institutions;

"food vending machine" means any mechanical device, whether attended or not, by means of which foodstuffs are sold;

"frozen" means stored at any appropriate temperature equal to or colder than 0°C which will maintain and preserve the inherent quality of a specific product in a hard, frozen condition or state and includes frozen foodstuffs for which special temperature requirements were stipulated for in regulations under the Agricultural Product Standards Act 1990, Act No. 119 of 1990, the National Regulator for Compulsory Specifications Act, 2008 (Act No. 5 of 2008) and any other Regulations promulgated under the Act;

"generic health promotion" means the promotion of a healthy diet and lifestyle (which includes food choices, exercise, serving sizes, food preparation methods, et cetera) by an organization or foundation, who focuses their work on educating the consumer on these aspects without promoting the consumption or sale of any particular foodstuff, brand name, trademark or company in any manner and where record shall be kept of all generic health promotional materials in the case where the appropriate substantiation might be requested by an inspector;

"gluten" means the proteins that naturally occur in a significant cereal to which some persons are intolerant;

"glycaemic carbohydrate" means the sum of all glycaemic carbohydrates that are carbohydrates, which are available for metabolism;

"Good Manufacturing Practice" (GMP) means that combination of manufacturing, quality control and hygiene procedures aimed at ensuring that food products are consistently manufactured to their specifications;

"guidelines" means guidelines as determined from time to time by the Director-General in terms of these regulations;

"health practitioner" means any health professional referred to in the Health Professions Act, 1974 (Act No. 56 of 1974), the Allied Health Professions Act, 1982 (Act No. 63 of 1982), the Pharmacy Act, 1974 (Act No. 53 of 1974), the Nursing Act, 2005 (Act No. 33 of 2005) or the Dental Technician Act, 1979 (Act No. 19 of 1979);

"honey" is the natural sweet substance produced by honey bees from the nectar of plants or from secretions of living parts of plants or excretions of plant sucking insects on the living parts of plants, which the bees collect, transform by combining with specific substances of their own, deposit, dehydrate, store and leave in the honey comb to ripen and mature;

"ILAC" means the International Laboratory Accreditation Cooperation;

"intrinsic sugar" means sugars that are naturally occurring and which form an integral part of certain unprocessed foodstuffs, the most important being whole fruits and vegetables, that are enclosed in the cell, (mainly fructose, glucose and sucrose) and which are always accompanied by other nutrients;

"ingredient" means any substance, including any food additive and any constituent of a compound ingredient, which is used in the manufacture or preparation of a foodstuff and which is present in or on the final product, although possibly in a modified form;

"import" means as defined in the Act;

"irradiation" means deliberate exposure to ionising radiation;

"label" means any tag, brand, mark, pictorial, graphic or other descriptive matter, which is written, printed, stencilled, marked, embossed, impressed upon, or permanently attached to a container of a foodstuff, and includes labelling for the purpose of promoting its sale or disposal;

"liquid medium" means water, or aqueous solutions of sugar, sugars or other sweeteners, food acids or salt, brine, vinegar, fruit and vegetable juices in canned fruits and vegetables only, or alcohol beverages in the case of typical traditional South African dishes, either singly or in combination;

"main ingredient" means the ingredient(s) in a foodstuff which by weight or volume, whatever is applicable, contributes the highest percentage mass, excluding water;

"main panel" means that part of the label that bears the brandname or trade name and product name in greatest prominence or any other part of the label that bears the brand or trade name in equal prominence;

"manufacture" means as defined by the Act;

"mechanically pressed" in terms of edible vegetable fat and oil manufacturing has the same meaning as cold pressed;

"naked bread" means bread, bread rolls and bread buns displayed for sale without being prepackaged;

"name" means a word or words giving a true description of the nature of the food product concerned, sufficiently precise to avoid misleading or confusing the consumer with regard to the true nature, physical condition, type of packing medium, style, condition and type of treatment it has undergone;

"non-nutritive sweetener" means a sweetener listed in Regulations Relating to the Use of Sweeteners in Foodstuffs under the Act, or a mixture of such non-nutritive sweeteners, of which an amount with the sweetening equivalent of 5g of sucrose does not have an energy value of more than 8kJ;

"novel fibres" means edible carbohydrates, of which a physiological effect of benefit to health was demonstrated by generally accepted scientific evidence to competent authorities and approved and registered by the South African Health Products Regulatory Authority (SAHPRA) -

- with ten or more monomeric units, which -
 - are not hydrolysed by the endogenous enzymes in the small intestine of humans;
 - have been produced synthetically; or
 - are obtained from natural sources that are not ordinarily consumed as fruits, vegetables or cereals in the diet; or
- any oligomers (oligofructose/fructooligosaccharides), polymers (inulin) or mixtures thereof -
 - in which the degree of polymerization (DP) varies from two to sixty monomeric units;
 - for which a prebiotic claim could be made; and
 - of which the prebiotic activity is demonstrated by scientific proof of the following criteria:
 - resistance to gastric acidity, hydrolysis by mammalian enzymes and gastrointestinal absorption;

- fermentation by intestinal microflora;
- stimulation of the growth of the whole indigenous population of *bifidobacteria*; and
- the selective stimulation of growth and/or activity of other indigenous gastrointestinal microflora that contribute to health and well-being.

"NRV" means Nutrient Reference Value for the general population of 4 years and older for the purpose of food labelling;

"nutrient" means any natural or synthetic substance consumed as a constituent of a foodstuff, which provides energy or which is needed for growth, development and maintenance of life and health or of which a deficit will cause characteristic biochemical or physiological changes to occur;

"nutrient content claim" means a claim that describes the level of a nutrient or energy contained in a foodstuff;

"nutrition claim" means any representation that refers to a specific nutrient or food constituent content of a particular foodstuff namely a nutritional content claim or a comparative claim;

"omega-3 fatty acids" means one or more of the following:

- alpha-linolenic acid (ALA);
- omega-3 derivative docosahexaenoic acid (DHA 22: 6 ω 3);
- omega-3 derivative eicosapentaenoic acid (EPA 20:5 ω 3); and
- omega-3 derivative docosapentaenoic acid (DPA ω 3, 22:5 ω 3);

"peanuts" means the kernels of the underground fruit of the plant *Arachis hypogaea* of the species/legume family *Fabaceae*;

"poultry" means any chicken, duck, goose, guinea fowl, ostrich, partridge, pheasant, pigeon, quail, turkey and the chicks thereof;

"prepackaged" means the packaging of a foodstuff in packaging material ready for sale to the consumer or to a catering establishment, so that such foodstuff cannot be altered without opening or changing the packaging but does not include individually wrapped one-bite sugar confectionary or chocolate confectionery which is not enclosed in any further packaging material and is not intended for sale as individual items, and does not include the outer containers of bulk stock;

"preservative" means an additive that prolongs the shelf life of a food by protecting against deterioration caused by microorganisms;

"pressurised container" means a container of metal, glass or plastic, or a composite of these materials, containing liquids or pastes and a propellant which discharges the contents under pressure through a valve system;

"processed" means a foodstuff that has been subjected to any of the following processes which alter its original state –

- (i) the addition of any processing aids or additives;
- (ii) the addition of nutrients;
- (iii) the addition of microbiological organisms;
- (iv) the freezing or freeze-drying of a foodstuff;
- (v) the creation of a low water activity/removal of moisture;
- (vi) the irradiation of any of the foodstuff's components;
- (vii) any form of heat treatment;
- (viii) deflavouring;
- (ix) deionising;
- (x) refining;
- (xi) fermentation;
- (xii) maturing, electrical stimulation and tenderising

but excludes –

- (i) harvesting;
- (ii) slaughtering;
- (iii) cleaning;
- (iv) decapitating;
- (v) defeathering;
- (vi) dehairing;
- (vii) eviscerating;
- (viii) portioning;
- (ix) sectioning;
- (x) mincing;
- (xi) deboning;
- (xii) washing;
- (xiii) chilling;
- (xiv) removal of fish scales;
- (xv) removal of blemishes and foliage of fruit and vegetables;
- (xvi) removal of inedible skins and seeds of fruits and vegetables;
- (xvii) removal of the skins of animals; or
- (xviii) the mixing, compounding or blending of ingredients that occur in nature and have not been processed;

"processed meat" means products as defined by the standard SANS 885 under the Standards Act, 1993 (Act No. 29 of 1993);

"protein" means –

- (i) organic compounds consisting of amino acids, arranged in a linear chain and joined together by peptide bonds between the carboxyl and amino groups of adjacent amino acid residues;
- (ii) any of a group of complex organic macromolecules that contain carbon, hydrogen, oxygen, nitrogen, and usually sulphur and are composed of one or more chains of amino acids; and
- (iii) of which the nitrogen shall be multiplied with the appropriate factor as listed in Annexure 2;

"raw-processed meats" means raw meat products from all species of meat animals and birds intended for human consumption in South Africa, that resembles a cut, joint, slice, portion or carcass of meat, cured or uncured, or a combination thereof, prepackaged or unpre-packed, that has not undergone any heat treatment and where any added ingredient and/or additive and added water, including brine, is retained in or on the product as sold, but exclude products covered by the SANS 885 standard;

"ready-to-eat-food" means any food (including beverages) which is normally consumed in its raw state or any food handled, processed, mixed, cooked, or otherwise prepared into a form in which it is normally consumed without further processing;

"reputable laboratory" means a laboratory which has the required accreditation for each method and technique used for the purpose of nutritional and microbiological information in terms of probiotics on labels of foodstuffs by the South African National Accreditation System (SANAS) or another recognised international accreditation authority who is a member of the International Laboratory Accreditation Cooperation (ILAC) and part of the International Laboratory Accreditation Arrangement;

"salt" means the compound Sodium Chloride in the ratio Na:Cl of 40:60;

"SANAS" means the South African National Accreditation System, a statuary body governed by the Accreditation for Conformity Assessment, Calibration and Good Laboratory Practice Act, 2006 (Act No. 19 of 2006);

"sell" means as defined by the Act;

"sell by" or "display until" means the last date of offer for sale to the consumer after which there remains a reasonable storage period at home;

"sell by retail" means to sell to a person buying other than for the purpose of resale, but does not include selling to a caterer for the purposes of his catering business, or to a manufacturer for the purposes of his manufacturing business;

"serving" in relation to a foodstuff, means the mass, volume or number, as the case may be, of a foodstuff which is typically consumed as a single serving by most people and which is referred to in the nutritional information table when provided on the label;

"significant cereal" means any one of the following cereals:

- (i) Wheat, meaning any species belonging to the genus *Triticum*, including varieties such as kamut and spelt;
- (ii) Rye, meaning any species belonging to the genus *Sacale*;

- (iii) Barley, meaning any species⁷ belonging to the genus *Hordeum*;
- (iv) Oats; or
- (v) Crossbred hybrids of wheat, rye or barley (e.g., triticale, which is a cross between wheat and rye).

"single ingredient agricultural commodities" means:

- (i) single type fresh fruit and vegetables;
- (ii) single ingredient frozen vegetables;
- (ii) single ingredient dehydrated vegetables without any added additive or ingredient;
- (iv) single ingredient dried fruit without any added additive or ingredient;
- (v) eggs (hens' and ostrich);
- (vi) fresh or frozen unprocessed fish and marine products
- (vii) unprocessed meat of animal and birds referred to in Schedule 1 of the Meat Safety Act, 2000 (Act No. 40 of 2000) that is intended for human consumption in South Africa;
- (viii) black and green tea, honeybush tea and rooibos tea;
- (ix) vinegar;
- (x) honey;
- (xi) single ingredient whole grain cereal kernels;
- (xii) single ingredient rice;
- (xiii) single ingredient raw oil seeds;
- (xiv) raw soya beans
- (xv) raw groundnuts without any added ingredient or additive
- (xvi) single ingredient dry legumes
- (xvii) milk and dairy cream;
- (xix) raw fresh tree nuts without any added additive or ingredient; and
- (xx) fresh or dried coconut flesh;

"speciality breads" means any bread which is not prepared exclusively with and containing at least 90% fortified wheat flour, excluding water;

"starch" means edible starch as listed in Guidelines 1 and exclude chemically modified starches;

"strict vegetarian diet" means a diet which excludes all ingredients and additives derived from animal origin and the expression "vegan diet" has the same meaning;

"substance" means a collective term for any chemical, microbiological, or physical component, nutrient, or food constituent present in or added to a foodstuff;

"sugar confectionery" means any foodstuff which is ready for consumption without further preparation and of which carbohydrate sweetening matter is a characteristic ingredient, and which

may contain non-nutritive sweetening agents and includes sweetened liquorice, chewing gum and meringues, but does not include any chocolate or flour confectionery, edible ice, table jellies or sugar;

"the Act" means the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972);

"total carbohydrates" means the sum of the mono-, di- oligo- and polysaccharides as indicated in Guideline 1;

"total sugar" means the sum of all intrinsic and added sugars;

"traceable/traceability/product tracing" means the ability to follow the movement of a food through specified stage(s) of production, processing and distribution;

"tree nuts" means almonds (*Prunus dulcis*, syn. *Prunis amygdalus* Batsch, *Amygdalus communis* L., *Amygdalus dulcis* Mill), brazil nuts (*Bertholletia excelsa*), cashew nuts (*Anacardium occidentale*), hazel nuts (*Corylus avellana*), macadamia nuts (*Macadamia ternifolia*), pecan nuts (*Carya illinoiensis*[*Wangenii*] K. Koch), pistachio nuts (*Pistacia vera*) and walnuts (*Juglans regia*);

"typical values" means the real, typical, representative, composite nutritional or microbiological values of a foodstuff which is sampled according to the relevant criteria stipulated in Guideline 5 and which is analysed in accordance with the methods described in these regulations, the Guidelines or Codex, and which has the required accreditation by the South African National Accreditation System (SANAS) or other recognised international accreditation authority which is part of the ILAC arrangement;

"vegetarian" means a diet which-

- (i) consists of ingredients of multi-cellular plant, fungal, algal and bacterial origin;
- (ii) may include honey, dairy foods produced without any slaughter by-products, and/or unfertilised eggs obtained from live animals; and
- (iii) excludes all animal flesh and products obtained from the slaughter of an animal, such as gelatine, animal fats, caviar and roe;

"uncommon allergen" means any food or non-food allergen not classified as a common allergen;

"Use by" (Best Consumed Before, Recommended Last Consumption Date, Expiry Date) means the date which signifies the end of the estimated period under the stated storage conditions, after which the product probably will not have the quality attributes normally expected by the consumers and after which date the food should not be regarded as marketable;

"unprocessed meat" means uncooked, uncured meat which has not been processed and which does not fall in the category of a processed meat or a raw-processed meat;

"whole grain" means grains from cereals, which, after milling (if milled), naturally contain all the components namely endosperm, bran, germ, and all the macronutrients, micronutrients and trace elements of the original unprocessed whole kernel.

GENERAL PROVISIONS

General

2. No person shall manufacture, import, sell or offer any pre-packaged foodstuff for sale, unless the foodstuff container, or the bulk stock from which it is taken is labelled in accordance with these regulations.
3. No person shall advertise a foodstuff in any manner, which contains any information, claim, reference or declaration not permitted on the label in accordance with these regulations.
4. Subject to regulation 54(3) a non-prepackaged foodstuff that is displayed for sale shall have the particulars with which it is required to be labelled in terms of these regulations appearing on display in its immediate proximity.
5. All information related to the requirements of these Regulations shall be kept on record by the manufacturer, importer, or seller and failure to produce the relevant documentation within 2 (two) working days upon request by an inspector, or employee of the Department shall constitute an offence.
6. No label or advertisement of any nature of a foodstuff shall refer to the Act, food-related food Regulations, the Department of Health, Provincial or Local Government, or official of the said Department, Provincial or Local Government.

Presentation

7. (1) Subject to the provisions of regulation 8, information required to appear on any label shall be -
 - (a) in English and where possible, at least one other official language of the Republic of South Africa;
 - (b) clearly visible, easily legible and indelible and the legibility thereof shall not be affected by pictorial or any other matter, printed or otherwise.- (2) The labels of pre-packaged foodstuffs shall be applied in such a manner that it can not be separated from the container at point-of sale.

Letter sizes

8. Unless otherwise stipulated by the Agricultural Products Standards Act, 1990 (Act No. 119 of 1990) and the National Regulator for Compulsory Specifications Act, 2008 (Act No. 5 of 2008), and -

(a) subject to these regulations, the name of the foodstuff shall appear on the main panel of the label in letters not less than 4 mm in height, unless a smaller size of lettering is permitted by these regulations; Provided that in the case of returnable soft drink bottles with embossed labels, the name may, in addition, be on the cap in letters not less than 1 mm in height for lower case vowels;

(b) (i) subject to these regulations the information required to appear on a label in terms of the Act shall be in letters not less than 1 mm in height for lower case vowels;

(ii) (aa) the letter sizes prescribed in paragraph (a) shall apply to packages of which the main panel exceeds 12 000 mm²; and

(bbi) in the case where the area of the main panel of the package does not exceed the area indicated in column I of the table below but exceeds the next smaller area listed in the column, the information on the package may be reflected in letters of which the height is not less than the proportion indicated in the corresponding line of column II of the height prescribed by regulations: Provided that the height to which the letters may be reduced shall be not less than 1 mm in height for lower case vowels;

I	II
Area in mm ²	Percentage (%) of prescribed height
12 000	85
8 000 to 11 999	70
5 000 to 7 999	50

(c) words which qualify the name of the foodstuff or which are an essential part of the description thereof, shall be reflected in the immediate proximity to the name in prominent, distinctive letters of the same size, font, colour, prominence and legibility not less than one-third of the letter size of the biggest letter of the name, except in the case of returnable soft drink bottles, the information on the cap, with the exception of the name, shall be in letters not less than 1 mm in height for lower case vowels; and

(d) the listing of ingredients and proportions of ingredients shall be in a letter type of uniform size, colour, font and prominence throughout and the first letter may be a capital letter.

Identification

9. The label of a pre-packaged foodstuff shall contain -

(a) on the main panel, the name of the particular foodstuff, provided that where the name is not a proper description of the foodstuff, the name shall be accompanied by an appropriate

description and where a name or names have been established for a food in a Codex Alimentarius Standard, at least one of these names shall be used;

- (b) the name and address of the manufacturer, importer or seller; Provided that in the case of imported foodstuffs, the manufacturer's name and address shall be included on the label;
- (c) instructions for use of a foodstuff, where it would be difficult to make appropriate use of such foodstuff without such instructions;
- (d) the list of ingredients required by regulations 16 to 29, where applicable;
- (e) special storage conditions, where applicable; and
- (f) the net contents of the container in the SI-units ("Système International units") in accordance with the requirements of the Trade Metrology Act, 1973 (Act No. 77 of 1973).

Country of origin

10. Unless otherwise required by regulations published in terms of the Agricultural Products Standards Act, 1990 (Act No. 119 of 1990) and the National Regulator for Compulsory Specifications Act, 2008 (Act No. 5 of 2008), the country of origin of a foodstuff shall be declared on the label as follows:

- (a) "Product of (name of country)" if all the main ingredients, processing and labour used to make the foodstuff are from one specific country;
- (b) "Produced in (name of country)", "Processed in (name of country)", "Manufactured in (name of country)", "Made in (name of country)" or similar words when a foodstuff is processed in a second country which changes its nature; or
- (c) the words "Packed in (name of country)" may be used in addition to the requirement of paragraph (a) or (b) above.

Batch Identification

11. A container of a foodstuff shall be clearly marked with a batch number in such a way that the specific batch is easily identifiable and traceable unless otherwise stipulated in terms of regulations published under the Agricultural Products Standards Act, 1990 (Act No. 119 of 1990) and the National Regulator for Compulsory Specifications Act, 2008 (Act No. 5 of 2008).

Date marking

- 12. (1) No person shall import, manufacture, sell, distribute or donate a foodstuff unless a date marking is clearly indicated on the label or container of such foodstuff, except those foodstuffs indicated in Annexure 4.
- (2) The date shall be preceded by appropriate words "best before" and/or "use by", and/or "sell by", depending on the nature of the product; Provided that abbreviations shall not be permitted, except "BB" for "best before", but the preceding words shall be written out in full.
- (3) The date marking may not be removed or altered by any person.

- (4) In cases where several items are included in an outer wrapper or sleeve, which during normal usage by the consumer will be discarded, the date shall appear on the packaging that will be retained by the consumer until consumption
- (5) The date shall be indicated in the order, "Day-Month-Year", when numbers only are used; Provided that where, in the case of imported products, another order than "Day-Month-Year" is used, the month is indicated in letters, either written out in full or abbreviated, and the year is written out in full.

Prohibited statements

13. The following information or declarations shall not be reflected on a label or advertisement of a foodstuff:

- (a) words, pictorial representations, marks, logos or descriptions which create an impression that such a foodstuff is supported, endorsed, complies with or has been manufactured in accordance with recommendations by-
 - (i) health practitioner, individually or through any professional or consumer advisory organisation consisting of one or more of the aforementioned health practitioners;
 - (ii) organisations, associations, foundations and other entities (excluding religious certifying organisations or any Fauna and Flora related certifying and endorsing bodies), unless approved by the Director-General and which can provide proof of the fact that they are involved in generic health promotion which is supported by evidence-based nutrition, and that the directions of the organisation, association or foundation do not contradict the requirements of these regulations in terms of nutrition claims and the criteria thereof;
- (b) an endorsement or testimonial of an individual in the form of a picture, written or verbal statement or in any other form, when the individual's endorsement or testimonial imply a nutrition claim;
- (c) an endorsement of a manufacturer or seller in the form of a logo, mark, symbol, written or verbal statement or any other manner of communication with regard the nutritional, or safety properties of the foodstuff brought to the attention of the public, unless it is valid according to the provisions of these regulations and appropriate substantiation can be provided to an inspector within 2 working days;
- (d) the words "health" or "healthy" or other words or symbols implying that the foodstuff in and of itself or a substance of the foodstuff has health-giving properties in any manner including the name or trade name , except in the case of the fortification logo for food vehicles as determined by regulations made under the Act and regulation 51(2);
- (e) the words "wholesome" or "nutritious" or any other words with a similar meaning in any manner including the name and trade name;
- (f) a claim that a foodstuff provides complete or balanced nutrition in any manner including the name and trade name;

(g) subject to the provisions of the Medicines and Related Substances Act, 1965 (Act No. 101 of 1965) as amended, the word "cure" or any other medicinal claim, including prophylactic and therapeutic claims;

Negative claims

14. (1) Subject to the conditions for nutrient content claims in Table 1, no claim, declaration or implication shall be made on the label of a foodstuff that such foodstuff –

(a) alone possesses a particular characteristic, property or substance when in fact similar foodstuffs in the same class or category also possess the same characteristic, property or substance; unless –

(i) the characteristic, property or substance is often found or commonly present in the referred-to class or category of foodstuffs; and

(ii) the claim, declaration or implication is worded in a generic manner as follows: "(generic or category name of foodstuff but no brand name) naturally contains (name of characteristic, property or substance)".

(b) is free from a particular characteristic, property or substance when in fact similar foodstuffs in the same class or category are also free from the same characteristic, property or substance; unless –

(i) the characteristic, property or substance is often or commonly absent in the referred-to class or category of foodstuffs;

(ii) the claim, declaration or implication is worded in a generic manner as follows: "A naturally (name of characteristic, property or substance) free food"; or "(generic or category name of food but no brand name) is a naturally (name of characteristic, property or substance) free food" so as not to reflect negatively on other similar foodstuffs in the same class or category.

(2) Notwithstanding the provisions of subregulation (1),-

(a) where an additive, which is permitted for a particular class or category of foodstuffs in terms of specific regulations under the Act, is absent from the particular brand name of the particular class or category of foodstuffs, the claim, declaration or implication, when used, shall be worded as follows: "(name of additive) free";

(b) where a claim or declaration about a particular additive, which is not permitted for a particular class or category of foodstuffs under specific regulations under the Act, is made for information purposes, the claim, or declaration shall be worded in a generic manner as follows: "A (name of additive) free (name of category or class of food) as is the case with all (name of category or class of food)"; or

(c) Where an additive, which is permitted for a particular class or category of foodstuffs under specific regulations under the Act, is not used in the foodstuff, but is naturally present in the ingredients of the foodstuff, the claim, declaration or implication, when used, shall be worded as follows: "no added (name of additive)".

(3) No declaration referred to in subregulations (1) en (2) shall be made in relation to packaged water.

Mandatory warning on certain foodstuffs

15. The label of a foodstuff packaged in a pressurised container shall contain the following statement in bold uppercase letters of not less than 3,0mm in height:

"WARNING – PRESSURISED – do not puncture or store above 50 °C".

SPECIAL PROVISIONS

Seasonal ingredients

16. Where, owing to the climatic or seasonal contingencies, it is not possible to comply with a list of ingredients as indicated on the label, the names of ingredients other than the main ingredient that might be present shall appear consecutively but not necessarily in descending order of mass or volume in the list of ingredients, preceded by the expression "and/or".

Order of list of ingredients

17. Ingredients of a blended, compounded or mixed foodstuff, including mixtures of herbs and spices sold as such and additives, shall be listed on any label in descending order of mass as present in the end product under the heading "Ingredients".

18. Subject to regulation 28, added water shall be declared in the list of ingredients in the appropriate order.

19. Where an ingoing concentrated or dehydrated ingredient is reconstituted or partially reconstituted for use in the manufacturing of a foodstuff, the ingredient shall be preceded by the appropriate descriptive words such as "reconstituted (name of ingredient) concentrate" or "reconstituted, dried (name of ingredient)" or whatever is applicable, in the list of ingredients.

20. Where a foodstuff consists of or contains mixed fruit, nuts or vegetables and no particular fruit, nut or vegetable predominates significantly with respect to mass, those ingredients may be listed in any order of mass if -

- (a) in the case of a foodstuff which consists entirely of such mixture, the heading of the list of ingredients includes or is accompanied by the words "in variable proportions" or other words indicating the nature of the order in which the ingredients are listed; and
- (b) in the case of a foodstuff, which contains such mixture, that part of the list where the names of the said ingredients appear is accompanied by the words "in variable proportions" or other words indicating the nature of the order in which those ingredients are listed.

