

PART B
FOODS
DIVISION 1

General

B.01.001. In this Part

25-11-76	<p>"agricultural chemical" means any substance that</p> <p>(a) is used or represented for use in or upon a food during production, storage or transport, or</p> <p>(b) has been registered under <i>the Pest Control Products Act</i> and the use of which results or may reasonably be expected to result in a residue for such substance or a derivative thereof in or upon foods, and includes any pesticide, plant growth regulator, fertilizer, adjuvant, carrier or ingredient used with such a substance, but does not include any</p>
22-1-81	<p>(c) food additives, other than those listed in the tables to Division 15,</p> <p>(d) nutritive material that is used, recognized or commonly sold as an article or ingredient of food,</p> <p>(e) vitamin, mineral nutrient or amino acid,</p> <p>(f) spice, seasoning, flavouring preparation, essential oil, oleoresin or natural extractive,</p> <p>(g) food packaging material or component thereof, or</p> <p>(h) drug recommended for administration to animals that may be consumed as food; (<i>produit chimique agricole</i>)</p>
12-12-02	<p>* "available display surface", in respect of a prepackaged product, means</p> <p>(a) the bottom of an ornamental container or the total surface area of both sides of a tag attached to the ornamental container, whichever is greater,</p> <p>(b) the total surface area of both sides of a tag attached to a package to which a label cannot be physically applied or on which information cannot be legibly set out and easily viewed by the purchaser or consumer under the customary conditions of purchase, and</p> <p>(c) the total surface area of any other package, excluding the bottom if the contents of the package leak out or are damaged when the package is turned over, but does not include</p> <p>(d) any area of a package on which a label cannot be physically applied or on which information cannot be legibly set out and easily viewed by the purchaser or consumer under the customary conditions of purchase,</p> <p>(e) any part of a package that is intended to be destroyed when it is opened, other than a package of a food that is intended to be consumed by one person at a single eating occasion, or</p> <p>(f) the area occupied by the universal product code; (<i>surface exposée disponible</i>)</p>
12-3-74	<p>"close proximity" means, with reference to the common name, immediately adjacent to the common name without any intervening printed, written or graphic matter; (<i>à proximité</i>)</p> <p>"common name" means, with reference to a food,</p> <p>(a) the name of the food printed in boldface type in these Regulations,</p>
20-1-77	<p>(b) the name prescribed by any other regulation, or</p> <p>(c) if the name of the food is not so printed or prescribed, the name by which the food is generally known; (<i>nom usuel</i>)</p> <p>"component" means an individual unit of food that is combined as an individual unit of food with one or more other individual units of food to form an ingredient; (<i>constituant</i>)</p>
12-12-02	<p>* "daily value" means</p> <p>(a) in respect of a vitamin or mineral nutrient referred to in the definition "recommended daily intake", the recommended daily intake for that vitamin or mineral nutrient, and</p> <p>(b) in respect of a nutrient referred to in the definition "reference standard", the reference standard for that nutrient; (<i>valeur quotidienne</i>)</p>
12-3-74	<p>"durable life" means the period, commencing on the day on which a prepackaged product is packaged for retail sale, during which the product, when it is stored under conditions appropriate to that product, will retain, without any appreciable deterioration, its normal wholesomeness, palatability, nutritional value and any other qualities claimed for it by the manufacturer; (<i>durée de conservation</i>)</p> <p>"durable life date" means the date on which the durable life of a prepackaged product ends; (<i>date limite de conservation</i>)</p>

* **COMING INTO FORCE:** *These requirements come into force on December 12, 2002 if the label of the product, or any advertisement for the product that is made or placed by or on the direction of the manufacture of the product, contains:*

a) a statement or claim set out in column 4 of any items 15, 16 and 22 to 26 of the table following section B.01.513;

b) a statement or claim set out in column 1 of the table following section B.01.603; or

c) the expression "nutrition facts", "valeur nutritive" or "valeurs nutritives".

Otherwise, it comes into force on December 12, 2005.

For small manufacturers who had gross revenues from sales in Canada of food of less than one million dollars for the 12-month period prior to December 12, 2002, comes into force on December 12, 2007.

31-10-88	" energy value " means, in respect of a food, the amount of energy made available to a person's body when the chemical constituents of the food, including protein, fat, carbohydrate and alcohol, are metabolized following ingestion of the food by the person; (<i>valeur énergétique</i>)
20-1-77	" extended meat product " means a meat product to which a meat product extender has been added; (<i>produit de viande avec allongeur</i>) " extended poultry product " means a poultry product to which a poultry product extender has been added; (<i>produit de volaille avec allongeur</i>)
21-12-78	" fish product " means fish or prepared fish; (<i>produit de poisson</i>) " flavouring preparation " includes any food for which a standard is provided in Division 10; (<i>préparation aromatisante</i>)
23-3-89	" food additive " means any substance the use of which results, or may reasonably be expected to result, in it or its by-products becoming a part of or affecting the characteristics of a food, but does not include
12-3-74	(a) any nutritive material that is used, recognized, or commonly sold as an article or ingredient of food,
23-7-81	(b) vitamins, mineral nutrients and amino acids, other than those listed in the tables to Division 16,
22-1-81	(c) spices, seasonings, flavouring preparations, essential oils, oleoresins and natural extractives, (d) agricultural chemicals, other than those listed in the tables to Division 16, (e) food packaging materials and components thereof, and (f) drugs recommended for administration to animals that may be consumed as food; (<i>additif alimentaire</i>)
	" food colour " means those colours permitted for use in or upon food by Division 6; (<i>colorant alimentaire</i>) " gelling agent " means gelatin, agar, and carrageenan; (<i>agent gélatinisant</i>)
12-3-74	" ingredient " means an individual unit of food that is combined as an individual unit of food with one or more individual units of food to form an integral unit of food that is sold as a prepackaged product; (<i>ingrédient</i>)
3-10-95	" meal replacement " means a formulated food that, by itself, can replace one or more daily meals; (<i>substitut de repas</i>)
20-1-77	" meat product " means meat, meat by-product, prepared meat or prepared meat by-product; (<i>produit de viande</i>)
20-1-77	" meat product extender " means a food that is a source of protein and that is represented as being for the purpose of extending meat products; (<i>allongeur de produit de viande</i>)
12-12-02	* " monounsaturated fatty acids ", " monounsaturated fat ", " monounsaturates " or " monounsaturated " means <i>cis</i> -monounsaturated fatty acids; (<i>acides gras monoinsaturés, graisses monoinsaturées, gras monoinsaturés, lipides monoinsaturés ou monoinsaturés</i>)
12-12-02	* " nutrition facts table " means the nutrition facts table that is required by subsection B.01.401(1) to be carried on the label of a prepackaged product; (<i>tableau de la valeur nutritive</i>)
3-10-95	" nutritional supplement " means a food sold or represented as a supplement to a diet that may be inadequate in energy and essential nutrients; (<i>supplément nutritif</i>)
12-12-02	* " omega-3 polyunsaturated fatty acids ", " omega-3 polyunsaturated fat ", " omega-3 polyunsaturates ", " omega-3 polyunsaturated " or " omega-3 " means (a) 9- <i>cis</i> , 12- <i>cis</i> , 15- <i>cis</i> octadecatrienoic acid or α -linolenic acid, (b) 8- <i>cis</i> , 11- <i>cis</i> , 14- <i>cis</i> , 17- <i>cis</i> eicosatetraenoic acid, (c) 5- <i>cis</i> , 8- <i>cis</i> , 11- <i>cis</i> , 14- <i>cis</i> , 17- <i>cis</i> eicosapentaenoic acid or EPA, (d) 7- <i>cis</i> , 10- <i>cis</i> , 13- <i>cis</i> , 16- <i>cis</i> , 19- <i>cis</i> docosapentaenoic acid, or (e) 4- <i>cis</i> , 7- <i>cis</i> , 10- <i>cis</i> , 13- <i>cis</i> , 16- <i>cis</i> , 19- <i>cis</i> docosahexaenoic acid or DHA; (<i>acides gras polyinsaturés oméga-3, graisses polyinsaturées oméga-3, gras polyinsaturés oméga-3, lipides polyinsaturés oméga-3 ou oméga-3</i>)
12-12-02	* " omega-6 polyunsaturated fatty acids ", " omega-6 polyunsaturated fat ", " omega-6 polyunsaturates ", " omega-6 polyunsaturated " or " omega-6 " means (a) 9- <i>cis</i> , 12- <i>cis</i> octadecadienoic acid or linoleic acid, (b) 6- <i>cis</i> , 9- <i>cis</i> , 12- <i>cis</i> octadecatrienoic acid, (c) 8- <i>cis</i> , 11- <i>cis</i> , 14- <i>cis</i> eicosatrienoic acid or di-homo- γ -linolenic acid, (d) 5- <i>cis</i> , 8- <i>cis</i> , 11- <i>cis</i> , 14- <i>cis</i> eicosatetraenoic acid or arachidonic acid, (e) 7- <i>cis</i> , 10- <i>cis</i> , 13- <i>cis</i> , 16- <i>cis</i> docosatetraenoic acid, or (f) 4- <i>cis</i> , 7- <i>cis</i> , 10- <i>cis</i> , 13- <i>cis</i> , 16- <i>cis</i> docosapentaenoic acid; (<i>acides gras polyinsaturés oméga-6, graisses polyinsaturées oméga-6, gras polyinsaturés oméga-6, lipides polyinsaturés oméga-6, polyinsaturés oméga-6 ou oméga-6</i>)
12-3-77	" ornamental container " means a container that, except on the bottom, does not have any promotional or advertising material thereon, other than a trade mark or common name and that, because of any design appearing on its surface or because of its shape or texture, appears to be a decorative ornament and is sold as a decorative ornament in addition to being sold as the container of a product; (<i>emballage décoratif</i>)

* **COMING INTO FORCE:** These requirements come into force on December 12, 2002 if the label of the product, or any advertisement for the product that is made or placed by or on the direction of the manufacture of the product, contains:

- a) a statement or claim set out in column 4 of any items 15, 16 and 22 to 26 of the table following section B.01.513;
- b) a statement or claim set out in column 1 of the table following section B.01.603; or
- c) the expression "nutrition facts", "valeur nutritive" or "valeurs nutritives".

Otherwise, it comes into force on December 12, 2005.

For small manufacturers who had gross revenues from sales in Canada of food of less than one million dollars for the 12-month period prior to December 12, 2002, comes into force on December 12, 2007.

3-10-95	" overage " means the amount of a vitamin or mineral nutrient that is, within the limits of good manufacturing practice, added to a food in excess of the amount declared on the label, in order to ensure that the amount of the vitamin or mineral nutrient declared on the label is maintained throughout the durable life of the food; (<i>surtirage</i>)
5-4-05	" parts per million " means parts per million by weight unless otherwise stated; (<i>parties par million</i>)
12-12-02	* " polyunsaturated fatty acids ", " polyunsaturated fat ", " polyunsaturates " or " polyunsaturated " means <i>cis</i> -methylene interrupted polyunsaturated fatty acids; (<i>acides gras polyinsaturés, graisses polyinsaturées, gras poly-insaturés, lipides polyinsaturés ou polyinsaturés</i>)
	* " poultry product " means poultry meat, prepared poultry meat, poultry meat by-product or prepared poultry meat by-product; (<i>produit de volaille</i>)
20-1-77	" poultry product extender " means a food that is a source of protein and that is represented as being for the purpose of extending poultry products; (<i>allongeur de produit de volaille</i>)
	" prepackaged meal " means a prepackaged selection of foods for one individual that requires no preparation other than heating and that contains at least one serving, as described in <i>Canada's Food Guide to Healthy Eating</i> , published in 1992 by the Department of Supply and Services by authority of the Minister of National Health and Welfare, of
3-10-95	(a) meat, fish, poultry, legumes, nuts, seeds, eggs or milk or milk products other than butter, cream, sour cream, ice-cream, ice milk and sherbet, and
	(b) vegetables, fruit or grain products; (<i>repas préemballé</i>)
20-1-77	" prepackaged product " means any food that is contained in a package in the manner in which it is ordinarily sold to or used or purchased by a person; (<i>produit preemballé</i>)
13-9-00	" principal display panel " means, despite the meaning assigned to that term in section A.01.010,
	(a) in the case of a label applied to a prepackaged product that is subject to the <i>Consumer Packaging and Labelling Act</i> the principal display panel as defined in the <i>Consumer Packaging and Labelling Regulations</i> ,
12-3-74	(b) in the case of a label applied to a prepackaged product that is not subject to the <i>Consumer Packaging and Labelling Act</i> , that part of the label applied to all or part of the side or surface of the container that is displayed or visible under normal or customary conditions of sale or use, and where the container does not have such a side or surface, that part of the label applied to any part of the container, except the bottom, if any, and
	(c) in the case of a label applied to a food that is not a prepackaged product, that part of the label applied to all or part of the side or surface of the food that is displayed or visible under normal or customary conditions of sale or use; (<i>espace principal</i>)
25-11-75	" reasonable daily intake ", in respect of a food set out in Column I of an item of Schedule K, means the amount of that food set out in Column II of that item;
	* " recommended daily intake ", in respect of a vitamin or mineral nutrient set out in column I of Table I to Division 1 of Part D or in column I of Table I to Division 2 of Part D, means
	(a) in the case of a prepackaged product intended solely for children under two years of age, the quantity set out in column III, and
	(b) in any other case, the quantity set out in column II; (<i>apport quotidien recommandé</i>)
12-12-02	* " reference amount ", in respect of a food set out in column 1 of Schedule M, means the amount of that food set out in column 2; (<i>quantité de référence</i>)
	* " reference standard ", in respect of a nutrient set out in column 1 of the table to section B.01.001.1, means the amount set out in column 2; (<i>norme de référence</i>)
	* " saturated fatty acids ", " saturated fat ", " saturates " or " saturated " means all fatty acids that contain no double bonds; (<i>acides gras saturés, graisses saturées, gras saturés, lipides saturés ou saturés</i>)
	" simulated meat product " means any food that does not contain any meat product, poultry product or fish product but that has the appearance of a meat product; (<i>simili-produit de viande</i>)
20-1-77	" simulated poultry product " means any food that does not contain any poultry product, meat product or fish product but that has the appearance of a poultry product; (<i>simili-produit de volaille</i>)
31-10-88	" sugars " means all monosaccharides and disaccharides; (<i>sucre</i> s)
25-5-93	" sweetener " means any food additive listed as a sweetener in Table IX to section B.16.100; (<i>édulcorant</i>)
31-1-91	" sweetening agent " includes any food for which a standard is provided in Division 18, but does not include those food additives listed in the tables to Division 16; (<i>agent édulcorant</i>)
12-12-02	* " trans fatty acids ", " trans fat " or " trans " means unsaturated fatty acids that contain one or more isolated or non-conjugated double bonds in a <i>trans</i> -configuration; (<i>acides gras trans, graisses trans, gras trans, lipides trans ou trans</i>)

* **COMING INTO FORCE:** *These requirements come into force on December 12, 2002 if the label of the product, or any advertisement for the product that is made or placed by or on the direction of the manufacture of the product, contains:*

- a) a statement or claim set out in column 4 of any items 15, 16 and 22 to 26 of the table following section B.01.513;
- b) a statement or claim set out in column 1 of the table following section B.01.603; or
- c) the expression "nutrition facts", "valeur nutritive" or "valeurs nutritives".

Otherwise, it comes into force on December 12, 2005.

For small manufacturers who had gross revenues from sales in Canada of food of less than one million dollars for the 12-month period prior to December 12, 2002, comes into force on December 12, 2007.

12-3-74	* (R) Minor correction " unstandardized food " means any food for which a standard is not prescribed in this Part; (<i>aliment non normalisé</i>)
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- 12-12-02 * "weighted recommended nutrient intake", in respect of a vitamin or mineral nutrient set out in column I of Table II to Division 1 of Part D or in column I of Table II to Division 2 of Part D, means the amount set out in column III; (*apport nutritionnel recommandé pondéré*)
 "yolk-replaced egg" means a food that
 20-1-77 (a) does not contain egg yolk but contains fluid, dried or frozen egg albumen or mixtures thereof,
 (b) is intended as a substitute for whole egg, and
 (c) meets the requirements of section B.22.032. (*œuf à jaune substitué*)

- 12-12-02 ***B.01.001.1** (1) In this section, "fat" means all fatty acids expressed as triglycerides.
 (2) The reference standard for a nutrient set out in column 1 of the table to this section is the amount set out in column 2.

TABLE

12-12-02 * **REFERENCE STANDARDS**

	<i>Column 1</i>	<i>Column 2</i>
<i>Item</i>	<i>Nutrient</i>	<i>Amount</i>
1.	Fat	65 g
2.	The sum of saturated fatty acids and <i>trans</i> fatty acids	20 g
3.	Cholesterol	300 mg
4.	Carbohydrate	300 g
5.	Fibre	25 g
6.	Sodium	2400 mg
7.	Potassium	3500 mg

- 18-10-79 **B.01.002.** Each provision in this Part in which the symbol [S] appears between the provision number and the name of the food described in that provision prescribes the standard of composition, strength, potency, purity, quality or other property of that food and a provision in which the symbol does not appear does not prescribe a standard for a food.

B.01.002A. For the purposes of this Part, a serving of stated size of a food shall be

- 31-10-88 (a) declared on the basis of the food as offered for sale;
 (b) expressed
 (i) in grams, where the net quantity of the food is declared on the label by weight, and
 (ii) in millilitres, where the net quantity of the food is declared on the label by volume; and
 (c) where the food is packaged in a container that could reasonably be construed as containing a single serving of the food, equal to the net quantity of the food.

* **COMING INTO FORCE:** *These requirements come into force on December 12, 2002 if the label of the product, or any advertisement for the product that is made or placed by or on the direction of the manufacture of the product, contains:*

- a) a statement or claim set out in column 4 of any items 15, 16 and 22 to 26 of the table following section B.01.513;
 b) a statement or claim set out in column 1 of the table following section B.01.603; or
 c) the expression "nutrition facts", "valeur nutritive" or "valeurs nutritives".*

Otherwise, it comes into force on December 12, 2005.

For small manufacturers who had gross revenues from sales in Canada of food of less than one million dollars for the 12-month period prior to December 12, 2002, comes into force on December 12, 2007.

- (a) based on the food as offered for sale; and
- (b) expressed
 - (i) in grams, if
 - (A) the net quantity of the food is declared on the label by weight or by count, or
 - (B) the food is set out in column 1 of item 78, 149 or 150 of Schedule M, and
 - (ii) in millilitres, if the net quantity of the food is declared on the label by volume, except in the case of a food referred to in clause (i) (B).

12-12-02

(2) A serving of stated size shall be the net quantity of the food in the package if

- (a) the quantity of food can reasonably be consumed by one person at a single eating occasion;
- (b) the reference amount of the food is less than 100 g or 100 mL and the package contains less than 200% of that reference amount; or
- (c) the reference amount of the food is 100 g or 100 mL or more and the package contains 150% or less of that reference amount.

B.01.003. The following foods shall carry a label when offered for sale:

12-3-74

- (a) all prepackaged products other than
 - (i) prepackaged confections, commonly known as one bite confections, that are sold individually, and
 - (ii) prepackaged products consisting of fresh fruits or fresh vegetables that are packaged in a wrapper or confining band of less than ½ inch in width;
- (b) meat and meat by-products that are barbecued, roasted or broiled on the retail premises; and
- (c) poultry, poultry meat or poultry meat by-products that are barbecued, roasted or broiled on the retail premises;

13-5-75

- (d) horse-meat or horse-meat by-product;
- (e) any substance or mixture of substances for use as a food additive or food additive preparation; and
- (f) flour and whole wheat flour that has been treated with gamma radiation from Cobalt 60 Source.

(2) Revoked by P.C. 1978-3806 of December 21, 1978.

*** COMING INTO FORCE:** *These requirements come into force on December 12, 2002 if the label of the product, or any advertisement for the product that is made or placed by or on the direction of the manufacture of the product, contains:*

- a) a statement or claim set out in column 4 of any items 15, 16 and 22 to 26 of the table following section B.01.513;*
- b) a statement or claim set out in column 1 of the table following section B.01.603; or*
- c) the expression "nutrition facts", "valeur nutritive" or "valeurs nutritives".*

Otherwise, it comes into force on December 12, 2005.

For small manufacturers who had gross revenues from sales in Canada of food of less than one million dollars for the 12-month period prior to December 12, 2002, comes into force on December 12, 2007.