21. The following ingredients of a foodstuff, may be shown in any order at the end of the list of ingredients:

- (a) Herbs or spices not exceeding 2% by mass either singly or in combination
- (b) vitamins; and
- (c) minerals, subject to regulations 52(6 and 7).

Naming of Ingredients

22. The name used for an ingredient in a foodstuff in a list of ingredients on any label shall -

- (a) be the name used for such ingredient when independently sold as a foodstuff; and
- (b) in the case of a microbiological culture, indicated according to its purpose, such as butter culture or cheese culture or yoghurt culture or lactic acid producing bacteria culture, or whatever the case may be.

23. Subject to the provisions of regulations 36 to 42, any additive which is added to or used in a foodstuff to perform the function of one of the categories of ingredients listed in Annexure 1, shall be indicated in the list of ingredients and may be indicated by the name of the category and if an additive is added to or used in a foodstuff to serve more than one such function, it shall be indicated by the name of the category that represents the principal function performed in that foodstuff, provided that flavourings shall be indicated as "flavouring" only and shall not be qualified further by either the word natural, synthetic, artificial or nature-identical or any other similar wordings.

24. Pectin-containing foodstuffs such as jelly and fruit jelly containing less than 0,6% added pectin or pectinaceous material and jams containing less than 0,3% of added pectin are exempted from the requirement to declare the presence of thickeners in the list of ingredients provided no other thickeners than pectin were used in the product.

25. Names such as "salt" or "sodium chloride", "vinegar" or "acetic acid", "brine", or "syrup" may be used in the list of ingredients.

Quantitative Ingredient Declarations (QUID)

26. (1) Where the labelling places special emphasis on the presence of one or more valuable or characterising ingredients, or where the description has the same effect, the ingoing percentage of this ingredient at the time of manufacture, shall be declared -

- (a) in accordance with the Guideline 3; and
- (b) as the case may be, in parenthesis-
 - (i) in close proximity to the words, illustrations or graphics emphasising a particular ingredient or;
 - (ii) directly after the name or descriptor of the foodstuff; or
 - (iii) after each characterising, emphasised ingredient listed in the list of ingredients.

(2) Notwithstanding the requirements of regulation 26(1)(b), the Agricultural Products Standards Act, 1990 (Act No. 119 of 1990) and subject to Regulations 17 and 28(c), raw-processed meat products shall indicate the quantitative ingredient declaration as a percentage for the meat and water content on the main panel in bold capital letters at least 3 mm in height.

Compound ingredients

27. Subject to regulations 42 to 46, where a compound ingredient, including "milk solids" is used in a foodstuff, the names of the ingoing ingredients, additives and components of the compound ingredient shall be listed in parenthesis in descending order after the name of the compound ingredient in the list of ingredients.

Added Water

28. Subject to regulation 18, water that is added as an ingredient of a foodstuff shall be declared in the list of ingredients of such foodstuff unless-

- (a) it is used in the manufacturing of the foodstuff solely for the purpose of wetting a dry additive or ingredient; or
- (b) it is part of brine or syrup and declared as "brine" or "syrup" in the list of ingredients; and
- (c) the water, which is added, does not exceed 5% of the finished product, excluding raw-processed meats.

Fats and oils

29. (1) In relation to fats and oils (single or in combination) which have been used in foodstuffs, and additional to the requirements of Regulations 16 and 27 –

- (a) the class names of ingoing fats and oils shall be indicated in the list of ingredients as "vegetable", "animal", "fish" or "marine"; provided not only the class names are specified, but each class name is further qualified by an indication of all of its ingoing type(s) of fats and oils, in parenthesis after the class name;
- (b) in the case of vegetable fats and oils, the particular part of the plant from which the fat or oil is derived, shall be specified; and
- (c) such fats and oils shall be qualified by the term "hydrogenated" when applicable.

(2) No oil or oil blend from plant origin shall claim "cold-pressed", "mechanically pressed" or any other words with a similar meaning unless it complies with the requirements as per definition of "cold pressed" in these regulations.

Bulk stock

30. (1) Where a foodstuff is sold from bulk stock, such bulk stock container shall be labelled in accordance with all the labelling requirements for individually packed foodstuffs, and the lettering

shall be of such a size and so displayed that it is easily legible, unless the contents of the bulk container are individually packed and labelled.

(2) In cases where a foodstuff which is sold in bulk other than by retail and which is accompanied by relevant trade documents reflecting all particulars required by these regulations to appear on the label of a pre-packed foodstuff; those foodstuffs need not be labelled with a list of ingredients.

Small packages

31. The packaging of a pre-packed foodstuff that has a total exterior area of 2000mm² or less, including single once-off use 10g or less sized packages of herbs and spices, are exempted from the requirements of labelling, except for the declaration of the name, the address of the manufacturer, an appropriate date, the declaration of common allergens, if applicable and the declaration according to Regulation 49 that the product has undergone irradiation.

Storage instructions

32. (1) Subject to the requirements in Regulation 8, words that indicate the appropriate storage instruction before and after opening, shall appear in bold font, upper-case letters not less than 3,0 mm in height on the label.
(2) The manufacturer shall determine the appropriate storage instruction relevant to the nature of the foodstuff, to ensure that any specific quality attributes for which tacit or express claims have been made, are retained and preserved.

Food vending machines

33. The front of a food vending machine from which any foodstuff is sold shall have a notice indicating the name of the foodstuff, except where such name appears on the label of the foodstuff in such a manner as to be easily visible and legible to a prospective purchaser from the outside of the machine.

Pictorial representation

34. The pictorial representation on the label or any advertisement of a foodstuff may not be presented in a manner that is false, misleading or deceptive or is likely to create an erroneous impression regarding the contents of the container or its character, origin, composition, quality, nutritive value, nature or other properties in any respect.

Labelling of pre-packed food additives

35. The label of any pre-packed food additive or blend of food additives shall -
(a) bear the words "for use in foodstuff" or "for use in food" or "food additive" or "blend of food additives";
(b) in the case of sulphur dioxide compounds, state the maximum and minimum percentage of sulphur dioxide the contents will yield;

- (c) state its common chemical name where applicable;
- (d) in the case of a food colourant or a blend of food colourants, bear the words "food colourant" or "food colouring" or "food colour" and the common chemical name or names as well as the Colour Index Number(s) or INS (International Numbering System) number;
- (e) in the case of food additives with a shelf-life not exceeding 18 months, indicate the date of maximum durability using such words as "Use before X", where "X" is the latest recommended date for use; and
- (f) when available, indicate the INS number.

Indication of food additives

- 36. (1) All additives shall be indicated in the list of ingredients.
(2) Subject to regulations 37 to 40 additives may be indicated by their category names as listed in Annexure 1.
(3) Subject to Regulation 8(3) and regulations published in terms of the Agricultural Products Standards Act, 1990 (Act No. 119 of 1990), where a foodstuff contains a flavouring of an ingredient, but not the real ingredient itself, the words "flavouring" or "flavoured" shall accompany the name or the descriptor of the product to clearly indicate that only a flavouring was used and not the real ingredient itself.
- 37. No person shall sell any foodstuff containing the colourant Tartrazine, also known as E 102 or Yellow No. 5, unless the word "Tartrazine", appears in the list of ingredients.
- 38. (1) The presence of any preservative shall be indicated on any label by the common chemical name of the preservative, preceded by the word "preservative" and followed by the listed preservatives in parenthesis or, in the case of sodium or potassium nitrite and sodium or potassium nitrate used in shelf stable cured meat products, preceded by the words "curing agent" and followed by the listed curing agents in parenthesis.
(2) When the preservative sulphur dioxide or related compounds such as sodium sulphite, sodium hydrogen, sulphite (sodium bisulphite), sodium metabisulphite, potassium metabisulphite, calcium sulphite, calcium hydrogen sulphite or calcium bisulphite, is used at a level of less than 10mg per kilogram foodstuff as packed or ready to eat, the preservative sulphur dioxide or related compounds needs not be declared.
- 39. An anti-oxidant as an additive shall be indicated by the common chemical name or abbreviation as appropriate in the list of ingredients.
- 40. The addition of monosodium glutamate (MSG) shall be indicated in the list of ingredients as monosodium glutamate or the abbreviation MSG followed by the word "flavour enhancer".

41. With the exception of preservatives, anti-oxidants, and the colourant Tartrazine, it shall not be necessary to refer in the list of ingredients to any food additive that is present in the foodstuff solely because it was a constituent of an ingredient of such foodstuff: Provided that the food additive does not perform the same technological function in the final foodstuff to which it was added, as it had in the original foodstuff of which it was a constituent.

42. Notwithstanding the requirements of regulations 36 to 41, any additive or carrier for an additive, which is derived from or contaminated with a common allergen, shall indicate the origin of the common allergen in parenthesis after the name of the additive in the manner [name of additive (name of a common allergen)].

Allergens

43. Where a product or its packaging material contains any common allergen, its presence shall be indicated, as the case may be:

- (1) (a) in parenthesis after the name of such ingredient in the list of ingredients, if it is not self evident from the name of the ingredient; and/or
(b) in close proximity to the ingredient list in a list or block with the words "Contains: (allergen(s))".
- (2) in the case of significant cereals, the name of the specific significant cereal species shall be specified in the name of the ingredient in the list of ingredients with the word "gluten" indicated in parenthesis.

Uncommon allergens

44. (1) The presence of uncommon allergens in or on the foodstuff or its packaging material has to be disclosed by manufacturers upon request by a consumer, inspector or the Department based on the information contained in the Supplier Ingredient Information File provided in Guideline 6 which shall be kept on record.

(2) The presence of goat's milk in a foodstuff shall be labelled in the same manner as for common allergens as indicated in regulation 43.

Allergen cross contamination

45. If there is a risk for cross-contamination of a common allergen in a food processing facility:

- (a) due diligence shall be exercised to prevent the occurrence of such contamination and an allergen control policy (ACP) shall be implemented in accordance with the guidelines; and
- (b) in the case where precautionary labelling is utilised, this shall not be utilised to circumvent the implementation of GMPs and an effective allergen control policy (ACP); and
- (c) In the case where precautionary labelling is utilised, the risk, the manner of assessing the risk, and the steps taken to avoid the risk of allergen cross-contamination, shall be documented.

46. Allergen-related claims**(1) Gluten-free and naturally gluten-free**

(a) The claim "gluten-free" shall only be permitted on a foodstuff if the foodstuff does not contain any of the following:

- (i) an ingredient that is any species of the significant cereals;
- (ii) an ingredient that is derived from any of the aforementioned significant cereals and that has not been processed to remove gluten;
- (iii) an ingredient that is derived from any of the aforementioned significant cereals which has been processed to remove gluten so that the use of that ingredient results in the presence of more than 20 mg/kg (ppm) gluten in the end product; or
- (iv) More than 20 mg/kg gluten, where the level of gluten is determined by the R5 Mendez Enzyme-Linked Immunosorbent Assay (ELISA) for gluten (as described in the Guidelines), or other Codex recommended methods.

(b) A cereal which, by its nature, is suitable for use as part of a gluten-free diet, shall not be designated "special dietary", "special dietetic" or any other equivalent term, but may bear a statement on the label that "this cereal product is by its nature gluten-free" provided that it complies with Regulation 47(1)(a) and such a statement does not mislead the consumer.

(2) Hypoallergenic, non-allergenic or allergen-free claims

No claim shall be made that a foodstuff –

- (a) neither a single ingredient foodstuff nor a compound foodstuff, is "hypoallergenic" or "non-allergenic" or similar wording, unless the foodstuff is modified by chemical or genetic means so as to reduce the quantity of endogenous allergens in such a way that it is not possible to detect the presence of any possible allergen with testing suitable for the specific allergen; or
- (b) is free from any common or uncommon allergen or similar wording, unless the foodstuff has been tested to confirm the absence of the particular allergen(s), using suitable testing for the specific allergen(s).

Misleading descriptions

47. (1) Any word, statement, phrase, logo or pictorial representation which implies a message of being healthy or healthier or additive-free or veterinary medicine-free or which indicates the more humane treatment/rearing of food animals, such as, but not limited to, "grain fed", "grassfed", "Karoo lamb", "natural lamb", "country reared", "free range", "pure", "organic", which are linked to specific protocols which are registered with the Department of Agriculture or regulations in terms of the Agricultural Products Standards Act, 1990 (Act 119 of 1990) or National Regulator for Compulsory Specifications Act, 2008 (Act 5 of 2008), will be permitted on the prepackaged labelling and advertising of these products.

(2) In the case of foodstuffs that are not regulated in terms of the Agricultural Products Standards Act, 1990 (Act 119 of 1990) or National Regulator for Compulsory Specifications Act, 2008 (Act 5 of 2008), statements to the effect of being "fresh", "natural", "nature's", "pure", "traditional", "original", "authentic", "real", "genuine", "home made", "farmhouse", "hand-made", "selected",

"premium", "finest", "quality", or "best", or any other words, statements, phrases, logos or pictorial representations which convey or imply similar concepts, shall be permitted if compliant with the criteria stipulated in Guideline 8.

(3) In the case of fish and other marine foodstuffs that are regulated in terms of the National Regulator for Compulsory Specifications Act, 2008 (Act 5 of 2008), the statement "wild" shall not be permitted unless it is qualified as "wild caught".

(4) Food products that were frozen and then thawed for subsequent sale-

(a) shall not be labelled "fresh"; and

(b) shall indicate the words "**PREVIOUSLY FROZEN**"-

(i) on the label of pre-packaged foodstuffs in bold upper-case letters not less than 3 mm in height; or

(ii) on a poster placed in close vicinity of where the foodstuff is offered for sale, in clear view of and easily legible to the consumer, in black, bold letters of which the size is suitable for easy legibility on a poster, where such foodstuffs are not pre-packaged but exhibited for sale in bulk.

Vegetarian claims

48. (1) Claims that a foodstuff is suitable for vegetarians shall specify the category of vegetarian by adding one or a combination of the following prefixes to the word "vegetarian":

(a) "Lacto (milk)" – means milk and milk products are included but products in which animal rennet is used during preparation are excluded.

(b) "Ovo (egg)" – means unfertilised eggs (preferably free-range) and egg products are included.

(c) "Honey" – means honey is included.

(d) "Strict vegetarian" or "vegan" means ingredients of multicellular plant, fungal, algal and bacterial origin are included but all ingredients and additives derived from animal origin are excluded.

(2) When a foodstuff is manufactured for the "strict vegetarian" or "vegan" market and a claim in respect of "strict vegetarian" or "vegan" is made on the label and it is not possible to conclude from the name of the ingredient or additive that they are derived from non-vegetarian origin, any additive (refer to Annexure 1) or ingredient (refer to Guideline 9) derived from non-vegetarian origin which is added to the foodstuff shall be declared as "non-vegetarian origin" or in words that specify the source in parenthesis after the name of the additive or ingredient.

Irradiation

49. (1) The label of a foodstuff which has been treated with ionizing radiation shall carry a written statement indicating the treatment in close proximity to the name of the food.

(2) The use of the international recognised food irradiation symbol as illustrated by the Codex General Standard for the Labelling of Prepacked Foods, is optional, but when it is used, it shall be in close proximity to the name of the food.

- (3) When an irradiated foodstuff is used as an ingredient in another foodstuff, this shall be so declared in the list of ingredients.
- (4) When a single ingredient foodstuff is prepared from a raw material which has been irradiated, the label of the foodstuff shall contain a statement indicating the treatment.

NUTRITIONAL INFORMATION

50. (1) Nutritional information when required by these Regulations or when presented voluntarily on a label, shall always contain the following information in the order as per generic example in point 1 of Annexure 2:
- (a) The heading "Typical nutritional information";
 - (b) an indication of the mass or volume of a single serving; and
 - (c) the minimum, mandatory nutritional information as per format described in point 1 of Annexure 2, expressed per single serving as well as per 100g for solid foodstuffs or 100ml for liquid foodstuffs unless otherwise indicated in terms of these regulations.
- (2) Nutritional information shall always be presented in the tabular format as per point 1 of Annexure 2 unless otherwise indicated in terms of these regulations.
- (3) The appropriate unit of measurement shall appear behind the nutrient or energy value: Provided that –
- (a) the energy content of the foodstuff shall always be declared in "kilojoules" or "kJ";
 - (b) the energy value shall be calculated using the conversion factors in point 2 of Annexure 2;
 - (c) the amount of each nutrient shall be declared by mass; and
 - (d) the units of measurement as indicated in both Annexures 2 and 3 shall be used.
- (4) The following information, when applicable, shall be provided beneath the table as a footer:
- (a) The source of the data in the case where no claim was made but nutritional information was provided voluntarily by the manufacturer as indicated by subregulation 50(13).
 - (b) In the case where a foodstuff is packed in a liquid medium and nutritional information is provided, a statement where relevant, to indicate whether the nutritional information applies to the drained weight or to the net contents of the container.
 - (c) A statement to the effect that the nutritional information refers to the ready-to-eat product or the product as packed, whatever is appropriate.
 - (d) An indication of the method of analysis used to determine dietary fiber.

Transferring nutritional information from analysis reports to nutritional information table

(5) When nutrient values, obtained as a result of analysis, are prepared for the nutritional information table for labelling purposes, the nutrient value declared in the table with nutritional information, shall be rounded off appropriately as indicated in Annexure 6.

Optional information for nutritional information table

(6) Protein, vitamins and minerals for which an NRV value exist, may be expressed as a percentage of the NRV per single serving in an additional column to the right of the mandatory format in point 1 of Annexure 2.

Verification of qualifying criteria

(7) For the purposes of verifying the validity of any nutrient content claim against the qualifying criteria in Table 1, Parts A and B, "Conditions for nutrient Content Claims", the standard Nutrient Reference Value (NRV) of individuals 4 years and older as indicated in Annexure 3 shall apply.

Single serving sizes

(8) (a) An indication of the mass or volume of a single serving shall be determined by the manufacturer and shall be an appropriate serving size for a single serving which would not encourage consumers to consume "supersize" servings which might result in an undesirable increase of their total energy intake that could contribute to unhealthy weight gain.

(b) The manufacturer shall produce appropriate, scientific, evidence-based documentation justifying the serving size that was chosen and shall be able to provide such justification to an inspector upon request.

Formulation changes

(9) When the ingredients, excluding additives, of a foodstuff are altered in any way, the affected product shall be re-analysed for its nutritional content for labeling purposes and re-labelled.

Special characteristics or properties

(10) (a) No claim shall be made on the label of a foodstuff that the foodstuff has acquired nutritive value from nutrients or substances added for technical or sensory reasons.

(b) Subject to regulation 13(g), a claim for anti-oxidants as nutrients shall be subjected to pre-market approval and registration by the South African Health Products Regulatory Authority (SAHPRA) for efficacious daily and single serving levels.

Claims, which depend on another foodstuff

(11) A claim regarding the nutrient and/or energy content of a foodstuff shall not refer to any foodstuff not included in the package: Provided that in the case of a foodstuff which is an adjunct to the foodstuff in the package but is not itself in the package, such claims may be made, provided that it is clearly indicated that such claim does not refer to the foodstuff in the package and all nutritional information shall be given in respect of the foodstuff actually in the package.

Mandatory nutritional information declaration requirements when a claim is made

(12) Where a nutrition claim is made-

- (a) the nutritional information as required by these regulations shall be the real, typical values as determined by a reputable laboratory through chemical or microbiological analysis in accordance with the methods recommended in these regulations, Guidelines or Codex, and where no specific methods are recommended, a method which has been accredited by SANAS or ILAC;
- (b) the nutritional information shall –
- (i) be the minimum, mandatory, nutritional information as per point 1 of Annexure 2; plus
 - (ii) include the appropriate nutritional information of the nutrient(s) which is/are the subject of the claim, indicated after the minimum, mandatory nutritional information as per point 1 of Annexure 2: Provided the nutrient(s) is/are not already listed as part of the minimum, mandatory nutritional information format;
 - (iii) in accordance with the requirements and procedures of Guideline 5, –
 - (aa) be representative of the product as typically produced;
 - (bb) be the result of analysis done on a composite sample, made up of an appropriate number of samples, gathered over a suitable period of time and from a reasonable number of batches, by a reputable laboratory, to provide a true representation of the product;
 - (cc) be based on a laboratory analysis report compiled by an reputable laboratory;
 - (dd) be verified at least once every three (3) years by analysis and kept on record, and
 - (ee) be analysed in accordance with the methods stipulated in these regulations or where no method is stipulated, by methods approved and recommended by Codex; and.
- (c) the manufacturer shall –
- (i) compile a report on the details of how the sampling was conducted based on the Guideline 5;
 - (ii) keep the report referred to in paragraph (a) on record, and provide copies of the report to the importer and/or distributor; and
 - (iii) when presenting the samples to a reputable laboratory for analysis, inform the laboratory that the analysis is for labelling purposes and that the laboratory report must include the information requested in point 3 of the Guideline 5.

General nutritional information when no claim is made

(13) Where voluntary nutritional information is provided on the label but no nutrition claim is made-

(a) (i) in the case of single ingredient agricultural commodities, the nutritional information from the latest edition of the National Food Composition Tables by the South African Medical Research Council (MRC) may be used as the source of information: Provided that in cases where no suitable information is available from the above-mentioned Food Composition Tables, other recognised Food Composition Tables, in-house analytical data, calculation based on the analytical values of individual ingredients as recorded in the Supplier Ingredient Information Files per Guideline 7 or subject to the requirements of Guideline 5, analysis by a reputable laboratory may be used; and

(ii) in the case of foodstuffs other than single ingredient agricultural commodities, in-house analytical data, analysis by a reputable laboratory or calculation based on the analytical values of individual ingredients as recorded in the Supplier Ingredient Information Files per Guideline 7, may be used.

(b) an indication of the source of the information shall be indicated as a footnote under the table with nutritional information;

(c) the minimum, mandatory nutritional information shall be given in the tabular format as per point 1 of Annexure 2, except in cases where the size of the label is restricted by the physical size of the product and less than 900 mm² remains after the minimum requirements in terms of these regulations have been met, the nutritional information may be indicated in a linear format; and

(d) the label may, in addition to the minimum, mandatory nutritional information as per point 1 of Annexure 2, contain any other nutritional information of the manufacturer's choice per single serving and per 100 g/ml.

CLAIMS**General**

51. (1) No claim not permitted according to these regulations shall be allowed to appear on foodstuff labels or any advertisement thereof.

(2) The label of the food vehicle, in respect of which a claim is made that a food vehicle is fortified as required by regulations relating to the fortification of foodstuffs under the Act, shall bear the format for the prescribed nutritional information declaration as described in point 1 of Annexure 2, expressed per daily serving and per 100g, as well as nutritional information relevant to the fortification specifications: Provided that in the case of dry, uncooked wheat flour and dry, uncooked maize meal as purchased, the daily serving shall be regarded as 100g.

(3) No nutrition or energy claim or any other claim with a nutrition related message shall be permitted for packaged water.

Nutrient content claims

52. (1) No claim that describes the level of a nutrient contained in a foodstuff shall be made on a label or in an advertisement of a foodstuff, unless it complies with conditions set out in Table 1 (PARTS A and B).
- (2) When a nutrient content claim that is listed in Table 1 is made, the conditions specified in Table 1 for that claim shall apply.
- (3) No nutrient content claim shall be worded in any way different from the prescribed wording as specified in Table 1, namely "low", "free or virtually free", "source", "high" or "very high".
- (4) No person shall use words such as "rich in" or "excellent source" or "good source" or "enriched" or "enriched with (name of nutrient)" or "with added (name of nutrient(s))" or "contains (name of nutrient(s))" or any similar wording in relation to the nutrients mentioned in Table 1 as a substitute for the prescribed wording options for claims in Table 1.
- (5) (a) No person shall use words such as x% fat free or any other nutrient, referred to in component A of Table 1, free, where x referred to any percentage or to any similar wording as a substitute for the prescribed wording options in Table 1A; and
- (b) Subject to subregulation 7 below, no person shall use the word "trace" to indicate the near absence of a nutrient in the nutritional information table, as a result of limitations in terms of analytical methodology, but may instead indicate the uncertainty about a precise value as "< (quote the lowest value on the calibration curve)".
- (6) In the case where a mineral is added to a foodstuff, the name of the compound from which the elemental mineral was derived shall be listed in the list of ingredients and name of the elemental mineral only shall be mentioned in the appropriate table with nutritional information.
- (7) Vitamins and minerals which are present either naturally or added, in amounts of less than 5% of the NRV for individuals of 4 years and older as referred to in Annexure 3 per single serving, shall not be declared in the nutritional information table, except in the case of food vehicles and packaged water; Provided where vitamins and minerals are present in amounts between 5 and 15% of the NRVs they may be listed in the nutritional information table but no claim for any of them shall be allowed.

Summary

NRV for vitamins and minerals	May a claim be made?	May it be listed in the nutritional information table?
0 - <5%	No	No
5% - <15%	No	Yes
15% - < 30%	Yes – "source of"	Yes
30% or more	Yes – "high in"	Yes
60% or more	Yes – "very high in"	Yes

(8) Where two or more conditions for a nutrient content claim are required in Table 1 (Parts A and B) the foodstuff shall meet all the conditions in order to qualify for the claim.

(9) For the purposes of the conditions for nutrient content claims, foods such as soups (excluding, consummés and bouillons), reconstituted canned soups and reconstituted soup powders, custard, sauces (excluding marinades), chutney, yoghurt and thick smoothie type beverages, shall be considered solids.

(10) (a) Where a nutrient content claim ("source of" or "high in"), is made for dietary fiber content the analytical values shall be indicated in the table with nutritional information as indicated in Annexure 2 and the method of analysis used to measure the dietary fiber content shall be indicated beneath the table or in parenthesis after the word dietary fiber if label space permits.