12-4-84	<p>B.01.004. (1) All or part of the label referred to in section B.01.003 shall be applied</p> <p>(a) in the case of a prepackaged product, to the container in which the prepackaged product is sold; and</p> <p>(b) in the case of a food that is not a prepackaged product, to the food itself.</p> <p>(2) The label shall be applied in such a manner that the container of the prepackaged product or the food, as the case may be, will bear the label at the time it is sold.</p>
12-12-02	<p>B.01.005. (1) Subject to subsections (2), (3) and (4), the information required to be shown on a label shall not be shown on the part of the label, if any, that is applied to the bottom of a food or container.</p> <p>B.01.005. * (1) Subject to subsections (2) to (5), the information required to be shown on a label shall not be shown on that part of the label, if any, that is applied to the bottom of a food or container.</p> <p>(2) The information required to be shown on a label may be shown on that part of the label, if any, that is applied to the bottom of a food or to the bottom of a container if such information is also shown in those parts of the label that are not applied to the bottom of the food or container.</p>
12-3-74	<p>(3) Notwithstanding subsection (2), where the container of a prepackaged product is an ornamental container and the label is applied to the bottom of the container, the information required to be shown may be shown on the label that is applied to the bottom of the container.</p>
29-10-92	<p>(4) Notwithstanding subsection (2), the information required by subparagraph B.01.007(1.1)(b)(i) or paragraph B.24.103(g) or B.25.057(1)(f) or (2)(f) may be shown on that part of the label that is applied to the bottom of the package if a clear indication of the location of the required information appears elsewhere on the label.</p>
12-12-02	<p>* (5) Notwithstanding subsection (2), the nutrition facts table may be shown on that part of the label that is applied to the bottom of the food or container if the available display surface includes the bottom.</p>
29-10-92	<p>B.01.006. (1) The common name of the food shall be shown on the principal display panel.</p> <p>(2) Notwithstanding subsection (1), the common name of a fresh fruit or fresh vegetable that is prepackaged in such a manner that the fruit or vegetable is visible and identifiable in the package is not required to be shown on the label.</p>
19-5-88	<p>B.01.007. (1) In this section, "packaging date" means</p> <p>(a) the date on which a food is placed for the first time in a package in which it will be offered for sale to a consumer; or</p> <p>(b) the date on which a prepackaged product is weighed by a retailer in a package in which it will be offered for sale for the first time to a consumer.</p> <p>(1.1) The following information shall be shown on any part of the label:</p>
29-10-92	<p>(a) the identity and principal place of business of the person by or for whom the food was manufactured or produced;</p> <p>(b) where a prepackaged product having a durable life of 90 days or less is packaged at a place other than the retail premises from which it is to be sold,</p> <p>(i) the durable life date, and</p> <p>(ii) instructions for the proper storage of the prepackaged product if it requires storage conditions that differ from normal room temperature; and</p>
19-5-88	<p>(c) where a prepackaged product having a durable life of 90 days or less is packaged on the retail premises from which it is to be sold,</p> <p>(i) the packaging date, and</p> <p>(ii) the durable life of the food, except when the durable life appears on a poster next to the food.</p>

*** COMING INTO FORCE:** *These requirements come into force on December 12, 2002 if the label of the product, or any advertisement for the product that is made or placed by or on the direction of the manufacture of the product, contains:*

a) a statement or claim set out in column 4 of any items 15, 16 and 22 to 26 of the table following section B.01.513;

b) a statement or claim set out in column 1 of the table following section B.01.603; or

c) the expression "nutrition facts", "valeur nutritive" or "valeurs nutritives".

Otherwise, it comes into force on December 12, 2005.

For small manufacturers who had gross revenues from sales in Canada of food of less than one million dollars for the 12-month period prior to December 12, 2002, comes into force on December 12, 2007.

(1.2) The packaging date referred to in paragraph (1.1)(c) shall be shown in the form and manner prescribed for the durable life date by subsections (4) and (5) and the terms "best before" and "meilleur avant" on the label shall be replaced by the terms "packaged on" and "empaqueté le".

12-7-79

(2) Paragraph (1.1)(a) does not apply to fresh fruits or fresh vegetables that are prepackaged on retail premises in such a manner that the fruits or vegetables are visible and identifiable in the package.

(3) Paragraph (1.1)(b) and (c) do not apply to

- (a) prepackaged products consisting of fresh fruits or fresh vegetables;
- (b) prepackaged individual portions of food that are served by a restaurant or other commercial enterprise with meals or snacks;
- (c) prepackaged individual servings of food that are prepared by a commissary and sold by automatic vending machines or mobile canteens; or
- (d) prepackaged donuts.

19-5-88

(4) The durable life date shall be shown in the following manner:

13-5-75

(a) the words "best before" and "meilleur avant" shall be shown grouped together with the durable life date unless a clear explanation of the significance of the durable life date appears elsewhere on the label;

12-3-74

(b) where, for the sake of clarity, it is necessary to show the year in which the durable life date occurs, the year shall be shown first and shall be expressed by at least the last two numbers of the year;

(c) the month shall be shown in words after the year, if the year is shown, and may be abbreviated as prescribed by subsection (5); and

13-5-75

(d) the day of the month shall be shown after the month and shall be expressed in numbers.

(5) The month of the durable life date, when abbreviated, shall be abbreviated as follows and only one such abbreviation shall be used for the English language and the French language:

12-3-74

JA	for	JANUARY	JL	for	JULY
FE	for	FEBRUARY	AU	for	AUGUST
MR	for	MARCH	SE	for	SEPTEMBER
AL	for	APRIL	OC	for	OCTOBER
MA	for	MAY	NO	for	NOVEMBER
JN	for	JUNE	DE	for	DECEMBER

12-3-74

(6) Except as otherwise provided in these Regulations, no person shall use a durable life date marking system on the label of a prepackaged product or in advertising a prepackaged product other than the marking system set out in this section.

12-7-79

(7) Paragraph (1.1)(b) does not apply to prepackaged fresh yeast; if

20-1-77

- (a) the date on which it is estimated that the product has lost its effectiveness is shown on the label in the form and manner prescribed for the durable life date by subsections (4) and (5); and
- (b) the terms "best before" and "meilleur avant" are replaced by the terms "use by" and "employez avant".

12-3-74

B.01.008. (1) The following information shall be shown grouped together on any part of the label:

31-10-88

(a) any information required by these Regulations, other than the information required to appear on the principal display panel and the information required by section B.01.007 and B.01.310; and

12-12-02

- * (a) any information required by these Regulations, other than the information required to appear on the principal display panel or the nutrition facts table and the information required by sections B.01.007, B.01.301, B.01.305, B.01.311, B.01.503, B.01.513 and B.01.601; and
- (b) where a prepackaged product consists of more than one ingredient, a list of all ingredients, including, subject to section B.01.009, components, if any.

*** COMING INTO FORCE:** *These requirements come into force on December 12, 2002 if the label of the product, or any advertisement for the product that is made or placed by or on the direction of the manufacture of the product, contains:*

- a) a statement or claim set out in column 4 of any items 15, 16 and 22 to 26 of the table following section B.01.513;*
- b) a statement or claim set out in column 1 of the table following section B.01.603; or*
- c) the expression "nutrition facts", "valeur nutritive" or "valeurs nutritives".*

Otherwise, it comes into force on December 12, 2005.

For small manufacturers who had gross revenues from sales in Canada of food of less than one million dollars for the 12-month period prior to December 12, 2002, comes into force on December 12, 2007.

(2) Paragraph (1)(b) does not apply to

- 29-10-92 (a) prepackaged products packaged from bulk on retail premises, except prepackaged products that are a mixture of nuts;
- (b) prepackaged individual portions of food that are served by a restaurant or other commercial enterprise with meals or snacks;
- (c) prepackaged individual servings of food that are prepared by a commissary and sold by automatic vending machines or mobile canteens;
- (d) prepackaged meat and meat by-products that are barbecued, roasted or broiled on the retail premises;
- (e) prepackaged poultry, poultry meat or poultry meat by-products that are barbecued, roasted or broiled on the retail premises;
- 23-3-93 (f) bourbon whisky and prepackaged products subject to compositional standards in Division 2; or
- 13-5-75 (g) prepackaged products subject to compositional standards in Division 19.

(3) Ingredients shall be shown in descending order of their proportion of the prepackaged product or as a percentage of the prepackaged product and the order or percentage shall be the order or percentage of the ingredients before they are combined to form the prepackaged product.

12-3-74 (4) Notwithstanding subsection (3), the following ingredients may be shown at the end of the list of ingredients in any order;

- (a) spices, seasonings and herbs, except salt;
- (b) natural and artificial flavours;
- (c) flavour enhancers;
- 13-5-75 (d) food additives, except ingredients of food additive preparations or mixtures of substances for use as a food additive;
- (e) vitamins;
- (f) salts or derivatives of vitamins;
- (g) mineral nutrients; and
- 12-3-74 (h) salts of mineral nutrients.

(5) Components shall be shown

- (a) immediately after the ingredient of which they are components in such a manner as to indicate that they are components of that ingredient; and
- (b) in descending order of their proportion of the ingredient.

29-10-92 (6) Notwithstanding paragraph (1)(b) and subsection (5), but subject to section B.01.009, where one or more components of an ingredient are required by these Regulations to be shown in the list of ingredients on the label of a prepackaged product, the ingredient that contains the components is not required to be shown in the list if all components of that ingredient are listed by their common names with the other ingredients of the product

- (a) in descending order of their proportion of the product, or
- (b) as a percentage of the product,
- 20-1-77 the order or percentage, as the case may be, being based
- (c) in the case of components, on the total amount of each of the components before they are combined to form ingredients in the product, and
- (d) in the case of ingredients, on the amount of each of the ingredients before they are combined to form the product.

29-10-92 (7) Notwithstanding paragraph (1)(b), wax coating compounds and their components are not required to be shown on the label of a prepackaged fresh fruit or fresh vegetable as an ingredient or component thereof.

(8) Notwithstanding paragraph (1)(b), sausage casings are not required to be shown on the label of prepackaged sausages as an ingredient or component thereof.

29-10-92 (9) Notwithstanding paragraph (1)(b), hydrogen, when used for hydrogenation purposes, is not required to be shown on the label of any prepackaged product as an ingredient or component thereof.

(10) Notwithstanding paragraph (1)(b), components of ingredients of a sandwich made with bread are not required to be shown in the list of ingredients on the label of the sandwich.

B.01.009. (1) Components of ingredients or of classes of ingredients set out in the following table are not required to be shown on a label:

TABLE

	Item	Ingredient
	1.	butter
	2.	margarine
	3.	shortening
	4.	lard
	5.	leaf lard
29-10-92	6.	monoglycerides
	7.	diglycerides
	8.	rice
	9.	starches or modified starches
	10.	breads subject to compositional standards in sections B.13.021 to B.13.029
	11.	flour
	12.	soy flour
	13.	graham flour
	14.	whole wheat flour
	15.	baking powder
	16.	milk subject to compositional standards in sections B.08.003 to B.08.027
	17.	chewing gumbase
20-5-97	18.	sweetening agents subject to compositional standards in sections B.18.001 to B.18.018
	19.	cocoa, low-fat cocoa
	20.	salt
	21.	vinegars subject to compositional standards in sections B.19.003 to B.19.007
23-3-93	22.	bourbon whisky and alcoholic beverages subject to compositional standards in sections B.02.001 to B.02.134
	23.	cheese for which a standard is prescribed in Division 8, if the total amount of cheese in a prepackaged product is less than 10 per cent of that packaged product
	24.	jams, marmalades and jellies subject to compositional standards in sections B.11.201 to B.11.241 when the total amount of those ingredients is less than 5 per cent of a prepackaged product
	25.	olives, pickles, relish and horse-radish when the total amount of those ingredients is less than 10 per cent of a prepackaged product
	26.	one or more vegetable or animal fats or oils for which a standard is prescribed in Division 9, and hydrogenated, modified or interesterified vegetable or animal fats or oils, if the total of those fats and oils as are contained in a prepackaged product is less than 15 per cent of that prepackaged product
	27.	prepared or preserved meat, fish, poultry meat, meat by-product or poultry by-product when the total amount of those ingredients is less than 10 per cent of a prepackaged product that consists of an unstandardized food
29-10-92	28.	alimentary paste that does not contain egg in any form or any flour other than wheat flour
	29.	bacterial culture
	30.	hydrolysed plant protein
	31.	carbonated water
	32.	whey, whey powder, concentrated whey, whey butter and whey butter oil
	33.	mould culture
	34.	chlorinated water and fluorinated water
	35.	gelatin
	36.	toasted wheat crumbs used in or as a binder, filler or breading in or on a food product

(2) Subject to subsection (3), where a preparation or mixture set out in the table to this subsection is added to a food, the ingredients and components of the preparation or mixture are not required to be shown on the label of that food.

TABLE

<i>Item</i>	<i>Preparation/Mixture</i>
1.	food colour preparations
2.	flavouring preparations
3.	artificial flavouring preparations
4.	spice mixtures
5.	seasoning or herb mixtures
6.	vitamin preparations
7.	mineral preparations
8.	food additive preparations
9.	rennet preparations
10.	food flavour-enhancer preparations
11.	compressed, dry, active or instant yeast preparations

29-10-92

(3) Where a preparation or mixture set out in the table to subsection (2) is added to a food, and the preparation or mixture contains one or more of the following ingredients or components, those ingredients or components shall be shown by their common names in the list of the ingredients of the food to which they are added as if they were ingredients of that food:

- (a) salt;
- (b) glutamic acid or its salts;
- (c) hydrolysed plant protein;
- (d) aspartame;
- (e) potassium chloride; and
- (f) any ingredient or component that performs a function in, or has any effect on, that food.

23-9-93

(4) Notwithstanding subsections (1) and (2) where any of the following components is contained in an ingredient set out in the tables to those subsections, that component shall be shown in the list of ingredients:

- (a) peanut oil;
- (b) hydrogenated or partially hydrogenated peanut oil; and
- (c) modified peanut oil.

30-11-00

(5) Notwithstanding subsection B.01.008(10) and item 23 of the table to subsection (1), if lysozyme from egg white is added to a food described in section B.08.033 or B.08.034, the label of the food shall show "lysozyme from egg white" in the list of ingredients in the same manner that is required in subsection B.01.008(4) or (5), as applicable.

23-9-93

B.01.010. (1) In this section, «common name» includes a name set out in column II of the tables to subsection (3).

(2) An ingredient or component shall be shown in the list of ingredients by its common name.

(3) For the purposes of subsection (2),

- (a) the ingredient or component set out in column I of an item of the following table shall be shown in the list of ingredients by the common name set out in column II of that item:

TABLE

	<i>Column I</i>	<i>Column II</i>
12-3-74	<i>Item</i> <i>Ingredient or Component</i>	<i>Common Name</i>
	1. any oil, fat or tallow described in section B.09.002 of Division 9, except lard, leaf or suet	the name of the meat from which the oil, fat or tallow is obtained plus oil, fat or tallow
23-9-93	2. shortening or margarine containing fats or oils, except shortening or margarine containing coconut oil, palm oil, palm kernel oil, peanut oil or cocoa butter	shortening or margarine modified by vegetable oil or marine oil or be the common name of the vegetable, animal or marine oil or fat used
23-9-93	3. Shortening, or margarine containing coconut oil, palm oil, palm kernel oil, peanut oil or cocoa butter	shortening or margarine modified by the common name of the vegetable oil or fat used
	4. meat	the name of the meat
	5. poultry meat	the name of the poultry
	6. fish	the name of the fish
	7. plant protein product	the name of the plant plus protein product
	8. hydrolyzed plant protein produced by the enzymatic process	hydrolyzed plus the name of the plant plus protein
	9. any protein isolate	the name of the source of the protein plus protein or the common name of the protein isolate
13-5-75	10. any meat by-product described in section B.14.003, other than gelatin	the name of the meat plus by-product or the name of the meat plus the name of the meat by-product
	11. any poultry meat by-product described in section B.22.003	the name of the poultry plus by-product or the name of the poultry plus the name of the poultry meat by-product
21-12-78	12. any oil or fat referred to in section B.09.002 that has been hydrogenated or partially hydrogenated, including tallow, but not including lard	"hydrogenated" <i>plus the name of the meat from which the oil, fat or tallow is obtained, plus oil, fat or tallow</i>
20-1-77	13. any oil or fat referred to in section B.09.002 of Division 9, including tallow, that has been modified by the complete or partial removal of a fatty acid	modified <i>plus the name of the meat from which the oil, fat or tallow is obtained, plus oil, fat or tallow</i>
23-9-93	14. one or more vegetable fats or oils, except coconut oil, palm oil, palm kernel oil, peanut oil or cocoa butter, that have been hydrogenated or partially hydrogenated	hydrogenated vegetable oil or hydrogenated vegetable fat or hydrogenated <i>plus the specific name of the oil or fat</i>
23-9-93	15. coconut oil, palm oil, palm kernel oil, peanut oil or cocoa butter that has been hydrogenated or partially hydrogenated	hydrogenated <i>plus the specific name of the oil or fat</i>
20-1-77	16. one or more marine fats or oils that have been hydrogenated or partially hydrogenated	hydrogenated marine oil or hydrogenated marine fat or hydrogenated <i>plus the specific name of the oil or fat</i>
23-9-93	17. one or more vegetable fats or oils, except coconut oil, palm oil, palm kernel oil, peanut oil or cocoa butter, that have been modified by the complete or partial removal of a fatty acid	modified vegetable oil or modified vegetable fat or modified <i>plus the specific name of the oil or fat</i>

TABLE -- (continued)

	<i>Column I</i>	<i>Column II</i>
<i>Item</i>	<i>Ingredient or Component</i>	<i>Common Name</i>
23-9-93	18. coconut oil, palm oil, palm kernel oil, peanut oil or cocoa butter that has been modified by the complete or partial removal of a fatty acid	modified <i>plus the specific name of the oil or fat</i>
	19. one or more marine fats or oils that have been modified by the complete or partial removal of a fatty acid	modified marine oil <i>or modified plus the specific name of the oil or fat</i>

29-10-92 (b) except when one of the ingredients or components set out in column I of the table to this paragraph is shown separately in the list of ingredients by its common name, all of the ingredients or components present in a food set out in column I of an item of that table may be shown collectively in the list of ingredients by the common name set out in column II of that item:

TABLE

	<i>Column I</i>	<i>Column II</i>
<i>Item</i>	<i>Ingredient or Component</i>	<i>Common Name</i>
13-5-75	1. one or more vegetable fats or oils, except coconut oil, palm oil, palm kernel oil, peanut oil or cocoa butter	vegetable oil or vegetable fat
23-9-93	2. one or more marine fats or oils	marine oil
20-11-97	3. one or more of the colours listed in Table III of Division 16, except annatto where used in accordance with paragraph B.14.031(f) or clause B.14.032(d)(xvi)(A) and except allura red and sunset yellow FCF where used in accordance with clauses B.14.32(d)(xvi)(B) and C), respectively	colour
29-10-92	4. one or more substances prepared for their flavouring properties and produced from animal or vegetable raw materials or from food constituents derived solely from animal or vegetable raw materials	flavour
	5. one or more substances prepared for their flavouring properties and derived in whole or in part from components obtained by chemical synthesis	artificial flavour, imitation flavour or simulated flavour
	6. one or more spices, seasonings or herbs except salt	spices, seasonings or herbs
	7. any of the following in liquid, concentrated, dry, frozen or reconstituted form, namely, butter, buttermilk, butter oil, milk fat, cream, milk, partly skimmed milk, skim milk and any other component of milk the chemical composition of which has not been altered and that exists in the food in the same chemical state in which it is found in milk	milk ingredients
29-10-92	7.1 any of the following in liquid, concentrated, dry, frozen or reconstituted form, namely, calcium-reduced skim milk (obtained by the ion-exchange process), casein, caseinates, cultured milk products, milk serum proteins, ultrafiltered milk, whey, whey butter, whey cream and any other component of milk the chemical state of which has been altered from that in which it is found in milk	modified milk ingredients
	7.2 one or more ingredients or components set out in item 7 combined with any one or more ingredients or components set out in item 7.1	modified milk ingredients

TABLE -- (continued)

Item	Column I Ingredient or Component	Column II Common Name
20-1-77	8. any combination of disodium phosphate, monosodium phosphate, sodium hexametaphosphate, sodium tripolyphosphate, tetrasodium pyrophosphate and sodium acid pyrophosphate	sodium phosphate or sodium phosphates
	9. one or more species of bacteria	bacterial culture
	10. one or more species of mould	mold culture or mould culture
	11. preparation containing rennin	rennet
5-4-05	12. milk coagulating enzymes from <i>Aspergillus oryzae</i> RET-1 (pBoel777), <i>Endothia parasitica</i> , <i>Rhizomucor miehei</i> (Cooney and Emerson) (previous name: <i>Mucor miehei</i> (Cooney and Emerson)) or <i>Mucor pusillus</i> Lindt	microbial enzyme
29-10-92	13. one or more substances the function of which is to impart flavour and that are obtained solely from the plant or animal source after which the flavour is named	the name of the plant or animal source plus the word "flavour"
	14. toasted wheat crumbs made by cooking a dough prepared with flour and water, which may be unleavened or chemically or yeast leavened, and which otherwise complies with the standard prescribed by section B.13.021 or B.13.022	toasted wheat crumbs
	15. that portion of chewing gum, other than the coating, that does not impart sweetness, flavour or colour	gum base
	16. sugar, liquid sugar, invert sugar or liquid invert sugar, singly or in combination	sugar
	17. glucose syrups and isomerized glucose syrups, singly or in combination, where the fructose fraction does not exceed 60 per cent of the sweetener on a dry basis	glucose-fructose
29-10-92	18. glucose syrups and isomerized glucose syrups, singly or in combination, where the fructose fraction exceeds 60 per cent of the sweetener on a dry basis	fructose syrup
	19. sugar or glucose-fructose, singly or in combination	sugar/glucose-fructose
	20. water to which carbon dioxide is added	carbonated water
	21. one or more of the following food additives, namely, potassium bisulphite, potassium metabisulphite, sodium bisulphite, sodium metabisulphite, sodium sulphite, sodium dithionite, sulphurous acid and sulphur dioxide	sulphiting agents or sulphites
	22. demineralized water or water otherwise treated to remove hardness or impurities, or fluoridated or chlorinated water	water
	23. wine vinegar, spirit vinegar, alcohol vinegar, white vinegar, grain vinegar, malt vinegar, cider vinegar or apple vinegar, singly or in combination	vinegar

(4) Notwithstanding subsection (2) and subsections B.01.008 (5), where a food contains ingredients of the same class, those ingredients may be shown by a class name if

20-1-77

- (a) they consist of more than one component and are not listed in the table to subsection B.01.009 (1); and
- (b) their components are shown
 - (i) immediately after the class name of the ingredients of which they are components, in such a manner as to indicate that they are components of the ingredients, and
 - (ii) in descending order of their collective proportion of those ingredients.

- 12-3-74 **B.01.011.** (1) Where it is an acceptable manufacturing practice for a manufacturer to
- (a) omit from his prepackaged product any food that is ordinarily an ingredient or component, or
 - (b) substitute in whole or in part in his prepackaged product any other food for a food that is ordinarily an ingredient or component, the list of ingredients for the 12 month period commencing from the time the label is applied to the prepackaged product may show as ingredients or components the foods that may be omitted and the foods that may be used as substitutes if
 - (c) all the foods that may be used as ingredients or components throughout the 12 month period are shown in the list of ingredients,
 - (d) it is clearly stated as part of the list of ingredients that the food shown as an ingredient or component may not be present or that another food may be substituted for a food shown as an ingredient or component, and
 - (e) the foods that may be omitted or substituted are grouped with the same class of foods that are used as ingredients or components and the foods within each such group are listed in descending order of the proportion in which they will probably be needed during the 12 month period.
- (2) Where it is an acceptable manufacturing practice for a manufacturer to vary the proportions of ingredients or components of his prepackaged product, the list of ingredients for the 12 month period commencing from the time the label is applied to the prepackaged product may show the ingredients or components in the same proportions throughout the 12 month period if
- (a) it is clearly stated as part of the list of ingredients that the proportions indicated are subject to change; and
 - (b) the ingredients or components are listed in descending order of the proportion in which they will probably be used during the 12 month period.
- B.01.012.** (1) In this section,
- "local government unit" means a city, metropolitan government area, town, village, municipality or other area of local government but does not include any local government unit situated within a bilingual district established under the *Official Languages Act*; (*collectivité locale*)
- "local food" means a food that is manufactured, processed, produced or packaged in a local government unit and sold only in
- (a) the local government unit in which it is manufactured, processed or packaged,
 - (b) one or more local government units that are immediately adjacent to the one in which it is manufactured, processed, produced or packaged, or
 - (c) the local government unit in which it is manufactured, processed, produced or packaged and in one or more local government units that are immediately adjacent to the one in which it is manufactured, processed, produced or packaged; (*produit alimentaire local*)
- "mother tongue" means the language first learned in childhood by persons in any area of Canada and still understood by them as ascertained by the decennial census taken immediately preceding the date on which the food referred to in subsection (3) is sold to the consumer; (*langue maternelle*)
- "official languages" means the English language and the French language; (*langues officielles*)
- "specialty food" means a food that
- (a) has special religious significance and is used in religious ceremonies; or
 - (b) is an imported food
 - (i) that is not widely used by the population as a whole in Canada, and
 - (ii) for which there is no readily available substitute that is manufactured, processed, produced or packaged in Canada and that is generally accepted as being a comparable substitute; (*aliment spécial*)
- "test market food" means a food that, prior to the date of the notice of intention respecting that food referred to in subsection (5), was not sold in Canada in that form and that differs substantially from any other food sold in Canada with respect to its composition, function, state or packaging form and includes a food referred to in section B.01.054, (*produit alimentaire d'essai*)
- 20-1-77 (2) Subject to subsections (9), (10) and (11), all information required by these Regulations to be shown on the label of a food shall be shown in both official languages.
- 12-3-74 (3) Subject to subsections (4) to (6), subsection (2) does not apply to a local food or test market food if
- (a) it is sold in a local government unit in which one of the official languages is the mother tongue of less than ten per cent of the total number of persons residing in the local government unit; and
 - (b) the information required by these Regulations to be shown on the label of a food is shown in the official language that is the mother tongue of at least ten per cent of the total number of persons residing in the local government unit.

		(4) Where one of the official languages is the mother tongue of less than ten per cent of the total number of persons residing in a local government unit and the other official language is the mother tongue of less than ten per cent of the total number of persons residing in the same local government unit, subsection (3) does not apply.
4-5-00		(5) Subsection (3) does not apply to a test market food unless the person who intends to conduct the test marketing of the food has, six weeks prior to conducting the test marketing, filed with the President of the Canadian Food Inspection Agency a notice of intention in a form acceptable to the President.
		(6) A test market food shall, for the purposes of subsection (3), cease to be a test market food upon the expiration of twelve cumulative months after the date on which it was first offered for sale as a test market food but any test market food that was acquired for resale by a person, other than the person who filed the notice of intention referred to in subsection (5), before the expiration of those twelve cumulative months, shall continue to be a test market food for the purposes of subsection (3) until it is sold.
21-12-78		(7) Subsection (2) does not apply to a specialty food if the information required by these Regulations to be shown on the label thereon is shown in one of the official languages.
		(8) Where there are one or more surfaces on the label of a food that are of at least the same size and prominence as the principal display panel, the information required by these Regulations to be shown on the principal display panel may be shown in one official language if such information is shown in the other official language on one of those other surfaces.
		(9) Subsection (2) does not apply to the identity and principal place of business of the person by or for whom the food was manufactured, processed, produced or packaged for resale if this information is shown in one of the official languages.
		(10) Subsection (2) does not apply to the following common names if the common name appears on the principal display panel in the following manner:
		Scotch Whisky
		Irish Whisky
		Highland Whisky
		Dry Gin
		Bourbon
15-12-93	†	Tennessee Whisky
		Tequila
15-12-93	‡	Mezcal
		Rye Whisky
		Crème de Menthe
		Crème de Cacao
		Crème de Cassis
		Crème de Banane
20-1-77		Triple Sec
		Anisette
		Crème de Noyau
		Brandy
		Sake or Saki
21-12-78		Advocaat or Advokaat
		Kirsch
		Slivovitz
		Ouzo
		Cherry Brandy Liqueur
		Kummel
		Akvavit
		Aquavit
		Armagnac
		Marc
		Grappa
		Calvados
		Poire William
		Crème de Bleuets
		Curaçao Orange
		Liqueur de Fraise
		Mandarinette
		Prunelle de Bourgogne
		Chartreuse
		Pastis
		Fior D'alpe
		Strega
		Campari
		Americano
		Apricot Brandy Liqueur
		Peach Brandy Liqueur
		Sloe Gin
		Manhattan
		Martini

† **Note:** Subsection **B.01.012(10)†** concerning Tennessee Whisky shall come into force on the day on which section 10 of *An Act to implement the North American Free Trade Agreement*, being chapter 44 of the Statutes of Canada, 1993, comes into force.

‡ **Note:** Subsection **B.01.012(10)‡** concerning Mezcal shall come into force on the day on which section 10 of *An Act to implement the North American Free Trade Agreement*, being chapter 44 of the Statutes of Canada, 1993, comes into force or ninety days after the day on which the official standard for mezcal is made obligatory by the Government of Mexico, whichever is later.

12-7-79	(11) Subsection (2) does not apply to the label of a shipping container destined to a commercial or industrial enterprise or institution if,
20-1-77	(a) the shipping container and its contents are not resold as a one unit prepackaged product to a consumer at the retail level; and (b) all information required by these Regulations to be shown on a label of a food is shown in one of the official languages.
29-10-92	B.01.013. (1) Unless specifically required by the Act or these Regulations, no reference, direct or indirect, to the Act or to these Regulations shall be made on any label of, or in any advertisement for, a food. (2) Notwithstanding subsection (1), where a food complies with a standard established by these Regulations and the manufacturer of the food has substantiated, by means of the results of tests carried out before the statement is made or by other evidence that exists before the statement is made, that the food so complies, a statement that the food "complies with the standard for (naming the common name of the food in respect of which the claim is made) in the <i>Food and Drug Regulations</i> " may be made on the label of, or in an advertisement for, the food.
31-10-88	B.01.014. The label of a food, other than a sweetener, that contains aspartame shall carry the following information: (a) subject to paragraph (b), a statement on the principal display panel to the effect that the food contains aspartame or is sweetened with aspartame, in letters of at least the same size and prominence as the letters used in the numerical portion of the declaration of net quantity as required under section 14 of the <i>Consumer Packaging and Labelling Regulations</i> ; (b) in the case where other sweeteners are used in conjunction with aspartame, a statement on the principal display panel to the effect that the food (i) contains aspartame and (naming the other sweeteners), or (ii) is sweetened with aspartame and (naming the other sweeteners), in letters of at least the same size and prominence as the letters used in the numerical portion of the declaration of net quantity as required under section 14 of the <i>Consumer Packaging and Labelling Regulations</i> ; (c) a statement on any part of the label to the effect that aspartame contains phenylalanine; and (d) a statement setting out the following energy value and contents of the food, per serving of stated size, grouped together and given equal prominence on any part of the label: (i) the energy value, expressed in Calories (Calories or Cal) and kilojoules (kilojoules or kJ), (ii) the protein, fat and carbohydrate content, expressed in grams, and (iii) the aspartame content, expressed in milligrams.
12-12-02	* (d) a statement setting out the aspartame content expressed in milligrams per serving of stated size.
23-7-81	B.01.015. (1) The label of a food that is a sweetener that contains aspartame shall carry the following information: (a) a statement on the principal display panel to the effect that the food contains aspartame or is sweetened with aspartame, in letters of at least the same size and prominence as the letters used in the numerical portion of the declaration of net quantity as required under section 14 of the <i>Consumer Packaging and Labelling Regulations</i> ; (b) a statement on any part of the label to the effect that aspartame contains phenylalanine; (c) a statement on any part of the label of the sweetness per serving expressed in terms of the amount of sugar required to produce an equivalent degree of sweetness; and (d) a statement setting out the following energy value and contents of the food, per serving of stated size, grouped together and given equal prominence on any part of the label: (i) the energy value, expressed in Calories (Calories or Cal) and kilojoules (kilojoules or kJ), (ii) the protein, fat and carbohydrate content, expressed in grams, and (iii) the aspartame content, expressed in milligrams.
31-10-88	
12-12-02	* (d) a statement setting out the aspartame content expressed in milligrams per serving of stated size.

*** COMING INTO FORCE:** *These requirements come into force on December 12, 2002 if the label of the product, or any advertisement for the product that is made or placed by or on the direction of the manufacture of the product, contains:*
a) a statement or claim set out in column 4 of any items 15, 16 and 22 to 26 of the table following section B.01.513;
b) a statement or claim set out in column 1 of the table following section B.01.603; or
c) the expression "nutrition facts", "valeur nutritive" or "valeurs nutritives".

Otherwise, it comes into force on December 12, 2005.

For small manufacturers who had gross revenues from sales in Canada of food of less than one million dollars for the 12-month period prior to December 12, 2002, comes into force on December 12, 2007.

(2) The label of a sweetener that contains aspartame may carry the expression "Low Calorie" if the energy value of a serving of the sweetener that is equivalent in sweetness to one teaspoon (5 g) of sugar is no greater than two calories.

6-10-94 **B.01.016.** The label of a food, other than a table-top sweetener, that contains sucralose shall carry the following information:

5-9-91 (a) subject to paragraph (b), a statement on the principal display panel to the effect that the food contains sucralose or is sweetened with sucralose, in letters of at least the same size and prominence as the letters used for showing the numerical quantity in the declaration of net quantity as required under section 14 of the *Consumer Packaging and Labelling Regulations*,

- 5-9-91 (b) where sucralose is used in conjunction with another sweetener or a sweetening agent or both, the names thereof shown in a statement on the principal display panel to the effect that the food contains, or is sweetened with, sucralose and the other sweetener or the sweetening agent or both, as the case may be, in letters as described in paragraph (a); and
- (c) a statement setting out the following energy value and contents of the food, per serving of stated size, grouped together and given equal prominence, on any part of the label, namely,
- (i) the energy value, expressed in Calories (Calories or Cal) and kilojoules (kilojoules or kJ),
- (ii) the protein, fat and carbohydrate content, expressed in grams, and
- (iii) the sucralose content, expressed in milligrams.
- 12-12-02 * (c) a statement setting out the sucralose content expressed in milligrams per serving of stated size.
- 6-10-94 **B.01.017.** (1) The label of a food that is a table-top sweetener that contains sucralose shall carry the following information:
- (a) a statement on the principal display panel to the effect that the food contains sucralose or is sweetened with sucralose, in letters of at least the same size and prominence as the letters used for showing the numerical quantity in the declaration of net quantity as required under section 14 of the *Consumer Packaging and Labelling Regulations*;
- (b) a statement on any part of the label setting out the sweetness per serving expressed in terms of the amount of sugar required to produce an equivalent degree of sweetness; and
- 5-9-91 (c) a statement setting out the following energy value and contents of the food, per serving of stated size, grouped together and given equal prominence on any part of the label, namely,
- (i) the energy value, expressed in Calories (Calories or Cal) and kilojoules (kilojoules or kJ)
- (ii) the protein, fat and carbohydrate content, expressed in grams, and
- (iii) the sucralose content, expressed in milligrams.
- 12-12-02 * (c) a statement setting out the sucralose content expressed in milligrams per serving of stated size.
- (2) The label of a food that is a table-top sweetener that contains sucralose may carry the words "Low Calorie" if the energy value of a serving of the sweetener that is equivalent in sweetness to one teaspoon (5 g) of sugar is no greater than two calories.
- 20-11-97 **B.01.018.** The label of a food that contains one or more of hydrogenated starch hydrolysates, isomalt, lactitol, maltitol, maltitol syrup, mannitol, sorbitol, sorbitol syrup, xylitol and polydextrose shall carry a statement, in which such of these as are in the food are grouped together, that sets out their content in the food, expressed in grams per serving of stated size.
- 12-12-02 * **B.01.018.** The label of a food that contains polydextrose shall indicate the amount of polydextrose expressed in grams per serving of stated size.
- B.01.019.** The label of a food, other than a table-top sweetener, that contains acesulfame-potassium shall carry the following information:
- (a) subject to paragraph (b), a statement on the principal display panel to the effect that the food contains acesulfame-potassium or is sweetened with acesulfame-potassium, in letters of at least the same size and prominence as the characters used for showing the numerical quantity in the declaration of net quantity as required under section 14 of the *Consumer Packaging and Labelling Regulations*;
- (b) where acesulfame-potassium is used in conjunction with another sweetener or a sweetening agent or both, the names thereof shown in a statement on the principal display panel to the effect that the food contains, or is sweetened with, acesulfame-potassium and the other sweetener or the sweetening agent or both, as the case may be, in letters as described in paragraph (a); and
- 6-10-94 (c) a statement, on any part of the label, setting out the following energy value and contents of the food, per serving of stated size, grouped together and given equal prominence, namely,
- (i) the energy value, expressed in Calories (Calories or Cal) and kilojoules (kilojoules or kJ),
- (ii) the protein, fat and carbohydrate content, expressed in grams, and
- (iii) the acesulfame-potassium content, expressed in milligrams.
- 12-12-02 * (c) a statement setting out the acesulfame-potassium content expressed in milligrams per serving of stated size.

* **COMING INTO FORCE:** *These requirements come into force on December 12, 2002 if the label of the product, or any advertisement for the product that is made or placed by or on the direction of the manufacture of the product, contains:*

- a) a statement or claim set out in column 4 of any items 15, 16 and 22 to 26 of the table following section B.01.513;
- b) a statement or claim set out in column 1 of the table following section B.01.603; or
- c) the expression "nutrition facts", "valeur nutritive" or "valeurs nutritives".

Otherwise, it comes into force on December 12, 2005.

For small manufacturers who had gross revenues from sales in Canada of food of less than one million dollars for the 12-month period prior to December 12, 2002, comes into force on December 12, 2007.

6-10-94	<p>B.01.020. (1) The label of a food that is a table-top sweetener that contains acesulfame-potassium shall carry the following information:</p> <p>(a) a statement, on the principal display panel, to the effect that the food contains acesulfame-potassium or is sweetened with acesulfame-potassium, in letters of at least the same size and prominence as the characters used for showing the numerical quantity in the declaration of net quantity as required under section 14 of the <i>Consumer Packaging and Labelling Regulations</i>;</p> <p>(b) a statement, on any part of the label, setting out the sweetness per serving, expressed in terms of the amount of sugar required to produce an equivalent degree of sweetness; and</p> <p>(c) a statement, on any part of the label, setting out the following energy value and contents of the food, per serving of stated size, grouped together and given equal prominence, namely,</p> <p style="margin-left: 20px;">(i) the energy value, expressed in Calories (Calories or Cal) and kilojoules (kilojoules or kJ),</p> <p style="margin-left: 20px;">(ii) the protein, fat and carbohydrate content, expressed in grams, and</p> <p style="margin-left: 20px;">(iii) the acesulfame-potassium content, expressed in milligrams.</p>
12-12-02	<p>* (c) a statement setting out the acesulfame-potassium content expressed in milligrams per serving of stated size.</p> <p>(2) The label of a food that is a table-top sweetener that contains acesulfame-potassium may carry the word "Low-Calorie" if the energy value of a serving of the sweetener that is equivalent in sweetness to one teaspoon (5 g) of sugar is no greater than two calories.</p>
23-11-04	<p>B.01.021. (1) The label of a food that contains erythritol shall carry a statement indicating the amount of erythritol expressed in grams per serving of stated size unless the label carries a nutrition facts table.</p> <p>(2) The statement of the amount of erythritol shall be grouped together with the statement of the amount of any other sugar alcohols and the amount of polydextrose.</p>

*** COMING INTO FORCE:** *These requirements come into force on December 12, 2002 if the label of the product, or any advertisement for the product that is made or placed by or on the direction of the manufacture of the product, contains:*

- a) a statement or claim set out in column 4 of any items 15, 16 and 22 to 26 of the table following section B.01.513;*
- b) a statement or claim set out in column 1 of the table following section B.01.603; or*
- c) the expression "nutrition facts", "valeur nutritive" or "valeurs nutritives".*

Otherwise, it comes into force on December 12, 2005.

For small manufacturers who had gross revenues from sales in Canada of food of less than one million dollars for the 12-month period prior to December 12, 2002, comes into force on December 12, 2007.

B.01.033. (1) Except in the case of infant formula or a formulated liquid diet, no person shall sell a food represented in any manner as containing hydrolyzed or partially hydrolyzed collagen, hydrolyzed or partially hydrolyzed gelatin or hydrolyzed or partially hydrolyzed casein unless the label carries the following statement on the principal display panel in the same size type used for the common name:

**"CAUTION, DO NOT USE AS SOLE SOURCE OF
NUTRITION".**

12-1-78

(2) In this section, "formulated liquid diet" means a food that meets the requirements of sections B.24.101 to B.24.103.

B.01.034. Revoked by P.C. 1988-2457 of October 31, 1988

B.01.035. (1) Subject to subsection (8), where an irradiated food referred to in column I of the table to Division 26 is offered for sale as a prepackaged product, the principal display panel of the label applied to the package shall carry the symbol described in subsection (5).

(2) Where an irradiated food referred to in column I of the table to Division 26 is not a prepackaged product and is offered for sale, a sign that carries the symbol described in subsection (5) shall be displayed immediately next to the food.

(3) The symbol required pursuant to subsection (1) or (2) shall appear in close proximity on the principal display panel referred to in subsection (1) or on the sign referred to in subsection (2) to one of the following statements or a written statement that has the same meaning:

- (a) "treated with radiation";
- (b) "treated by irradiation"; or
- (c) "irradiated".

(4) No person shall sell a food referred to in column I of the table to Division 26 that has been irradiated in the manner set out in subsection B.26.003(2) unless the requirements of subsections (1) to (3) are met.

23-3-89

- (5) For the purposes of subsections (1) to (3), the symbol that indicates the irradiated food shall
- (a) have an outer diameter
 - (i) in the case referred to in subsection (1), equal to or greater than the height of the numerical quantity prescribed by section 14 of the *Consumer Packaging and Labelling Regulations* for the declaration of net quantity of the package, and
 - (ii) in the case referred to in subsection (2), not less than 5 cm; and
 - (b) be in the following form:



(6) Notwithstanding subsection B.01.009(1), any food referred to in column I of the table to Division 26 that is an ingredient or component of a prepackaged product and that has been irradiated shall, if the food constitutes ten per cent or more of the prepackaged product, be included in the list of ingredients and preceded by the statement "irradiated".