(b) Where a nutrient content claim ("source of" or "high in"), is made for dietary fiber the applicable criteria in Table 1B that corresponds with the method of analysis used to measure dietary fiber, shall be used.

(c) No nutrient content claim ("source of" or "high in"), for novel fibres shall be permitted.

(11) No claim shall be made on the label of a foodstuff regarding the protein content of that foodstuff, unless the following requirements are complied with:

(a) The conditions, as applicable, specified in Table 1, Part B;

(b) the foodstuff provides protein quality of which the analysed amino acids of the foodstuff, shall contain at least 100% of each of the amino acids as per the reference amino acids pattern listed in Annexure 5; and

(c) the source(s) of protein is/are clearly indicated in the list of ingredients.

(12) In addition to the conditions of Table 1(Parts A and B), where a nutrient content claim is made-

(a) regarding the amount of total fat or the amount and/or type of any fatty acid component or cholesterol, the real analytical values of all the following fatty acid components and cholesterol shall be indicated in the table with nutritional information, immediately after the declaration of total fat:

Total fat: -	...g
--------------	------

of which	saturated	...g
----------	-----------	------

	polyunsaturated	...g
--	-----------------	------

	monounsaturated	...g
--	-----------------	------

Cholesterol	...mg
-------------	-------

(b) for omega-3 fatty acids, the particular omega-3 fatty acid(s) shall be-

(i) specified, and

(ii) the real analytical values of all the following fatty acid components shall be indicated in the table with nutritional information, immediately after the declaration of total fat:

Total fat	...g
-----------	------

of which	saturated fatty acids	...g
	polyunsaturated fatty acids	...g
	of which omega-3 fatty acids	...mg
	of which ALA	mg
	and/or EPA	...mg
	and/or DHA	...mg
	and/or DPA	mg
	monounsaturated	...g
	Cholesterol	... mg

(13) The claim "no sugar added" or "no added sugar" or other words with a similar meaning shall not be made on the label of a foodstuff that contains added sugars defined by these regulations.

(14) In the case of minced meat and processed meat products the conditions for the following claims as an indication of fat content are as follows:

Lean, trim or any similar wording $\leq 10\%$ of total fat as analysed

Extra lean, extra trim or any similar $\leq 5\%$ of total fat as analysed
wording

(15) Subject to the requirements, where applicable, of regulations 51 and 53(1 to 14), the following conditions for nutrient content claims shall be applicable:

TABLE 1: CONDITIONS FOR NUTRIENT CONTENT CLAIMS

COMPONENT	CLAIM	CONDITIONS NOT MORE THAN
A		
Energy	Low	170kJ per 100g (solids*) 80kJ per 100ml (liquids*)
	Virtually free or free from	17kJ per 100ml (liquids*)
Total fat	Low	3 g per 100g (solids*) 1.5g per 100 ml (liquids*)
	Virtually free or free from	0.5g per 100g/ml
Saturated fat	Low	1,5g per 100g (solids*) 0,75g per 100ml (liquids*) and not more than 10% of energy
	Virtually free or free	0,1g per 100g (solids*) 0,1g per 100ml (liquids*)
Cholesterol	Low	20mg per 100g (solids*) 10mg per 100ml (liquids*)
	Virtually free or free	5mg per 100g (solids*) 5mg per 100ml (liquids*)
		and for both claims, low and free of, less than: 1.5g saturated fat and trans fat combined per 100g (solids) or 0,75g saturated fat per 100 ml (liquids) and 10% ** of energy from saturated fat
Mono – and disaccharides	Virtually free or free	0.5g per 100g/ml
Sodium	Low	120mg Na per 100g (equals 305mg NaCl)
	Very low	40mg Na per 100g (equals 102mg NaCl)
	Virtually free or free	5mg Na per 100g (equals 13mg NaCl)
Alcohol	Non-alcoholic	0.5% by volume
	Virtually free or free	0.05% by volume

* refers to end product

** percentage expressed per total energy of end product

TABLE 1: CONDITIONS FOR NUTRIENT CONTENT CLAIMS (continued)

COMPONENT B	CLAIM	CONDITIONS NOT LESS THAN
Energy	Source of	80kJ per 100ml
	High in	950kJ per 100g or 250kJ per 100ml
Carbohydrate	High in	13g per 100g or 6.5g per 100ml
1. Dietary Fibre (as measured by the latest update of the Englyst method as stipulated in the table in Guideline 1)	Source of	2.4 g per 100g (solids)
	High in	4.8 g per 100g (solids)
2. Dietary Fibre (as measured by the latest update of the specific general AOAC method used which are listed in the table in Guideline 1)	Source of	3 g per 100g (solids)
	High in	6g per 100g (solids)
Protein	Source of	5g per 100g (solids*) 2.5g per 100ml (liquids*) and 2.5g per 418kJ
	High in	10g per 100g (solids*) 5g per 100ml (liquids*) and 5g per 418kJ
Polyunsaturated fatty acids (PUFA's)	Source of	$\geq 40\%$ ****PUFA's and $\leq 20\%$ **** Saturated fatty acids and < 1 g Trans fatty acids
	High in	$\geq 60\%$ ****PUFA's and $\leq 20\%$ **** Saturated fatty acids and < 1 g Trans fatty acids
Monounsaturated fatty acids (MUFA's)	Source of	$\geq 35\%$ **** MUFA's and $\leq 20\%$ **** Saturated fatty acids and < 1 g Trans fatty acids
	High in	$\geq 60\%$ **** MUFA's and $\leq 20\%$ **** Saturated fatty acids and < 1 g Trans fatty acids

* refers to end product

**** of total energy from fat

TABLE 1: CONDITIONS FOR NUTRIENT CONTENT CLAIMS (continued)

COMPONENT B	CLAIM	CONDITIONS NOT LESS THAN
Omega-3 fatty acids	Source of	75 mg per single serving
	High in	150 mg per single serving
	Very high in	300 mg per single serving
Vitamins and minerals excluding potassium# and sodium	Source of	15% of NRV** per serving
	High in	30% of NRV** per serving
	Very high in	60% of NRV** per serving
Carotenoids:		
Betacarotene	Source of	0.5 mg per 100g
	High in	2 mg per 100g
Lycopene	Source of	0.5 mg-per 100g**
	High in	2 mg per 100g***
Lutein	Source of	0.5mg per 100g
	High in	2 mg per 100g
Zeaxanthin	Source of	0.1mg-per 100g
	High in	0.5mg-per 100g

* refers to end product

** NRV's for individuals older than 4 years

*** Wet weight

The claims ("source of" and "high in"), shall only be permitted for potassium *naturally* present in foodstuffs.

Comparative claims

53. (1) No claim which compares the total fat, saturated fat, cholesterol, sugar, sodium or salt, energy value or alcohol level of two or more similar foodstuffs by using one of the following words or a similar word "reduced", "less than", "fewer", "light", "lite", shall be made on the label or in an advertisement of a foodstuff, unless the following conditions are complied with:

- (a) the foodstuffs being compared are different versions of the same or similar foodstuffs;
 - (b) the foodstuffs being compared are clearly labelled as follows:
 - (i) a statement is given of the amount of difference in the energy value or relevant nutrient, or alcohol, expressed as a percentage;
 - (ii) the identity of the foodstuff(s) to which the foodstuff is being compared, appears in close proximity to the comparative claim.
 - (c) the comparison is based on a relative difference of at least 25% in the energy value or nutrient or alcohol content of an equivalent mass or volume (Refer to Guideline 4 for examples of how the percentage of difference can be calculated);
 - (d) the foodstuff is labelled with the prescribed nutritional information declaration referred to in point 1 of Annexure 2, as well as nutritional information relevant to the comparative claim in terms of the specific nutrient(s), energy or alcohol content of both foods;
 - (e) the following information shall be stated in the claim:
 - (i) the specific nutrient(s) mentioned in subregulation 1 above and/or energy and/or alcohol content, whichever relate(s) to the comparison;
 - (ii) a full description of the two foodstuffs that are being compared (e.g. wholegrain provita versus whole wheat bread); and
 - (iii) the exact amounts of each of the two foodstuffs that are being compared (e.g. 3 provitas versus 1 slice brown bread).
- (2) Comparative claims shall not be allowed for foodstuffs for which compositional standards exist under the Agricultural Products Standards Act, 1990 (Act No.119 of 1990) and the National Regulator for Compulsory Specifications Act, 2008 (Act No.5 of 2008), unless specific provision is made in these standards to accommodate comparative claims.
- (3) Foodstuffs for which a class or category name exists under the Agricultural Products Standards Act, 1990 (Act No.119 of 1990) and the National Regulator for Compulsory Specifications Act, 2008 (Act No. 5 of 2008), in which words that could indicate a comparative or nutrient content claim and which are listed in the Guideline shall not be regarded as a comparative or a nutrient content claim.
- (4) Comparative claims such as "more than", "increased" or other similar wordings are prohibited on physiologically beneficial nutrients such as vitamins, minerals, bioflavonoids, carotenoids or other beneficial food constituents.

EXEMPTIONS

54. (1) The following ingredients of a foodstuff need not be named in the list of ingredients:
- (a) Subject to regulations 19 and 29, constituents of an ingredient, which have become temporarily separated during the manufacturing process and are later re-introduced in their original proportions;
 - (b) any substance other than water which is used as a solvent or carrier for a food additive or nutrient and which is used in an amount that is consistent with good manufacturing practice; Provided that the solvent or the carrier shall not be nor contain traces of a common allergen specified in these regulations;
 - (c) water or other volatile ingredients that evaporated in the course of manufacture;
- (2) The following foodstuffs need not be labelled with a list of ingredients:
- (a) vinegars which are derived by means of natural fermentation exclusively from a single basic product and to which no other ingredient has been added; or
 - (b) a foodstuff which consists of a single ingredient and the name of which clearly identifies the product.
- (3) The following foodstuffs are, unless otherwise provided in these regulations, exempted from the requirements regarding labelling except when a nutrition claim is made in which case the mandatory nutritional information referred to in subregulation 51(12) above shall appear on the label:
- (a) Hens' eggs and ostrich eggs except for a date on which the eggs were packed;
 - (b) fresh, unprocessed vegetables which have not been mixed;
 - (c) fresh, unprocessed fruit which have not been mixed;
 - (d) wheat products, which are not pre-packed (naked bread) except for information on the list of ingredients, including allergens, which must be available at the point of sale upon request;
 - (e) any drink referred to in the Liquor Products Act, 1989 (Act No. 60 of 1989); Provided that where health statements/warnings are prescribed, these facts shall be indicated on the label in accordance with the provisions of the Act;
 - (f) unprocessed fish, unprocessed marine products, unprocessed meat of animal and birds referred to in Schedule 1 of the Meat Safety Act, 2000 (Act No. 40 of 2000) that is intended for human consumption in South Africa, that have not been pre-packed, excluding raw-processed meats for which information on the list of ingredients, including allergens, must be available at the point of sale upon request;
 - (g) unprocessed fish, unprocessed marine products, unprocessed meat of animal and birds referred to in Schedule 1 of the Meat Safety Act, 2000 (Act No. 40 of 2000) that is intended for human consumption in South Africa, pre-packed in such a way that the purchaser is able to identify the contents of the package, except for an indication of the type of animal, fish or bird, and in the case of raw-processed meats,

- a list of ingredients and an indication of the presence of a common allergen where applicable, as required by these regulations;
- (h) any ready-to-eat foodstuff prepared and sold on the premises of a catering establishment for consumption, except for information on the list of ingredients, including allergens, which must be available at the point of sale upon request;
- (i) unpacked or transparently-packed servings of foodstuffs that are sold as snacks on the premises of preparation;
- (j) flour confectionary intended to be consumed within 24 hours of manufacture, except for information on the list of ingredients, including allergens, which must be available at the point of sale upon request; and
- (k) ice, except for the name and address of the manufacturer.

REPEAL

55. Subject to regulation 56, the regulations promulgated under Government Notice Number R. 908 of 27 May 1977 in so far it refers to foodstuffs, as amended by Government Notices Numbers R.1389 of 22 July 1977, R.1843 of 28 August 1981, R. 2298 of 26 October 1984, R. 2567 of 15 November 1985, and R. 2034 of 29 October 1993, as amended by R. 932 of 30 June 1995 and R. 129 of 2 February 1996, and the definition of "gluten free" and regulations 5 (2) (e) and 5 (3) (e) of the Regulations relating to Foodstuffs for Infants, Young Children and Children (R. 1130 of 8 June 1984), shall be repealed in so far they relate to foodstuffs from the day that these regulations come into operation.

COMMENCEMENT

56. These regulations –

- (a) except regulation 52(5)(a) shall come into operation 12 months after the date of final publication; and
- (b) regulation 52(5)(a), shall come into operation 3 months after date of final publication.

MINISTER, DR AARON MOTSOALEDI

MINISTER OF HEALTH

REFERENCE INDEX

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Title of Regulations and 3	Advertising principles
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Annexure number	Title of Annexure
ANNEXURE 1	Categories of additives that may be identified by their category name in a list of ingredients
ANNEXURE 2	Prescribed nutritional information declaration format and conversion factors
ANNEXURE 3	Nutrient Reference Values for the purpose of food labelling
ANNEXURE 4	List of foodstuffs exempted from a date of durability
ANNEXURE 5	Evaluation of protein quality for the purpose of when a protein claim is made
ANNEXURE 6	The manner of expression of energy, nutrient or other substances values found in foodstuffs in the table with nutritional information

ANNEXURE 1**CATEGORIES OF ADDITIVES THAT MAY BE IDENTIFIED BY THEIR CATEGORY NAME IN A LIST OF INGREDIENTS**

- *Acids
 - *Acidity regulators
 - *Anticaking agents
 - *Antifoaming agents
 - *Bulking agents
 - *Carrier solvents
 - *Chewing-gum bases
 - *Clouding agents
 - *Colour retention agents
 - *Colourants (except tartrazine)
 - *Chemically modified starches
 - *Emulsifiers
 - *Emulsifying salts
 - *Enzymes ##
 - *Firming agents
 - *Flavourings
 - *Flavour enhancers (except MSG and sodium chloride)
 - *Flour improvers (flour treatment agent)
 - *Foaming agents
 - *Gelling agents ##
 - *Glazing agents
 - *Herbs or mixed herbs and spices or mixed spices, as appropriate
 - *Humectants
 - *Propellants
 - *Raising agents
 - *Sequestrants
 - *Stabilisers
 - *Starches
 - *Thickeners
- ## Refer to Regulation 48 and Guideline 8**

ANNEXURE 2**MINIMUM MANDATORY NUTRITIONAL INFORMATION DECLARATION****1. Format**

The prescribed "nutritional information declaration" means the following minimum mandatory nutritional information in the prescribed format on any foodstuff with nutritional information on the label.

TYPICAL NUTRITIONAL INFORMATION (as packed /ready-to-eat)

Quantified single serving size expressed in grams or millilitres, whatever is appropriate

	Per 100 g/ml	Per single serving
Energy (kJ)		
Protein (g)		
Glycaemic Carbohydrate (g) of which total sugar (g)		
Total fat (g) of which Saturated fat (g)		
*		
**		

Dietary fibre [#] (g)		
Total Sodium (mg)		
• Any other nutrient or food component to be declared in accordance with these Regulations	Indicated in grams (g), milligrams (mg), micrograms (mcg/ µg), or appropriate unit of measurement)	Indicated in grams (g), milligrams (mg), micrograms (mcg/ µg), or appropriate unit of measurement)
• in alphabetical order, in the order: vitamins, minerals, others.		

Nutrient reference values (NRVs) for individuals 4 years and older (see Annexure 3) expressed per single serving is optional

Place the statements required by regulation 50(4) as appropriate here.

* place to insert trans fat

** place for a subgroup nutrient, such as monounsaturated fat, polyunsaturated fat, omega-3 fatty acids et cetera

***place to insert cholesterol when cholesterol information is given

Indicate method of analysis used to determine dietary fiber

ANNEXURE 2 (continued)**PREScribed NUTRITIONAL INFORMATION DECLARATION****2. Energy conversion factors**

In the calculation of the energy value of a foodstuff for the purposes of the prescribed energy statement referred to in this Annexure the following conversion factors shall be employed:

- (a) Energy: 1 kcal equals 4,18 kJ;
- (b) 1 g of available carbohydrates¹ expressed as monosaccharides and/or disaccharides shall be deemed to contribute 17 kJ. However, when expressed as monosaccharide equivalents, a conversion of 16 kJ should be used;
- (c) 1 g of starch and glycogen shall be deemed to contribute 17 kJ;
- (d) 1 g of carbohydrates which reaches the colon shall be deemed to contribute 8 kJ, excluding polydextrose, fructo-oligosaccharides, inulin and maize bran;
- (e) 1 g of polydextrose shall be deemed to contribute 5 kJ;
- (f) 1 g of glycerol shall be deemed to contribute 18 kJ;
- (g) 1 g of polyol not specified hereunder shall be deemed to contribute 10 kJ;
- (h) 1 g of Erythritol shall be deemed to contribute 1kJ;
- (i) 1 g of Isomalt² be deemed to contribute 8 kJ;
- (j) 1 g of Lactitol shall be deemed to contribute 11 kJ;
- (k) 1 g of Maltitol shall be deemed to contribute 16 kJ;
- (l) 1 g of Mannitol shall be deemed to contribute 9 kJ;
- (m) 1 g of Sorbitol or Xylitol shall be deemed to contribute 14 kJ;
- (n) 1 g of Fructo-oligosaccharides and inulin³ shall be deemed to contribute 6 kJ;
- (o) 1 g of Maize bran shall be deemed to contribute 1,3 kJ;
- (p) 1 g of protein shall be deemed to contribute 17 kJ;
- (q) 1 g of alcohol (ethanol) shall be deemed to contribute 29 kJ;
- (r) 1 g of fat shall be deemed to contribute 37 kJ;
- (s) Novel fats:
Salatrim⁴, general family: 1 g shall be deemed to contribute 22 kJ
Olestra®: 1 g shall be deemed to contribute 0 kJ;
- (t) 1 g of organic acid shall be deemed to contribute 13 kJ;

1. FAO Food and Nutrition Paper no77: Food Energy – methods of analysis and conversion factors
2. Life Science Research Office (LSRO); Federation of American societies for Experimental Biology (1994), The evaluation of the Energy of Certain Sugar Alcohols used as Food Ingredients
3. Roberfroid M. B. (1999) Caloric value of inulin and oligofructose. J Nutr. 129: 1436S-1437S.

4. Salatrim means random short- and long-chain triacylglycerol molecules

3. Protein conversion factors

FACTORS FOR CONVERTING TOTAL NITROGEN TO PROTEIN

	FACTOR
Meat, Poultry and Fish	6,25
Eggs:	
*Whole	6,25
*Albumin	6,32
*Vitellin	6,12
Milk and milk products	6,38
Casein	6,40
Human milk	6,37
Soya	6,25
Beans	6,25
Nuts:	
*Almond	5,18
*Brazil and groundnuts	5,46
*Others	5,30
Gelatin	5,55
Oil seeds	5,30
Cereals:	
*Durum wheat	5,70
*Wheat:	
**Whole	5,83
**Bran	6,31
**Embryo	5,80
**Endosperm	5,70
*Rice	5,95
*Barley, oats and rye	5,83
*Millet	6,31
*Maize	6,25
Chocolate and cocoa	4,74
Mushrooms	4,38
Yeast	5,70
Compound foods (mixed proteins)	6,25

ANNEXURE 3

NUTRIENT REFERENCE VALUES (NRVs) FOR THE PURPOSES OF THESE REGULATIONS

NUTRIENT	unit of measurement	INDIVIDUALS AND 4 YEARS AND OLDER*
Protein	g	56
Vitamin A	µg ^a	900
Vitamin B ₁ or thiamine	mg	1,2
Vitamin B ₂ or riboflavin	mg	1,3
Nicotinic acid, nicotinamide or niacin	mg	16
Vitamin B ₆ or pyridoxine	mg	1,7
Folic acid or folate	µg	400
Vitamin B ₁₂ or cyanocobalamin	µg	2,4
Biotin	µg	30
Pantothenic acid	mg	5
Vitamin C or ascorbic acid	mc	100
Vitamin D	µg	15
Vitamin E	mg te ^c	15
Vitamin K	µg	120
Calcium	mg	1300
Chromium	µg	35
Copper	mg	0,9
Iodine	µg	150
Iron	mg	18
Magnesium	mg	420
Manganese	mg	2,3
Molybdenum	µg	45
Phosphorus	mg	1250
Selenium	µg	55
Zinc	mg	11
Choline	mg	550

The values used in this Table are based on Recommended Dietary Allowances (RDAs) which will meet the needs of nearly all (97 to 98%) healthy individuals to prevent nutrient deficiencies. RDA values are not necessarily enough to maintain optimum nutritional status and prevent chronic disease. These values are therefore considered to be the minimum amounts necessary to achieve and maintain optimum nutritional status which will assist in the reduction of disease, specifically degenerative diseases of lifestyle.

^a Retinol equivalents (RE) = 1 mcg retinol = 3,33 I.U. (International units) vitamin A = 12 mcg trans beta-carotene = 24 mcg other provitamin A carotenoids, excluding carotenoids from red palm oil, red palm oil carotenoids = 2 mcg red palm oil carotenoids;

^b As cholecalciferol: 1 mcg cholecalciferol = 40 I.U. of Vitamin D; and

^c As d alpha tocopherol: mg = TE. 1 mg (d alpha tocopherol) = 1,49 I.U. of Vitamin E.

ANNEXURE 4**LIST OF FOODSTUFFS AND INGREDIENTS EXEMPTED FROM A DATE OF DURABILITY**

- Any alcoholic beverage as described in the Liquor Products Act, 1989 (Act 60 of 1989)
- Chewing gum
- Confectionary products consisting of flavoured and/or coloured sugars
- Fresh fruits and vegetables which have not been peeled or cut or similarly treated
- Processed meat products such as biltong and dried sausage which have not been pre-packed
- Honey, except for the date the honey was pre-packed
- Ready-to-eat flour confectionary, provided that the date of manufacture is indicated on the label or in the direct vicinity where the products are displayed
- Sugars
- Unprocessed, unpacked fish, unprocessed, unpacked meat and poultry which have not been pre-packed
- Vinegar.

ANNEXURE 5

EVALUATION OF PROTEIN QUALITY FOR THE PURPOSE OF WHEN A PROTEIN CLAIM IS MADE**1. The reference amino acid pattern* contains (per 1g protein):**

Histidine	13,5	mg
Isoleucine	25,0	mg
Leucine	49,0	mg
Lysine	40,0	mg
Methionine plus cystine	20,0	mg
Phenylalanine plus tyrosine	35,00	mg
Threonine	20,50	mg
Tryptophan	5,6	mg
Valine	32,5	mg

*2007 FAO/WHO/UNU suggested pattern of amino acids average requirements for children (1-10 years)

2. Template

Reference amino acid pattern per 1g protein*	Example food		Amino acids expressed as % from reference aminoacids
	Source of Information**	Conversion to amino acids (g) in 1 gram protein in food	
	Analyzed amino acids (g) in 100 g edible food/...g.total protein		Rounded off to 2 decimal points (0.00)
Histidine (g)	0.0135		
Isoleucine (g)	0.025		
Leucine (g)	0.049		
Lysine (g)	0.04		
Methionine plus cystine (g)	0.02		
Phenylalanine plus tyrosine (g)	0.035		
Threonine (g)	0.0205		
Tryptophan (g)	0.0056		
Valine (g)	0.0325		

*2007 FAO/WHO/UNU suggested pattern of amino acids average requirements for children (1-10 years)

** Source of information

3a. Example 1: Skim milk, fresh (compliant in terms of protein quality)

Reference amino acid pattern per 1g protein*	Skim milk, fresh			Amino acids expressed as % from reference amino acids Rounded off to 2 decimal points (0.00)
	Information source: MRC Tables Code: 0072(new code 2775)**	Analysed amino acids (g) in 100 g edible food/ 3.4g.total protein	Conversion to amino acids (g) In 1 gram protein in food	
Histidine (g)	0.0135	0.092	0.027058824	200.44 ✓
Isoleucine (g)	0.025	0.206	0.060588235	242.35 ✓
Leucine (g)	0.049	0.334	0.098235294	200.48 ✓
Lysine (g)	0.04	0.27	0.079411765	198.53 ✓
Methionine plus cystine (g)	0.02	0.118	0.034705882	173.53 ✓
Phenylalanine plus tyrosine (g)	0.035	0.33	0.097058824	277.31 ✓
Threonine (g)	0.0205	0.154	0.045294118	220.95 ✓
Tryptophan (g)	0.0056	0.048	0.014117647	252.10 ✓
Valine (g)	0.0325	0.228	0.067058824	206.33 ✓

*2007 FAO/WHO/UNU suggested pattern of amino acids average requirements for children (1-10 years)

**Fatty acid and amino acid composition tables – Supplement to MRC Food Composition Tables (1991)

3b. Example 2: Peanut butter, smooth (non-compliant in terms of protein quality)

Reference amino acid pattern per 1g protein*	Peanut butter, smooth			Amino acids expressed as % from reference amino acids Rounded off to 2 decimal points (0.00)
	Information source: MRC Tables Code 6509 (new code 3485)**	Analysed amino acids (g) in 100 g edible food/ 24.6g.total protein	Conversion to amino acids (g) In 1 gram protein in food	
Histidine (g)	0.0135	0.622	0.025284553	187.29 ✓
Isoleucine (g)	0.025	0.865	0.035162602	140.65 ✓
Leucine (g)	0.049	1.594	0.064796748	132.24 ✓
Lysine (g)	0.04	0.883	0.035894309	89.74 ✗
Methionine plus cystine (g)	0.02	0.302	0.012276423	61.38 ✗
Phenylalanine plus tyrosine (g)	0.035	1.275	0.051829268	148.08 ✓
Threonine (g)	0.0205	0.842	0.034227642	166.96 ✓
Tryptophan (g)	0.0056	0.239	0.009715447	173.49 ✓
Valine (g)	0.0325	1.031	0.041910569	128.96 ✓

*2007 FAO/WHO/UNU suggested pattern of amino acids average requirements for children (1-10 years)

**Fatty acid and amino acid composition tables – Supplement to MRC Food Composition Tables (1991)

ANNEXURE 6

**THE MANNER OF EXPRESSION OF ENERGY, NUTRIENT OR OTHER SUBSTANCES VALUES,
INCLUDING THE NUTRIENT REFERENCE VALUES, IN THE TABLE WITH NUTRITIONAL
INFORMATION**

Information	Manner of Expression
Energy value	The amount is rounded off to the nearest multiple of 1kJ
Amount of fat	The amount is rounded off to the nearest multiple of 0.1g (1 decimal place)
Amount of saturated fatty acids	The amount is rounded off to the nearest multiple of 0.1g (1 decimal place)
Amount of trans fat	The amount is rounded off to the nearest multiple of 0.1g (1 decimal place)
Amount of polyunsaturated and monounsaturated fatty acids	The amount is rounded off to the nearest multiple of 0.1g (1 decimal place)
Amount of omega 3 fatty acids	The amount is rounded off to the nearest multiple of 1mg
Amount of cholesterol	The amount is rounded to the nearest multiple of 1mg
Amount of Sodium	The amount is rounded to the nearest multiple of 1mg
Amount of Carbohydrate	The amount is rounded off to the nearest multiple of 1g
Amount of dietary fibre	The amount is rounded off to the nearest multiple of 0.1g (1 decimal place)
Amount of soluble fibre	The amount is rounded off to the nearest multiple of 0.1g (1 decimal place)
Amount of insoluble fibre	The amount is rounded off to the nearest multiple of 0.1g (1 decimal place)
Amount of sugars	The amount is rounded off to the nearest multiple of 0.1g (1 decimal place)
Amount of protein	The amount is rounded off to the nearest multiple of 0.1g (1 decimal place)
Amino acids	The amount is rounded off to the nearest multiple of 0.1mg (1 decimal place)
Amount of vitamins	The amount is rounded off to the nearest multiple of 0.1mg , 1microgram or 1IU
Amount of minerals	The amount is rounded off to the nearest multiple of 0.1mg or 1microgram
Amount of bioflavonoid or carotenoids	The amount is rounded off to the nearest multiple of 0.1mg or 1microgram
Nutrient reference values (NRVs)	The amount is rounded off to the nearest 1%

No. R. 146

1 Maart 2010

WET OP VOEDINGSMIDDELS, SKOONHEIDSMIDDELS EN ONTSMETTINGSMIDDELS, 1972
(WET 54 VAN 1972)

**REGULASIES BETREFFENDE DIE ETIKETTERING EN ADVERTERING VAN
VOEDINGSMIDDELS**

Die Minister van Gesondheid het kragtens artikel 15(1) van die Wet op Voedingsmiddels, Skoonheidsmiddels en Ontsmettingsmiddels, 1972 (Wet 54 van 1972), die regulasies in die Bylae hereby uiteengesit, uitgevaardig.

INHOUDSOPGawe

Regulasie nommer	Titel of opskrif
Inhoudsopgawe	
1	Woordomskrywing
2 – 15	Algemene bepalings
16 – 49	Spesiale bepalings
50	Voedingkundige inligting
50 - 53	Aansprake
54	Vrystellings
55	Herroeping
56	Inwerkingtreding
Indeks van verwysings	
Aanhangsel nommer	Titel van Aanhangsel
Aanhangsel 1	Kategorieë bymiddels wat aan hulle kategorienaam geïdentifiseer kan word in 'n lys bestanddele
Aanhangsel 2	Formaat van verklaring van voorgeskrewe voedingkundige inligting en omskakelingsfaktore
Aanhangsel 3	Voedingstofverwysingswaardes vir die doel van voedseletikettering
Aanhangsel 4	Lys voedingsmiddels vrygestel van 'n datum van duursaamheid
Aanhangsel 5	Evaluering van proteïengehalte vir die doel van wanneer 'n proteïenaanspraak gemaak word
Aanhangsel 6	Die wyse van uitdrukking van waarde van energie, voedingstof of ander stowwe aangetref in voedingsmiddels in die tabel met voedingkundige inligting

BYLAE**1. WOORDOMSKRYWING**

In hierdie regulasies het 'n uitdrukking waaraan daar in die Wet 'n betekenis geheg is, daardie betekenis, en tensy dit uit die samehang anders blyk, beteken –

"aanhangsel" 'n aanhangsel by hierdie regulasies;

"aanspraak", met betrekking tot 'n voedingsmiddel, enige skriftelike, geïllustreerde, visuele, beskrywende of verbale verklaring, kommunikasie, voorstelling of verwysing wat op enige wyse onder die aandag van die publiek gebring word, insluitende 'n handelswaremerk of handelsnaam en wat na die eienskappe van 'n produk verwys, in die besonder na die aard, identiteit, voedingkundige eienskappe, samestelling, gehalte, duursaamheid, oorsprong of metode van vervaardiging of produksie daarvan;

"adres" 'n fisiese adres in die Republiek van Suid-Afrika, en ook die straat- of padnommer of -naam en die naam van die dorp of voorstad en, in die geval van 'n plaas, die naam of nommer van die plaas en van die landdrosdistrik waarin dit geleë is;

"allergeen" enige stof wat 'n allergiese of ander nadelige immuunreaksie veroorsaak;

"allergeenbeheerprogram" 'n program vir die identifisering en beheer van allergeniese bestanddele en vir die voorkoming van allergeenkruisbesmetting in elke stadium van die vervaardigingsproses, van oes dwarsdeur tot verpakking en kleinhandel;

"allergeenkruisbesmetting" die teenwoordigheid van enige algemene allergeen wat nie opsetlik by 'n voedingsmiddel gevoeg word nie, wat in sodanige voedingsmiddel teenwoordig is as gevolg van die verbouing, produksie, vervaardiging, prosessering, voorbereiding, behandeling, verpakking, pakkettering, vervoer of hou van sodanige voedingsmiddel of as gevolg van omgewingsbesmetting;

"antioksidant" óf 'n bymiddel wat die raklike van voedsel verleng deur beskerming teen galsterigheid of kleurveranderinge of ander agteruitgang veroorsaak deur oksidering, óf 'n stof wat oksidering inhibeer of reaksies wat deur suurstof of peroksiede bevorder word, inhibeer;

"beduidende graan" enige van die volgende graansoorte:

- (i) koring, bedoelende enige spesie behorende tot die genus *Triticum*, insluitende variëteite soos kamut en spel;
- (ii) rog, bedoelende enige spesie behorende tot die genus *Secale*;
- (iii) gars, bedoelende enige spesie behorende tot die genus *Hordeum*;

(iv) hawer, of

(v) kruisteelhibriede van koring, rog of gars (bv. triticale, wat 'n kruising tussen koring en rog is);

"besmettingstof" 'n biologiese of chemiese agens, vreemde materie of ander stof wat nie opsetlik by die voedsel gevoeg is nie en wat voedselveiligheid of -gesiktheid in die gedrang kan bring sodat dit nie voldoen nie aan 'n standaard of vereiste wat by enige wet bepaal word;

"bestanddeel" enige stof, insluitende enige voedselbymiddel en enige komponent van 'n saamgestelde bestanddeel, wat by die vervaardiging of bereiding van 'n voedingsmiddel gebruik word en wat in of op die eindproduk teenwoordig is, hoewel moontlik in 'n gewysigde vorm;

"bestraling" opsetlike blootstelling aan ioniserende strale;

"betroubare laboratorium" 'n laboratorium wat die vereiste akkreditasie het vir elke metode en tegniek wat gebruik word vir die doel van voedingkundige en mikrobiologiese inligting betreffende probiotika op etikette van voedingsmiddels deur die Suid-Afrikaanse Nasionale Akkreditasiestelsel (SANAS) of 'n ander erkende internasionale akkreditasie-overheid wat lid is van die International Laboratory Accreditation Cooperation (ILAC) en deel is van die International Laboratory Accreditation Arrangement;

"bevrore" geberg teen enige gesikte temperatuur gelyk aan of kouer as 0 °C wat die inherente gehalte van 'n spesifieke produk in 'n harde, bevrore toestand of staat sal handhaaf en bewaar, en ook bevrore voedingsmiddels waarvoor spesiale temperatuurvereistes bepaal is in regulasies ingevolge die Wet op Landbouprodukstandaarde, 1990 (Wet No. 119 van 1990), die National Regulator for Compulsory Specifications Act, 2008 (Wet No. 5 van 2008), en enige ander regulasies ingevolge die Wet uitgevaardig;

"bewysgebaseerde voeding" die toepassing van die beste beskikbare stelselmatig saamgestelde wetenskaplike bewys by die bepaling van voedingbeleid en -praktyk;

"boomneute" amandels (*Prunus dulcis*, sin. *Prunis amygdalus* Batsch, *Amygdalus communis* L., *Amygdalus dulcis* Mill), Brasiliaanse neute (*Bertholletia excelsa*), kasjoeneute (*Anacardium occidentale*), haselneute (*Corylus avellana*), makadamianeute (*Macadamia ternifolia*), pekanneute (*Carya illinoensis*[*Wangenii*] K. Koch), pistasieneute (*Pistachia vera*) en okkerneute (*Juglans regia*);

"bygevoegde suiker" enige suiker wat tydens prosessering by voedingsmiddels gevoeg word en ook, maar dis nie daartoe beperk nie, suiker soos omskryf by Regulasies Betreffende die Gebruik van Versoeters in Voedingsmiddels ingevolge die Wet, heuning, melasse, sukrose met bygevoegde melasse, gekleurde suiker, vrugtesapkonsentraat, ontgeurde en/of gedeioniseerde vrugtesap en

konsentrete daarvan, hoëfruktose-mieliestroop en mout of enige ander stroop van verskeie herkomste;

"**Codex**" die jongste aanvaarde weergawe van die betrokke teks van die Codex Alimentarius-kommissie van die Gesamentlike VLO/WGO-voedselstandaardeprogram;

"daaglikse porsie" die gemiddelde daaglikse inname in terme van 'n voedseldraer;

"**datum van minimum duursaamheid**" ("Beste Voor" of "Beste Voor Einde") die datum wat die einde aandui van die tydperk onder enige vermelde beringstoestande waartydens die produk ten volle bemarkbaar sal bly en enige spesifieke eienskappe sal behou waarvoor stilstwyende of uitdruklike aansprake gemaak is. Die voedsel kan egter na dié datum steeds heeltemal bevredigend wees;

"**datum van vervaardiging**" die datum waarop die voedsel die produk word soos beskryf;

"**deionisering**", in verband met vrugtesap of vrugtesapkonsentrete, die opsetlike verwydering van die meeste mineraalsoute uit vrugtesap of vrugtesapkonsentrete;

"**dieetvesel**" of "**vesel**" eetbare koolhidraatpolimere met tien of meer monomeriese eenhede, wat nie deur die endogene ensieme in die dunderm van mense gehidroliseer word nie en wat natuurlik voorkom, of wat verkry is langs fisiese, ensiematiese of chemiese weg, in vrugte, groente en grane wat gewoonlik as voedsel verbruik word en wat as niestyselpolisakkariede (NSP) gemeet word, maar uitgesonderd nuwe vesels;

"**die Wet**" die Wet op Voedingsmiddels, Skoonheidsmiddels en Ontsmettingsmiddels, 1972 (Wet No. 54 van 1972);

"**drukhouer**" 'n houer van metaal, glas of plastiek, of 'n samestelling van hierdie materiale, wat vloeistowwe of pastas bevat en 'n dryfmiddel wat die inhoud onder druk deur 'n klepstelsel uitforseer;

"**endosseer**" om 'n goedkeuring van 'n bepaalde voedingsmiddel op enige manier te bevestig of oor te dra of te verklaar, maar uitgesonderd sertifisering;

"**enkelbestanddeel-landboukommoditeit**" –

- (i) enkeltipe vars vrugte en groente;
- (ii) enkelbestanddeel bevrore groente;
- (ii) enkelbestanddeel gedehidreerde groente sonder enige bygevoegde bymiddel of bestanddeel;
- (iv) enkelbestanddeel droëvrugte sonder enige bygevoegde bymiddel of bestanddeel;
- (v) eiers (hoender en volstruis);
- (vi) vars of bevrore ongeprosesseerde vis en seeprodukte;

- (vii) ongeprosesseerde vleis van diere en voëls bedoel in Bylae 1 van die Wet op die Veiligheid van Vleis, 2000 (Wet No. 40 van 2000), wat bedoel is vir menslike verbruik in Suid-Afrika;
- (viii) swart en groen tee, heuningbostee en rooibostee;
- (ix) asyn;
- (x) heuning;
- (xi) enkelbestanddeel-volgraankorrels;
- (xii) enkelbestanddeelrys;
- (xlii) enkelbestanddeel rou oliesade;
- (xiv) rou sojabone;
- (xv) rou grondbone sonder enige bygevoegde bestanddeel of blymiddel;
- (xvi) enkelbestanddeel droë peulgewasse;
- (xvii) melk en suiwerroom;
- (xix) rou vars boomneute sonder enige bygevoegde bestanddeel of blymiddel; en
- (xx) vars of gedroogde klappervleis;

"etiket" enige kaartjie, merk, handelsmerk, illusfrasie, grafiese of ander beskrywende materiaal, wat geskryf, gedruk, gesjabloneer, gemerk, geëmbosseer, ingedruk is op of permanent geheg is aan 'n houer van 'n voedingsmiddel, en ook etikettering met die doel om die verkoop daarvan of beskikking daaroor te bevorder;

"Gebruik teen" (Verbruik verkleslik voor, Aanbevolle Laaste Verbrulkadatum, Vervaldatum) die datum wat die einde aandui van die geraamde tydperk onder die vermelde beringstoestande waarna die produk waarskynlik nie die gehalte-eienskappe sal hê wat normaalweg deur die verbruikers verwag word nie en na welke datum die voedsel nie as bemarkbaar beskou moet word nie;

"gedreineerde gewig" die netto massa van die oorblywende vaste komponent nadat die vloeistofmedium gedreineer is;

"generiese gesondheidsbevordering" die bevordering van 'n gesonde dieet en lewenstyl (wat insluit voedselkeuses, oefening, porsiegroottes, voedselbereidingsmetodes, ensovoorts) deur 'n organisasie of stigting wat sy werk toespits op die opvoeding van die verbruiker oor hierdie aspekte sonder bevordering van die verbruik of verkoop van enige bepaalde voedingsmiddel, handelsnaam, handelswaremerk of maatskappy op enige wyse en waar rekord gehou moet word van alle generiese gesondheidsbevorderingsmateriaal in 'n geval waar die gepaste bewys deur 'n inspekteur aangevra kan word;

"gesprosesseer" 'n voedingsmiddel wat aan enige van die volgende prosesse onderwerp is wat die oorspronklike staat daarvan verander:

- (i) die byvoeging van enige prosesseerhulpmiddels of blymiddels;
- (ii) die byvoeging van nutriënte;
- (iii) die byvoeging van mikrobiologiese organismes;
- (iv) die vries of vriesdroging van 'n voedingsmiddel;

- (v) die skepping van 'n lae wateraktiwiteit/verwydering van vog;
 - (vi) die bestraling van enige van die voedingsmiddel se bestanddele;
 - (vii) enige vorm van hittebehandeling;
 - (viii) ontgeuring;
 - (ix) deionisering;
 - (x) verfyning;
 - (xi) fermentering;
 - (xii) rypmaak, elektriese stimulering en sagaak,
- maar uitgesonderd –
- (i) oes;
 - (ii) slag;
 - (iii) skoonmaak;
 - (iv) onthoofding;
 - (v) vereverwydering;
 - (vi) ontharing;
 - (vii) ingewandeverwydering;
 - (viii) verdeling;
 - (ix) verdeling in porsies;
 - (x) maal;
 - (xi) ontbenning;
 - (xii) was;
 - (xiii) verkoeling;
 - (xiv) verwijdering van visskubbe;
 - (xv) verwijdering van letsels en lower van vrugte en groente;
 - (xvi) verwijdering van oneetbare skille en sade van vrugte en groente;
 - (xvii) verwijdering van velle van diere; of
 - (xviii) die meng, samestelling of vermenging van bestanddele wat in die natuur voorkom en nie geprosesseer is nie;

"geprosesseerde vleis" produkte soos omskryf by die standaard SANS 885 kragtens die Wet op Standaarde, 1993 (Wet No. 29 van 1993);

"gereed-om-te-eet voedsel" enige voedsel (insluitende koeldrank) wat normaalweg in die rou staat verbruik word of enige voedsel wat hanteer, geprosesseer, gemeng, gekook of andersins berei is in 'n vorm waarin dit normaalweg sonder verdere prosessering verbruik word;

"gesondheidspraktisyen" enige gesondheidsberoepspersoon bedoel in die Wet op Gesondheidsberoep, 1974 (Wet No. 56 van 1974), die Wet op Verwante Gesondheidsberoep, 1982 (Wet No. 63 van 1982), die Wet op Aptekers, 1974 (Wet No. 53 van 1974), die Nursing Act, 2005 (Wet No. 33 van 2005), of die Wet op Tandtegnici, 1979 (Wet No. 19 van 1979);

"geurmiddel" 'n geurstof wat bedoel is om in klein hoeveelhede by voedsel gevoeg te word en waarvan die primêre doel is om die geur van voedingsmiddels oor te dra, te verander of te verbeter eerder as om voedingkundige gehalte te verbeter, wat nie bedoel is om op sigself verbruik te word nie en wat stowwe uitsluit wat 'n uitsluitlik soet, suur of souterige smaak het (bv versoeters, tafelsout, asyn). Geurmiddels kan bestaan uit geurstowwe, geurpreparate, prosesgeurmiddels, rookgeurmiddels of mengsels daarvan;

"geurverbeteraar" 'n stof wat die bestaande smaak en/of reuk van 'n voedingsmiddel verbeter, intensiever of aanvul;

"gewone allergen" eiers, koeimelk, skaaldiere en weekdiere, vis, grondbone, sojabone, boomneute en enige beduidende graangewasse, asook bestanddele verkry van hierdie voedingsmiddels wat sy allergeniteit in die eindproduk behou;

"glisemiese koolhidraat" die som van alle glisemiese koolhidrate wat koolhidrate is wat vir metabolisme beskikbaar is;

"gluteen" die proteïen wat natuurlik voorkom in 'n beduidende graan waarvoor sommige mense onverdraagsaam is;

"Goeie Vervaardigingspraktyk" (GVP) die kombinasie van vervaardiging, gehaltebeheer en higiëneprocedures wat daarop gemik is om te verseker dat voedselprodukte deurgaans volgens hulle spesifikasies vervaardig word;

"graankos" 'n produk verkry van die graan of eetbare saad van enige verboude grasse van die familie Poaceae, wat as 'n voedsel gebruik kan word, bv koring, rys, hawer, rog, mielies, manna, ensovoorts;

"grondbone" die pitte van die ondergrondse vrugte van die plant *Arachis hypogaea* van die spesie/peulgewasfamilie Fabaceae;

"heuning" die natuurlike soet stof wat deur heuningbye geproduseer word uit die nektar van plante of uit afskeidings van lewende dele van plante of uitskeidings van plantsuigende insekte op die lewende dele van plante, wat die bye versamel, transformeer deur dit met hulle eie spesifieke stowwe te combineer, en in die heuningkoek plaas, dehidreer, berg en laat om ryk en bekwaam te word;

"hoofbestanddeel" die bestanddeel/bestanddele in 'n voedingsmiddel wat volgens gewig of volume, na gelang van wat toepaslik is, die grootste persentasie massa bydra, water uitgesluit;

"hoofpaneel" die deel van die etiket waarop die handelswaremerk of handelsnaam die prominentste verskyn of enige ander deel van die etiket waarop die handelswaremerk of handelsnaam ewe prominent verskyn;

"houer" 'n verpakking van voedingsmiddels vir verkoop op kleinhandelvlak of vir spysenieringsdoeleindes vir levering as 'n enkele item of vir die doel van die uitdeel van gratis monsters, hetsy deur die voedsel in geheel of gedeeltelik te omhul, en ook omhulmateriaal vir individuele en meereenheidspakke;

"ILAC" die International Laboratory Accreditation Cooperation;

"**intrinsieke sulker**" suikers wat natuurlik voorkom en wat 'n integrale deel uitmaak van sekere ongeprosesseerde voedingsmiddels, wat meesal heel vrugte en groente is, wat ingesluit is in die sel (hoofsaaklik fruktose, glukose en sukrose) en wat altyd met ander nutriënte gepaard gaan;

"**invoer**" soos in die Wet omskryf;

"**kaal brood**" brood, broodrolletjies en broodbolletjies wat vir verkoop uitgestal word sonder voorafverpakking;

"**kleurstof**" enige stof beskryf as sodanig in die Regulasies Betreffende Voedselkleurstowwe wat ingevolge die Wet gepubliseer is;

"**koudgepers**", wat die vervaardiging van eetbare plantaardige vet en olie betref, die olie wat verkry word deur die toepassing van meganiese procedures, soos uitpersing of meganiese druk, in afwesigheid van lig, sonder die toepassing van uitwendige hitte waar die temperatuur van die proses nooit hoër as 50 °C (122 °F) is nie en waar suiwering verkry is slegs deur was met water, besinking, filtrering en sentrifugering;

"**lot**" 'n bepaalde hoeveelheid van 'n kommoditeit wat in wesenlik dieselfde toestande geproduseer is, binne hoogstens 24 uur;

"**massavoorraad**" beteken óf 'n houer wat gebruik word om verskeie individuele eenhede te vertoon wat geskik is vir verkoop op sigself, óf verskeie eenhede, wat voorafverpak of toegedraai is vir die doel van massaverkope van voedingsmiddels, wat te koop aangebied word aan verbruikers in hoeveelhede van hulle eie keuse uit 'n grootskaalse houer;

"**meganies gepers**", met betrekking tot die vervaardiging van eetbare plantaardige vet en olie, dieselfde as koudgepers;

"**meelbanket**" enige gekookte voedingsmiddel gereed vir verbruik sonder verdere bereiding (uitgesonderd herverhitting) met as kenmerkende bestanddele gemaalde graan en versoeters en/of ander bestanddele, en ook ongekookte tertdoppe maar nie ook pizzas, samoosas, worsrolletjies, vleispasteie, droë koekies en spesialiteitsbrode nie;

"**naam**" 'n woord of woorde wat 'n getroue beskrywing gee van die aard van die betrokke voedselproduk, akkuraat genoeg sodat die verbruiker nie mislei of verwarr sal word nie met betrekking

tot die werklike aard, fisiese toestand, tipe verpakkingsmedium, styl, toestand en tipe behandeling wat dit ondergaan het;

"naspoorbaar/naspoorbaarheid/produknasporing" die vermoë om die beweging van 'n voedsel deur bepaalde stadium(s) van produksie, prosessering en verspreiding te volg;

"nie-algemene allergen" enige voedsel of nievoedselallergen wat nie as 'n gewone allergen geklassifiseer is nie;

"nievoedsame versoeter" 'n versoeter gelys in die Regulasies betreffende die Gebruik van Versoeters in Voedingsmiddels ingevalle die Wet, of 'n mengsel van sulke nievoedsame versoeters, waarvan 'n hoeveelheid met die versoetekwivalent van 5 g sukrose nie 'n energiewaarde van meer as 8 kJ het nie;

"nutriënt" enige natuurlike of sintetiese stof wat as 'n bestanddeel van 'n voedingsmiddel verbruik word, wat energie verskaf of wat nodig is vir groei, ontwikkeling en onderhoud van lewe en gesondheid of waarvan 'n tekort sal veroorsaak dat kenmerkende biochemiese of fisiologiese veranderinge sal plaasvind;

"nutriëntinhoudaanspraak" 'n aanspraak wat die vlak van 'n nutriënt of energie vervat in 'n voedingsmidel, beskryf;

"nuwe vesels" eetbare koolhidrate, waarvan 'n fisiologiese uitwerking voordeilig vir die gesondheid deur algemeen aanvaarde wetenskaplike bewyse aan bevoegde owerhede getoon is en goedgekeur en geregistreer is deur die Suid-Afrikaanse Reguleringsowerheid vir Gesondheidsprodukte (SAROGP) –

- met tien of meer monomeriese eenhede, wat –
 - nie deur die endogene ensieme in die dunderm van die mens gehidroliseer word nie;
 - sinteties geproduseer word; of
 - verkry word van natuurlike bronne wat nie gewoonlik as vrugte, groente of graan in die dieet verbruik word nie; of
- enige oligomere (oligofruktose/frukto-oligosakkariede), polimere (inulien) of mengsels daarvan –
 - waarin die graad van polimerisasie (GP) van twee tot sestig monomeriese eenhede wissel;
 - waarvoor 'n prebiotiese aanspraak gemaak kan word; en
 - waarvan die prebiotiese aktiwiteit getoon word deur wetenskaplike bewys van die volgende kriteria:
 - weerstand teen maagsuurheid, hidrolise deur soogdierensieme en gastrointestinale absorpsie;

- fermentasie deur intestinale mikroflora;
- stimulering van die groei van die hele inheemse bevolking van *bifidobacteria*;
en
- die selektiewe stimulering van groei en/of aktiwiteit van ander inheemse gastrointestinale mikroflora wat tot gesondheid en welsyn bydra;

"NVW" Nutriëntverwysingswaarde vir die algemene bevolking van 4 jaar en ouer vir die doel van voedseletikettering;

"omega-3-vetsure" een of meer van die volgende:

- alfa-linoleensuur (ALS);
- omega-3-derivaat-dokosahexaenoësuur (DHS 22: 6 ω 3);
- omega-3-derivaat-eikosapentaenoësuur (EPS 20:5 ω 3); en
- omega-3-derivaat-dokosapentaenoësuur (DPS ω 3, 22:5 ω 3);