(7) The label attached to a shipping container containing any food referred to in column I of the table to Division 26 that has been subjected to the maximum permitted absorbed dose set out in column IV of that table shall carry the statement required by subsection (3) and the statement "Do not irradiate again".

	(8) Where a shipping container constitutes the package of the prepackaged product, the label attached to the shipping container shall carry the statement required by subsection (7) but need not carry the symbol required by subsection (5).
23-3-89	(9) Any advertising of an irradiated food referred to in column I of the table to Division 26 shall identify the food as having been irradiated.
	(10) The statements referred to in subsections (3) and (6) to (8) shall be in both official languages in accordance with subsection B.01.012(2).
31-10-88	B.01.037. Revoked by P.C. 1988-2457 of October 31, 1988
	B.01.040. Revoked by P.C. 1988-2457 of October 31, 1988
	B.01.042. Where a standard for a food is prescribed in this Part <ul style="list-style-type: none"> (a) the food shall contain only the ingredients included in the standard for the food; (b) each ingredient shall be incorporated in the food in a quantity within any limits prescribed for that ingredient; and (c) if the standard includes an ingredient to be used as a food additive for a specified purpose, that ingredient shall be a food additive set out in one of the Tables to section B.16.100 for use as an additive to that food for that purpose.
6-11-87	B.01.043. Subject to section B.25.062, where a standard for a food is not prescribed in this Part, <ul style="list-style-type: none"> (a) the food shall not contain any food additives except food additives set out in a Table to section B.16.100 for use as additives to that food for the purpose set out in that Table; and
10-11-76	<ul style="list-style-type: none"> (b) each such food additive shall be incorporated in the food in a quantity within any limits prescribed for that food and food additive in that Table. <p>B.01.044. Where the limit prescribed for a food additive in a Table to section B.16.100 is stated to be "Good Manufacturing Practice", the amount of the food additive added to a food in manufacturing and processing shall not exceed the amount required to accomplish the purpose for which that additive is permitted to be added to that food.</p> <p>B.01.045. A food additive shall,</p> <ul style="list-style-type: none"> (a) where specifications are set out in this Part for that additive, meet those specifications, and (b) where no specifications are set out in this Part for that additive but specifications are set out for it in the <i>Food Chemicals Codex</i>, Fourth Edition, 1996, published by the National Academy of Sciences, Washington, D.C., United States, as amended from time to time, meet those specifications; (c) in the case of lactitol and maltitol, meet the specifications established by the Joint FAO/WHO Expert Committee on Food Additives as set out in the <i>Specifications for identity and purity of certain food additives - FAO Food and Nutrition 38</i>, published in 1988 by the Food and Agriculture Organization of the United Nations, Rome; and (d) in the case of sucrose esters of fatty acids, meet the specifications established by the Joint FAO/WHO Expert Committee on Food Additives as set out in the <i>Specifications for identity and purity of certain food additives - FAO Food and Nutrition 49</i> published in 1990 by the Food and Agriculture Organization of the United Nations, Rome; and (e) in the case of isomalt, meet the specifications established by the Joint FAO/WHO Expert Committee on Food Additives as set out in the <i>Compendium of food additive specifications, Addendum 4 - FAO Food and Nutrition Paper 52</i>, published in 1996 by the Food and Agriculture Organization of the United Nations, Rome.
12-3-74	(a) where specifications are set out in this Part for that additive, meet those specifications, and
20-11-97	(b) where no specifications are set out in this Part for that additive but specifications are set out for it in the <i>Food Chemicals Codex</i> , Fourth Edition, 1996, published by the National Academy of Sciences, Washington, D.C., United States, as amended from time to time, meet those specifications;
14-12-94	(c) in the case of lactitol and maltitol, meet the specifications established by the Joint FAO/WHO Expert Committee on Food Additives as set out in the <i>Specifications for identity and purity of certain food additives - FAO Food and Nutrition 38</i> , published in 1988 by the Food and Agriculture Organization of the United Nations, Rome; and
6-2-92	(d) in the case of sucrose esters of fatty acids, meet the specifications established by the Joint FAO/WHO Expert Committee on Food Additives as set out in the <i>Specifications for identity and purity of certain food additives - FAO Food and Nutrition 49</i> published in 1990 by the Food and Agriculture Organization of the United Nations, Rome; and
20-11-97	(e) in the case of isomalt, meet the specifications established by the Joint FAO/WHO Expert Committee on Food Additives as set out in the <i>Compendium of food additive specifications, Addendum 4 - FAO Food and Nutrition Paper 52</i> , published in 1996 by the Food and Agriculture Organization of the United Nations, Rome.

3-9-64	<p>B.01.046. (1) A food is adulterated if any of the following substances or classes of substances are present therein or have been added thereto:</p>
2-12-82	(a) mineral oil, paraffin wax or petrolatum or any preparation thereof;
3-9-64	(b) coumarin, an extract of tonka beans, the seed of <i>Dipteryx Odorata</i> Willd. or <i>Dipteryx oppositifolia</i> Willd.;
15-9-77	(c) non-nutritive sweetening agents;
	(d) cottonseed flour that contains more than four hundred and fifty parts per million of free gossypol;
	(e) fatty acids and their salts containing chick-edema factor or other toxic factors;
	(f) dihydrosafrole;
	(g) isosafrole;
3-9-64	(h) oil of American sassafras from <i>Sassafras albidum</i> (Nutt.) Nees;
	(i) oil of Brazilian sassafras from <i>Ocotea cymbarum</i> H.B.K.;
12-4-84	(j) oil of camphor sassafrassy from <i>Cinnamomum camphorum</i> Sieb.;
	(k) oil of micranthum from <i>Cinnamomum micranthum</i> Hayata;
	(l) safrole, or
25-2-69	(m) oil, extract or root of calamus from <i>Acorus calamus</i> L.
	(n) nut and nut products that contain more than fifteen parts per billion of aflatoxin;
10-11-76	(o) ethylene thiourea;
26-6-80	(p) chlorinated dibenzo-p-dioxins; or
3-11-83	(q) cinnamyl anthranilate.
17-10-88	<p>(2) For the purpose of paragraph (1)(n), the aflatoxin content of a nut or nut product shall be calculated on the basis of the nut meat portion.</p>
15-9-77	<p>B.01.046.B. Revoked by P.C. 1977-2549 of September 15, 1977.</p>
	<p>B.01.047. Notwithstanding section B.01.046.</p>
12-11-81	(a) a food, other than sausage casing, is not adulterated by reason only that it contains 0.3 per cent or less mineral oil, if good manufacturing practice requires the use of mineral oil;
	(b) chewing gum is not adulterated by reason only that it contains a paraffin wax base;
	(c) fresh fruits and vegetables, except turnips, are not adulterated by reason only that they are coated with not more than 0.3 per cent paraffin wax and petrolatum, if good manufacturing practices require the use of such coating;
3-9-64	(d) turnips and cheese are not adulterated by reason only that they are coated with paraffin wax in accordance with good manufacturing practice;
12-11-81	(e) sausage casing is not adulterated by reason only that it contains five per cent or less mineral oil by weight, if good manufacturing practice requires the use of mineral oil;
14-01-82	(f) fish is not adulterated by reason only that it contains 20 parts per trillion or less of 2,3,7,8-tetrachloro-dibenzoparadiioxin;
8-12-83	(g) bakery products and confectionery are not adulterated by reason only that they contain 0.15 per cent or less petrolatum, if good manufacturing practice requires the use of petrolatum; and
15-12-83	(h) a salt substitute is not adulterated by reason only that it contains 0.6 per cent or less mineral oil, if good manufacturing practice requires the use of mineral oil.
23-1-92	(i) fruits, vegetables and cereals are not adulterated by reason only that they contain 0.05 parts per million or less of ethylene thiourea.
	<p>B.01.047.1 (1) The following definitions apply in this section.</p> <p>"BSE" means bovine spongiform encephalopathy. (ESB)</p> <p>"specified risk material" means</p>
	(a) the skull, brain, trigeminal ganglia, eyes, tonsils, spinal cord and dorsal root ganglia of cattle aged 30 months or older; and
23-7-03	(b) the distal ileum of cattle of all ages. (<i>matériel à risque spécifique</i>)
	<p>(2) No person shall sell or import for sale food that contains specified risk material.</p> <p>(3) Subsection (2) does not apply in respect of food that originates from a country that is designated as being free from BSE in accordance with section 7 of the <i>Health of Animals Regulations</i>.</p> <p>(4) Subsection (2) does not apply in respect of food that is packaged for sale or imported for sale before the day on which this subsection comes into force.</p>

	B.01.048.	(1) No person shall sell
16-8-94	(a)	any animal intended for consumption as food if any product containing any drug listed in subsection (2) has been administered to the animal;
	(b)	any meat, meat by-products, eggs or milk intended for consumption as food and derived from an animal if any product containing any drug listed in subsection (2) has been administered to that animal; or
	(c)	any meat, meat by-products, eggs or milk that contains any residue of any drug listed in subsection (2).
		(2) The drugs referred to in subsection (1) are
20-11-97	(a)	chloramphenicol and its salts and derivatives;
	(b)	a 5-nitrofurantoin compound;
13-8-03	(c)	clenbuterol and its salts and derivatives;
	(d)	a 5-nitroimidazole compound; and
	(e)	diethylstilbestrol and other stilbene compounds.
23-10-73	B.01.049.	No person shall use, in labelling, packaging, advertising or selling a food that does not meet the requirements of the kashruth applicable to it, the word 'kosher' or any letters of the Hebrew alphabet or any other word, expression, depiction, sign, symbol, mark, device or other representation that indicates or that is likely to create an impression that the food is kosher.
8-9-66	B.01.053.	No person shall sell a product represented as ready breakfast or instant breakfast or by any similar designation unless each portion or serving of the product contains
12-12-02	B.01.053.	* No person shall sell a product represented as a ready breakfast or instant breakfast or by any similar designation unless each serving of stated size of the product contains
8-9-66	(a)	not less than 4.0 mg iron;
	(b)	Vitamin A, thiamine, riboflavin, niacin or niacinamide and Vitamin C;
	(c)	a good dietary source of protein; and
	(d)	where consumed as directed, not less than 300 calories.
21-3-85	B.01.054.	(1) In order to generate information in support of an amendment to the Regulations, the Director may issue to the manufacturer or distributor of a food, where the food or the packaging, labelling or advertising of the food does not comply with the requirements of these Regulations, a Temporary Marketing Authorization Letter that authorizes the sale of the food described therein or the packaging, labelling or advertising of the food described therein for a specified period of time, within a designated area and in a specified quantity, in the manner specified in the Letter if
	(a)	the manufacturer or distributor of the food has supplied to the Director the following information:
	(i)	the purpose for which the temporary marketing authorization of the food is required,
	(ii)	a description of the food including a sample and proposed label,
9-7-81	(iii)	a description of any proposed variation from the requirements of these Regulations,
	(iv)	adequate data to show that the use of the food will not be detrimental to the health of the purchaser or user,
	(v)	the proposed quantity of the food to be sold,
	(vi)	the proposed period of time required for such sale,
	(vii)	the proposed area designated for such sale, and
	(viii)	such other data as the Director may require; and
	(b)	the manufacturer or distributor of the food has agreed to
	(i)	describe the food on a label or in an advertisement in a manner that is not false, misleading or deceptive,
21-3-85	(ii)	use such marks or statements on the label or in any advertisement as the Director may require,
	(iii)	on request, submit to the Director results of the temporary marketing, and
	(iv)	on request, withdraw the product from sale where the Director is of the opinion that it is in the public interest to do so.

*** COMING INTO FORCE:** *These requirements come into force on December 12, 2002 if the label of the product, or any advertisement for the product that is made or placed by or on the direction of the manufacture of the product, contains:*

- a) a statement or claim set out in column 4 of any items 15, 16 and 22 to 26 of the table following section B.01.513;*
- b) a statement or claim set out in column 1 of the table following section B.01.603; or*
- c) the expression "nutrition facts", "valeur nutritive" or "valeurs nutritives".*

Otherwise, it comes into force on December 12, 2005.

For small manufacturers who had gross revenues from sales in Canada of food of less than one million dollars for the 12-month period prior to December 12, 2002, comes into force on December 12, 2007.

(2) The Director shall, in any Temporary Marketing Authorization Letter issued pursuant to subsection (1), set out

- (a) the common name and description of the food to be sold;
- (b) the name and address of the manufacturer or distributor of the food;
- (c) the purpose for which the temporary marketing of the food is authorized;
- 21-3-85 (d) the quantity of the food that is authorized for sale;
- (d.1) the type of packaging, labelling or advertising authorized in respect of the food where the Letter is intended to authorize a variation from a requirement of any provision of the Regulations respecting packaging, labelling or advertising;
- 9-7-81 (e) the period of time during which the food may be sold; and
- (f) the designated area within which the food may be sold.

21-3-85 **B.01.055.** (1) A manufacturer or distributor named in a Temporary Marketing Authorization Letter issued pursuant to subsection B.01.054(1) may, for the purpose set out in the Letter, sell the food in the manner authorized in the Letter and package, label or advertise that food in the manner authorized in the Letter for the period of time, within the designated area and in the quantity set out in the Letter.

22-11-90 (2) No provision of these Regulations made pursuant to paragraph 30(1)(b) of the Act applies in respect of a food or the packaging, labelling or advertising of a food for which a Temporary Marketing Authorization Letter has been issued pursuant to subsection B.01.054(1) to the extent that the food, or the packaging, labelling or advertising of the food, as authorized in the Letter, does not comply with that provision.

B.01.056. (1) Notwithstanding sections B.01.042 and B.01.043, where a food does not comply with the requirements of these Regulations, the manufacturer or distributor of the food, or of a food additive, agricultural chemical, veterinary drug, vitamin, mineral nutrient or amino acid present in the food, may make a written request to the Director

- (a) for the exemption of the food from the application, in whole or in part, of the requirements relating to it under these Regulations;
- (b) for a Notice of Interim Marketing Authorization concerning the food that confirms the exemption; and
- (c) that these Regulations be amended.

(2) For the purpose of this section, a food does not comply with the requirements of these Regulations if

- 3-7-97 (a) any of the following is present in the food:
 - (i) a food additive that is
 - (A) set out in column I of an item of any of the tables to section B.16.100 in an amount that exceeds the maximum level of use set out in column III or IV of that item in respect of that food, or
 - (B) not included in the standard for that food in these Regulations,
 - (ii) an agricultural chemical, or any of its derivatives, set out in column I of an item of Table II to Division 15 of Part B, in an amount that exceeds the maximum residue limit set out in column III of that item,
 - (iii) a veterinary drug set out in column I of an item of Table III to Division 15 of Part B in an amount that exceeds the maximum residue limit set out in column III of that item,
 - (iv) an ingredient in a form other than the form described in the standard for that food in these Regulations, or
 - (v) a vitamin, mineral nutrient or amino acid
 - (A) that is not set out in the Table to Section D.03.002, or
 - (B) the level of use of which is at variance with the level permitted under these Regulations;
- (b) the food
 - (i) is not set out in column IV of Table II to Division 15 of Part B and contains an agricultural chemical or any of its derivatives set out in column I of that Table,
 - (ii) is not set out in column IV of Table III to Division 15 of Part B and contains a veterinary drug set out in column I of that Table, or
 - (iii) is not set out in column II of any of Tables I to IV and VI to XV or in column III of Table V to section B.16.100, and contains a food additive set out in column I of that Table.

(3) The request referred to in subsection (1) shall be accompanied by the following information:

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- (a) the common name and description of the food;
- (b) the reasons for which the exemption, the Notice of Interim Marketing Authorization and an amendment to these Regulations are required;
- (c) a description of every proposed variation from the requirements of these Regulations;
- (d) adequate data, including results of tests and scientific analysis, that demonstrate that the use of the food will not be detrimental to the health of the purchaser or user; and
- (e) where the request relates to the addition of a vitamin, mineral nutrient or amino acid to the food, a statement, with supporting documentation, as to the consistency of the request with the General Principles for the Addition of Essential Nutrients to Foods adopted by the Joint Food and Agriculture Organization of the United Nations / World Health Organization Codex Alimentarius Commission and published in the *Codex Alimentarius* (Rome, 1996), as amended from time to time.

(4) Where the Director determines after examining the request and the information submitted under subsection (3) that use of the food will not be harmful to the health of the purchaser or user, the Director shall exempt the food from the application, in whole or in part, of the requirements relating to it under these Regulations and issue a conditional or unconditional Notice of Interim Marketing Authorization relating to the food. The Director shall also indicate his or her intention to recommend that these Regulations be amended in relation to the food.

(5) The Notice of Interim Marketing Authorization issued under subsection (4) shall set out

- (a) the common name and description of the food;
- (b) the reasons for which the exemption is established and the Notice of Interim Marketing Authorization issued; and
- (c) such of the following as are applicable to the food:
 - (i) the maximum residue limit of any agricultural chemical or any of its derivatives, expressed in parts per million,
 - (ii) the maximum level of use of any food additive that the food is permitted to contain, or have on it, expressed in the applicable units of measurement,
 - (iii) the maximum residue limit of any veterinary drug, expressed in parts per million, and
 - (iv) the minimum and maximum limits for the addition of any vitamin, mineral nutrient or amino acid, expressed in the applicable units of measurement.

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(6) The Notice of Interim Marketing Authorization issued under subsection (4) must be published in the *Canada Gazette* Part I and has effect beginning on the date of publication.

(7) The Director may, by a notice published in the *Canada Gazette* Part I, revoke an exemption and Notice of Interim Marketing Authorization relating to a food where the Director believes on reasonable grounds, after reviewing any information that comes to the attention of the Director, that use of the food is or may be harmful to the health of the purchaser or user.

(8) A Notice of Interim Marketing Authorization issued under subsection (4) in relation to a food loses its effect on the coming into force of any amendment to these Regulations resulting from the Director's recommendation referred to in that subsection.

31-10-88	Sections B.01.060. to B.01.066. Revoked by P.C. 1988-2457 of October 31, 1988.
24-8-72	B.01.070. [S]. Mixed nuts or a mixture of nuts shall consist of a mixture of nuts in which not less than five per cent by weight of each type of nuts is present in the mixture.
29-10-92	B.01.071. Where a prepackaged product is a mixture of nuts, the percentage and common name of the nut that is present in the product in the greatest amount by weight shall be applied to the principal display panel of the package in close proximity to the common name of the product.
20-1-77	B.01.072. Notwithstanding any requirement prescribed in Part B, a food product that has been subjected to heat in the presence of a vaporized liquid solution of smoke derived from hardwood, hardwood sawdust or corn cobs may be described as "smoked".
22-10-74	B.01.080. (1) In this section, "frozen" means preserved by freezing temperature and does not include any surface freezing that may occur during holding and transportation.
23-6-88	(2) Where meat, meat by-products, poultry meat, poultry by-products or fish, or meat of any marine or fresh water animal, that has been frozen is thawed prior to sale, the words "previously frozen" shall be shown
22-10-74	(a) on the principal display panel in close proximity to the common name of the food and in letters at least as legible and conspicuous as those used in the common name;
	(b) anywhere on the principal display panel in letters of not less than 1/4 of an inch (6.4 millimeters) in height;
	or
	(c) on a sign displayed adjacent to the food in letters that are legible and conspicuous to a prospective purchaser.
	(3) Where part of a food referred to in subsection (2) has been frozen and thawed prior to sale, the words "Made from fresh and frozen portions" or "Made from fresh and frozen (naming the food)" shall be shown in the manner described in paragraph (2)(a), (b) or (c).
	B.01.090. (1) No person shall offer for sale at retail any solid cut meat or solid cut poultry meat to which phosphate salts or water has been added, unless that meat or poultry meat is contained in a package and carries a label.
	(2) The label referred to in subsection (1) shall contain a statement of the minimum percentage of meat protein as part of the common name of the product on the principal display panel of the package in type that is as legible and conspicuous as any other type on that display panel, and in letters that are at least one half of the size of the letters used in the common name of the product but that are not less than 1.6 mm in height.

- 24-3-94 | **B.01.091.** (1) The label of any solid cut meat or solid cut poultry meat that has had phosphate salts or water added to it and that is prepackaged by the manufacturer shall carry, on any part thereof, except on the bottom of the container, a statement that sets out in a single grouping, in type at least as legible and conspicuous as any other type on that display panel and in letters that are at least one half of the size of the letters used for showing the numerical quantity in the declaration of net quantity as required under section 14 of the *Consumer Packaging and Labelling Regulations* but that are not less than 1.6 mm in height, the following energy value and contents of the food, per 100 g serving:
- (a) the energy value, expressed in Calories (Calories or Cal) and kilojoules (kilojoules or kJ); and
 (b) the protein, fat and carbohydrate content, expressed in grams.
- (2) Where a food described in subsection B.01.090(1) is not cured and is cooked, sliced or cut up for sale at a retail meat counter, the label for that food shall contain a statement of the ingredients contained in that product in accordance with subsections B.01.008(3) to (5).
- 12-12-02 * **B.01.091.** The label of any solid cut meat or solid cut poultry meat that has had phosphate salts or water added to it, that is not cured and that is prepackaged at retail shall contain a statement of the ingredients contained in the food in accordance with subsections B.01.008(3) to (5).
- B.01.092.** Sections B.01.090 and B.01.091 do not apply in respect of side bacon, Wiltshire bacon, pork jowls, salt pork or salt beef.