"ongeprosesseerde vleis" ongekookte, ongekuurde vleis wat nie geprosesseer is nie en wat nie in die kategorie van 'n geprosesseerde vleis of 'n rougeprosesseerde vleis val nie;

"ontgeuring" die opsetlike verwydering van die meeste vlugtige en nievlugtige natuurlike geurmiddels uit vrugtesappe of vrugtesapkonsentrete;

"oudit", wat sertifisering betref, 'n stelselmatige en funksioneel onafhanklike ondersoek om te bepaal of aktiwiteite en verwante resultate aan beplande oogmerke of wetgewende vereistes voldoen;

"pekel" 'n oplossing van natriumchloried in water waar die oplossing gebruik word om die voedingsmiddel te verduursaam, te geur en/of te bewaar;

"pluimvee" enige hoender, eend, gans, tarentaal, volstruis, patrys, fasant, duif, kwartel, kalkoen en die kuikens daarvan;

"porsie", met betrekking tot 'n voedingsmiddel, die massa, volume of getal, na gelang van die geval, van 'n voedingsmiddel wat tipies deur die meeste mense as 'n enkele porsie verbruik word en waarna in die tabel met voedingkundige inligting verwys word as dit op die etiket verskyn;

"preserveermiddel" 'n bymiddel wat die raklike van 'n voedsel verleng deur beskerming teen agteruitgang wat deur mikro-organismes veroorsaak word;

"proteïen" –

- (i) organiese verbindings bestaande uit aminosure, gerangskik in 'n lineêre ketting en aan mekaar geheg deur peptiedbindings tussen die karboksiel- en aminogroepe van naasliggende aminosuurresidue;
- (ii) enige van 'n groep komplekse makromoleküles wat koolstof, waterstof, suurstof, stikstof en gewoonlik swael bevat en uit een of meer kettings aminosure bestaan; en
- (iii) waarvan die stikstof vermenigvuldig moet word met die gepaste faktor soos in Aanhangsel 2 gelys;

"riglyne" riglyne soos van tyd tot tyd ingevolge hierdie regulasies deur die Direkteur-generaal bepaal;

"rougeprosesseerde vleis" rou vleisprodukte van alle spesies vleisdiere en voëls bedoel vir menslike verbruik in Suid-Afrika, wat lyk soos 'n snit, stuk, sny, gedeelte of karkas vleis, gekuur of ongekuur, of 'n kombinasie daarvan, voorafverpak of nievoorafverpak, wat geen hittebehandeling ondergaan het nie waar enige bygevoegde bestanddeel en/of bymiddel en bygevoegde water, insluitende pekel, in of op die produk soos verkoop behou word, maar uitgesonderd produkte wat deur die SANS 885-standaard gedek word;

"saamgestelde bestanddeel" 'n bestanddeel wat op sigself uit twee of meer bestanddele saamgestel is;

"SANAS" die Suid-Afrikaanse Nasionale Akkreditasiestelsel, 'n statutêre liggaam wat beheer word deur die Accreditation for Conformity Assessment, Calibration and Good Laboratory Practice Act, 2006 (Wet No. 19 van 2006);

"sertifisering" die proses waarvolgens ISO 9001-geakkrediteerde sertifiseringsorganisasies skriftelike versekering gee dat 'n produk, proses of diens in ooreenstemming met sekere standarde is;

"sertifiseringsorganisasie" 'n organisasie wat ooreenstemmingsevaluering doen volgens gespesifieerde vereistes deur 'n auditproses wat tot die uitreiking van 'n sertifikaat lei;

"sjokoladebanket" enige voedingsmiddel wat bedoel is om as 'n soet versnapering verbruik te word en wat sjokolade soos in Codex beskryf en/of ander bestanddele bevat;

"sout" die verbinding sodiumchloried in die verhouding Na:Cl van 40:60;

"spesialiteitsbrode" enige brood wat nie uitsluitlik berei word nie met en bevattende ten minste 90% gefortifiseerde koringmeel, water uitgesluit;

"spysenleringsinrigting" 'n inrigting, insluitende 'n voertuig of 'n vaste of mobiele statietjie, waar, in die loop van sake, gereed-om-te-eet voedingsmiddels voorberei word vir regstreekse verkoop aan die verbruiker vir verbruik;

"stof" 'n kollektiewe term vir enige chemiese, mikrobiologiese of fisiese komponent, nutriënt of voedselbestanddeel teenwoordig in of gevoeg by 'n voedingsmiddel;

"streg vegetariese dieet" 'n dieet wat alle bestanddele en bymiddels wat van dierlike oorsprong verkry word, uitsluit, en het die uitdrukking "vegandieet" dieselfde betekenis;

"stysel" eetbare stysel soos gelys in Riglyn 1, uitgesonderd chemies veranderde stysels;

"sukkerbanket" enige voedingsmiddels wat gereed is vir verbruik sonder verdere bereiding en waarvan koolhidraatversoetmaterie 'n kenmerkende bestanddeel is, en wat nievoedsame versoetagtense kan bevat en versoete drop, kougom en meringues insluit, maar geen sjokolade of meelbanket, eetbare ys, tafeljellies of suiker insluit nie;

"suiwelproduk" 'n primêre suiwelproduk, 'n saamgestelde suiwelproduk of 'n gemodifiseerde suiwelproduk soos omskryf in die regulasies afgekondig ingevolge die Wet op Landbouprodukstandarde, 1990 (Wet No. 119 van 1990), soos gewysig;

"tipiese waardes" die werklike, tipiese, verteenwoordigende saamgestelde voedingkundige of mikrobiologiese waardes van 'n voedingsmiddel wat bemonster is volgens die tersaaklike kriteria vermeld in Riglyn 5 en wat ontleed word ooreenkomsdig die metodes beskryf in hierdie regulasies, die Riglyne of Codex, en wat die vereiste akkreditasie het van die Suid-Afrikaanse Nasionale Akkreditasiestelsel (SANAS) of 'n ander erkende internasionale akkreditasie-owerheid wat deel van die ILAC-reëling is;

"totale koolhidrate" die som van die mono-, di-, oligo- en polisakkariede soos in Riglyn 1 aangedui;

"totale suiker" die som van alle intrinsieke en bygevoegde sukers;

"vegetaries" 'n dieet wat –

- (i) bestaan uit bestanddele van veelsellige plant-, fungus-, alg- en bakteriële herkoms;
- (ii) heuning, suiwelvoedsels geproduseer sonder enige slagneuprodukte, en/of onbevrugte eiers wat van lewendige diere verkry is, kan insluit; en
- (iii) alle dierlike vleis en produkte verkry van die slag van 'n dier, soos gelatien, dierevette, kaviaar en viskuit, uitsluit;

"vergelykende aanspraak" 'n aanspraak wat die voedingstofvlak(ke) en/of energiewaarde en/of
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alkoholvlak van twee of meer soortgelyke voedingsmiddels vergelyk;

"verkil" of **"verkoel"** geberg teen 'n gesikte temperatuur wat wissel van 0 °C tot 7 °C vir 'n spesifieke produktype, maar spesifiek 'n maksimum kerntemperatuur van 4 °C vir rou ongepreserveerde vis, weekdiere, skaaldiere, eetbare afval, pluimveevleis en melk, en vir enige ander bederfbare voedsel wat verkil gehou moet word om bederf te voorkom, 'n maksimum temperatuur van hoogstens 7 °C;

"verkoop" soos in die Wet omskryf;

"verkoop in die kleinhandel" om te verkoop aan 'n persoon wat koop anders as vir die doel van herverkoop, maar nie ook verkoop aan 'n spysenier vir die doel van sy spysenieronderneming of aan 'n vervaardiger vir die doel van sy vervaardigingsonderneming nie;

"verkoop teen" of **"vertoon tot"** die laaste datum van aanbieding vir verkoop aan die verbruiker waarna daar 'n redelike beringstyd by die huis oorbyl;

"verrykling" die vrywillige byvoeging deur 'n vervaardiger van een of meer nutriënt(e) by 'n voedingsmiddel, ongeag of dit normaalweg in die voedsel vervat is, met die uitsluitlike doel om voedingswaarde tot die voedsel te voeg, maar uitgesonderd "fortifisering";

"vervaardig" soos dit in die Wet omskryf is;

"vet" of **"lipied"** die totale hoeveelheid chemies ekstraheerbare vet, insluitende fosfolipiede, wat volgens die gepaste ekstraheermetode vir dier- en plantvette bepaal is;

"vloeibare medium" water, of waterige oplossings van suiker, suikers of ander versoeiers, voedselsure of sout, pekel, asyn, vrugte- en groentesappe net in ingemaakte vrugte en groente, of alkoholiese drank in die geval van tipies tradisionele Suid-Afrikaanse geregte, hetsy enkel of in kombinasie;

"voedingsaanspraak" 'n voorstelling wat verwys na 'n spesifieke nutriënt- of voedselbestanddeelinhou van 'n bepaalde voedingsmiddel, naamlik 'n nutriëntinhoudaanspraak of 'n vergelykende aanspraak;

"voedingsmiddels vir spysenieringsdoeleindes" voedingsmiddels wat bedoel is vir gebruik in die gasvryheldsdienste, skole, hospitale en soortgelyke instellings;

"voedselbestanddeel" enige biologies aktiewe stof, uitgesonderd 'n nutriënt, wat natuurlik in sekere voedingsmiddels teenwoordig is;

"voedselbymiddel" enige stof, ongeag die voedingkundige waarde daarvan, wat nie normaalweg as 'n voedingsmiddel op sigself verbruik word nie en nie normaalweg as 'n tipiese bestanddeel van die voedingsmiddel gebruik word nie, wat opsetlik bygevoeg word by 'n voedingsmiddel vir 'n tegnologiese (insluitende organoleptiese) doel by die vervaardiging, prosessering, voorbereiding, behandeling, verpakking, pakkettering, vervoer of beringing van die voedingsmiddel, en wat daartoe lei, of wat redelikerwys verwag kan word daartoe sal lei (regstreeks of onregstreeks), dat sodanige stof, of die neweprodukte daarvan, 'n komponent word van, of andersins die eienskappe beïnvloed van, sodanige voedingsmiddels, en uitgesonderd enige stof wat by voedingsmiddels gevoeg word om voedingkundige eienskappe te handhaaf of te verbeter, of enige besmettingstowwe en natriumchloried;

"voedselverkoopmasjien" enige meganiese toestel, ongeag of dit bedien word of nie, deur middel waarvan voedingsmiddels verkoop word;

"volgraan" korrels van grane wat, na die maalproses (as dit gemaal is), natuurlik al die komponente, naamlik endosperm, semels, kiem, en al die makronutriënte, mikronutriënte en spoorelemente van die oorspronklike ongeprosesseerde heel korrel bevat;

"voorafverpak" die verpakking van 'n voedingsmiddel in verpakkingsmateriaal gereed vir verkoop aan die verbruiker of aan 'n spysenieringsinstelling, sodat die voedingsmiddel nie verander kan word sonder om die verpakking oop te maak of te verander nie, maar nie ook individueel toegedraaide eenhapsuikerbanket of sjokoladebanket wat nie in enige verdere verpakkingsmateriaal gehul is nie en nie bedoel is vir verkoop as individuele items nie, en dit sluit nie die buitenste houers van massavoorraad in nie.

ALGEMENE BEPALINGS

Algemeen

2. Niemand mag enige voorafverpakte voedingsmiddel vir verkoop vervaardig, invoer, verkoop of aanbied nie, tensy die voedingsmiddelhouer, of die massahouer waaruit dit geneem is, ooreenkomsdig hierdie regulasies geëtiketteer is.
3. Niemand mag 'n voedingsmiddel wat enige inligting, aanspraak, verwysing of verklaring bevat wat ooreenkomsdig hierdie regulasies nie op die etiket toegelaat word nie, op enige wyse adverteer nie.

4. Behoudens regulasie 54(3) moet by 'n nievoorafverpakte voedingsmiddel wat vir verkoop uitgestal word, die besonderhede waarmee dit ingevolge hierdie regulasies geëtiketteer moet word, in die onmiddellike nabijheid daarvan vertoon word.

5. Alle inligting rakende die vereistes van hierdie regulasies moet deur die vervaardiger, invoerder of verkoper op rekord gehou word, en versuim om die tersaaklike dokumentasie te toon binne 2 (twee) werkdae na 'n versoek deur 'n inspekteur of werknemer van die Departement, is 'n misdryf.

6. Geen etiket of advertensie van enige aard van 'n voedingsmiddel mag 'n verwysing na die Wet, voedselverwante voedselregulasies, die Departement van Gesondheid, provinsiale of plaaslike regering of 'n beampete van genoemde departement of provinsiale of plaaslike regering bevat nie.

Aanbieding

7. (1) Behoudens die bepalings van regulasie 8 moet inligting wat op enige etiket moet verskyn –
- (a) in Engels en waar moontlik in ten minste een ander amptelike taal van die Republiek van Suid-Afrika wees;
 - (b) duidelik sigbaar, maklik leesbaar en onuitwisbaar wees en mag die leesbaarheid daarvan nie deur geïllustreerde of enige ander materiaal, hetsy gedruk of andersins, benadeel word nie.
- (2) Die etikette van voorafverpakte voedingsmiddels moet op so 'n wyse aangebring word dat dit nie by die verkooppunt van diehouer geskei kan word nie.

Lettergroottes

8. Tensy anders bepaal by die Wet op Landbouprodukstandaarde, 1990 (Wet No. 119 van 1990), en die National Regulator for Compulsory Specifications Act, 2008 (Wet No. 5 van 2008), en –

- (a) behoudens hierdie regulasies, moet die naam van die voedingsmiddel op die hoofpaneel van die etiket verskyn in letters wat ten minste 4 mm hoog is, tensy 'n kleiner lettergrootte by hierdie regulasies toegelaat word: Met dien verstande dat in die geval van inruilbare koeldrankbottels met gebosseerde etikette, die naam daarbenewens op die prop kan wees in letters wat ten minste 1 mm hoog is vir kleinletterklinkers;
- (b) (i) behoudens hierdie regulasies, moet die inligting wat ingevolge die Wet op 'n etiket moet verskyn, in letters wees wat ten minste 1 mm hoog is vir kleinletterklinkers;
- (ii) (aa) is die lettergroottes wat in subparagraaf (i) voorgeskryf word, van toepassing op pakkette waarvan die hoofpaneel groter as $12\ 000\ mm^2$ is; en
- (bb) in gevalle waar die oppervlakte van die hoofpaneel van die pakket nie groter is nie as die oppervlakte aangedui in kolom I van die tabel hier onder maar groter is as die volgende kleiner oppervlakte in die kolom

genoem, kan die inligting op die pakket getoon word in letters waarvan die hoogte nie minder is nie as die persentasie aangedui in die ooreenstemmende reël van kolom II van die hoogte by regulasie voorgeskryf. Met dien verstande dat die hoogte waartoe die letters verklein kan word, nie minder mag wees nie as 1 mm vir kleinletterklinkers;

I	II
Oppervlakte in mm ²	Persentasie (%) van voorgeskrewe hoogte
12 000	85
8 000 tot 11 999	70
5 000 tot 7 999	50

- (c) moet woorde wat die naam van die voedingsmiddel kwalifiseer of wat 'n wesenlike deel van die beskrywing daarvan is, in die onmiddellike nabyheid van die naam getoon word in opvallende, duidelike letters van dieselfde grootte, lettertipe, kleur, prominensie en leesbaarheid en ten minste een derde van die lettergrootte van die grootste letter van die naam, uitgesonderd in die geval van inruilbare koeldrankbottels, waar die inligting op die prop, met uitsondering van die naam, moet wees in letters wat ten minste 1 mm hoog is vir kleinletterklinkers; en
- (d) moet die aanduiding van bestanddele en verhoudings van bestanddele deurgaans in 'n lettertipe van eenvormige grootte, kleur, lettertipe en prominensie wees, en die eerste letter kan 'n hoofletter wees.

Identifikasie

9. Die etiket van 'n voorafverpakte voedingsmiddel moet die volgende bevat:
 - (a) op die hoofpaneel, die naam van die bepaalde voedingsmiddel: Met dien verstande dat waar die naam nie 'n behoorlike beskrywing van die voedingsmiddel is nie, die naam vergesel moet gaan van 'n gepaste beskrywing en waar 'n naam of name vir 'n voedsel in 'n Codex Alimentarius Standard gevestig is, ten minste een van hierdie name gebruik moet word;
 - (b) die naam en adres van die vervaardiger, invoerder of verkoper: Met dien verstande dat in die geval van ingevoerde voedingsmiddels, die vervaardiger se naam en adres op die etiket ingesluit moet word;
 - (c) instruksies vir die gebruik van 'n voedingsmiddel, waar dit moeilik sal wees om sodanige voedingsmiddel gepas te gebruik sonder sodanige instruksies;
 - (d) die lys van bestanddele wat by regulasies 16 tot 29 vereis word, waar van toepassing;
 - (e) spesiale bergingstoestande, waar van toepassing; en
 - (f) die netto inhoud van die houer in die SI-eenhede ("Système International-eenhede") ooreenkomsdig die vereistes van die Wet op Handelsmetrologie, 1973 (Wet No. 77 van 1973).

Land van herkoms

10. Tensy anders vereis by regulasies afgekondig ingevolge die Wet op Landbouprodukstandaarde, 1990 (Wet No. 119 van 1990), en die National Regulator for Compulsory Specifications Act, 2008 (Wet No. 5 van 2008), moet die land van herkoms van 'n voedingsmiddel soos volg op die etiket verklaar word:

- (a) "Produk van (naam van land)" as al die hoofbestanddele, prosessering en arbeid wat gebruik is om die voedingsmiddel te maak, van een bepaalde land afkomstig is;
- (b) "Geproduseer in (naam van land)", "Geprosesseer in (naam van land)", "Vervaardig in (naam van land)", "Gemaak in (naam van land)" of soortgelyke woorde wanneer 'n voedingsmiddel in 'n tweede land geprosesseer is wat die aard daarvan verander; of
- (c) die woorde "Verpak in (naam van land)" kan gebruik word benewens die vereiste van paragraaf (a) of (b) hier bo.

Lotidentifikasie

11. 'n Houer van 'n voedingsmiddel moet duidelik met 'n lotnommer gemerk wees op so 'n wyse dat die spesifieke lot maklik geïdentifiseer en opgespoor kan word, tensy anders bepaal ingevolge regulasies afgekondig ingevolge die Wet op Landbouprodukstandaarde, 1990 (Wet No. 119 van 1990), en die National Regulator for Compulsory Specifications Act, 2008 (Wet No. 5 van 2008).

Datummerk

12. (1) Niemand mag 'n voedingsmiddel invoer, vervaardig, verkoop, versprei of skenk nie tensy 'n datummerk duidelik aangedui word op dia etiket of houer van sodanige voedingsmiddel, uitgesonder voedingsmiddels in Aanhangsel 4 aangedui.
- (2) Die datum moet voorafgegaan word deur gepaste woorde soos "beste voor" en/of "gebruik teen" en/of "verkoop teen", afhangende van die aard van die produk: Met dien verstande dat afkortings nie toegelaat word nie, behalwe "BV" vir "beste voor", maar die voorafgaande woorde moet volledig uitgeskryf word.
- (3) Die datummerk mag deur niemand verwijder of verander word nie.
- (4) In gevalle waar verskeie items in 'n buitenste omhulsel of huls ingesluit is wat gedurende normale gebruik deur die verbruiker weggegooi sal word, moet die datum verskyn op die verpakking wat tot gebruik deur die verbruiker behou sal word.
- (5) Die datum moet in die volgorde "Dag-Maand-Jaar" aangedui word wanneer net syfers gebruik word: Met dien verstande dat waar in die geval van ingevoerde produkte 'n ander volgorde as "Dag-Maand-Jaar" gebruik word, die maand in letters aangedui word, hetso volledig uitgeskryf of afgekort, en die jaar volledig uitgeskryf word.

Verbode stellings

13. Die volgende inligting of verklarings mag nie op 'n etiket of advertensie van 'n voedingsmiddel getoon word nie:

- (a) Woorde, geïllustreerde voorstellings, merke, logo's of beskrywings wat 'n indruk skep dat so 'n voedingsmiddel gesteun of geëndosseer word, voldoen aan of vervaardig is coreenkomstig aanbevelings deur –
- (i) gesondheidspraktisyne, individueel of deur 'n professionele of verbruikersadviesorganisasie bestaande uit een of meer van die voornoemde gesondheidspraktisyne;
 - (ii) organisasies, verenigings, stigtings en ander entiteite (uitgesonder godsdienslike sertifiserende organisasies of enige fauna- en flora-verwante sertifiserings- en endosseringsliggame), tensy deur die Direkteur-generaal goedgekeur en wat bewys kan lewer van die feit dat hulle betrokke is by generiese gesondheidsbevordering wat gesteun word deur bewysgebaseerde voeding, en dat die lasgewings van die organisasie, vereniging of stigting nie strydig is nie met die vereistes van hierdie regulasies wat voedingsaansprake en die kriteria daarvan betref;
- (b) 'n endossement of getuigskrif deur 'n individu in die vorm van 'n illustrasie, skriftelike of mondeline verklaring of in enige ander vorm, wanneer die individu se endossement of getuigskrif 'n voedingsaanspraak impliseer;
- (c) 'n endossement van 'n vervaardiger of verkoper in die vorm van 'n logo, merk, simbool, skriftelike of mondeline verklaring of enige ander wyse van kommunikasie met betrekking tot die voedingkundige of veiligheidseienskappe van die voedingsmiddel wat onder die aandag van die publiek gebring word, tensy dit geldig is volgens die bepalings van hierdie regulasies en gepaste bewys binne twee werkdae aan 'n inspekteur voorgelê kan word;
- (d) die woorde "gesond" of "voedsaam" of woorde of simbole wat impliseer dat die voedingsmiddel op sigself of 'n stof van die voedingsmiddel gesondheidsgewende eienskappe het op enige wyse, insluitende die naam of handelsnaam, uitgesonderd in die geval van die fortifiseringslogo vir voedseldraers soos bepaal by regulasies ingevolge die Wet uitgevaardig en regulasie 51(2);
- (e) die woorde "voedend" of "voedsaam" of enige ander woorde met 'n soortgelyke betekenis op enige wyse, insluitende die naam en handelsnaam;
- (f) 'n aanspraak dat 'n voedingsmiddel volledige of gebalanseerde voeding verskaf op enige wyse, insluitende die naam en handelsnaam;
- (g) behoudens die bepalings van die Wet op Medisyne en Verwante Stowwe, 1965 (Wet No. 101 van 1965), soos gewysig, die woorde "genees" of enige ander mediese term, insluitende profilaktiese en terapeutiese aansprake.

Negatiewe aansprake

14. (1) Behoudens die voorwaardes vir nutriëntinhoudaansprake in Tabel 1 mag geen aanspraak, verklaring of implikasie op die etiket van 'n voedingsmiddel gemaak word nie dat daardie voedingsmiddel –

- (a) alleen 'n bepaalde eienskap, kenmerk of stof besit wanneer soortgelyke voedingsmiddels in dieselfde klas of kategorie in werklikheid ook dieselfde eienskap, kenmerk of stof besit, tensy –
- (i) die eienskap, kenmerk of stof dikwels aangetref word of algemeen aanwesig is in bedoelde klas of kategorie voedingsmiddels; en
 - (ii) die aanspraak, verklaring of implikasie soos volg op generiese wyse bewoerd is:
"(generiese of kategorienaam van voedingsmiddel maar geen handelsnaam nie) bevat (naam van eienskap, kenmerk of stof) natuurlik";
- (b) vry is van 'n bepaalde eienskap, kenmerk of stof wanneer soortgelyke voedingsmiddels in dieselfde klas of kategorie in werklikheid ook vry is van dieselfde eienskap, kenmerk of stof, tensy –
- (i) die eienskap, kenmerk of stof dikwels of algemeen afwesig is in bedoelde klas of kategorie voedingsmiddels; en
 - (ii) die aanspraak, verklaring of implikasie soos volg op generiese wyse bewoerd is:
"n Natuurlik (naam van eienskap, kenmerk of stof) vrye voedsel"; of "(generiese of kategorienaam van voedsel maar geen handelsnaam nie) is 'n natuurlik (naam van eienskap, kenmerk of stof) vrye voedsel" sonder om negatief te reflekteer op ander soortgelyke voedingsmiddels in dieselfde klas of kategorie.
- (2) Ondanks die bepalings van subregulasie (1) –
- (a) waar 'n bymiddel wat vir 'n bepaalde klas of kategorie voedingsmiddels toegelaat word ingevolge spesifieke regulasies kragtens die Wet, afwesig is van die bepaalde handelsnaam van die bepaalde klas of kategorie voedingsmiddels, moet die aanspraak, verklaring of implikasie, wanneer dit gebruik word, soos volg bewoerd word: "(naam van bymiddel) vry";
 - (b) waar 'n aanspraak of verklaring oor 'n bepaalde bymiddel wat ingevolge spesifieke regulasies kragtens die Wet nie vir 'n bepaalde klas of kategorie voedingsmiddels toegelaat word nie, vir inligtingsdoeleindes gemaak word, moet die aanspraak of verklaring op 'n generiese wyse soos volg bewoerd word: "n (naam van bymiddel) vry (naam van kategorie of klas voedsel) soos in die geval van alle (naam van kategorie of klas voedsel)"; of
 - (c) waar 'n bymiddel wat vir 'n bepaalde klas of kategorie voedingsmiddels toegelaat word ingevolge spesifieke regulasies kragtens die Wet, nie in die voedingsmiddel gebruik word nie maar natuurlik voorkom in die bestanddele van die voedingsmiddel, moet die aanspraak, verklaring of implikasie, wanneer dit gebruik word, soos volg bewoerd word: "geen bygevoegde (naam van bymiddel) nie".
- (3) Geen verklaring in subregulasies (1) en (2) bedoel, mag met betrekking tot verpakte water gemaak word nie.

Verpligte waarskuwing op sekere voedingsmiddels

15. Die etiket van 'n voedingsmiddel wat in 'n drukhouer verpak is, moet die volgende verklaring in vet hoofletters minstens 3,0 mm hoog bevat:

"WAARSKUWING – ONDER DRUK – moenie gate maak of bo 50 °C berg nie".

SPESIALE BEPALINGS**Seisoenale bestanddele**

16. Waar dit as gevolg van klimaats- of seisoenale gebeurlikhede nie moontlik is om aan 'n lys bestanddele soos op die etiket aangedui te voldoen nie, moet die name van ander bestanddele as die hoofbestanddeel wat teenwoordig kan wees, opeenvolgend maar nie noodwendig in dalende volgorde van massa of volume nie, in die lys bestanddele verskyn, voorafgegaan deur die uitdrukking "en/of".

Volgorde van lys bestanddele

17. Bestanddele van 'n vermengde, saamgestelde of gemengde voedingstof, insluitende mengsels van kruie en speserye wat as sodanig verkoop word en bymiddels, moet op enige etiket onder die opskrif "Bestanddele" gelys word in dalende volgorde van massa soos teenwoordig in die eindproduk.

18. Behoudens regulasie 28 moet bygevoegde water in die toepaslike volgorde in die lys bestanddele verklaar word.

19. Waar 'n ingaande gekonsentreerde of gedehidreerde bestanddeel hersaamgestel of gedeeltelik hersaamgestel word vir gebruik by die vervaardiging van 'n voedingsmiddel, moet die bestanddeel voorafgegaan word deur die gepaste beskrywende woorde soos "hersaamgestelde (naam van bestanddeel) konsentraat" of "hersaamgestelde, gedroogde (naam van bestanddeel)" of wat ook al toepaslik is, in die lys bestanddele.

20. Waar 'n voedingsmiddel uit gemengde vrugte, neute of groente bestaan of dit bevat en geen bepaalde vrug, neut of groente beduidend oorheers nie met betrekking tot massa, kan daardie bestanddele in enige volgorde van massa gelys word indien –

- (a) in die geval van 'n voedingsmiddel wat geheel en al uit sodanige mengsel bestaan, die opskrif van die lys bestanddele die woorde "in wisselende verhoudings" of ander woorde wat die aard aandui van die volgorde waarin die bestanddele gelys word, insluit of daardeur vergesel gaan; en
- (b) in die geval van 'n voedingsmiddel wat sodanige mengsel bevat, die deel van die lys waar die name van die genoemde bestanddele verskyn, vergesel gaan van die woorde "in wisselende verhoudings" of ander woorde wat die aard aandui van die volgorde waarin die bestanddele gelys word.

21. Die volgende bestanddele van 'n voedingsmiddel kan in enige volgorde aan die einde van die lys bestanddele getoon word:

- (a) Kruie of speserye, hoogstens 2% volgens massa, hetsy enkel of in kombinasie;
- (b) vitamiene; en
- (c) minerale, behoudens regulasie 52(6) en (7).

Benaming van bestanddele

22. Die naam wat vir 'n bestanddeel in 'n voedingsmiddel gebruik word in 'n lys bestanddele op 'n etiket, moet –

- (a) die naam wees wat vir sodanige bestanddeel gebruik word wanneer dit onafhanklik as 'n voedingsmiddel verkoop word; en
- (b) in die geval van 'n mikrobiologiese kultuur, aangedui word volgens die doel daarvan, soos as 'n botterkultuur of kaaskultuur of jogurtkultuur of melksuurproduserende kultuur of aanvangskultuur of wat die geval ook al is.

23. Behoudens die bepalings van regulasies 36 tot 42 moet enige bymiddel wat gevog word by of gebruik word in 'n voedingsmiddel om die funksie te verrig van een van die kategorieë bestanddele in Aanhangsel 1 genoem, in die lys bestanddele aangedui word en kan dit deur die naam van die kategorie aangedui word, en as 'n bymiddel bygevoeg word tot of gebruik word in 'n voedingsmiddel vir doelindes van meer as een sodanige funksie, moet dit aangedui word deur die naam van die kategorie wat die hooffunksie verteenwoordig wat in daardie voedingsmiddel verrig word: Met dien verstande dat geurmiddels net as "geurmiddel" aangedui moet word en nie verder gekwalifiseer mag word nie deur die woord natuurlik, sinteties, kunsmatig of natuurgetrou of enige ander soortgelyke bewoording.

24. Pektienbevattende voedingsmiddels soos jellie en vrugtejellie wat minder as 0,6% bygevoegde pektien of pektienagtige materiaal bevat en konfytte wat minder as 0,3% bygevoegde pektien bevat, word vrygestel van die vereiste om die aanwesigheid van verdikkers in die lys bestanddele te verklaar: Met dien verstande dat geen ander verdikkers as pektien in die produk gebruik is nie.

25. Name soos "sout" of "natriumchloried", "asyn" of "asynsuur", "pekel" of "stroop" kan in die lys bestanddele gebruik word.

Kwantitatiewe Bestanddeelverklarings (KBV)

26. (1) Waar die etikettering spesiale klem plaas op die aanwesigheid van een of meer waardevolle of kenmerkende bestanddele, of waar die beskrywing dieselfde effek het, moet die ingaande persentasie van hierdie bestanddeel ten tyde van vervaardiging verklaar word –

- (a) ooreenkomsdig Riglyn 3; en

- (b) na gelang van die geval, tussen hakies –
- (i) naby die woorde, illustrasies of grafika wat 'n bepaalde bestanddeel beklemtoon; of
 - (ii) onmiddellik na die naam of beskrywer van die voedingsmiddel; of
 - (iii) na elke kenmerkende, beklemtoonde bestanddeel in die lys bestanddele genoem.
- (2) Ondanks die vereistes van regulasie 26(1)(b), die Wet op Landbouprodukstandaarde, 1990 (Wet No. 119 van 1990) en behoudens regulasies 17 en 28(c) moet rougeprosesseerde vleisprodukte die kwantitatiewe bestanddeelverklaring as 'n persentasie van die vleisinhoud en die water op die hoofpaneel aandui in vetdruk in hoofletters ten minste 3 mm hoog.

Saamgestelde bestanddele

27. Behoudens regulasies 42 tot 46, waar 'n saamgestelde bestanddeel, insluitende "vaste stowwe van melk", in 'n voedingsmiddel gebruik word, moet die name van die ingaande bestanddele, bymiddels en komponente van die saamgestelde bestanddeel tussen hakies in dalende volgorde na die naam van die saamgestelde bestanddeel in die lys bestanddele genoem word.

Bygevoegde water

28. Behoudens regulasie 18 moet water wat as 'n bestanddeel van 'n voedingsmiddel bygevoeg is, in die lys bestanddele van sodanige voedingsmiddel verklaar word, tensy –

- (a) dit by die vervaardiging van die voedingsmiddel gebruik word slegs met die doel om 'n droë bymiddel of bestanddeel te benat; of
- (b) dit deel is van pekel of stroop en in die lys bestanddele as "pekel" of "stroop" verklaar is; en
- (c) die water wat bygevoeg is, nie meer is nie as 5% van die afgewerkte produk, rougeprosesseerde vleis uitgesluit.

Vette en olies

29. (1) Met betrekking tot vette en olies (alleen of in kombinasie) wat in voedingsmiddels gebruik is, en bykomend by die vereistes van regulasies 16 en 27 –

- (a) moet die klasname van ingaande vette en olies in die lys bestanddele aangedui word as "plantaardig", "dierlik", "vis" of "mariene": Met dien verstande dat nie net die klasname vermeld moet word nie maar elke klasnaam verder gekwalifiseer moet word deur 'n aanduiding van al sy ingaande tipe(s) vette en olies, tussen hakies na die klasnaam;
- (b) in die geval van plantaardige vette en olies, die bepaalde deel van die plant waaruit die vet of olie verkry is, vermeld moet word; en
- (c) sulke vette en olies deur die term "gehidrogeneer" gekwalifiseer moet word wanneer toepaslik.

(2) Geen olie of olievermenging van plantaardige oorsprong mag op "koudgepers", "meganies geper" of enige ander woorde met 'n soortgelyke betekenis aanspraak maak nie tensy dit voldoen aan die vereistes vervat in die omskrywing van "koudgepers" in hierdie regulasies.

Massavoorraad

30. (1) Waar 'n voedingsmiddel uit massavoorraad verkoop word, moet sodanige massavoorraadhouer geëtiketteer word ooreenkomsdig al die etiketteringsvereistes vir individueel verpakte voedingsmiddels, en die letters moet van so 'n grootte wees en so vertoon word dat dit maklik leesbaar is, tensy die inhoud van die massahouer individueel verpak en geëtiketteer is.

(2) In gevalle waar 'n voedingsmiddel by die groot maat verkoop word, maar nie in die kleinhandel nie, en vergesel gaan van toepaslike handelsdokumente wat alle besonderhede bevat wat ingevolge hierdie regulasies op die etiket van 'n voorafverpakte voedingsmiddel moet verskyn, hoef daardie voedingsmiddels nie met 'n lys bestanddele geëtiketteer te word nie.

Klein pakkies

31. Die verpakking van 'n voorafverpakte voedingsmiddel met 'n totale buite-oppervlakte van 2 000 mm² of minder, insluitende pakkies kruie en speserye vir enkelgebruik van 10 g of minder, word vrygestel van die vereistes van etikettering, uitgesondert die verklaring van die naam, die adres van die vervaardiger, 'n geskikte datum, die verklaring van algemene allergene, indien van toepassing, en die verklaring ooreenkomsdig regulasie 49 dat die produk bestraling ondergaan het.

Bergingsinstruksies

32. (1) Behoudens die vereistes van regulasie 8 moet woorde wat die gepaste bergingsinstruksies voor en na oopmaak aandui, op die etiket verskyn in vet hoofletters ten minste 3,0 mm hoog.

(2) Die vervaardiger moet die geskikte bergingsinstruksies rakende die aard van die voedingsmiddel bepaal ten einde te verseker dat enige spesifieke gehalte-eienskappe waarvoor stilswyende of uitdruklike aansprake gemaak is, behou en bewaar word.

Voedselverkoopmasjiene

33. Die voorkant van 'n voedselverkoopmasjiene waaruit enige voedingsmiddel verkoop word, moet 'n kennisgewing hê wat die naam van die voedingsmiddel aandui, uitgesondert waar sodanige naam op so 'n wyse op die etiket van die voedingsmiddel verskyn dat dit van buite die masjiene maklik sigbaar en leesbaar is vir 'n voornemende koper.

Illustrasievoorstelling

34. Die illustrasievoorstelling op die etiket of enige advertensie van 'n voedingsmiddel mag nie so aangebied word dat dit in enige opsig vals, misleidend of bedrieglik is of waarskynlik 'n verkeerde indruk betreffende die inhoud van die houer of die aard, herkoms, samestelling, gehalte, voedingswaarde, hoedanigheid of ander eienskappe daarvan sal skep nie.

Eтикетtering van voorafverpakte voedselbymiddels

35. Die etiket van enige voorafverpakte voedselbymiddel of vermenging van voedselbymiddels moet –

- (a) die woorde "vir gebruik in voedingsmiddel" of "vir gebruik in voedsel" of "voedselbymiddel" of "vermenging van voedselbymiddels" op hê;
- (b) in die geval van swaeldioksiedverbinding, die maksimum en minimum persentasie swaeldioksied vermeld wat die inhoud sal oplewer;
- (c) sy gewone chemiese naam vermeld waarvan toepassing;
- (d) in die geval van 'n voedselkleurmiddel of 'n vermenging van voedselkleurmiddels, die woorde "voedselkleurmiddel" of "voedselkleursel" of "voedselkleur" en die gewone chemiese naam of name asook die Kleurindeksnommer(s) of INS (Internasionale Nommerstelsel)-nommer op hê;
- (e) in die geval van voedselbymiddels met 'n raklike van hoogstens 18 maande, die datum van maksimum duursaamheid aandui met woorde soos "Gebruik voor X", waar "X" die laatste aanbevole datum vir gebruik is; en
- (f) wanneer beskikbaar, die INS-nommer aandui.

Aanduiding van voedselbymiddels

36. (1) Alle bymiddels moet in die lys bestanddele aangedui word.
 (2) Behoudens regulasies 37 tot 40 kan bymiddels aangedui word volgens hulle kategoriename soos in Aanhangsel 1 genoem.

- (3) Behoudens regulasie 8(3) en regulasies afgekondig kragtens die Wet op Landbouproduktstaarde, 1990 (Wet No. 119 van 1990), waar 'n voedingsmiddel 'n geurmiddel van 'n bestanddeel bevat maar nie die regte bestanddeel self nie, moet die woorde "geurmiddel" of "gegeur" die naam of die beskrywer van die produk vergesel om duidelik aan te dul dat net 'n geurmiddel gebruik is en nie die regte bestanddeel self nie.

37. Niemand mag enige voedingsmiddel wat die kleurmiddel tartrasien, ook bekend as E 102 of Geel No. 5, bevat, verkoop nie tensy die woorde "tartrasien" in die lys bestanddele verskyn.

38. (1) Die teenwoordigheid van enige preserveermiddel moet op enige etiket aangedui word deur die gewone chemiese naam van die preserveermiddel, voorafgegaan deur die woorde "preserveermiddel" en gevolg deur die gelyste preserveermiddels tussen hakies, of, in die geval van natrium- of kaliumnitriet en natrium- of kaliumnitraat wat in rakstabile gekuurde vleisprodukte gebruik word, voorafgegaan deur die woorde "kuuragent" en gevolg deur die genoemde kuuragente tussen hakies.
 (2) Wanneer die preserveermiddel swaeldioksied of verwante verbinding soos natriumsulfiet, natriumwaterstof, sulfiet (natriumbisulfiet), natriummetabisulfiet, kaliummetabisulfiet, kalsiumsulfiet, kalsiumwaterstofsulfiet of kalsiumbisulfiet gebruik word op

'n vlak van minder as 10 mg per kilogram voedingsmiddel soos verpak of gereed om te eet, hoef die preserveermiddel swaeldioksied of verwante verbindings nie verklaar te word nie.

39. 'n Antioksidant as 'n bymiddel moet in die lys bestanddele aangedui word deur die gewone chemiese naam of afkorting soos gepas.

40. Die byvoeging van mononatriumglutamaat (MNG) moet op die lys bestanddele aangedui word as mononatriumglutamaat of die afkorting MNG gevvolg deur die word "geurverbeteraar".

41. Met uitsondering van preserveermiddels, antioksidante en die kleurmiddel tartrasien is dit nie nodig om in die lys bestanddele te verwys na enige voedselbymiddel wat in die voedingsmiddel teenwoordig is bloot omdat dit 'n samestellende deel van 'n bestanddeel van sodanige voedingsmiddel was nie: Met dien verstande dat die voedselbymiddel nie dieselfde tegnologiese funksie in die finale voedingsmiddel waarby dit gevoeg is, verrig nie as in die oorspronklike voedingsmiddel waarvan dit 'n samestellende deel was.

42. Ondanks die vereistes van regulasies 36 tot 41 moet ten opsigte van enige bymiddel of draer vir 'n bymiddel wat verkry is van of besmet is met 'n gewone allergeen, die herkoms van die gewone allergeen tussen hakies na die naam van die bymiddel aangedui word, soos volg: [naam van bymiddel (naam van 'n gewone allergeen)].

Allergene

43. (1) Waar 'n produk of sy verpakkingsmateriaal enige gewone allergeen bevat, moet die teenwoordigheid daarvan aangedui word, na gelang van die geval:

- (a) tussen hakies na die naam van sodanige bestanddeel in die lys bestanddele indien dit nie uit die naam van die bestanddeel blyk nie; en/of
- (b) naby die lys bestanddele in 'n lys of kassie met die woorde "Bevat: (allergeen/allergene)".

(2) In die geval van beduidende grane moet die naam van die spesifieke beduidende graanspesie in die naam van die bestanddeel in die lys bestanddele vermeld word met die woorde "gluteen" tussen hakies.

Nie-algemene allergene

44. (1) Die teenwoordigheid van nie-algemene allergene in of op die voedingsmiddel of sy verpakkingsmateriaal moet deur die vervaardigers bekend gemaak word op versoek van 'n verbruiker, inspekteur of die Departement gebaseer op die inligting vervat in die Verskaffersbestanddeelinligtingslêer in Riglyn 6, wat op rekord gehou moet word.

(2) Die teenwoordigheid van bokmelk in 'n voedingsmiddel moet geëtiketteer word op dieselfde wyse as vir gewone allergene soos in regulasie 43 aangedui.

Allergeenkruisbesmetting

45. As daar 'n risiko is vir kruisbesmetting van 'n gewone allergeen in 'n voedselprosesseerfasilititeit:

(a) moet die nodige noulettendheid uitgeoefen word om sodanige besmetting te voorkom en moet 'n allergeenbeheerbeleid (ABB) ooreenkomstig die riglyne geïmplementeer word; en

(b) in die geval waar voorsorgetikettering gebruik word, mag dit nie gebruik word om die implementering van GVP's en 'n doeltreffende allergeenbeheerbeleid (ABB) te omseil nie; en

(c) in die geval waar voorkomende etikettering gebruik word, moet die risiko, die wyse van assessering van die risiko en die stappe wat gedoen is om die risiko van allergeenkruisbesmetting te vermy, gedokumenteer word.

46. Allergeenverwante aanspraak

(1) Gluteenvry en natuurlik gluteenvry

(a) Die aanspraak "gluteenvry" op 'n voedingsmiddel mag toegelaat word slegs indien die voedingsmiddel geen van die volgende bevat nie:

- (i) 'n bestanddeel wat enige spesie van die beduidende grane is;
- (ii) 'n bestanddeel wat afgelei is van enige van die voorname beduidende grane en wat nie geprosesseer is om glutineen te verwijder nie;
- (iii) 'n bestanddeel wat afgelei is van enige van die voorname beduidende grane wat geprosesseer is om glutineen te verwijder sodat die gebruik van daardie bestanddeel lei tot die teenwoordigheid van hoogstens 20 mg/kg (dpm) glutineen in die eindproduk; of
- (iv) meer as 20 mg/kg glutineen, waar dievlak van glutineen bepaal word met die R5 Mendez Ensiemgekoppelde Immunosorbensesessai (ELISA) vir glutineen (soos in die riglyne beskryf), of ander Codex-aanbevole metodes.

(b) 'n Graan wat uit die aard daarvan geskik is vir gebruik as deel van 'n gluteenvrye dieet, mag nie as "spesiale dieetkundige", "spesiale dieet-" of enige ander ekwivalente term benaam word nie maar kan 'n verklaring op die etiket hê wat lui 'hierdie produk is uit die aard daarvan gluteenvry': Met dien verstande dat dit aan regulasie 47(1)(a) voldoen en sodanige verklaring nie die verbruiker mislei nie.

(2) Hipoallergeniese, nie-allergeniese of allergeenvrye aanspraak

Geen aanspraak mag gemaak word nie dat 'n voedingsmiddel –

(a) nóg 'n enkelbestanddeelvoedingsmiddel nóg 'n saamgestelde voedingsmiddel, "hipoallergenies" of "nie-allergenies" is nie of soortgelyke bewoording, tensy die voedingsmiddel op chemiese of genetiese wyse gemodifiseer is ten einde die hoeveelheid endogene allergene op so 'n wyse te verminder dat dit nie moontlik is om die teenwoordigheid van enige moontlike allergeen op te spoor nie met toetse wat vir die spesifieke allergeen geskik is; of

(b) vry is van enige gewone of nie-algemene allergeen of soortgelyke bewoording, tensy die voedingsmiddel getoets is om die afwesigheid van die bepaalde allergeen/allergene te bevestig, met gebruik van geskikte toetse vir die spesifieke allergeen/allergene.

Misleidende beskrywings

47. (1) Enige woord, verklaring, frase, logo of illustrasievoorstelling wat 'n boodskap impliseer dat dit gesond of gesonder of vry van bymiddels of veeartsenykundige medisyne is of wat die meer menslike behandeling/teel van voedseldiere aandui, soos, maar nie beperk nie tot, "graan gevoer", "gras gevoer", "Karoo-lam", "natuurlike lam", "veld grootgemaak", "los lopend", "suiwer", "organies", wat gekoppel word met spesifieke protokolle wat geregistreer is by die Departement van Landbou of kragtens regulasies ingevolge die Wet op Landbouprodukstandaarde, 1990 (Wet No. 119 van 1990), of die National Regulator for Compulsory Specifications Act, 2008 (Wet No. 5 van 2008), word op die voorafverpakketket en reklame van hierdie produkte toegelaat.

(2) In die geval van voedingsmiddels wat nie ingevolge die Wet op Landbouprodukstandaarde, 1990 (Wet No. 119 van 1990), of die National Regulator for Compulsory Specifications Act, 2008 (Wet No. 5 van 2008), gereguleer word nie, word verklarings ten effekte dat dit "vars", "natuurlik", "die natuur se", "suiwer", "tradisionele", "oorspronklik", "outentiek", "regte", "egte", "tuisgemaak", "plaas-", "handgemaak", "geselekteer", "premie", "fynste", "gehalte" of "beste" is, of enige ander woorde, verklarings, frases, logo's of illustrasievoorstellings wat soortgelyke konsepte oordra of impliseer, toegelaat as dit voldoen aan die kriteria in Riglyn 8 vermeld.

(3) In die geval van vis of ander mariene voedingsmiddels wat ingevolge die National Regulator for Compulsory Specifications Act, 2008 (Wet No. 5 van 2008), gereguleer word, word die verklaring "wild" nie toegelaat nie tensy dit as "wild gevang" gekwalifiseer word.

(4) Voedselprodukte wat gevries is en dan ontdooi is vir latere verkoop –

(a) mag nie as "vars" geëtiketteer word nie; en

(b) moet die woorde "**VOORHEEN GEVRIES**" aandui –

(i) op die etiket van die voorafverpakte voedingsmiddels, in vetdruk in hoofletters ten minste 3 mm hoog; of

(ii) op 'n plakkaat wat geplaas is naby die plek waar die voedingsmiddel vir verkoop aangebied word, waar die verbruiker dit duidelik kan sien en maklik kan lees, in swart, vetdrukletters waarvan die grootte geskik is vir maklike leesbaarheid op 'n plakkaat, waar sodanige voedingsmiddels nie voorafverpak is nie maar in groot maat vir verkoop uitgestal word.

Vegetariese aansprake

48. (1) Aansprake dat 'n voedingsmiddel vir vegetariërs geskik is, moet die kategorie vegetariër spesifiseer deur een of 'n kombinasie van die volgende voorvoegsels by die woorde "vegetariër" te voeg:

(a) "Lakto (melk)" – beteken melk en melkprodukte word ingesluit maar produkte waarin dierlike stremsel gebruik word tydens bereiding, word uitgesluit.

(b) "Ovo (eier)" – beteken onbevrugte eiers (verkieslik vryloop) en eierprodukte word ingesluit.

(c) "Heuning" – beteken heuning word ingesluit.

- (d) "Streng vegetaries" of "vegan" beteken bestanddele van veelsellige plantaardige, swam-, alg- en bakteriële herkoms word ingesluit maar alle bestanddele en bymiddels van dierlike herkoms afgelei, word uitgesluit.
- (2) Wanneer 'n voedingsmiddel vervaardig word vir die "streng vegetariese" of "vegan" mark en 'n aanspraak ten opsigte van "streng vegetaries" of "vegan" op die etiket gemaak word en dit nie moontlik is om uit die naam van die bestanddeel of bymiddel vas te stel dat dit van nievegetariese herkoms afgelei is nie, moet enige bymiddel (kyk Aanhangsel 1) of bestanddeel (kyk Riglyn 9) afgelei van nievegetariese herkoms wat by die voedingsmiddel gevoeg is, verklaar word as "nievegetariese herkoms" of in woorde wat die bron tussen hakies aandui, na die naam van die bymiddel of bestanddeel verklaar.

Bestraling

49. (1) Die etiket van 'n voedingsmiddel wat met ioniserende bestraling behandel is, moet 'n skriftelike verklaring naby die naam van die voedsel bevat wat die behandeling aandui.
- (2) Die gebruik van die internasionaal erkende voedselbestralingsimbool soos geïllustreer deur die Codex Alimentarius Standaard vir die Etikettering van Voorafverpakte Voedsel, is opsioneel, maar wanneer dit gebruik word, moet dit naby die naam van die voedsel wees.
- (3) Wanneer 'n bestraalde voedingsmiddel as 'n bestanddeel in 'n ander voedingsmiddel gebruik word, moet dit aldus in die lys bestanddele verklaar word.
- (4) Wanneer 'n enkelbestanddeelvoedingsmiddel berei word uit 'n grondstof wat bestraal is, moet die etiket van die voedingsmiddel 'n verklaring bevat wat die behandeling aandui.