*** COMING INTO FORCE:** *These requirements come into force on December 12, 2002 if the label of the product, or any advertisement for the product that is made or placed by or on the direction of the manufacture of the product, contains:*

- a) a statement or claim set out in column 4 of any items 15, 16 and 22 to 26 of the table following section B.01.513;*
- b) a statement or claim set out in column 1 of the table following section B.01.603; or*
- c) the expression "nutrition facts", "valeur nutritive" or "valeurs nutritives".*

Otherwise, it comes into force on December 12, 2005.

For small manufacturers who had gross revenues from sales in Canada of food of less than one million dollars for the 12-month period prior to December 12, 2002, comes into force on December 12, 2007.

- B.01.100.** (1) The common name of a simulated meat product or simulated poultry product shall be the common name of the meat product or poultry product that is simulated, modified by the word "simulated".
- (2) The word "simulated" in the common name of a simulated meat product or simulated poultry product shall be shown in letters of at least the same size and prominence as those used in the remainder of the common name of that product.
- (3) Where a simulated meat product or a simulated poultry product is not a prepackaged product, the common name of the product and the other information required by this section to be shown on the label of a simulated meat product or simulated poultry product shall be shown on a sign displayed on or adjacent to the product in letters that are legible and conspicuous to a prospective purchaser.
- (4) The words
- (a) "contains no meat", in the case of a simulated meat product, and
- (b) "contains no poultry", in the case of a simulated poultry product,
- shall be shown on the principal display panel of the label of a simulated meat product or simulated poultry product in close proximity to the common name and in letters of at least the same size and prominence as those shown in the common name.
- 31-10-88 Subsections (5) to (7), revoked by P.C. 1988-2457 of October 31, 1988.
- B.01.100A.** Section B.01.100 does not apply until March 1, 1976 to
- (a) a simulated meat product, or
- (b) a simulated poultry product that was,
- prior to the coming into force of these Regulations, being sold in Canada.
- B.01.101.** (1) For the purposes of this section and section B.01.102, "source of protein" means any food that contains protein, but does not include spices, seasonings, flavours, artificial flavours, flavour enhancers, food additives and similar foods that contain only small amounts of protein.
- (2) The common name of a meat product extender shall be the common name of each food in the meat product extender that is a source of protein, plus
- (a) the word "meat", or the common name of the meat product that is to be extended, plus the word "extender", or
- (b) the words "extender for" plus the common name of the meat product that is to be extended.
- 20-1-77
- (3) The common name of a poultry product extender shall be the common name of each food in the poultry product extender that is a source of protein, plus
- (a) the word "poultry", or the common name of the poultry product that is to be extended plus the word "extender"; or
- (b) the words "extender for " plus the common name of the poultry product that is to be extended.
- (4) Foods that are a source of protein in the meat product extender or poultry product extender shall be shown by their common names in the common name of that meat product extender or poultry product extender
- 31-1-75
- (a) in descending order of their proportion of the meat product extender or poultry product extender; and
- (b) in letters of at least the same size and prominence as those used in the remainder of the common name of the meat product extender or poultry product extender.
- 31-10-88 Subsections (5) and (6), revoked by P.C. 1988-2457 of October 31, 1988.
- B.01.102.** (1) The common name of an extended meat product or an extended poultry product shall be the common name of the meat product or poultry product that is extended, modified by the common name of each of the foods that are sources of protein in the extended meat product or extended poultry product.
- (2) Notwithstanding subsection (1),
- (a) the word or words "meat", "meat product", "poultry", "poultry meat" or "poultry meat by-product" as the case may be, may be used in the common name of an extended meat product or extended poultry product as the common name of the food therein that is a source of protein derived from a meat product or poultry product, and

(b) where it is an acceptable manufacturing practice for a manufacturer to omit from his meat product extender or poultry product extender any source of protein derived from a plant that is ordinarily an ingredient of that meat product extender or poultry product extender, or to substitute in whole or in part in his meat product extender or poultry product extender any source of protein derived from a plant for a source of protein that is ordinarily an ingredient of that meat product extender or poultry extender, the word "plant" may be used in the common name of an extended meat product or extended poultry product as the common name of the food therein that is a source of protein derived from a plant.

(3) Foods that are a source of protein in an extended meat product or extended poultry product shall be shown by their common names in the common name of that product

(a) in descending order of their proportion of that product, and
(b) in letters of at least the same size and prominence as those used in the remainder of the common name of that product.

(4) Where an extended meat product or extended poultry product is not a prepackaged product, the common name of that product and the information required by this section to be shown on the label of an extended meat product or extended poultry product shall be shown on a sign displayed on or adjacent to that product in letters that are legible and conspicuous to a prospective purchaser.

31-10-88 Subsections (5) to (7), revoked by P.C. 1988-2457 of October 31, 1988.

29-7-75 **B.01.103.** (1) The common name of a yolk-replaced egg shall be "yolk-replaced egg".

31-10-88 Subsections (2) to (4), revoked by P.C. 1988-2457 of October 31, 1988.

B.01.300. (1) No person shall, on the label of or in any advertisement for a food, other than a formulated liquid diet, a human milk substitute or a food represented as containing a human milk substitute, make a statement or claim relating to the content in the food of one or more of the following substances, namely,

- (a) protein,
- (b) fat,
- (c) carbohydrate,
- (d) sugars,
- (e) sorbitol,
- (f) mannitol,
- (g) xylitol,
- (h) starch,
- (i) dietary fibre, and
- (j) amino acids

31-10-88 unless the content of the substance to which the statement of claim relates is declared in grams per serving of stated size.

(2) Subsection (1) does not apply in respect of

- (a) a statement in a list of ingredients that lists any of the substances referred to in paragraphs (1)(a), (b), (d), (e), (f), (g), (h) or (j); or
- (b) a statement or claim in respect of a food containing a substance referred to in paragraph (1)(c) or (d) that is a statement or claim to the effect that the food is reduced in or free of lactose.

12-12-02	* B.01.300. Repealed by P.C. 2002-2200 of December 12, 2002.
31-10-88	<p>B.01.301. No person shall, on the label of or in any advertisement for a food, other than a formulated liquid diet, a human milk substitute or a food represented as containing a human milk substitute, make a statement or claim relating to the energy value of the food unless a declaration of the energy value, preceded by the word "energy", expressed in Calories (Calories or Cal) and kilojoules (kilojoules or kJ) per serving of stated size, is made.</p> <p>* B.01.301. (1) No person shall, on the label of or in any advertisement for a food, other than in the nutrition facts table, if any, include a declaration of the food's energy value or the amount of a nutrient contained in the food unless it is declared in the following manner, per serving of stated size:</p> <ul style="list-style-type: none"> (a) in the case of the energy value, in Calories; (b) in the case of a vitamin set out in column I of Table I to Division 1 of Part D or a mineral nutrient set out in column I of Table I to Division 2 of Part D, in the units specified in that column; (c) in the case of sodium, potassium or cholesterol, in milligrams; (d) in the case of the mineral ion content of prepackaged water or ice, in parts per million; and (e) in any other case, in grams.
12-12-02	<p>(2) Despite subsection (1), a person may, on the label of a food or in any advertisement for a food, other than in the nutrition facts table, if any, include a declaration of the percentage of the daily value of a nutrient contained in the food if</p> <ul style="list-style-type: none"> (a) the nutrient is listed in column 1 of the table to section B.01.401 or the table to section B.01.402; (b) the percentage of the daily value of the nutrient is required or permitted to be declared in the nutrition facts table; and (c) the percentage of the daily value of the nutrient is declared per serving of stated size. <p>(3) A declaration referred to in subsection (1) or (2) that appears on the label of a food shall be</p> <ul style="list-style-type: none"> (a) in English and French; or (b) in one of those languages, if in accordance with subsection B.01.012(3) or (7) the information that is required by these Regulations to be shown on the label of the food may be shown in that language only and is shown on the label in that language.
31-10-88	<p>B.01.302. (1) No person shall, on the label of or in any advertisement for a food, other than a formulated liquid diet, a human milk substitute or a food represented as containing a human milk substitute, make a statement or claim relating to the sodium or potassium content of the food unless a declaration of the sodium and potassium content, expressed in milligrams per serving of stated size, is made.</p> <p>(2) For the purposes of subsection (1), a statement or claim relating to the salt content of a food, other than a statement in the list of ingredients, is a statement or claim relating to the sodium content of the food.</p>
29-11-90	<p>B.01.303. (1) No person shall, on the label of or in any advertisement for a food, other than a formulated liquid diet, a meal replacement for weight reduction diets, a human milk substitute or a food represented as containing a human milk substitute, make a statement or claim relating to the fatty acid or cholesterol content of the food unless a declaration is made of</p> <ul style="list-style-type: none"> (a) the content of fat, cis-methylene interrupted polyunsaturated fatty acids, cis-monounsaturated fatty acids and saturated fatty acids, expressed in grams per serving of stated size; and
31-10-88	<ul style="list-style-type: none"> (b) the cholesterol content, expressed in milligrams per serving of stated size. <p>(2) In a declaration required by subsection (1),</p> <ul style="list-style-type: none"> (a) cis-methylene interrupted polyunsaturated fatty acids shall be referred to as "polyunsaturates"; (b) cis-monounsaturated fatty acids shall be referred to as "monounsaturates"; and (c) saturated fatty acids shall be referred to as "saturates".

* **COMING INTO FORCE:** *These requirements come into force on December 12, 2002 if the label of the product, or any advertisement for the product that is made or placed by or on the direction of the manufacture of the product, contains:*

- a) a statement or claim set out in column 4 of any items 15, 16 and 22 to 26 of the table following section B.01.513;*
- b) a statement or claim set out in column 1 of the table following section B.01.603; or*
- c) the expression "nutrition facts", "valeur nutritive" or "valeurs nutritives".*

Otherwise, it comes into force on December 12, 2005.

For small manufacturers who had gross revenues from sales in Canada of food of less than one million dollars for the 12-month period prior to December 12, 2002, comes into force on December 12, 2007.

	B.01.304.	The information required in a declaration referred to in any of sections B.01.300 to B.01.303 shall be
31-10-88	(a)	grouped together in a prominent and readily discernible manner; and
	(b)	given
	(i)	on the label, where the statement or claim is made on the label, or
	(ii)	in the advertisement or on the label, where the statement or claim is made in an advertisement.
12-12-02	* B.01.302. to B.01.304	of the Regulations are repealed by P.C. 2002-2200 of December 12, 2002.
	B.01.305.	(1) No person shall, on the label of or in any advertisement for a food, other than a formulated liquid diet, a human milk substitute or a food represented as containing a human milk substitute, use the word "protein", the expression "amino acid" or the name of any protein or amino acid or make any claim in respect of proteins or amino acids collectively or by name unless
	(a)	where the food is a breakfast cereal, 30 grams of the product plus 125 millilitres of milk have a protein rating of not less than 20; and
	(b)	where the food is not a breakfast cereal, the amount of the food that is ordinarily consumed in a reasonable daily intake has a protein rating of not less than 20.
31-10-88	(2)	For the purposes of paragraphs (1)(a) and (b), the protein rating shall be determined by official method FO-1, <i>Determination of Protein Rating</i> , dated October 15, 1981.
	(3)	Subsection (1) does not apply in respect of
	(a)	the word "protein" when used as part of the common name of an ingredient;
	(b)	the declaration of amino acids in a list of ingredients;
	(c)	single amino acid preparations that may be sold as foods;
	(d)	the statements required by paragraphs B.01.014(c) and B.01.015(b);
	(e)	foods represented for use in gluten-free diets;
	(f)	foods represented for use in protein-restricted diets;
	(g)	foods represented for use in low (name of the amino acid) diets; or
	(h)	a statement of the amount of protein contained in a food.
	* B.01.305.	(1) No person shall, on the label of or in any advertisement for a food, make a representation, express or implied, respecting a protein unless the food meets the conditions set out in column 2 of item 8 of the table following section B.01.513 for the subject "source of protein" set out in column 1.
12-12-02	(2)	No person shall, on the label of or in any advertisement for a food, make a representation, express or implied, respecting an amino acid unless
	(a)	the food meets the conditions set out in column 2 of item 8 of the table following section B.01.513 for the subject "source of protein" set out in column 1; and
	(b)	the label or advertisement includes a declaration of the amount of histidine, isoleucine, leucine, lysine, methionine, phenylalanine, threonine, tryptophan and valine contained in the food, expressed in grams per serving of stated size.

* **COMING INTO FORCE:** *These requirements come into force on December 12, 2002 if the label of the product, or any advertisement for the product that is made or placed by or on the direction of the manufacture of the product, contains:*

- a) a statement or claim set out in column 4 of any items 15, 16 and 22 to 26 of the table following section B.01.513;*
- b) a statement or claim set out in column 1 of the table following section B.01.603; or*
- c) the expression "nutrition facts", "valeur nutritive" or "valeurs nutritives".*

Otherwise, it comes into force on December 12, 2005.

For small manufacturers who had gross revenues from sales in Canada of food of less than one million dollars for the 12-month period prior to December 12, 2002, comes into force on December 12, 2007.

(3) Subsections (1) and (2) do not apply in respect of

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- (a) a formulated liquid diet, a human milk substitute or a food represented as containing a human milk substitute;
- (b) foods represented for use in gluten-free diets, protein restricted diets, low (naming the amino acid) diets and (naming the amino acid) free diets;
- (c) the word "protein" when used as part of the common name of an ingredient in the list of ingredients;
- (d) the declaration of amino acids in the list of ingredients;
- (e) the common names set out in column II of items 7 to 9 of the table to paragraph B.01.010(3)(a), when shown in the list of ingredients in accordance with that paragraph;
- (f) the common name of a single amino acid preparation that may be sold as a food;
- (g) the statements required by paragraphs B.01.014(c) and B.01.015(1)(b);
- (h) a statement or claim set out in column 4 of item 7 of the table following section B.01.513 respecting the subject "low in protein" set out in column 1;
- (i) a declaration of the amount of protein in the nutrition facts table;
- (j) a statement of the protein content of a food as required by paragraph B.24.103(c), subparagraph B.24.202(a)(ii), paragraph B.24.304(b) or B.25.057(1) (a) or subparagraph B.25.057(2) (c) (i) or (d) (i); or
- (k) a statement that a food is not a source of protein.

(4) A representation referred to in subsection (1) or (2) that appears on the label of a food shall be

- (a) in English and French; or
- (b) in one of those languages, if in accordance with subsection B.01.012(3) or (7) the information that is required by these Regulations to be shown on the label of the food may be shown in that language only and is shown on the label in that language.

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B.01.306. (1) Subject to subsection (2) and section B.01.306.1, no person shall, on the label of or in any advertisement for a food, other than a formulated liquid diet, a food represented for use in a very low-energy diet, a meal replacement, a nutritional supplement, a human milk substitute or a food represented as containing a human milk substitute, make a statement or claim regarding the presence in the food of a specific fatty acid other than linoleic acid, or of a specific group of fatty acids other than *cis*-methylene interrupted polyunsaturated fatty acids, *cis*-monounsaturated fatty acids and saturated fatty acids.

(2) No person shall, on the label of or in any advertisement for a food, other than a formulated liquid diet, a food represented for use in a very low-energy diet, a meal replacement, a nutritional supplement, a human milk substitute or a food represented as containing a human milk substitute, make a statement or claim relating to the linoleic acid content of the food, unless a declaration is made of

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- (a) the content of fat, linoleic acid, *cis*-methylene interrupted polyunsaturated fatty acids, *cis*-monounsaturated fatty acids and saturated fatty acids, expressed in grams per serving of stated size; and
- (b) the cholesterol content, expressed in milligrams per serving of stated size.

B.01.306.1 No person shall, on the label of or in any advertisement for a food, other than a formulated liquid diet, a human milk substitute or a food represented as containing a human milk substitute, make a statement or claim, express or implied, that the food is low in saturated fatty acids or is a low-saturates food unless the food derives no more than 15 per cent of its energy value from saturated fatty acids and a serving of stated size of the food contains no more than 2 grams of saturated fatty acids.

*** COMING INTO FORCE:** *These requirements come into force on December 12, 2002 if the label of the product, or any advertisement for the product that is made or placed by or on the direction of the manufacture of the product, contains:*

- a) a statement or claim set out in column 4 of any items 15, 16 and 22 to 26 of the table following section B.01.513;*
- b) a statement or claim set out in column 1 of the table following section B.01.603; or*
- c) the expression "nutrition facts", "valeur nutritive" or "valeurs nutritives".*

Otherwise, it comes into force on December 12, 2005.

For small manufacturers who had gross revenues from sales in Canada of food of less than one million dollars for the 12-month period prior to December 12, 2002, comes into force on December 12, 2007.

- B.01.307.** No person shall, on the label of or in any advertisement for a food, other than a formulated liquid diet, a human milk substitute or a food represented as containing a human milk substitute, make a statement or claim, express or implied, that the food is low in cholesterol or is a low-cholesterol food unless the food
- (a) contains no more than 20 milligrams of cholesterol per 100 grams and a serving of stated size of the food contains no more than 20 milligrams of cholesterol; and
 - (b) derives no more than 15 per cent of its energy value from saturated fatty acids and a serving of stated size of the food contains no more than 2 grams of saturated fatty acids.
- B.01.308.** No person shall, on the label of or in any advertisement for a food, other than a formulated liquid diet, a human milk substitute or a food represented as containing a human milk substitute, make a statement or claim, express or implied, that the food is free of cholesterol or is a cholesterol-free food unless the food
- (a) contains no more than 3 milligrams of cholesterol per 100 grams; and
 - (b) derives no more than 15 per cent of its energy value from saturated fatty acids and a serving of stated size of the food contains no more than 2 grams of saturated fatty acids.
- 31-10-88 **B.01.309.** No person shall, on the label of or in any advertisement for a food, other than a formulated liquid diet, a human milk substitute or a food represented as containing a human milk substitute, make a statement or claim, express or implied, that the food is low in fat or is a low-fat food unless the food contains no more than 0.15 gram of fat per gram of dry matter and a serving of stated size of the food contains no more than 3 grams of fat.
- B.01.310.** Where the content in a food of any substance named in paragraphs B.01.300(1)(d) to (j) or of sodium, potassium, *cis*-methylene interrupted polyunsaturated fatty acids, *cis*-monounsaturated fatty acids, saturated fatty acids, cholesterol, linoleic acid or of any vitamin or mineral nutrient is declared in accordance with section B.01.300, B.01.301, B.01.302 or B.01.303 or subsection B.01.306(2) or section D.01.004, D.01.005, D.02.002 or D.02.003, it may be declared on any label or part of a label of the food, other than a label on the bottom of the container of the food, if the statement of content is grouped together with and given equal prominence as a declaration of
- (a) the energy value of the food, expressed in Calories (Calories or Cal) and kilojoules (kilojoules or kJ) per serving of stated size; and
 - (b) the content in the food of protein, fat and carbohydrate, expressed in grams per serving of stated size.
- 12-12-02 * **B.01.306. to B.01.310** of the Regulations are repealed by P.C. 2002-2200 of December 12, 2002.
- B.01.311.** (1) Subject to subsection (2), no person shall, on the label of a food or in any advertisement for a food that is made to the general public, make any claim concerning the action or effects of any of the following substances contained in the food:
- (a) linoleic acid;
 - (b) *cis*-methylene interrupted polyunsaturated fatty acids;
 - (c) *cis*-monounsaturated fatty acids;
 - (d) saturated fatty acids; or
 - (e) a substance referred to in any of paragraphs B.01.300(1)(a) to (j).
- (2) A claim referred to in subsection (1) may be made to the effect that the substance in respect of which the claim is made is generally recognized as an aid in maintaining the functions of the body necessary to the maintenance of good health and normal growth and development.

*** COMING INTO FORCE:** *These requirements come into force on December 12, 2002 if the label of the product, or any advertisement for the product that is made or placed by or on the direction of the manufacture of the product, contains:*

- a) a statement or claim set out in column 4 of any items 15, 16 and 22 to 26 of the table following section B.01.513;*
- b) a statement or claim set out in column 1 of the table following section B.01.603; or*
- c) the expression "nutrition facts", "valeur nutritive" or "valeurs nutritives".*

Otherwise, it comes into force on December 12, 2005.

For small manufacturers who had gross revenues from sales in Canada of food of less than one million dollars for the 12-month period prior to December 12, 2002, comes into force on December 12, 2007.