VOEDINGKUNDIGE INLIGATION

50. (1) Voedingkundige inligting, wanneer dit by hierdie regulasies vereis word of wanneer dit vrywillig op 'n etiket vertoon word, moet altyd die volgende inligting bevatten in die volgorde soos volgens die generiese voorbeeld in punt 1 van Aanhangsel 2:

- (a) Die opskrif "Tipiese voedingkundige inligting";
 - (b) 'n aanduiding van die massa of volume van 'n enkele porsie; en
 - (c) die minimum, verpligte voedingkundige inligting volgens die formaat in punt 1 van Aanhangsel 2 beskryf, uitgedruk per enkele porsie asook per 100 g vir vaste voedingsmiddels of 100 ml vir vloeibare voedingsmiddels, tensy anders aangedui ingevolge hierdie regulasies.
- (2) Voedingkundige inligting moet altyd aangebied word in die tabelformaat volgens punt 1 van Aanhangsel 2, tensy anders aangedui ingevolge hierdie regulasies.
- (3) Die toepaslike meeteenheid moet agter die nutriënt of energiewaarde verskyn: Met dien verstande dat –
- (a) die energie-inhoud van die voedingsmiddel altyd in "kilojoule" of "kJ" verklaar moet word;

- (b) die energiewaarde bereken moet word deur die omskakelingsfaktore in punt 2 van Aanhangsel 2 te gebruik;
 - (c) die hoeveelheid van elke nutriënt volgens massa verklaar moet word;
 - (d) die meeteenheid soos in Aanhangsels 2 en 3 aangedui, gebruik moet word.
- (4) Die volgende inligting, wanneer toepaslik, moet onder die tabel as 'n voetnoot verstrek word:
- (a) Die bron van die data in 'n geval waar geen aanspraak gemaak word nie maar voedingkundige inligting vrywillig deur die vervaardiger verstrek word soos aangedui by regulasie 50(13).
 - (b) In 'n geval waar 'n voedingsmiddel in 'n vloeistofmedium verpak is en voedingkundige inligting verstrek word, 'n verklaring, waar toepaslik, om aan te dui of die voedingkundige inligting betrekking het op die gedreineerde gewig of op die netto inhoud van die houer.
 - (c) 'n Verklaring ten effekte dat die voedingkundige inligting betrekking het op die gereed-om-te eet produk of die produk soos verpak, wat ook al van toepassing is.
 - (d) 'n verklaring van die metode van analise wat gebruik is om die dieetvesel te bepaal.

Oordrag van voedingkundige inligting van ontledingsverslae na tabel oor voedingkundige inligting

- (5) Wanneer nutriëntwaardes wat deur middel van ontleding verkry is, vir die tabel oor voedingkundige inligting saamgestel word vir etiketteerde doeleindes, moet die nutriëntwaarde wat in die tabel met voedingkundige inligting verklaar word, gepas afgerond word soos in Aanhangsel 6 aangedui.

Opsionele inligting vir tabel met voedingkundige inligting

- (6) Proteïen, vitamiene en minerale waarvoor daar 'n NVW-waarde bestaan, kan as 'n persentasie van die NVW per enkele porsie uitgedruk word in 'n bykomende kolom regs van die verpligte formaat in punt 1 van Aanhangsel 2.

Verifiëring van kwalifiserende kriteria

- (7) Met die oog op die verifiëring van die geldigheid van enige nutriëntinhoudaanspraak teen die kwalifiserende kriteria in Tabel 1, Dele A en B, "Voorwaardes vir Nutriëntinhoudaansprake", is die standaard Nutriëntverwysingswaarde (NVW) van individue 4 jaar en ouer soos in Aanhangsel 3 aangedui, van toepassing.

Groottes van enkelporsies

- (8) (a) 'n Aanduiding van die massa of volume van 'n enkele porsie moet deur die vervaardiger bepaal word en moet 'n gepaste porsiegrootte wees vir 'n enkele porsie wat verbruikers nie sal aanmoedig om "supergrootte" porsies te verbruik nie wat kan lei tot 'n ongewenste toename van hulle totale energie-inname wat tot ongesonde gewigtoename kan lei.

(b) Die vervaardiger moet gepaste, wetenskaplike, bewysgebaseerde dokumentasie voorlê wat die gekose porsiegrootte regverdig en moet sodanige regverdiging op versoek aan 'n inspekteur kan verskaf.

Verandering van formulering

(9) Wanneer die bestanddele, uitgesonderd bymiddels, van 'n voedingsmiddel op enige manier verander word, moet die geaffekteerde produk met die oog op etikettering herontleed word vir die voedingkundige inhoud daarvan, en heretiketteer word.

Spesiale kenmerke of eienskappe

(10) (a) Geen aanspraak mag op die etiket van 'n voedingsmiddel gemaak word dat die voedingsmiddel voedingkundige waarde verkry het uit nutriënte of stowwe wat om tegniese of sensoriese redes bygevoeg is nie.

(b) Behoudens regulasie 13(g) is 'n aanspraak vir antioksidante as nutriënte onderhewig aan voormarkgoedkeuring en registrasie by die SA Reguleringsowerheid vir Gesondheidsprodukte (SAROGP) vir doeltreffende daaglikse enenkelporsievlakke.

Aansprake wat van 'n ander voedingsmiddel afhanglik is

(11) 'n Aanspraak betreffende die nutriënt- en/of energie-inhoud van 'n voedingsmiddel mag nie melding maak van 'n voedingsmiddel wat nie by die pakket ingesluit is nie: Met dien verstande dat in die geval van 'n voedingsmiddel wat 'n toevoegsel is by die voedingsmiddel in die pakket maar nie self in die pakket is nie, sodanige aansprake gemaak kan word mits daar duidelik aangedui word dat sodanige aanspraak nie op die voedingsmiddel in die pakket betrekking het nie, en alle voedingkundige inligting moet gegee word ten opsigte van die voedingsmiddel wat werklik in die pakket is.

Vereistes vir verpligte verklaring van voedingkundige inligting wanneer 'n aanspraak gemaak word

(12) Waar 'n voedingkundige aanspraak gemaak word –

(a) moet die voedingkundige inligting soos by hierdie regulasies vereis, die werklike, tipiese waardes wees soos bepaal deur 'n betroubare laboratorium deur chemiese of mikrobiologiese ontleding ooreenkomsdig die metodes in hierdie regulasies, Riglyne of Codex aanbeveel, en waar geen spesifieke metodes aanbeveel word nie, 'n metode wat deur SANAS of ILAC geakkrediteer is;

(b) moet die voedingkundige inligting –

(i) die minimum verpligte voedingkundige inligting wees soos per punt 1 van Aanhangsel 2, plus

(ii) insluit die gepaste voedingkundige inligting van die nutriënt(e) wat die onderwerp van die aanspraak is, aangedui na die minimum verpligte voedingkundige inligting soos per punt 1 van Aanhangsel 2: Met dien verstande dat die nutriënt(e) nie reeds as deel van die minimum verpligte voedingkundige formaat vermeld word nie;

- (iii) in ooreenstemming met die vereistes en procedures van Riglyn 5 –
 - (aa) verteenwoordigend wees van die produk soos tipies geproduseer;
 - (bb) die resultaat wees van ontledings op 'n saamgestelde monster, bestaande uit 'n gepaste aantal monsters, ingesamel oor 'n gesikte tydperk en uit 'n redelike aantal lotte, deur 'n betroubare laboratorium om 'n ware verteenwoordiging van die produk te bied;
 - (cc) gebaseer wees op 'n laboratoriumontledingsverslag deur 'n betroubare laboratorium saamgestel;
 - (dd) ten minste een keer elke drie (3) jaar deur ontleding geverifieer word en op rekord gehou word, en
 - (ee) ontleed word ooreenkomsdig die metodes in hierdie regulasies bepaal of waar geen metode bepaal is nie, volgens metodes wat by Codex goedgekeur en aanbeveel is; en
- (c) moet die vervaardiger –
 - (i) 'n verslag saamstel oor die besonderhede van hoe die monsterneming gedoen is op grond van Riglyn 5;
 - (ii) die verslag in paragraaf (i) bedoel, op rekord hou en afskrifte van die verslag aan die invoerder en/of verspreider verskaf; en
 - (iii) wanneer die monsters aan 'n betroubare laboratorium vir ontleding verskaf word, die laboratorium in kennis stel dat die ontleding vir etiketteringsdoeleindes is en dat die laboratoriumverslag die inligting moet insluit wat in punt 3 van Riglyn 5 versoek word.

Algemene voedingkundige Inligting wanneer geen aanspraak gemaak word nie

(13) Waar vrywillige voedingkundige inligting op die etiket verskaf word maar geen voedingkundige aanspraak gemaak word nie –

- (a) (i) In die geval van enkelbestanddeel-landboukommoditeite, kan die voedingkundige inligting uit die jongste uitgawe van die Nasionale Voedselsamestellingstabelle deur die Suid-Afrikaanse Mediese Navorsingsraad (MNR) gebruik word as die bron van inligting: Met dien verstande dat in gevalle waar geen gesikte inligting uit bogenoemde Voedselsamestellingstabelle beskikbaar is nie, ander erkende voedselsamestellingstabelle, interne analitiese data, berekenings gebaseer op die analitiese waardes van individuele bestanddele soos aangeteeken in die Verskaffersbestanddeelinligtinglêers per Riglyn 7 of, onderhewig aan die vereistes van Riglyn 5, ontleding deur 'n betroubare laboratorium gebruik kan word; en
 - (ii) in die geval van ander voedingsmiddels as enkelbestanddeel-landboukommoditeite, kan interne analitiese data, ontleding deur 'n betroubare laboratorium of berekening gebaseer op die analitiese waardes van individuele

bestanddele soos aangeteken in die Verskaffersbestanddeelinligtinglêers per Riglyn 7, gebruik word;

- (b) moet 'n aanduiding van die bron van die inligting gegee word as 'n voetnoot onder die tabel met voedingkundige inligting;
- (c) moet die minimum verpligte voedingkundige inligting gegee word in die tabelformaat soos per punt 1 van Aanhangsel 2, uitgesonderd in gevalle waar die grootte van die tabel deur die fisiese grootte van die produk beperk word en minder as 900 mm² oorby na voldoening aan die minimum vereistes ingevolge hierdie regulasies, in welke geval die voedingkundige inligting in 'n lineêre formaat aangedui kan word; en
- (d) kan die etiket, benewens die minimum verpligte voedingkundige inligting soos per punt 1 van Aanhangsel 2, enige ander voedingkundige inligting van die vervaardiger se keuse bevat per enkelporsie en per 100 g/ml.

AANSPRAKE

Algemene

51. (1) Geen aanspraak wat nie ingevolge hierdie regulasies toegelaat word nie, mag toegelaat word om op voedingstofetikette of enige advertensie daarvan te verskyn nie.
- (2) Die etiket van die voedseldraer ten opsigte waarvan 'n aanspraak gemaak word dat 'n voedseldraer gefortifiseer word soos vereis by regulasies rakende die fortifisering van voedingsmiddels ingevolge die Wet, moet die formaat hê van die verklaring van voorgeskrewe voedingkundige inligting soos beskryf in punt 1 van Aanhangsel 2, uitgedruk per daaglikse porsie en per 100 g, asook voedingkundige inligting betreffende die fortifiseringspesifikasies: Met dien verstande dat in die geval van droë, ongekookte koringmeel en droë, ongekookte mielieemeel soos gekoop, die daaglikse porsie as 100 g beskou moet word.
- (3) Geen voeding- of energie-aanspraak of enige ander aanspraak met 'n voedingverwante boodskap mag vir verpakte water toegelaat word nie.

Aanspraak oor nutriëntinhoud

52. (1) Geen aanspraak wat die vlak van 'n nutriënt beskryf wat in 'n voedingsmiddel vervat is, mag op 'n etiket of in 'n advertensie van 'n voedingsmiddel gemaak word nie, tensy dit voldoen aan voorwaardes uiteengesit in Tabel 1 (Deler A en B).
- (2) Wanneer 'n aanspraak gemaak word oor nutriëntinhoud wat in Tabel 1 gelys word, is die voorwaardes in Tabel 1 vir daardie aanspraak gestel, van toepassing.
- (3) Geen aanspraak oor nutriëntinhoud mag bewoerd word op 'n manier wat verskil van die voorgeskrewe bewoording soos gespesifieer in Tabel 1 nie, naamlik "laag", "vry of feitlik vry", "bron", "hoog" of "baie hoog".

(4) Geen persoon mag woorde soos "ryk aan" of "uitstekende bron" of "goeie bron" of "verryk" of "verryk met (naam van nutriënt)" of "met bygevoegde (naam van nutriënt(e))" of "bevat (naam van nutriënt(e))" of enige soortgelyke bewoording gebruik nie met betrekking tot die nutriënte in Tabel 1 genoem as 'n plaasvervanger vir die voorgeskrewe bewoordingsopsies vir aansprake in Tabel 1.

(5) (a) Geen persoon mag woorde soos x% vetvry of vry van enige ander nutriënt in komponent A van Tabel 1 bedoel, gebruik nie, waar x verwys na enige persentasie of na enige soortgelyke bewoording as 'n plaasvervanger vir die voorgeskrewe bewoordingsopsies vir aansprake in Tabel 1.

(b) Behoudens subregulasie (7) hier onder mag geen persoon die woord "spoor" gebruik om die feitlike afwesigheid van 'n nutriënt in die tabel van voedingkundige inligting aan te dui nie, as gevolg van beperkings betreffende analitiese metodologie, maar in plaas daarvan kan die onsekerheid oor 'n presiese waarde aangedui word as "< (noem die laagste waarde op die kalibrasiekromme)".

(6) In 'n geval waar 'n mineraal by 'n voedingsmiddel gevoeg word, moet die naam van die verbinding waaruit die elementele mineraal afgelei is, in die lys bestanddele genoem word, en die naam van die elementele mineraal alleen moet in die gepaste tabel met voedingkundige inligting genoem word.

(7) Vitamiene en minerale wat aanwesig is, het sy natuurlik of bygevoeg, in hoeveelhede van minder as 5% van die NVW vir individue van 4 jaar en ouer soos bedoel in Aanhangsel 3 per enkele porsie, mag nie in die tabel van voedingkundige inligting verklaar word nie, behalwe in die geval van voedseldraers en verpakte water. Met dien verstande dat waar vitamiene en minerale aanwesig is in hoeveelhede van tussen 5% en 15% van die NVW's, dit in die tabel van voedingkundige inligting gelys kan word, maar geen aanspraak vir enige daarvan word toegelaat nie.

Opsomming

NVV vir vitamiene en minerale	Kan 'n aanspraak gemaak word?	Kan dit in die tabel van voedingkundige inligting gelys word?
0 - <5%	Nee	Nee
5% - <15%	Nee	Ja
15% - < 30%	Ja – "bron van"	Ja
30% of meer	Ja – "hoog in"	Ja
60% of meer	Ja – "baie hoog in"	Ja

(8) Waar twee of meer voorwaardes vir 'n aanspraak op nutriëntinhoud in Tabel 1 (Dele A en B) vereis word, moet die voedingsmiddel aan al die voorwaardes voldoen om vir die aanspraak te kwalifiseer.

(9) Vir doeleinades van die voorwaardes vir aansprake op nutriëntinhoud moet voedsel soos soppe (uitgesonderd helder sop en bouljon), hersaamgestelde ingemaakte soppe en

hersaamgestelde soppoeiers, via, souse (uitgesonderd marinades), blatjang, joghurt en dik skommeltipe drank as vaste stowwe beskou word.

(10) (a) Waar 'n aanspraak op nutriëntinhoud ("bron van" of "hoog in") vir dieetveselinhou gemaak word, moet die analitiese waardes aangedui word in die tabel met voedingkundige inligting soos aangedui in Aanhangsel 2 en moet die ontledingsmetode wat gebruik is om die dieetveselinhou te meet, onder die tabel of tussen hakies na die woord dieetvesel aangedui word indien die ruimte op die etiket dit toelaat.

(b) Waar 'n aanspraak op nutriëntinhoud ("bron van" of "hoog in") vir dieetveselinhou gemaak word, moet die toepaslike kriteria in Tabel 1B wat ooreenstem met die ontledingsmetode wat gebruik is om dieetvesel te meet, gebruik word.

(c) Geen aanspraak op nutriëntinhoud ("bron van" of "hoog in") vir nuwe vesels word toegelaat nie.

(11) Geen aanspraak mag op die etiket van 'n voedingsmiddel met betrekking tot die proteïneninhoud van daardie voedingsmiddel gemaak word nie tensy daar aan die volgende vereistes voldoen word:

- (a) Die voorwaardes, soos toepaslik, in Tabel 1, Deel B, gespesifieer;
- (b) die voedingsmiddel verskaf proteïenengehalte waarvan die ontlede aminosure van die voedingsmiddel ten minste 100% bevat van elk van die aminosure volgens die verwysingsaminosuurpatroon in Aanhangsel 5; en
- (c) die bron(ne) van proteïen word duidelik aangedui in die lys bestanddele.

(12) Benewens die voorwaardes in Tabel 1 (Dede A en B), waar 'n nutriëntinhoudaanspraak gemaak word –

- (a) betreffende die hoeveelheid totale vet of die hoeveelheid en/of tipe van enige vetsuurkomponent of cholesterol, moet die werklike analitiese waardes van al die volgende vetsuurkomponente en cholesterol in die tabel met voedingkundige inligting aangedui word onmiddellik na die verklaring van totale vet:

Totale vet -	... g
waarvan versadig	... g
polionversadig	... g
mono-onversadig	... g

Cholesterol	... mg
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- (b) vir omega-3-vetsure moet die bepaalde omega-3-vetsuur(sure) –

- (i) gespesifieer word, en
- (ii) die werklike analitiese waardes van al die volgende vetsuurkomponente in die tabel met voedingkundige inligting aangedui word onmiddellik na die verklaring van totale vet:

Totale vet	... g
waarvan versadigde vetsure	... g
polionversadigde vetsure	... g
waarvan omega-3-vetsure	... mg

waarvan ALS	... mg
en/of EPS	... mg
en/of DHS	... mg
en/of DPS	... mg
mono-onversadig	... g
Cholesterol	... mg

(13) Die aanspraak "geen suiker bygevoeg" of "geen bygevoegde suiker" of ander woorde met 'n soortgelyke betekenis mag nie op die etiket van 'n voedingsmiddel wat bygevoegde suikers bevat wat by hierdie regulasies omskryf word, gemaak word nie.

(14) In die geval van maalvleis en geprosesseerde vleisprodukte is die voorwaardes vir die volgende aansprake as 'n aanduiding van vetinhoud soos volg:

Maer, reggesny of enige soortgelyke $\leq 10\%$ van totale vet soos ontleed bewoording

Ekstra maer, ekstra reggesny of enige $\leq 5\%$ van totale vet soos ontleed soortgelyke bewoording

(15) Behoudens die vereistes, waar van toepassing, van regulasies 51 en 53(1) tot (14) is die volgende voorwaardes vir nutriëntinhoudaansprake van toepassing:

TABEL 1: VOORWAARDES VIR NUTRIËNTINHOUDAANSPRAKE

A		
Energie	Laag	170 kJ per 100 g (vaste stowwe*) 80 kJ per 100 ml (vloeistowwe*)
	Feitlik vry of vry van	17 kJ per 100 ml (vloeistowwe*)
Totalé vet	Laag	3 g per 100 g (vaste stowwe*) 1,5 g per 100 ml (vloeistowwe*)
	Feitlik vry of vry van	0,5 g per 100 g/ml
Versadigde vet	Laag	1,5 g per 100 g (vaste stowwe*) 0,75 g per 100 ml (vloeistowwe*) en hoogstens 10% energie
	Feitlik vry of vry van	0,1 g per 100 g (vaste stowwe*) 0,1 g per 100 ml (vloeistowwe*)
Cholesterol	Laag	20 mg per 100 g (vaste stowwe*) 10 mg per 100 ml (vloeistowwe*)
	Feitlik vry of vry van	5 mg per 100 g (vaste stowwe*) 5 mg per 100 ml (vloeistowwe*)
		en vir albei aansprake, laag en vry van, minder as: 1,5 g versadigde vet en trans vet gekombineer per 100 g (vaste stowwe), of 0,75 g versadigde vet per 100 ml (vloeistowwe) en 10% ** energie uit versadigde vet
Mono- en disakkariede	Feitlik vry of vry van	0,5 g per 100 g/ml
Natrium	Laag	120 mg Na per 100 g (gelyk aan 305 mg NaCl)
	Bale laag	40 mg Na per 100 g (gelyk aan 102 mg NaCl)
	Feitlik vry of vry van	5 mg Na per 100 g (gelyk aan 13 mg NaCl)
Alkohol	Nie-alkoholes	0,5% per volume
	Feitlik vry of vry van	0,05% per volume

* verwys na eindproduk

** persentasie uitgedruk per totale energie van eindproduk

TABEL 1: VOORWAARDES VIR NUTRIËNTINHOUDAANSPRAKE (vervolg)

KOMPONENT B	AANSPRAAK	VOORWAARDES TEN MINSTE
Energie	Bron van Hoog in	80 kJ per 100 ml 950 kJ per 100 g of 250 kJ per 100 ml
Koolhidraat	Hoog in	13 g per 100 g of 6,5 g per 100 ml
1. Dieetvesel (soos gemaat deur die jongste bywerking van die Englyst-metode soos bepaal in die tabel in Riglyn 1)	Bron van Hoog in	2,4 g per 100 g (vaste stowwe) 4,8 g per 100 g (vaste stowwe)
2. Dieetvesel (soos gemaat deur die jongste bywerking van die spesifieke AOAC-metode wat gebruik word wat in die tabel in Riglyn 1 genoem word)	Bron van Hoog in	3 g per 100 g (vaste stowwe) 6 g per 100 g (vaste stowwe)
Proteen	Bron van Hoog in	5 g per 100 g (vas te stowwe*) 2,5 g per 100 ml (vloeistowwe*) en 2,5 g per 418 kJ 10 g per 100 g (vaste stowwe*) 5 g per 100 ml (vloeistowwe*) en 5 g per 418 kJ
Pollonversadigde vetsure (POVS'e)	Bron van Hoog in	$\geq 40\%$ ****POVS'e en $\leq 20\%$ **** versadigde vetsure en < 1 g trans vetsure $\geq 60\%$ ****POVS'e en $\leq 20\%$ **** versadigde vetsure en < 1 g trans vetsure
Mono-onversadigde vetsure (MOVS'e)	Bron van Hoog in	$\geq 36\%$ **** MOVS'e en $\leq 20\%$ **** versadigde vetsure en < 1 g trans vetsure $\geq 60\%$ **** MOVS'e en $\leq 20\%$ **** versadigde vetsure en < 1 g trans vetsure

* verwys na eindproduk

**** van totale energie uit vet

TABEL 1: VOORWAARDES VIR NUTRIËNTINHOUDAANSPRAKE (vervolg)

KOMPONENT B	AANSPRAAK	VOORWAARDES TEN MINSTE
Omega-3-vetsure	Bron van	75 mg per enkelporsie
	Hoog in	150 mg per enkelporsie
	Bale hoog in	300 mg per enkelporsie
Vitamine en minerale Uitgesonder kalium# en natrium	Bron van	15% van NVV** per porsie
	Hoog in	30% van NVV** per porsie
	Bale hoog in	60% van NVV** per porsie
Karotenoëde:		
Betakaroteen	Bron van	0.5 mg per 100 g
	Hoog in	2 mg per 100 g
Likopeen	Bron van	0.5 mg per 100 g ^{**}
	Hoog in	2 mg per 100 g ^{***}
Luteïen	Bron van	0.5 mg per 100 g
	Hoog in	2 mg per 100 g
Seaxantin	Bron van	0.1 mg per 100 g
	Hoog in	0.5 mg per 100 g

* verwys na eindproduuk

** NVV's vir individue ouer as 4 jaar

*** Natgewig

Die aansprake ("bron van" en "hoog in") word toegelaat slegs vir kallum wat *natuurlik* in voedingsmiddels voorkom.

Vergelykende aanspraak

53. (1) Geen aanspraak wat die totale vet, versadigde vet, cholesterol, suiker, natrium of sout, energiewaarde of alkoholvlak van twee of meer soortgelyke voedingsmiddels vergelyk deur een of meer van die volgende woorde of 'n soortgelyke woord: "verminder", "minder as", "minder" of "lig" te gebruik, mag op die etiket of in 'n advertensie van 'n voedingsmiddel gemaak word nie tensy daar aan die volgende voorwaardes voldoen word:

- (a) Die voedingsmiddels wat vergelyk word, is verskillende weergawes van dieselfde of soortgelyke voedingsmiddels;
 - (b) Die voedingsmiddels wat vergelyk word, is duidelik soos volg geëtiketteer:
 - (i) 'n verklaring word gegee van die omvang van die verskil in die energiewaarde of betrokke nutriënt, of alkohol, uitgedruk as 'n persentasie;
 - (ii) die identiteit van die voedingsmiddel(s) waarmee die voedingsmiddel vergelyk word, verskyn naby die vergelykende aanspraak.
 - (c) Die vergelyking is gebaseer op 'n relatiewe verskil van ten minste 25% in die energiewaarde of nutriënt- of alkoholinhou van 'n gelyke massa of volume (kyk Riglyn 4 vir voorbeeld van hoe die persentasie verskil bereken kan word).
 - (d) Die voedingsmiddel is geëtiketteer met die voorgeskrewe verklaring oor voedingkundige inligting in punt 1 van Aanhangsel 2 bedoel, asook voedingkundige inligting rakende die vergelykende aanspraak ooreenkomsdig die spesifieke nutriënt(e), energie- of alkoholinhou van albei voedsels.
 - (e) Die volgende inligting moet in die aanspraak vermeld word:
 - (i) die spesifieke nutriënt(e) in subregulasie 1 hierbo genoem en/of energie- en/of alkoholinhou, wat ook al op die vergelyking betrekking het;
 - (ii) 'n volledige beskrywing van die twee voedingsmiddels wat vergelyk word (bv volgraan-Provita teenoor volgraanbrood); en
 - (iii) die presiese hoeveelhede van elk van die twee voedingsmiddels wat vergelyk word (bv 3 Provitas teenoor 1 sny bruinbrood).
- (2) Vergelykende aansprake word nie toegelaat nie vir voedingsmiddels waarvoor samestellingstandaarde bestaan ingevolge die Wet op Landbouprodukstandaarde, 1990 (Wet No.119 van 1990), en die National Regulator for Compulsory Specifications Act, 2008 (Wet No. 5 van 2008), tensy daar in hierdie standaarde spesifiek voorsiening gemaak word om vergelykende aansprake te akkommodeer.
- (3) Voedingsmiddels waarvoor 'n klas- of kategorienaam bestaan ingevolge die Wet op Landbouprodukstandaarde, 1990 (Wet No.119 van 1990), en die National Regulator for Compulsory Specifications Act, 2008 (Wet No. 5 van 2008), waarin woorde wat 'n vergelykende of nutriëntinhoudaanspraak kan aandui, verskyn en wat in die Riglyn genoem word, word nie as 'n vergelykende of nutriëntinhoudaanspraak beskou nie.