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- * **B.01.311.** (1) Subject to subsections (2) and (3), no person shall, on the label of or in any advertisement for a food, make a representation, express or implied, concerning the action or effect of the food's energy value or of a nutrient contained in the food.
- (2) The label of or advertisement for a food may carry a statement or claim set out in column 1 of the table following section B.01.603.
- (3) Subject to section B.01.312, the label of or advertisement for a food may carry a statement or claim to the effect that the food's energy value or a nutrient contained in the food is generally recognized as an aid in maintaining the functions of the body necessary to the maintenance of good health and normal growth and development.
- (4) If a statement or claim described in subsection (3) concerns a nutrient not listed in column 1 of the tables to sections B.01.401 and B.01.402, the amount of the nutrient contained in the food must be expressed on any part of the label in grams per serving of stated size.
- (5) A statement or claim referred to in subsection (2) or (3) that appears on the label of a food shall be
- (a) in English and French; or
 - (b) in one of those languages, if in accordance with subsection B.01.012(3) or (7) the information that is required by these Regulations to be shown on the label of the food may be shown in that language only and is shown on the label in that language.

*** COMING INTO FORCE:** *These requirements come into force on December 12, 2002 if the label of the product, or any advertisement for the product that is made or placed by or on the direction of the manufacture of the product, contains:*

- a) a statement or claim set out in column 4 of any items 15, 16 and 22 to 26 of the table following section B.01.513;*
- b) a statement or claim set out in column 1 of the table following section B.01.603; or*
- c) the expression "nutrition facts", "valeur nutritive" or "valeurs nutritives".*

Otherwise, it comes into force on December 12, 2005.

For small manufacturers who had gross revenues from sales in Canada of food of less than one million dollars for the 12-month period prior to December 12, 2002, comes into force on December 12, 2007.

58b

*(R) Minor correction

58b, October 29, 2003 (R)
Replaces page 58b, December 12, 2002

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- * B.01.312.** (1) If a statement or claim described in subsection B.01.311 (3) is made on the label of or in an advertisement for a food that is not a prepackaged product or in an advertisement for a prepackaged product that is not made or placed by or on the direction of the manufacturer of the product, the label or advertisement shall include a declaration, per serving of stated size, of
- (a) the energy value, if the energy value is the subject of the statement or claim; or
 - (b) the amount of the nutrient, if a nutrient is the subject of the statement or claim.
- (2) If the statement or claim is made in an advertisement other than a radio or television advertisement, the declaration referred to in subsection (1) shall be
- (a) adjacent to, without any intervening printed, written or graphic material, the statement or claim, if the statement or claim is made only once, or the most prominent statement or claim, if the statement or claim is made more than once; and
 - (b) shown in letters of at least the same size and prominence as those of the statement or claim, if the statement or claim is made only once, or the most prominent statement or claim, if the statement or claim is made more than once.
- (3) If the statement or claim is made in a radio advertisement or in the audio portion of a television advertisement, the declaration referred to in subsection (1) shall immediately precede or follow the statement or claim.
- (4) If the statement or claim is made in a television advertisement, the declaration referred to in subsection (1) shall be communicated
- (a) in the audio mode, if the statement or claim is made only in the audio portion of the advertisement or in both the audio and visual portions; or
 - (b) in the audio or visual mode, if the statement or claim is made only in the visual portion of the advertisement.
- (5) If the declaration referred to in subsection (1) is communicated in the visual mode of a television advertisement, it shall
- (a) appear concurrently with and for at least the same amount of time as the statement or claim;
 - (b) be adjacent to, without any intervening printed, written or graphic material, the statement or claim, if the statement or claim is made only once, or the most prominent statement or claim, if the statement or claim is made more than once; and
 - (c) be shown in letters of at least the same size and prominence as those of the statement or claim, if the statement or claim is made only once, or the most prominent statement or claim, if the statement or claim is made more than once.

*** COMING INTO FORCE:** *These requirements come into force on December 12, 2002 if the label of the product, or any advertisement for the product that is made or placed by or on the direction of the manufacture of the product, contains:*

- a) a statement or claim set out in column 4 of any items 15, 16 and 22 to 26 of the table following section B.01.513;*
- b) a statement or claim set out in column 1 of the table following section B.01.603; or*
- c) the expression "nutrition facts", "valeur nutritive" or "valeurs nutritives".*

Otherwise, it comes into force on December 12, 2005.

For small manufacturers who had gross revenues from sales in Canada of food of less than one million dollars for the 12-month period prior to December 12, 2002, comes into force on December 12, 2007.

*** COMING INTO FORCE : All sections B.01.400 to B.01.603.**

These requirements come into force on December 12, 2002 if the label of the product, or any advertisement for the product that is made or placed by or on the direction of the manufacture of the product, contains:

- a) a statement or claim set out in column 4 of any items 15, 16 and 22 to 26 of the table following section B.01.513;
- b) a statement or claim set out in column 1 of the table following section B.01.603; or
- c) the expression "nutrition facts", "valeur nutritive" or "valeurs nutritives".

Otherwise, it comes into force on December 12, 2005.

For small manufacturers who had gross revenues from sales in Canada of food of less than one million dollars for the 12-month period prior to December 12, 2002, comes into force on December 12, 2007.

Interpretation

***B.01.400.** The following definitions apply in sections B.01.401 to B.01.603.

"fat" means all fatty acids expressed as triglycerides. (*lipides*)

"point" means a unit of measurement for type size that is known as an Anglo-American point and is equal to 0.3514598 mm. (*point*)

Nutrition Labelling

Core Information

***B.01.401.** (1) Except as otherwise provided in this section and sections B.01.402 to B.01.406 and B.01.467, the label of a prepackaged product shall carry a nutrition facts table that contains only the information set out in column 1 of the table to this section expressed using a description set out in column 2, in the unit set out in column 3 and in the manner set out in column 4.

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(2) Subsection (1) does not apply to a prepackaged product if

- (a) all the information set out in column 1 of the table to this section, other than in respect of item 1 ("Serving of stated size"), may be expressed as "0" in the nutrition facts table in accordance with this section;
- (b) the product is
 - (i) a beverage with an alcohol content of more than 0.5%,
 - (ii) a fresh vegetable or fruit or any combination of fresh vegetables or fruits without any added ingredients, an orange with added food color or a fresh vegetable or fruit coated with paraffin wax or petrolatum,
 - (iii) a raw single ingredient meat, meat by-product, poultry meat or poultry meat by-product,
 - (iv) a raw single ingredient marine or fresh water animal product,
 - (v) sold only in the retail establishment where the product is prepared and processed from its ingredients, including from a pre-mix if an ingredient other than water is added to the pre-mix during the preparation and processing of the product,
 - (vi) sold only at a road-side stand, craft show, flea market, fair, farmers' market or sugar bush by the individual who prepared and processed the product,
 - (vii) an individual serving that is sold for immediate consumption and that has not been subjected to a process to extend its durable life, including special packaging, or
 - (viii) sold only in the retail establishment where the product is packaged, if the product is labelled by means of a sticker and has an available display surface of less than 200 cm²; or
- (c) the product is
 - (i) a prepackaged confection, commonly known as a one bite confection, that is sold individually,
 - (ii) a prepackaged individual portion of food that is solely intended to be served by a restaurant or other commercial enterprise with meals or snacks, or
 - (iii) milk, partly skimmed milk, skim milk, goat's milk, partly skimmed goat's milk, skimmed goat's milk, (naming the flavour) milk, (naming the flavour) partly skimmed milk, (naming the flavour) skim milk or cream sold in a refillable glass container.

(3) Despite paragraphs (2) (a) and (b), subsection (1) applies to a prepackaged product if

- (a) the product contains an added vitamin or mineral nutrient;
- (b) a vitamin or mineral nutrient is declared as a component of one of the product's ingredients other than flour;
- (c) the product contains added aspartame, sucralose or acesulfame-potassium;
- (d) the product is a meat, meat by-product, poultry meat or poultry meat by-product that is ground; or
- (e) the label of the product, or any advertisement for the product that is made or placed by or on the direction of the manufacturer of the product, contains
 - (i) a reference to the energy value, a nutrient set out in column 1 of the table to this section or in column 1 of the table to section B.01.402 or a constituent of such a nutrient, other than information required by Division 12 or a reference to the common name of an ingredient in the list of ingredients for the product,
 - (ii) a representation that expressly or implicitly indicates that the product has particular nutritional or health-related properties, including any statement or claim set out in column 4 of the table following section B.01.513 or column 1 of the table following section B.01.603 or referred to in section B.01.311, D.01.006 or D.02.004,
 - (iii) a health-related name, statement, logo, symbol, seal of approval or mark, or
 - (iv) the phrase "nutrition facts", "valeur nutritive" or "valeurs nutritives".

(4) Subsection (1) does not apply to a formulated liquid diet, a human milk substitute, a food represented as containing a human milk substitute, a meal replacement, a nutritional supplement or a food represented for use in a very low energy diet.

(5) The label of or advertisement for a formulated liquid diet, a human milk substitute, a food represented as containing a human milk substitute, a meal replacement, a nutritional supplement or a food represented for use in a very low energy diet shall not contain a nutrition facts table or the phrase "nutrition facts", "valeur nutritive" or "valeurs nutritives".

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(6) If, for a prepackaged product other than one intended solely for children under two years of age, the information in respect of seven or more of the energy value and nutrients referred to in column 1 of items 2 to 5 and 7 to 13 of the table to this section may be expressed as "0" in the nutrition facts table in accordance with this section, the nutrition facts table need only include the following information:

- (a) the serving of stated size;
- (b) the energy value;
- (c) the amount of fat;
- (d) the amount of carbohydrate;
- (e) the amount of protein;
- (f) the amount of any nutrient that is the subject of a representation referred to in subparagraph (3) (e) (ii);
- (g) the amount of any sugar alcohol, vitamin or mineral nutrient added to the prepackaged product, other than iodide added to salt for table or general household use or fluoride added to prepackaged water or ice;
- (h) the amount of any vitamin or mineral nutrient that is declared as a component of one of the prepackaged product's ingredients other than flour;
- (i) the amount of any nutrient referred to in column 1 of item 4, 5, 7, 8, 10, 11 or 13 of the table to this section that may not be expressed as "0" in the nutrition facts table; and
- (j) the statement "Not a significant source of (naming each nutrient that is omitted from the nutrition facts table in accordance with this subsection)" or, if the prepackaged product meets the condition specified in subsection B.01.455(3), the statement "Not a significant source of other nutrients".

(7) Subsection (1) does not apply to a prepackaged product

- (a) that is intended solely for use as an ingredient in the manufacture of other prepackaged products intended for sale to a consumer at the retail level or as an ingredient in the preparation of food by a commercial or industrial enterprise or institution; or
- (b) that is a multiple-serving ready-to-serve prepackaged product intended solely to be served in a commercial or industrial enterprise or institution.

*** Coming into force identical for all sections from B.01.400 to B.01.603.**

TABLE
CORE INFORMATION

	Column 1	Column 2	Column 3	Column 4
Item	Information	Description	Unit	Manner of expression
1	Serving of stated size	"Serving Size (naming the serving size)", "Serving (naming the serving size)" or "Per (naming the serving size)"	<p>(1) The size is expressed in one of the following units:</p> <p>(a) in the case of a food that is usually divided into pieces before being consumed (such as cake, pie and pizza), a fraction of the entire food;</p> <p>(b) in the case of a food described in subsection B.01.002A(2), the entire container; and</p> <p>(c) in all other cases, in a commonly used unit in respect of which the quantity is visibly measurable, such as millilitres, cups, tablespoons or "(naming the unit of food)".</p> <p>(2) The size expressed in accordance with subitem (1) is followed by the size expressed in grams or millilitres, as specified by paragraph B.01.002A(1)(b).</p>	<p>(1) The size when expressed in metric units is rounded off</p> <p>(a) if it is less than 10 g or 10 mL, to the nearest multiple of 0.1 g or 0.1 mL; and</p> <p>(b) if it is 10 g or more or 10 mL or more, to the nearest multiple of 1 g or 1 mL.</p> <p>(2) The size when expressed as a fraction is represented by a numerator and a denominator separated by a line.</p> <p>(3) The size shall include the word "assorted" if the information in the nutrition facts table of a prepackaged product that contains an assortment of foods is set out as a composite value.</p>

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* Coming into force identical for all sections from B.01.400 to B.01.603.

	Column 1	Column 2	Column 3	Column 4
Item	Information	Description	Unit	Manner of expression
2	Energy value	"Calories", "Total Calories" or "Calories, Total"	The value is expressed in Calories per serving of stated size.	The value is rounded off (a) if it is less than 5 Calories (i) if the product meets the conditions set out in column 2 of item 1 of the table following section B.01.513 for the subject "free of energy" set out in column 1, to "0" Calorie, and (ii) in all other cases, to the nearest multiple of 1 Calorie; (b) if it is 5 Calories or more but not more than 50 Calories, to the nearest multiple of 5 Calories; and (c) if it is more than 50 Calories, to the nearest multiple of 10 Calories.
3	Amount of fat	"Fat", "Total Fat" or "Fat, Total"	The amount is expressed (a) in grams per serving of stated size; and (b) as a percentage of the daily value per serving of stated size.	(1) The amount is rounded off (a) if it is less than 0.5 g (i) if the product meets the conditions set out in column 2 of item 11 of the table following section B.01.513 for the subject "free of fat" set out in column 1 and the amounts of saturated fatty acids and <i>trans</i> fatty acids are declared as "0 g" in the nutrition facts table or are omitted from that table in accordance with subsection B.01.401 (6) and no other fatty acids are declared in an amount greater than 0 g, to "0 g", and

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* Coming into force identical for all sections from B.01.400 to B.01.603.

	Column 1	Column 2	Column 3	Column 4
Item	Information	Description	Unit	Manner of expression
				(ii) in all other cases, to the nearest multiple of 0.1 g; (b) if it is 0.5 g or more but not more than 5 g, to the nearest multiple of 0.5 g; and (c) if it is more than 5 g, to the nearest multiple of 1 g. (2) The percentage is rounded off (a) if the amount is declared as "0 g", to "0 %"; and (b) in all other cases, to the nearest multiple of 1%.
12-12-02	4	Amount of saturated fatty acids	"Saturated Fat", "Saturated Fatty Acids", "Saturated" or "Saturates"	The amount is expressed in grams per serving of stated size. The amount is rounded off (a) if it is less than 0.5 g (i) if the product meets the conditions set out in column 2 of item 18 of the table following section B.01.513 for the subject "free of saturated fatty acids" set out in column 1, to "0 g", and (ii) in all other cases, to the nearest multiple of 0.1 g; (b) if it is 0.5 g or more but not more than 5 g, to the nearest multiple of 0.5 g; and (c) if it is more than 5 g, to the nearest multiple of 1 g.

* Coming into force identical for all sections from B.01.400 to B.01.603.

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	Column 1	Column 2	Column 3	Column 4
Item	Information	Description	Unit	Manner of expression
5	Amount of <i>trans</i> fatty acids	"Trans Fat", "Trans Fatty Acids" or "Trans"	The amount is expressed in grams per serving of stated size.	The amount is rounded off (a) if it is less than 0.5 g (i) if the product meets the conditions set out in column 2 of item 22 of the table following section B.01.513 for the subject "free of <i>trans</i> fatty acids" set out in column 1, to "0 g", and (ii) in all other cases, to the nearest multiple of 0.1 g; (b) if it is 0.5 g or more but not more than 5 g, to the nearest multiple of 0.5 g; and (c) if it is more than 5 g, to the nearest multiple of 1 g.
6	The sum of saturated fatty acids and <i>trans</i> fatty acids	"Saturated Fat + Trans Fat", "Saturated Fatty Acids + Trans Fatty Acids", "Saturated + Trans" or "Saturates + Trans"	The sum is expressed as a percentage of the daily value per serving of stated size.	The percentage is rounded off (a) if the amounts of saturated fatty acids and <i>trans</i> fatty acids are declared as "0 g", to "0 %"; and (b) in all other cases, to the nearest multiple of 1%.

* Coming into force identical for all sections from B.01.400 to B.01.603.

	Column 1	Column 2	Column 3	Column 4
Item	Information	Description	Unit	Manner of expression
	7	Amount of cholesterol	"Cholesterol"	<p>The amount is expressed in milligrams per serving of stated size and may also be expressed as a percentage of the daily value per serving of stated size.</p> <p>(1) The amount is rounded off</p> <p>(a) if the product meets the conditions set out in column 2 of item 27 of the table following section B.01.513 for the subject "free of cholesterol" set out in column 1, to "0 mg"; and</p> <p>(b) in all other cases, to the nearest multiple of 5 mg.</p> <p>(2) The percentage is rounded off</p> <p>(a) if the amount is declared as "0 mg" to "0 %"; and</p> <p>(b) in all other cases, to the nearest multiple of 1%.</p>
12-12-02	8	Amount of sodium	"Sodium"	<p>The amount is expressed</p> <p>(a) in milligrams per serving of stated size; and</p> <p>(b) as a percentage of the daily value per serving of stated size.</p> <p>(1) The amount is rounded off</p> <p>(a) if it is less than 5 mg</p> <p>(i) if the product meets the conditions set out in column 2 of item 31 of the table following section B.01.513 for the subject "free of sodium or salt" set out in column 1, to "0 mg", and</p> <p>(ii) in all other cases, to the nearest multiple of 1 mg;</p>

*** Coming into force identical for all sections from B.01.400 to B.01.603.**

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Item	Column 1 Information	Column 2 Description	Column 3 Unit	Column 4 Manner of expression
9	Amount of carbohydrate	"Carbohydrate", "Total Carbohydrate" or "Carbohydrate, Total"	<p>The amount is expressed</p> <p>(a) in grams per serving of stated size; and</p> <p>(b) as a percentage of the daily value per serving of stated size.</p>	<p>(b) if it is 5 mg or more but not more than 140 mg, to the nearest multiple of 5 mg; and</p> <p>(c) if it is more than 140 mg, to the nearest multiple of 10 mg.</p> <p>(2) The percentage is rounded off</p> <p>(a) if the amount is declared as "0 mg", to "0 %"; and</p> <p>(b) in all other cases, to the nearest multiple of 1%.</p> <p>(1) The amount is rounded off</p> <p>(a) if it is less than 0.5 g, to "0 g"; and</p> <p>(b) if it is 0.5 g or more, to the nearest multiple of 1 g.</p> <p>(2) The percentage is rounded off</p> <p>(a) if the amount is declared as "0 g", to "0 %"; and</p> <p>(b) in all other cases, to the nearest multiple of 1%.</p>
10	Amount of fibre	"Fibre", "Fiber", "Dietary Fibre" or "Dietary Fiber"	<p>The amount is expressed</p> <p>(a) in grams per serving of stated size; and</p> <p>(b) as a percentage of the daily value per serving of stated size.</p>	<p>(1) The amount is rounded off</p> <p>(a) if it is less than 0.5 g, to "0 g"; and</p> <p>(b) if it is 0.5 g or more, to the nearest multiple of 1 g.</p> <p>(2) The percentage is rounded off</p> <p>(a) if the amount is declared as "0 g", to "0 %"; and</p> <p>(b) in all other cases, to the nearest multiple of 1%.</p>

* Coming into force identical for all sections from B.01.400 to B.01.603.

	Column 1	Column 2	Column 3	Column 4
Item	Information	Description	Unit	Manner of expression
11	Amount of sugars	"Sugars"	The amount is expressed in grams per serving of stated size.	The amount is rounded off (a) if it is less than 0.5 g, to "0 g"; and (b) if it is 0.5 g or more, to the nearest multiple of 1 g.
12	Amount of protein	"Protein"	The amount is expressed in grams per serving of stated size.	The amount is rounded off (a) if it is less than 0.5 g, to the nearest multiple of 0.1 g; and (b) if it is 0.5 g or more, to the nearest multiple of 1 g.
13	Amount of (a) vitamin A (b) vitamin C (c) calcium (d) iron	(a) "Vitamin A" or "Vit A" (b) "Vitamin C" or "Vit C" (c) "Calcium" (d) "Iron"	The amount is expressed as a percentage of the daily value per serving of stated size.	The percentage is rounded off (a) if it is less than 2% (i) if the product contains less than 1% of the daily value per reference amount and per serving of stated size, to "0 %", and (ii) in all other cases, to "2 %"; (b) if it is 2% or more but not more than 10%, to the nearest multiple of 2%; (c) if it is more than 10% but not more than 50%, to the nearest multiple of 5%; and (d) if it is more than 50%, to the nearest multiple of 10%.

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Additional Information

***B.01.402.** (1) The nutrition facts table may also contain information set out in column 1 of the table to this section.

(2) If information set out in column 1 of the table to this section is included in the nutrition facts table, it shall be expressed using a description set out in column 2, in the unit set out in column 3 and in the manner set out in column 4.

*** Coming into force identical for all sections from B.01.400 to B.01.603.**

(3) The amount of omega-6 polyunsaturated fatty acids, omega-3 polyunsaturated fatty acids and monounsaturated fatty acids shall be in the nutrition facts table if

- (a) the amount of any of those groups of fatty acids or the amount of polyunsaturated fatty acids is in the nutrition facts table or is shown on the label of the prepackaged product or in any advertisement for the product that is made or placed by or on the direction of the manufacturer of the product; or
- (b) the amount of any specific fatty acid is shown on the label of the prepackaged product or in any advertisement for the product that is made or placed by or on the direction of the manufacturer of the product.

(4) If the label of a prepackaged product, or any advertisement for the product that is made or placed by or on the direction of the manufacturer of the product, contains a representation, express or implied, that includes information that is set out in column 1 of the table to this section, that information shall also be in the nutrition facts table.

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(5) The amount of potassium shall be in the nutrition facts table if the prepackaged product contains added potassium salts and the label of the product or any advertisement for the product that is made or placed by or on the direction of the manufacturer of the product contains a statement or claim referred to in column 4 of any of items 31 to 36 of the table following section B.01.513 for the subject "free of sodium or salt", "low in sodium or salt", "reduced in sodium or salt", "lower in sodium or salt", "no added sodium or salt" or "lightly salted" set out in column 1.

(6) The nutrition facts table shall show the amount of any sugar alcohol, vitamin or mineral nutrient added to the prepackaged product, except in the case of iodide added to salt for table or general household use or fluoride added to prepackaged water or ice.

(7) The nutrition facts table shall show the amount of any vitamin or mineral nutrient that is declared as a component of one of the prepackaged product's ingredients other than flour.

(8) Despite subsection (1) and item 1 of the table to this section, the nutrition facts table shall not include information on servings per container if the serving of stated size is expressed in cups or tablespoons.

(9) If information set out in column 1 of the table to this section is included in the nutrition facts table, it shall be shown

- (a) in English and French; or
- (b) in one of those languages, if in accordance with subsection B.01.012(3) or (7) the information that is required by these Regulations to be shown on the label of the product may be shown in that language only and is shown on the label in that language.

TABLE
ADDITIONAL INFORMATION

	Column 1	Column 2	Column 3	Column 4
Item	Information	Description	Unit	Manner of expression
1	Servings per container	"Servings Per Container" or "(number of units) Per Container"	The quantity is expressed in number of servings.	(1) The quantity is rounded off (a) if it is less than 2, to the nearest multiple of 1; (b) if it is between 2 and 5, to the nearest multiple of 0.5; and (c) if it is more than 5, to the nearest multiple of 1.

* Coming into force identical for all sections from B.01.400 to B.01.603.

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Item	Column 1 Information	Column 2 Description	Column 3 Unit	Column 4 Manner of expression
				(2) If a quantity is rounded off, it shall be preceded by the word "about".
				(3) If the product is of a random weight, the quantity may be declared as "varied".
2	Energy value	"kilojoules" or "kJ"	The value is expressed in kilojoules per serving of stated size.	The value is rounded off to the nearest multiple of 10 kilojoules.
3	Energy value from fat	"Calories from Fat" or "Calories from Total Fat"	The value is expressed in Calories per serving of stated size.	<p>The value is rounded off</p> <p>(a) if it is less than 5 Calories</p> <p>(i) if the amount of fat is declared as "0 g" in the nutrition facts table, to "0" Calorie, and</p> <p>(ii) in all other cases, to the nearest multiple of 1 Calorie;</p> <p>(b) if it is 5 Calories or more but not more than 50 Calories, to the nearest multiple of 5 Calories; and</p> <p>(c) if it is more than 50 Calories, to the nearest multiple of 10 Calories.</p>
4	Energy value from the sum of saturated and <i>trans</i> fatty acids	"Calories from Saturated + Trans Fat", "Calories from Saturated + Trans Fatty Acids", "Calories from Saturated + Trans" or "Calories from Saturates + Trans"	The value is expressed in Calories per serving of stated size.	<p>The value is rounded off</p> <p>(a) if it is less than 5 Calories</p> <p>(i) if the amounts of saturated fatty acids and <i>trans</i> fatty acids are declared as "0 g" in the nutrition facts table, to "0" Calorie, and</p> <p>(ii) in all other cases, to the nearest multiple of 1 Calorie;</p>

* Coming into force identical for all sections from B.01.400 to B.01.603.

	Column 1	Column 2	Column 3	Column 4
Item	Information	Description	Unit	Manner of expression
				(b) if it is 5 Calories or more but not more than 50 Calories, to the nearest multiple of 5 Calories; and (c) if it is more than 50 Calories, to the nearest multiple of 10 Calories.
5	Amount of polyunsaturated fatty acids	"Polyunsaturated Fat", "Polyunsaturated Fatty Acids", "Polyunsaturated" or "Polyunsaturates"	The amount is expressed in grams per serving of stated size.	The amount is rounded off (a) if it is less than 1 g, to the nearest multiple of 0.1 g; (b) if it is 1 g or more but not more than 5 g, to the nearest multiple of 0.5 g; and (c) if it is more than 5 g, to the nearest multiple of 1 g.
6	Amount of omega-6 polyunsaturated fatty acids	(1) If the nutrition facts table includes the amount of polyunsaturated fatty acids: "Omega-6", "Omega-6 Polyunsaturated Fat", "Omega-6 Polyunsaturated Fatty Acids", "Omega-6 Polyunsaturates" or "Omega-6 Polyunsaturated" (2) In all other cases: "Omega-6 Polyunsaturated Fat", "Omega-6 Polyunsaturated Fatty Acids", "Omega-6 Polyunsaturates" or "Omega-6 Polyunsaturated"	The amount is expressed in grams per serving of stated size.	The amount is rounded off (a) if it is less than 1 g, to the nearest multiple of 0.1 g; (b) if it is 1 g or more but not more than 5 g, to the nearest multiple of 0.5 g; and (c) if it is more than 5 g, to the nearest multiple of 1 g.
7	Amount of omega-3 polyunsaturated fatty acids	(1) If the nutrition facts table includes the amount of polyunsaturated fatty acids: "Omega-3", "Omega-3 Polyunsaturated Fat", "Omega-3 Polyunsaturated Fatty Acids", "Omega-3 Polyunsaturates" or "Omega-3 Polyunsaturated"	The amount is expressed in grams per serving of stated size.	The amount is rounded off (a) if it is less than 1 g, to the nearest multiple of 0.1 g; (b) if it is 1 g or more but not more than 5 g, to the nearest multiple of 0.5 g; and (c) if it is more than 5 g, to the nearest multiple of 1 g.

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* Coming into force identical for all sections from B.01.400 to B.01.603.

60-11

60-11, June 17, 2003(R)

Replaces page 60-11, December 12, 2002

* (R) Minor correction

	Column 1	Column 2	Column 3	Column 4	
Item	Information	Description	Unit	Manner of expression	
		(2) In all other cases: "Omega-3 Polyunsaturated Fat", "Omega-3 Polyunsaturated Fatty Acids", "Omega-3 Polyunsaturates", or "Omega-3 Polyunsaturated"			
	8	Amount of monounsaturated fatty acids	"Monounsaturated Fat", "Monounsaturated Fatty Acids", "Monounsaturates" or "Monounsaturated"	The amount is expressed in grams per serving of stated size.	The amount is rounded off (a) if it is less than 1 g, to the nearest multiple of 0.1 g; (b) if it is 1 g or more but not more than 5 g, to the nearest multiple of 0.5 g; and (c) if it is more than 5 g, to the nearest multiple of 1 g.
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* Coming into force identical for all sections from B.01.400 to B.01.603.

	Column 1	Column 2	Column 3	Column 4
Item	Information	Description	Unit	Manner of expression
				(2) The percentage is rounded off (a) if the amount is declared as "0 mg", to "0 %"; or (b) in all other cases, to the nearest multiple of 1%.
10	Amount of soluble fibre	"Soluble Fibre" or "Soluble Fiber"	The amount is expressed as grams per serving of stated size.	The amount is rounded off (a) if it is less than 0.5 g, to "0 g", and (b) if it is 0.5 g or more, to the nearest multiple of 1 g.
11	Amount of insoluble fibre	"Insoluble Fibre" or "Insoluble Fiber"	The amount is expressed as grams per serving of stated size.	The amount is rounded off (a) if it is less than 0.5 g, to "0 g"; and (b) if it is 0.5 g or more, to the nearest multiple of 1 g.
12	Amount of sugar alcohol	(1) If the food contains only one type of sugar alcohol: "Sugar Alcohol", "Polyol" or "(naming the sugar alcohol)" (2) In all other cases: "Sugar Alcohols" or "Polyols"	The amount is expressed as grams per serving of stated size.	The amount is rounded off (a) if it is less than 0.5 g, to "0 g"; and (b) if it is 0.5 g or more, to the nearest multiple of 1 g.
13	Amount of starch	"Starch"	The amount is expressed as grams per serving of stated size.	The amount is rounded off (a) if it is less than 0.5 g, to "0 g"; and (b) if it is 0.5 g or more, to the nearest multiple of 1 g.

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* Coming into force identical for all sections from B.01.400 to B.01.603.

	Column 1	Column 2	Column 3	Column 4
Item	Information	Description	Unit	Manner of expression
14	Amount of		The amount is expressed as a percentage of the daily value per serving of stated size.	The percentage is rounded off
	(a) vitamin D	(a) "Vitamin D" or "Vit D"		(a) if it is less than 2%
	(b) vitamin E	(b) "Vitamin E" or "Vit E"		
	(c) vitamin K	(c) "Vitamin K" or "Vit K"		(i) if the product contains less than 1% of the daily value per reference amount and per serving of stated size, to "0 %", and
	(d) thiamine	(d) "Thiamine", "Thiamin", "Thiamine (Vitamin B ₁)", "Thiamine (Vit B ₁)", "Thiamin (Vitamin B ₁)" or "Thiamin (Vit B ₁)"		(ii) in all other cases, to the nearest multiple of 2%;
	(e) riboflavin	(e) "Riboflavin", "Riboflavin (Vitamin B ₂)" or "Riboflavin (Vit B ₂)"		
	(f) niacin	(f) "Niacin"		(b) if it is 2% or more but not more than 10%, to the nearest multiple of 2%;
	(g) vitamin B ₆	(g) "Vitamin B ₆ " or "Vit B ₆ "		
	(h) folate	(h) "Folate"		(c) if it is more than 10% but not more than 50%, to the nearest multiple of 5%; and
	(i) vitamin B ₁₂	(i) "Vitamin B ₁₂ " or "Vit B ₁₂ "		
	(j) biotin	(j) "Biotin"		(d) if it is more than 50%, to the nearest multiple of 10%.
	(k) pantothenic acid	(k) "Pantothenic Acid" or "Pantothenate"		
	(l) phosphorus	(l) "Phosphorus"		
	(m) iodide	(m) "Iodide" or "Iodine"		
	(n) magnesium	(n) "Magnesium"		
	(o) zinc	(o) "Zinc"		
	(p) selenium	(p) "Selenium"		
	(q) copper	(q) "Copper"		
	(r) manganese	(r) "Manganese"		
	(s) chromium	(s) "Chromium"		
	(t) molybdenum	(t) "Molybdenum"		
	(u) chloride	(u) "Chloride"		

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*** Coming into force identical for all sections from B.01.400 to B.01.603.**

	Column 1	Column 2	Column 3	Column 4
Item	Information	Description	Unit	Manner of expression
15	Basis of the percent daily values	One of the four footnotes to the subheading "% Daily Value" set out in Figures 18.1(E) and (F) of Schedule L		In the version of the footnote that refers to nutrients, (a) the daily value for potassium is included only if the amount of potassium is declared in the nutrition facts table; and (b) the daily value for cholesterol is included only if the amount of cholesterol is declared in the nutrition facts table as a percentage of the daily value per serving of stated size.
16	Energy conversion factors	"Calories per gram:", "Fat 9", "Carbohydrate 4" and "Protein 4"		

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Foods for Children under Two Years of Age

***B.01.403.** (1) This section applies in respect of a prepackaged product intended solely for children under two years of age.

(2) The nutrition facts table of the product shall not contain

- (a) the percentage of the daily value of fat, cholesterol, sodium, potassium, carbohydrate or fibre or of the sum of saturated fatty acids and *trans* fatty acids;
- (b) the energy value from fat or from the sum of saturated fatty acids and *trans* fatty acids; or
- (c) any of the footnotes to the subheading "% Daily Value" set out in Figures 18.1(E) and (F) in Schedule L.

(3) The nutrition facts table of the product may omit the amount of saturated fatty acids, *trans* fatty acids and cholesterol.

(4) Despite subsection (3), if the amount of cholesterol is in the nutrition facts table, the amounts of saturated fatty acids and *trans* fatty acids shall also be in the nutrition facts table.

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*** Coming into force identical for all sections from B.01.400 to B.01.603.**

(5) If the information in respect of six or more of the energy value and nutrients referred to in column 1 of items 2, 3 and 8 to 13 of the table to section B.01.401 may be expressed as "0" in the nutrition facts table of the product in accordance with that section, the nutrition facts table need only include the following information:

- (a) the serving of stated size;
- (b) the energy value;
- (c) the amount of fat;
- (d) the amount of carbohydrate;
- (e) the amount of protein;
- (f) the amount of any nutrient that is the subject of a representation referred to in subparagraph B.01.401 (3) (e) (ii);
- (g) the amount of any sugar alcohol, vitamin or mineral nutrient added to the product, other than fluoride added to prepackaged water or ice;
- (h) the amount of any vitamin or mineral nutrient that is declared as a component of one of the product's ingredients other than flour;
- (i) the amount of any nutrient referred to in column 1 of item 8, 10, 11 or 13 of the table to section B.01.401 that may not be expressed as "0" in the nutrition facts table;
- (j) except in the case described in paragraph (k), the statement "Not a significant source of (naming each nutrient that is omitted from the nutrition facts table in accordance with this subsection)", but such a statement may be omitted in respect of saturated fatty acids, *trans* fatty acids and cholesterol; and
- (k) if the product meets the condition specified in subsection B.01.462(3), the statement "Not a significant source of other nutrients" or the statement referred to in paragraph (j).

Food for Use in Manufacturing other Foods

***B.01.404.** (1) This section applies to a prepackaged product that is intended solely for use as an ingredient in the manufacture of other prepackaged products intended for sale to a consumer at the retail level or as an ingredient in the preparation of food by a commercial or industrial enterprise or institution.

(2) No person shall sell the product unless written nutrition information concerning the product accompanies the product when it is delivered to the purchaser.

(3) The nutrition information

- (a) shall include the information that would, but for subsection B.01.401(7), be required by sections B.01.401 and B.01.402 to be included in a nutrition facts table for the product;
- (b) may include other information that is permitted by section B.01.402 to be included in that nutrition facts table; and
- (c) shall be expressed in accordance with sections B.01.401 and B.01.402, subject to the following modifications, namely,
 - (i) information for vitamins set out in column I of Table I to Division 1 of Part D and mineral nutrients set out in column I of Table I to Division 2 of that Part shall be expressed in the applicable units referred to in that column,
 - (A) per gram or 100 grams of the food, if the net quantity of the food is declared on the label by weight or by count, or
 - (B) per millilitre or 100 millilitres of the food, if the net quantity of the food is declared on the label by volume,
 - (ii) information for other nutrients and the energy value set out in column 1 of the table to section B.01.401 or in column 1 of the table to section B.01.402 shall be expressed in the units referred to in column 3,
 - (A) per gram or 100 grams of the food, if the net quantity of the food is declared on the label by weight or by count, or
 - (B) per millilitre or 100 millilitres of the food, if the net quantity of the food is declared on the label by volume,
 - (iii) percentages of daily values and information on servings of stated size may be omitted, and
 - (iv) the nutrition information shall be stated with a degree of precision that corresponds to the accuracy of the analytical methodology used to produce the information.

*** Coming into force identical for all sections from B.01.400 to B.01.603.**

***B.01.405.** (1) This section applies to a prepackaged product that is a multiple-serving ready-to-serve prepackaged product intended solely to be served in a commercial or industrial enterprise or institution.

(2) No person shall sell the product unless written nutrition information concerning the product accompanies the product when it is delivered to the purchaser.

(3) The nutrition information

(a) shall include the information that would, but for subsection B.01.401(7), be required by sections B.01.401 and B.01.402 to be included in a nutrition facts table for the product;

(b) may include other information that is permitted by section B.01.402 to be included in that nutrition facts table; and

(c) shall be expressed in accordance with sections B.01.401 and B.01.402.

Basis of Information

***B.01.406.** (1) Subject to subsections (2) to (8), the information in the nutrition facts table shall be set out only on the basis of the prepackaged product as offered for sale.

(2) If a prepackaged product contains separately packaged ingredients or foods that are intended to be consumed together, the information in the nutrition facts table shall be set out for each ingredient or food or for the entire product.

(3) If a prepackaged product contains an assortment of foods of the same type and the typical serving consists of only one of those foods, the information in the nutrition facts table shall be set out

(a) on the basis of each of the foods contained in the product, if the nutrition information set out in column 1 of the table to section B.01.401 for each of those foods is different; or

(b) on the basis of one of the foods contained in the product, if the nutrition information set out in column 1 of the table to section B.01.401 for each of those foods is the same.

(4) If a prepackaged product contains an assortment of foods of the same type and the typical serving consists of more than one of those foods, the information in the nutrition facts table shall be set out for each of the foods contained in the product or as a composite value.

(5) If a prepackaged product contains a food that is to be prepared in accordance with directions provided in or on the package or that is commonly combined with other ingredients or another food or cooked before being consumed, the nutrition facts table may also set out information for the food as prepared, in which case

(a) the nutrition facts table shall set out the following information for the food as prepared, namely,

(i) except in the case described in subparagraph (ii), the amount of the food expressed in a unit specified in column 3 of paragraph 1(1)(a) or (c) of the table to section B.01.401 as "about (naming the serving size)" or "about (naming the serving size) prepared" and, if applicable, in the manner specified in column 4 of subitems 1(1) and (2),

(ii) if the food is commonly served combined with another food, the amount of the other food expressed in a unit specified in column 3 of paragraph 1(1)(c) of the table to section B.01.401 and, if applicable, in the manner specified in column 4 of subitem 1(1),

(iii) the energy value, expressed using a description set out in column 2 of item 2 of the table to section B.01.401, in the unit set out in column 3 and in the manner set out in column 4,

(iv) if it is declared in the nutrition facts table for the food as sold, the energy value from fat, expressed using a description set out in column 2 of item 3 of the table to section B.01.402, in the unit set out in column 3 and in the manner set out in column 4, and

(v) the information set out in column 1 of items 3, 6 to 10 and 13 of the table to section B.01.401 and in column 1 of items 9 and 14 of the table to section B.01.402 that is declared as a percentage of the daily value in the nutrition facts table for the food as sold, expressed using a description set out in column 2, as a percentage of the daily value per serving of stated size and in the manner specified in column 4; and

*** Coming into force identical for all sections from B.01.400 to B.01.603.**

(b) the nutrition facts table may also set out the following information for the added ingredients or the other food,

if it is declared in the nutrition facts table for the food as sold, namely,

- (i) the information set out in column 1 of items 3 to 5 and 7 to 12 of the table to section B.01.401, expressed using a description set out in column 2, in milligrams for the information set out in column 1 of items 7 and 8 and in grams for the information set out in column 1 of items 3 to 5 and 9 to 12 and in the manner specified in column 4, and
- (ii) the information set out in column 1 of items 5 to 13 of the table to section B.01.402, expressed using a description set out in column 2, in milligrams for the information set out in column 1 of item 9 and in grams for the information set out in column 1 of items 5 to 8 and 10 to 13 and in the manner specified in column 4.

(6) Subsection (5) does not apply in respect of a prepackaged product that is intended solely for children under two years of age.

(7) Subject to subsection (8), the information in the nutrition facts table may also be set out on the basis of other amounts of a food that reflect different uses or different units of measurement of a food, in which case

- (a) the nutrition facts table shall set out the following information for each of the other amounts of food, namely,
 - (i) the amount of the food expressed in a unit specified in column 3 of subitem 1(1) of the table to section B.01.401 and, if applicable, in the manner specified in column 4 of subitems 1(1) and (2),
 - (ii) the energy value, expressed using a description set out in column 2 of item 2 of the table to section B.01.401, in the unit set out in column 3 and in the manner set out in column 4,
 - (iii) if it is declared in the nutrition facts table for the first amount of food for which information is declared, the energy value from fat, expressed using a description set out in column 2 of item 3 of the table to section B.01.402, in the unit set out in column 3 and in the manner set out in column 4, and
 - (iv) the information set out in column 1 of items 3, 6 to 10 and 13 of the table to section B.01.401 and in column 1 of items 9 and 14 of the table to section B.01.402 that is declared as a percentage of the daily value in the nutrition facts table for the first amount of food for which information is declared, expressed using a description set out in column 2, as a percentage of the daily value per serving of stated size and in the manner specified in column 4;

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(b) if the nutrition facts table is set out in a version of the dual format specified in section B.01.458, it may also set out the amount of each of the other amounts of food expressed in the unit specified in column 3 of subitem 1(2) of the table to section B.01.401 and in the manner specified in column 4 of subitem 1(1), if that information is declared in the nutrition facts table for the first amount of food for which information is declared; and

(c) if the nutrition facts table is set out in a version of the aggregate format specified in section B.01.459 or B.01.464, it shall also set out the following information for each of the other amounts of food, if that information is declared in the nutrition facts table for the first amount of food for which information is declared, namely,

- (i) the amount of the food expressed in the unit specified in column 3 of subitem 1(2) of the table to section B.01.401 and in the manner specified in column 4 of subitem 1(1),
- (ii) the information set out in column 1 of items 3 to 5 and 7 to 12 of the table to section B.01.401, expressed using a description set out in column 2, in milligrams for the information set out in column 1 of items 7 and 8 and in grams for the information set out in column 1 of items 3 to 5 and 9 to 12 and in the manner specified in column 4, and
- (iii) the information set out in column 1 of items 5 to 13 of the table to section B.01.402, expressed using a description set out in column 2, in milligrams for the information set out in column 1 of item 9 and in grams for the information set out in column 1 of items 5 to 8 and 10 to 13 and in the manner specified in column 4.