(4) Vergelykende aansprake soos "meer as", "verhoogde" of ander soortgelyke bewoordings word verbied op fisiologies voordelige nutriënte soos vitamiene, minerale, bioflavonofede, karotenoïede of ander voordelige samestellende dele van voedsel.

VRYSTELLING

54. (1) Die volgende bestanddele van 'n voedingsmiddel hoef nie in die lys bestanddele genoem te word nie:

- (a) Behoudens regulasies 19 en 29, samestellende dele van 'n bestanddeel wat tydelik geskei is gedurende die vervaardigingsproses en later in hulle oorspronklike verhoudings weer bygevoeg word;
- (b) enige ander stof as water wat as 'n oplosmiddel of draer gebruik word vir 'n voedselbymiddel of nutriënt en wat gebruik word in 'n hoeveelheid wat in ooreenstemming met goeie vervaardigingspraktyk is; Met dien verstande dat die oplosmiddel of draer nie 'n gewone allergen is wat in hierdie regulasies vermeld word nie en ook nie spore daarvan bevat nie;
- (c) water of ander vlugtige bestanddele wat in die loop van vervaardiging verdamp het.

(2) Die volgende voedingsmiddels hoef nie met 'n lys bestanddele geëtiketteer te word nie:

- (a) asyn wat verkry word deur middel van natuurlike fermentasie uitsluitlik van 'n enkele basiese produk en waarby geen ander bestanddeel gevoeg is nie; of
- (b) 'n voedingsmiddel wat bestaan uit 'n enkele bestanddeel en waarvan die naam die produk duidelik identifiseer.

(3) Tensy anders bepaal in hierdie regulasies, is die volgende voedingsmiddels vrygestel van die vereistes betreffende etikettering, behalwe wanneer 'n voedingaanspraak gemaak word, in welke geval die verpligte voedingkundige inligting in regulasie 51(12) hierbo op die etiket moet verskyn:

- (a) Hoendereiers en volstrulseiers, behalwe 'n datum waarop die eiers verpak is;
- (b) Vars, ongeprosesseerde groente wat nie gemeng is nie;
- (c) Vars, ongeprosesseerde vrugte wat nie gemeng is nie;
- (d) Koringprodukte wat nie vooraf verpak is nie (kaal brood), behalwe inligting in die lys bestanddele, insluitende allergene, wat op versoek by die verkooppunt beskikbaar moet wees;
- (e) enige drank bedoel in die Wet op Drankprodukte, 1989 (Wet No. 60 van 1989): Met dien verstande dat waar gesondheidsverklarings/waarskuwings voorgeskryf word, hierdie feite op die etiket aangedui moet word ooreenkomsdig die bepalings van die Wet;
- (f) ongeprosesseerde vis, ongeprosesseerde seeprodukte, ongeprosesseerde vleis van diere en voëls bedoel in Bylae 1 van die Wet op die Veiligheid van Vleis, 2000 (Wet No. 40 van 2000), wat bedoel is vir menslike verbruik in Suid-Afrika, wat

nie voorafverpak is nie, uitgesonderd rougeprosesseerde vleis waaroor inligting oor die lys bestanddele, insluitende allergene, op versoek by die verkooppunt beskikbaar moet wees;

- (g) ongeprosesseerde vis, ongeprosesseerde mariene produkte, ongeprosesseerde vleis van diere en voëls bedoel in Bylae 1 van die Wet op die Veiligheid van Vleis, 2000 (Wet No. 40 van 2000), wat bedoel is vir menslike verbruik in Suid-Afrika, voorafverpak op so 'n manier dat die koper die inhoud van die pak kan identifiseer, uitgesonderd 'n aanduiding van die tipe dier, vis of voël, en in die geval van rougeprosesseerde vleis, 'n lys bestanddele en 'n aanduiding van die aanwesigheid van 'n gewone allergen waarvan toepassing, soos by hierdie regulasies vereis;
- (h) enige gereed-om-te-eet voedingsmiddel wat berei en verkoop word op die perseel van 'n spysenieringsinstelling vir verbruik, uitgesonderd inligting oor die lys bestanddele, insluitende allergene, wat op versoek by die verkooppunt beskikbaar moet wees;
- (i) onverpakte of deursigtig verpakte porsies van voedingsmiddels wat as versnaperings verkoop word op die perseel waar dit berei word;
- (j) meelgebak wat bedoel is om binne 24 uur na vervaardiging verbruik te word, uitgesonderd inligting oor die lys bestanddele, insluitende allergene, wat op versoek by die verkooppunt beskikbaar moet wees;
- (k) ys, uitgesonderd die naam en adres van die vervaardiger.

HERROEPING

55. Behoudens regulasie 56 word die regulasies afgekondig by Goewermentskennisgewing No. R.908 van 27 Mei 1977 in soverre dit op voedingsmiddels betrekking het, soos gewysig by Goewermentskennisgewings Nos. R.1389 van 22 Julie 1977, R.1843 van 28 Augustus 1981, R. 2298 van 26 Oktober 1984, R.2567 van 15 November 1985 en R.2034 van 29 Oktober 1993, soos gewysig by Goewermentskennisgewings Nos. R.932 van 30 Junie 1995 en R.129 van 2 Februarie 1996, en die omskrywing van "gluteenvry" en regulasies 5(2)(e) en 5(3)(e) van die Regulasies betreffende Voedingsmiddels vir Babas, Jong Kinders en Kinders (R.1130 van 8 Junie 1984), herroep in soverre dit op voedingsmiddels betrekking het, met ingang van die dag waarop hierdie regulasies in werking tree.

INWERKINGTREDING

56. Hierdie regulasies

- (a) uitgesonderd regulasie 52(5)(a), tree in werking 12 maande na die datum van finale publikasie; en
- (b) regulasie 52(5)(a) tree in werking 3 maande na die datum van finale publikasie.

MINISTER, DR AARON MOTSOALEDI

MINISTER VAN GESONDHEID

INDEKS

Regulasie nommer	Titel of opskrif
1	WOORDOMSKRYWING
2 – 16	ALGEMENE BEPALINGS
Titel van Regulasies en 3	Adverteerbeginsels
2 – 6	Algemeen
7	Aanbieding
8	Lettergroottes
9	Identifisering van produk
10	Land van herkoms
11	Lotidentifisering
12	Datummerke
13	Verbode verklarings
14	Negatiewe aansprake
15	Verpligte waarskuwing op sekere voedingsmiddels
16 – 50	SPESIALE BEPALINGS
16	Seisoenale bestanddele
17 – 21	Volgorde van lys bestanddele
22 – 25	Benoeming van bestanddele
26	Kwantitatiewe verklaring van bestanddele (KVB)
27	Saamgestelde bestanddele
18, 28	Bygevoegde water
29	Vette en olies
30, 50(2)	Massavoorraad
31	Klein pakkies
32	Bergingsinstruksies
33	Voedselverkoopmasjiene
34	Illustrasievoorstelling
35	Etikettering van voedselbymiddels wat as sodanig verkoop word
36 – 42	Aanduiding van voedselbymiddels op etikette
42 en 43 – 46	Allergene
47	Misleidende beskrywings
48	Vegetariese aansprake
49	Bestraalde voedingsmiddels
50	VOEDINGKUNDIGE INLIGATION

51 – 53	AANSPRAKE
51	Algemene vereistes
52	Aansprake rakende nutriëntinhoud
53	Vergelykende nutriëntaansprake
54	VRYSTELLINGS
55	HERROEPING
56	INWERKINGTREDING

Aanhangsel nommer	Titel van Aanhangsel
AANHANGSEL 1	Kategorieë bymiddels wat aan hulle kategoriename geïdentifiseer kan word in 'n lys bestanddele
AANHANGSEL 2	Voorgeskrewe verklaring van voedingskundige inligting: formaat en omskakelingsfaktore
AANHANGSEL 3	Nutriëntverwysingswaardes vir die doel van voedseletikettering
AANHANGSEL 4	Lys voedingmiddels vrygestel van 'n datum van duursaamheid
AANHANGSEL 5	Evaluering van proteïenengehalte vir die doel van wanneer 'n proteïenaanspraak gemaak word
AANHANGSEL 6	Die wyse van uitdrukking van die waardes van energie, nutriënt of ander stowwe wat voorkom in voedingmiddels in die tabel van voedingskundige inligting

AANHANGSEL 1**KATEGORIEË BYMIDDELS WAT GEIDENTIFISEER KAN WORD AAN HULLE KATEGORIENAAM
IN 'N LYS BESTANDDELE**

- *Sure
 - *Suurheidsreguleerders
 - *Antikoekmiddels
 - *Antiskuimmiddels
 - *Vulstowwe
 - *Draeroplossers
 - *Kougombasisse
 - *Newelmiddels
 - *Kleurbehoudmiddels
 - *Kleurmiddels (uitgesonderd tartrasien)
 - *Chemies gemodifiseerde stysels
 - *Emulgeermiddels
 - *Emulgeersoute
 - *Ensieme ##
 - *Verstyfmiddels
 - *Geurmiddels
 - *Geurverbeteraars (uitgesonderd MSG en natriumchloried)
 - *Meelverbeteraars (meelbehandelingsmiddels)
 - *Skuimmiddels
 - *Jelmiddels ##
 - *Verglansmiddels
 - *Kruie of gemengde kruie en spyserye of gemengde speserye, soos gepas
 - *Bevogtigers
 - *Dryfmiddels
 - *Rysmiddels
 - *Sekwestreermiddels
 - *Stabiliseerders
 - *Stysels
 - *Verdikkers
- ## Verwys na regulasie 49 en Riglyn 8**

AANHANGSEL 2

VERKLARING VAN MINIMUM VERPLIGTE VOEDINGKUNDIGE INLIGTING

1. Formaat

Die voorgeskrewe "verklaring van voedingkundige inligting" beteken die volgende minimum verpligte voedingkundige inligting in die voorgeskrewe formaat op enige voedingsmiddel met voedingkundige inligting op die etiket.

TIPIESE VOEDINGKUNDIGE INLIGTING (soos verpak / gereed om te eet)

Gekwantifiseerde enkelporsiegrootte uitgedruk in gram of milliliter, wat ook al gepas is

	Per 100 g/ml	Per enkelporsie
Energie (kJ)		
Proteïen (g)		
Glisemiese koolhidraat (g)		
Waarvan totale suiker (g)		
Totale vet (g)		
Versadigde vet (g)		
**		
**		

Dleetvesel# (g)		
Totale natrium (mg)		
• Enige ander nutriënt of voedselkomponent wat ingevolge regulasies moet word	Aangedui in gram (g), milligram (mg), mikrogram (mkg/µg), of geskikte meeteenheid)	Aangedui in gram (g), milligram (mg), mikrogram (mkg/µg), of geskikte meeteenheid)
• in alfabetiese orde, In die volgorde: vitamiene, minerale, ander.		

*Nutriëntverwysingswaardes (NVW's) vir individue 4 jaar en ouer (kyk Aanhangsel 3) uitgedruk per enkelporsie is opsioneel.

Die verklaring wat by regulasie 50(4) vereis word, moet hier geplaas word, soos gepas.

** Plek vir 'n subgroepnutriënt, soos mono-onversadigde vet, polionversadigde vet, omega-3-vetsure ens.

*** Plek om cholesterol in te voeg wanneer cholesterolinligting verstrek word.

Dul ontledingsmetode aan wat gebruik is om dleetvesel te bepaal.

AANHANGSEL 2 (vervolg)
VERKLARING VAN MINIMUM VERPLIGTE VOEDINGKUNDIGE INLIGTING

2. Energie-omskakelingsfaktore

By die berekening van die energiewaarde van 'n voedingsmiddel vir die doel van die verklaring van voorgeskrewe energie in hierdie Aanhangsel bedoel, moet die volgende omskakelingsfaktore gebruik word:

- (a) Energie: 1 kkal gelyk aan 4,18 kJ;
- (b) 1 g beskikbare koolhidrate¹ uitgedruk as monosakkariede en/of disakkariede word geag 17 kJ by te dra. Wanneer uitgedruk as monosakkarideekwivalente moet 'n omskakelingsfaktor van 16 kJ egter gebruik word;
- (c) 1 g stysel en glikoegen word geag 17 kJ by te dra;
- (d) 1 g koolhidraat wat die kolon bereik, word geag 8 kJ by te dra, uitgesonderd polidekstroze, frukto-oligosakkariede, inulien en mieliesemels;
- (e) 1 g polidekstroze word geag 5 kJ by te dra;
- (f) 1 g gliserol word geag 18 kJ by te dra;
- (g) 1 g poliol nie hier onder gespesifieer nie, word geag 10 kJ by te dra;
- (h) 1 g eritritol word geag 1 kJ by te dra;
- (i) 1 g isomalt² word geag 8 kJ by te dra;
- (j) 1 g laktitol word geag 11 kJ by te dra;
- (k) 1 g maltitol word geag 16 kJ by te dra;
- (l) 1 g mannitol word geag 9 kJ by te dra;
- (m) 1 g sorbitol of xilitol word geag 14 kJ by te dra;
- (n) 1 g frukto-oligosakkariede en inulien³ word geag 6 kJ by te dra;
- (o) 1 g mieliesemels word geag 1,3 kJ by te dra;
- (p) 1 g proteïen word geag 17 kJ by te dra;
- (q) 1 g alkohol (etanol) word geag 29 kJ by te dra;
- (r) 1 g vet word geag 37 kJ by te dra;
- (s) Nuwe vette:
Salatrim⁴, algemene familie: 1 g word geag 22 kJ by te dra
Olestra®: 1 g word geag 0 kJ by te dra;
- (t) 1 g organiese suur word geag 13 kJ by te dra.

1. FAO Food and Nutrition Paper no 77: Food Energy – methods of analysis and conversion factors
2. Life Science Research Office (LSRO); Federation of American Societies for Experimental Biology (1994), The Evaluation of the Energy of Certain Sugar Alcohols used as Food Ingredients
3. Roberfroid M. B. (1999) Caloric value of inulin and oligofructose. J Nutr. 129: 1436S-1437S.
4. Salatrim beteken ewekansige kort- en langketting-triestriglycerolmoleküles.

3. Proteïenomskakelingsfaktore

FAKTORE OM TOTALE STIKSTOF NA PROTEIEN OM TE SKAKEL

	FAKTOR
Vleis, Pluimvee en Vis	6,25
Eiers:	
*Heel	6,25
*Albumien	6,32
*Vitellien	6,12
Melk en melkprodukte	6,38
Kaseïen	6,40
Mensmelk	6,37
Soja	6,25
Bone	6,25
Neute:	
*Amandels	5,18
*Brasiliaanse neute en grondbone	5,46
*Ander	5,30
Gelatien	5,55
Oliesade	5,30
Grane:	
*Durumkoring	5,70
*Koring:	
**Vol	5,83
**Semel	6,31
**Embrio	5,80
**Endosperm	5,70
*Rys	5,95
*Gars, hawer en rog	5,83
*Manna	6,31
*Mielies	6,25
Sjokolade en kakao	4,74
Sampioene	4,38
Gis	5,70
Saamgestelde voedsels (gemengde proteïene)	6,25

AANHANGSEL 3

NUTRIËNTVERWYSINGSWAARDES (NVW's) VIR DOELEINDES VAN HIERDIE REGULASIES

NUTRIËNT	Meeteenheid	INDIVIDUE 4 JAAR EN OUER
Proteïen	g	56
Vitamien A	µg ^a	900
Vitamien B ₁ of tiamien	mg	1,2
Vitamien B ₂ of riboflavien	mg	1,3
Nikotiensuur, nikotienamied of niasien	mg	16
Vitamien B ₆ of piridoksiën	mg	1,7
Foliensuur of folaat	µg	400
Vitamien B ₁₂ of sianokobalamien	µg	2,4
Biotien	µg	30
Pantoteensuur	mg	5
Vitamien C of askorbiensiur	mg	90
Vitamien D	µg ^b	15
Vitamien E	mg TE ^c	15
Vitamien K	µg	120
Kalsium	mg	1 300
Chroom	µg	35
Koper	mg	0,9
Jodium	µg	150
Yster	mg	18
Magnesium	mg	420
Mangaan	mg	2,3
Molibdeen	µg	45
Fosfor	mg	1 250
Selen	µg	55
Sink	mg	11
Kolien	mg	550

Die waardes wat in hierdie tabel gebruik word, is gebaseer op Aanbevole Dieettoelatings (ADT's) wat in die behoeftes van byna alle (97 tot 98%) gesonde individue sal voorsien om nutriëntkorte te voorkom. ADT-waardes is nie noodwendig genoeg om optimum voedingkundige status te handhaaf en chroniese siekte te voorkom nie. Hierdie waardes word dus beskou as die minimum hoeveelhede wat nodig is om optimum voedingkundige status te behaal en te handhaaf wat sal help met die vermindering van siekte, veral degeneratiewe lewenstysiektes.

- a Retinolekwivalente (RE) = 1 mkg retinol = 3,33 I.E. (Internasionale eenhede) vitamien A = 12 mkg trans betakaroteen = 24 mkg ander provitamien A-karotenoïede, uitgesonderd karotenoïede van rooi palmolie, rooi palmoliekarotenoïede = 2 mkg rooi palmoliekarotenoïede;
- b As kolekalsiferol: 1 mkg kolekalsiferol = 40 I.E. vitamien D; en
- c As d alfatokoferol: mg = TE. 1 mg (d alfatokoferol) = 1,49 I.E. vitamien E.

AANHANGSEL 4**LYS VOEDINGSMIDDELS EN BESTANDDELE WAT VAN 'N DUURSAAMHEIDS DATUM VRYGESTEL IS**

- Enige alkoholiese drank soos beskryf in die Wet op Drankprodukte, 1989 (Wet 60 van 1989)
- Kougom
- Banketprodukte bestaande uit gegeurde en/of gekleurde suikers
- Vars vrugte en groente wat nie afgeskil of gesny of op soortgelyke wyse behandel is nie
- Geprosesseerde vleisprodukte soos biltong en droë wors wat nie voorafverpak is nie
- Heuning, uitgesonderd die datum waarop die heuning vooraf verpak is
- Gereed-om-to-eet meelbanket, mits die datum van vervaardiging aangedui word op die etiket of in die onmiddellike nabijheid waar die produkte uitgestal word
- Suikers
- Ongeprosesseerde, onverpakte vis, ongeprosesseerde, onverpakte vleis en pluimvee wat nie vooraf verpak is nie
- Asyn.

AANHANGSEL 5

**EVALUASIE VAN PROTEÏENGEHALTE VIR DIE DOEL VAN WANNEER 'N
PROTEÏENAANSpraak GEMAAK WORD**

1. Die verwysingsaminosuurpatroon* bevat (per 1 g proteïen):

Histidien	13,5	mg
Isoleusien	25,0	mg
Leusien	49,0	mg
Lisien	40,0	mg
Metionien plus sistien	20,0	mg
Fenilalanien plus tirosien	35,00	mg
Treonien	20,50	mg
Triptofaan	5,6	mg
Valien	32,5	mg

*2007 FAO/WHO/UNU voorgestelde patroon van gemiddelde aminosuurbehoeftes vir kinders (1-10 jaar)

2. Sjabloon

Verwysingsaminosuurpatroon per 1 g proteïen*	Voorbeeldvoedsel		Aminosure uitgedruk as % van verwysingsaminosure
	<i>Bron van Inligting**</i>	<i>Ontledde aminosure (g) In 100 g eetbare voedsel/...g totale proteïen</i>	
Histidien (g)	0.0135	Omskakeling tot aminosure (g) in 1 gram proteïen in voedsel	Afgerond tot 2 desimale punte (0.00)
Isoleusien (g)	0.025		
Leusien (g)	0.049		
Lisien (g)	0.04		
Metionien plus sistien (g)	0.02		
Fenilalanien plus tirosien (g)	0.035		
Treonien (g)	0.0205		
Triptofaan (g)	0.0056		
Valien (g)	0.0325		

*2007 FAO/WHO/UNU voorgestelde patroon van gemiddelde aminosuurbehoeftes vir kinders (1-10 jaar)

** Bron van Inligting

3a. Voorbeeld 1: Afgeroomde melk, vars (voldoen wat proteïengehalte betref)

Verwysingsaminosuurpatroon per 1 g proteïen*	Afgeroomde melk, vars		Aminosure uitgedruk as % van verwysingsaminosure		
	Bron van inligting: MNR-tabelle Kode: 0072 (nuwe kode 2775)**	Ontlede aminosure (g) in 100 g eetbare voedsel / 3.4 g totale proteïen		Omskakeling na aminosure (g) in 1 gram proteïen in voedsel	Afgerond tot 2 desimale punte (0.00)
Histidien (g)	0.0135	0.092	0.027058824	200.44	✓
Isoleusien (g)	0.025	0.206	0.060588235	242.35	✓
Leusien (g)	0.049	0.334	0.098235294	200.48	✓
Lisien (g)	0.04	0.27	0.079411765	198.53	✓
Metionien sistien (g)	plus	0.02	0.034705882	173.53	✓
Fenilalanien tirosien (g)	plus	0.035	0.097058824	277.31	✓
Treonien (g)	0.0205	0.154	0.045294118	220.95	✓
Triptofaan (g)	0.0056	0.048	0.0141117647	252.10	✓
Valien (g)	0.0325	0.228	0.067058824	206.33	✓

*2007 FAO/WHO/UNU voorgestelde patroon van gemiddelde aminosuurbehoeftes vir kinders (1-10 jaar)

**Vetsuur- en aminosuursamestellingstabelle – Byvoegsel by MNR-voedselsamestellingstabelle (1991)

3b. Voorbeeld 2: Grondboontjiebotter, glad (nievoldoende wat proteïengehalte betref)

Verwysingsaminosuurpatroon per 1 g proteïen*	Grondboontjiebotter, glad		Aminosure uitgedruk as % van verwysingsaminosure		
	Bron van inligting: MNR-tabelle Kode: 6509 (nuwe kode 3485)**	Ontlede aminosure (g) in 100 g eetbare voedsel / 24.6 g totale proteïen	Omskakeling na aminosure (g) in 1 gram proteïen in voedsel	Afgerond tot 2 desimale punte (0.00)	
Histidien (g)	0.0135	0.622	0.025284553	187.29	✓
Isoleusien (g)	0.025	0.865	0.035162602	140.65	✓
Leusien (g)	0.049	1.594	0.064796748	132.24	✓
Lisien (g)	0.04	0.883	0.035894309	89.74	✗
Metionien sistien (g)	plus	0.02	0.012276423	61.38	✗
Fenilalanien tirosien (g)	plus	0.035	0.051829268	148.08	✓
Treonien (g)	0.0205	0.842	0.034227642	166.96	✓
Triptofaan (g)	0.0056	0.239	0.009715447	173.49	✓
Valien (g)	0.0325	1.031	0.041910569	128.96	✓

*2007 FAO/WHO/UNU voorgestelde patroon van gemiddelde aminosuurbehoeftes vir kinders (1-10 jaar)

**Vetsuur- en aminosuursamestellingstabelle – Byvoegsel by MNR-voedselsamestellingstabelle (1991)

AANHANGSEL 6

**DIE WYSE VAN UITDRUKKING VAN ENERGIE-, NUTRIËNT- OF ANDER
SUBSTANSIEWAARDES, INSLUITENDE DIE NUTRIËNTVERWYSINGSWAARDES, IN DIE
TABEL MET VOEDINGKUNDIGE INLIGTING**

Inligting	Wyse van uitdrukking
Energiewaarde	Die hoeveelheid word afgerond tot die naaste veelvoud van 1 kJ
Hoeveelheid vet	Die hoeveelheid word afgerond tot die naaste veelvoud van 0.1 g (1 desimale plek)
Hoeveelheid versadigde vetsure	Die hoeveelheid word afgerond tot die naaste veelvoud van 0.1 g (1 desimale plek)
Hoeveelheid trans vet	Die hoeveelheid word afgerond tot die naaste veelvoud van 0.1 g (1 desimale plek)
Hoeveelheid polionversadigde en mono-onversadigde vetsure	Die hoeveelheid word afgerond tot die naaste veelvoud van 0.1 g (1 desimale plek)
Hoeveelheid omega-3-vetsure	Die hoeveelheid word afgerond tot die naaste veelvoud van 1 mg
Hoeveelheid cholesterol	Die hoeveelheid word afgerond tot die naaste veelvoud van 1 mg
Hoeveelheid natrium	Die hoeveelheid word afgerond tot die naaste veelvoud van 1 mg
Hoeveelheid koolhidraat	Die hoeveelheid word afgerond tot die naaste veelvoud van 1 g
Hoeveelheid dieetvesel	Die hoeveelheid word afgerond tot die naaste veelvoud van 0.1 g (1 desimale plek)
Hoeveelheid oplosbare vesel	Die hoeveelheid word afgerond tot die naaste veelvoud van 0.1 g (1 desimale plek)
Hoeveelheid onoplosbare vesel	Die hoeveelheid word afgerond tot die naaste veelvoud van 0.1 g (1 desimale plek)
Hoeveelheid suikers	Die hoeveelheid word afgerond tot die naaste veelvoud van 0.1 g (1 desimale plek)
Hoeveelheid proteïen	Die hoeveelheid word afgerond tot die naaste veelvoud van 0.1 g (1 desimale plek)
Aminosure	Die hoeveelheid word afgerond tot die naaste veelvoud van 0.1 mg (1 desimale plek)
Hoeveelheid vitamiene	Die hoeveelheid word afgerond tot die naaste veelvoud van 0.1 mg, 1 mikrogram of 1 IE

Hoeveelheid minerale	Die hoeveelheid word afgerond tot die naaste veelvoud van 0.1 mg of 1 mikrogram
Hoeveelheid bioflavonoëde of karotenoëde	Die hoeveelheid word afgerond tot die naaste veelvoud van 0.1 mg of 1 mikrogram
Nutriëntverwysingswaardes (NVW's)	Die hoeveelheid word afgerond tot die naaste 1%

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