(8) If the nutrition facts table of a prepackaged product that is intended solely for children under two years of age sets out information in accordance with subsection (7), it shall set out the information referred to in paragraphs (7) (a) and (c).

[B.01.407 to B.01.449 reserved]

* Coming into force identical for all sections from B.01.400 to B.01.603.

***B.01.450.** (1) Subject to subsections (2) to (6), the nutrition facts table shall be presented in accordance with the format specified in the applicable figure in Schedule L, having regard to matters such as order of presentation, dimensions, spacing and the use of upper and lower case letters and bold type.

(2) The characters and rules in the nutrition facts table shall be displayed in a single colour that is a visual equivalent of 100% solid black type on a white background or on a uniform neutral background with a maximum 5% tint of colour.

(3) The characters in the nutrition facts table

(a) shall be displayed in a single standard sans serif font that is not decorative and in such a manner that the characters never touch each other or the rules; and

(b) may be displayed with larger dimensions than those specified in the applicable figure in Schedule L if all the characters in the table are enlarged in a uniform manner.

(4) A rule that is specified in the applicable figure in Schedule L as being a 1 point rule or a 2 point rule may be displayed with larger dimensions in the nutrition facts table.

(5) The information in the nutrition facts table shall be in accordance with sections B.01.400 to B.01.403 and B.01.406.

(6) In a nutrition facts table consisting of a table in both English and French, the order of languages may be reversed from the order shown in the applicable figure in Schedule L.

Location of Nutrition Facts Table

***B.01.451.** (1) Subject to subsection (2), the nutrition facts table shall be displayed on the label of the prepackaged product

(a) in a table in English and a table in French on the same continuous surface of the available display surface;

(b) in a table in both English and French on a continuous surface of the available display surface; or

(c) in a table in English on a continuous surface of the available display surface and a table in French on another continuous surface of the available display surface that is of the same size and prominence as the first surface.

(2) If in accordance with subsection B.01.012(3) or (7) the information required by these Regulations may be shown on the label of a prepackaged product in English only or in French only and is shown in that language, the nutrition facts table may be displayed on the label of the prepackaged product in a table in that language only on a continuous surface of the available display surface.

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Orientation of Nutrition Facts Table

***B.01.452.** (1) Subject to subsection (2), the nutrition facts table shall be oriented in the same manner as other information appearing on the label of the prepackaged product.

(2) If a version of a nutrition facts table cannot be oriented in the same manner as other information appearing on the label of the prepackaged product, it shall be oriented in another manner if there is sufficient space to do so and the food contained in the package does not leak out and is not damaged when the package is turned over.

(3) Subsection (1) does not apply in respect of a nutrition facts table that is set out on the top or bottom of a prepackaged product.

Application

***B.01.453.** (1) Sections B.01.454 to B.01.460 apply to prepackaged products other than those that are intended solely for children under two years of age.

(2) Sections B.01.461 to B.01.465 apply to prepackaged products that are intended solely for children under two years of age.

*** Coming into force identical for all sections from B.01.400 to B.01.603.**

60-19

60-19, September 3, 2003 (R)

*(R) Minor correction

Replaces page 60-19, December 12, 2002

***B.01.454.** (1) This section applies to a prepackaged product unless any of sections B.01.455 to B.01.459 applies to the product.

(2) Subject to subsection (3), the nutrition facts table of the prepackaged product shall be set out in a version that is listed in column 1 of the table to this section and in respect of which the condition specified in column 2 is satisfied.

(3) If it is not possible to display, in accordance with these Regulations on 15% or less of the available display surface of the prepackaged product, a nutrition facts table in any of the versions that is listed in column 1 of the table to this section, the nutrition facts table shall be set out in

(a) the bilingual standard format in accordance with Figure 3.5(B), 3.6(B) or 3.7(B) of Schedule L;

(b) the bilingual horizontal format in accordance with Figure 4.3(B), 4.4(B) or 4.5(B) of Schedule L;

(c) the linear format in accordance with Figures 16.1(E) and (F) or 16.2(E) and (F) of Schedule L;

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(d) a version that is listed in column 1 of the table to this section, even though more than 15% of the available display surface would be required to display the nutrition facts table; or

(e) a manner described in section B.01.466.

(4) For the purpose of this section, in determining whether a version of a nutrition facts table cannot be displayed in accordance with these Regulations on 15% or less of the available display surface of the prepackaged product, the nutrition facts table shall include only the information that is required by these Regulations to be included in that table.

(5) Despite subsections (2) and (3), if the prepackaged product is sold only in the retail establishment where the product is packaged, is labelled by means of a sticker and has an available display surface of 200 cm² or more, its nutrition facts table shall be set out in a version that is listed in column 1 of items 1 to 3 of Parts 1 to 3 of the table to this section, without regard to any condition specified in column 2.

(6) Despite subsections (2) and (3), if the nutrition facts table of the prepackaged product is set out on a tag attached to an ornamental container or a tag attached to a package to which a label cannot be physically applied or on which information cannot be legibly set out and easily viewed by the purchaser or consumer under the customary conditions of purchase, it shall be set out in a version that is described in paragraph (3)(a), (b) or (c) or that is listed in column 1 of the table to this section, without regard to any condition specified in column 2.

*** Coming into force identical for all sections from B.01.400 to B.01.603.**

TABLE
PART 1
STANDARD FORMAT

Item	Column 1 Figure in Schedule L (Version)	Column 2 Condition of use
1	1.1 (E) and (F) (8 point type with 12 point leading)	
2	1.2 (E) and (F) (7 point type with 11 point leading)	The version in item 1 cannot be displayed in accordance with these Regulations on 15% or less of the available display surface.
3	1.3 (E) and (F) (7 point condensed type with 11 point leading)	The versions in items 1 and 2 cannot be displayed in accordance with these Regulations on 15% or less of the available display surface.
4	1.4 (E) and (F) (7 point condensed type with 10 point leading)	The versions in items 1 to 3 cannot be displayed in accordance with these Regulations on 15% or less of the available display surface.
5	1.5 (E) and (F) (6 point condensed type with 10 point leading)	The versions in items 1 to 4 cannot be displayed in accordance with these Regulations on 15% or less of the available display surface.
6	1.6 (E) and (F) (6 point condensed type with 9 point leading)	The versions in items 1 to 5 cannot be displayed in accordance with these Regulations on 15% or less of the available display surface.

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PART 2
NARROW STANDARD FORMAT

Item	Column 1 Figure in Schedule L (Version)	Column 2 Condition of use
1	2.1 (E) and (F) (8 point type with 12 point leading)	
2	2.2 (E) and (F) (7 point type with 11 point leading)	The version in item 1 cannot be displayed in accordance with these Regulations on 15% or less of the available display surface.
3	2.3 (E) and (F) (7 point condensed type with 11 point leading)	The versions in items 1 and 2 cannot be displayed in accordance with these Regulations on 15% or less of the available display surface.
4	2.4 (E) and (F) (6 point condensed type with 10 point leading)	The versions in items 1 to 3 cannot be displayed in accordance with these Regulations on 15% or less of the available display surface.

* Coming into force identical for all sections from B.01.400 to B.01.603.

**PART 3
BILINGUAL STANDARD FORMAT**

Item	Column 1 Figure in Schedule L (Version)	Column 2 Condition of use
1	3.1 (B) (8 point type with 12 point leading)	
2	3.2 (B) (7 point type with 11 point leading)	The version in item 1 cannot be displayed in accordance with these Regulations on 15% or less of the available display surface.
3	3.3 (B) (7 point condensed type with 11 point leading)	The versions in items 1 and 2 cannot be displayed in accordance with these Regulations on 15% or less of the available display surface.
4	3.4 (B) (6 point condensed type with 10 point leading)	The versions in items 1 to 3 cannot be displayed in accordance with these Regulations on 15% or less of the available display surface.

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**PART 4
BILINGUAL HORIZONTAL FORMAT**

Item	Column 1 Figure in Schedule L (Version)	Column 2 Condition of use
1	4.1 (B) (7 point condensed type with 11 point leading)	The versions in Parts 1 to 3 cannot be displayed in accordance with these Regulations on 15% or less of the available display surface.
2	4.2 (B) (6 point condensed type with 10 point leading)	The versions in Parts 1 to 3 and in item 1 cannot be displayed in accordance with these Regulations on 15% or less of the available display surface.

Simplified Formats

***B.01.455.** (1) This section applies to a prepackaged product if it satisfies the condition set out in subsection B.01.401(6) and its nutrition facts table includes only the information referred to in paragraphs B.01.401 (6) (a) to (j).

(2) Subject to subsection (3), the nutrition facts table of the prepackaged product shall be set out in a version that is listed in column 1 of the table to this section and in respect of which the condition specified in column 2 is satisfied.

(3) If it is not possible to display, in accordance with these Regulations on 15% or less of the available display surface of the prepackaged product, a nutrition facts table containing only the information referred to in paragraphs B.01.401(6) (a) to (j) in any of the versions that is listed in column 1 of the table to this section, the nutrition facts table shall be set out in

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*** Coming into force identical for all sections from B.01.400 to B.01.603.**

- (a) the bilingual simplified standard format in accordance with Figure 6.5 (B) or 6.6 (B) of Schedule L;
- (b) the bilingual simplified horizontal format in accordance with Figure 7.3 (B) or 7.4 (B) of Schedule L;
- (c) the simplified linear format in accordance with Figures 17.1 (E) and (F) or 17.2(E) and (F) of Schedule L;
- (d) a version that is listed in column 1 of the table to this section, even though more than 15% of the available display surface would be required to display the nutrition facts table; or
- (e) a manner described in section B.01.466.

(4) Despite subsections (2) and (3), if the prepackaged product is sold only in the retail establishment where the product is packaged, is labelled by means of a sticker and has an available display surface of 200 cm² or more, its nutrition facts table shall be set out in a version that is listed in column 1 of items 1 to 3 of Parts 1 and 2 of the table to this section, without regard to any condition specified in column 2.

(5) Despite subsections (2) and (3), if the nutrition facts table of the prepackaged product is set out on a tag attached to an ornamental container or a tag attached to a package to which a label cannot be physically applied or on which information cannot be legibly set out and easily viewed by the purchaser or consumer under the customary conditions of purchase, it shall be set out in a version that is described in paragraph (3) (a), (b) or (c) or that is listed in column 1 of the table to this section, without regard to any condition specified in column 2.

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TABLE
PART 1
SIMPLIFIED STANDARD FORMAT

Item	Column 1 Figure in Schedule L (Version)	Column 2 Condition of use
1	5.1 (E) and (F) (8 point type with 12 point leading)	
2	5.2 (E) and (F) (7 point type with 11 point leading)	The version in item 1 cannot be displayed in accordance with these Regulations on 15% or less of the available display surface.
3	5.3 (E) and (F) (7 point condensed type with 11 point leading)	The versions in items 1 and 2 cannot be displayed in accordance with these Regulations on 15% or less of the available display surface.
4	5.4 (E) and (F) (7 point condensed type with 10 point leading)	The versions in items 1 to 3 cannot be displayed in accordance with these Regulations on 15% or less of the available display surface.
5	5.5 (E) and (F) (6 point condensed type with 10 point leading)	The versions in items 1 to 4 cannot be displayed in accordance with these Regulations on 15% or less of the available display surface.
6	5.6 (E) and (F) (6 point condensed type with 9 point leading)	The versions in items 1 to 5 cannot be displayed in accordance with these Regulations on 15% or less of the available display surface.

*** Coming into force identical for all sections from B.01.400 to B.01.603.**

**PART 2
BILINGUAL SIMPLIFIED STANDARD FORMAT**

Item	Column 1 Figure in Schedule L (Version)	Column 2 Condition of use
1	6.1 (B) (8 point type with 12 point leading)	
2	6.2 (B) (7 point type with 11 point leading)	The version in item 1 cannot be displayed in accordance with these Regulations on 15% or less of the available display surface.
3	6.3 (B) (7 point condensed type with 11 point leading)	The versions in items 1 and 2 cannot be displayed in accordance with these Regulations on 15% or less of the available display surface.
4	6.4 (B) (6 point condensed type with 10 point leading)	The versions in items 1 to 3 cannot be displayed in accordance with these Regulations on 15% or less of the available display surface.

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**PART 3
BILINGUAL SIMPLIFIED HORIZONTAL FORMAT**

Item	Column 1 Figure in Schedule L (Version)	Column 2 Condition of use
1	7.1 (B) (7 point condensed type with 11 point leading)	The versions in Parts 1 and 2 cannot be displayed in accordance with these Regulations on 15% or less of the available display surface.
2	7.2 (B) (6 point condensed type with 10 point leading)	The versions in Parts 1 and 2 and in item 1 cannot be displayed in accordance with these Regulations on 15% or less of the available display surface.

Dual Format – Foods Requiring Preparation

***B.01.456.** (1) Subject to subsection (2), if the nutrition facts table of a prepackaged product includes information referred to in subsection B.01.406(5), the nutrition facts table shall be set out in a version that is listed in column 1 of the table to this section and in respect of which the condition specified in column 2 is satisfied.

(2) If it is not possible to display, in accordance with these Regulations on 15% or less of the available display surface of the prepackaged product, a nutrition facts table in any of the versions that is listed in column 1 of the table to this section, the nutrition facts table shall be set out in

- (a) the bilingual dual format in accordance with Figure 9.5(B) or 9.6(B) of Schedule L; or
- (b) a version that is listed in column 1 of the table to this section, even though more than 15% of the available display surface would be required to display the nutrition facts table.

(3) For the purpose of this section, in determining whether a version of a nutrition facts table cannot be displayed in accordance with these Regulations on 15% or less of the available display surface of the prepackaged product, the nutrition facts table shall include only the information that is required by these Regulations to be included in the table, together with the information referred to in subsection B.01.406(5).

*** Coming into force identical for all sections from B.01.400 to B.01.603.**

(4) Despite subsections (1) and (2), if the nutrition facts table of the prepackaged product is set out on a tag attached to an ornamental container or a tag attached to a package to which a label cannot be physically applied or on which information cannot be legibly set out and easily viewed by the purchaser or consumer under the customary conditions of purchase, it shall be set out in a version that is described in paragraph (2) (a) or that is listed in column 1 of the table to this section, without regard to any condition specified in column 2.

TABLE
PART 1
DUAL FORMAT – FOODS REQUIRING PREPARATION

Item	Column 1 Figure in Schedule L (Version)	Column 2 Condition of use
12-12-02 1	8.1 (E) and (F) (8 point type with 12 point leading)	
2	8.2 (E) and (F) (7 point type with 11 point leading)	The version in item 1 cannot be displayed in accordance with these Regulations on 15% or less of the available display surface.
3	8.3 (E) and (F) (7 point condensed type with 11 point leading)	The versions in items 1 and 2 cannot be displayed in accordance with these Regulations on 15% or less of the available display surface.
4	8.4 (E) and (F) (7 point condensed type with 10 point leading)	The versions in items 1 to 3 cannot be displayed in accordance with these Regulations on 15% or less of the available display surface.
5	8.5 (E) and (F) (6 point condensed type with 10 point leading)	The versions in items 1 to 4 cannot be displayed in accordance with these Regulations on 15% or less of the available display surface.
6	8.6 (E) and (F) (6 point condensed type with 9 point leading)	The versions in items 1 to 5 cannot be displayed in accordance with these Regulations on 15% or less of the available display surface.

* Coming into force identical for all sections from B.01.400 to B.01.603.

PART 2
BILINGUAL DUAL FORMAT – FOODS REQUIRING PREPARATION

Item	Column 1 Figure in Schedule L (Version)	Column 2 Condition of use
1	9.1 (B) (8 point type with 12 point leading)	
2	9.2 (B) (7 point type with 11 point leading)	The version in item 1 cannot be displayed in accordance with these Regulations on 15% or less of the available display surface.
3	9.3 (B) (7 point condensed type with 11 point leading)	The versions in items 1 and 2 cannot be displayed in accordance with these Regulations on 15% or less of the available display surface.
4	9.4 (B) (6 point condensed type with 10 point leading)	The versions in items 1 to 3 cannot be displayed in accordance with these Regulations on 15% or less of the available display surface.

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Aggregate Format – Different Kinds of Foods

***B.01.457.** (1) Subject to subsection (2), if the nutrition facts table of a prepackaged product includes separate information for each food or ingredient as provided in subsection B.01.406(2), paragraph B.01.406(3)(a) or subsection B.01.406(4), the nutrition facts table shall be set out in a version that is listed in column 1 of the table to this section and in respect of which the condition specified in column 2 is satisfied.

(2) If it is not possible to display, in accordance with these Regulations on 15% or less of the available display surface of the prepackaged product, a nutrition facts table in any of the versions that is listed in column 1 of the table to this section, the nutrition facts table shall be set out

- (a) in the case of a product described in subsection B.01.406 (2) or (4), in
 - (i) the bilingual aggregate format in accordance with Figure 11.5(B) or 11.6(B) of Schedule L, or
 - (ii) a version that is listed in column 1 of the table to this section, even though more than 15% of the available display surface would be required to display the nutrition facts table, or
- (b) in the case of a product described in paragraph B.01.406(3) (a), in
 - (i) the bilingual aggregate format in accordance with Figure 11.5(B) or 11.6(B) of Schedule L,
 - (ii) a version that is listed in column 1 of the table to this section, even though more than 15% of the available display surface would be required to display the nutrition facts table, or
 - (iii) a manner described in section B.01.466.

(3) For the purpose of this section, in determining whether a version of a nutrition facts table cannot be displayed in accordance with these Regulations on 15% or less of the available display surface of the prepackaged product, the nutrition facts table shall include only the information that is required by these Regulations to be included for each food or ingredient for which separate information is set out in the table.

(4) Despite subsections (1) and (2), if the nutrition facts table of the prepackaged product is set out on a tag attached to an ornamental container or a tag attached to a package to which a label cannot be physically applied or on which information cannot be legibly set out and easily viewed by the purchaser or consumer under the customary conditions of purchase, it shall be set out in a version that is described in subparagraph (2)(a)(i) or that is listed in column 1 of the table to this section, without regard to any condition specified in column 2.

*** Coming into force identical for all sections from B.01.400 to B.01.603.**

TABLE

**PART 1
AGGREGATE FORMAT – DIFFERENT KINDS OF FOODS**

Item	Column 1 Figure in Schedule L (Version)	Column 2 Condition of use
1	10.1 (E) and (F) (8 point type with 12 point leading)	
2	10.2 (E) and (F) (7 point type with 11 point leading)	The version in item 1 cannot be displayed in accordance with these Regulations on 15% or less of the available display surface.
3	10.3 (E) and (F) (7 point condensed type with 11 point leading)	The versions in items 1 and 2 cannot be displayed in accordance with these Regulations on 15% or less of the available display surface.
4	10.4 (E) and (F) (7 point condensed type with 10 point leading)	The versions in items 1 to 3 cannot be displayed in accordance with these Regulations on 15% or less of the available display surface.
5	10.5 (E) and (F) (6 point condensed type with 10 point leading)	The versions in items 1 to 4 cannot be displayed in accordance with these Regulations on 15% or less of the available display surface.
6	10.6 (E) and (F) (6 point condensed type with 9 point leading)	The versions in items 1 to 5 cannot be displayed in accordance with these Regulations on 15% or less of the available display surface.

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**PART 2
BILINGUAL AGGREGATE FORMAT – DIFFERENT KINDS OF FOODS**

Item	Column 1 Figure in Schedule L (Version)	Column 2 Condition of use
1	11.1 (B) (8 point type with 12 point leading)	
2	11.2 (B) (7 point type with 11 point leading)	The version in item 1 cannot be displayed in accordance with these Regulations on 15% or less of the available display surface.
3	11.3 (B) (7 point condensed type with 11 point leading)	The versions in items 1 and 2 cannot be displayed in accordance with these Regulations on 15% or less of the available display surface.
4	11.4 (B) (6 point condensed type with 10 point leading)	The versions in items 1 to 3 cannot be displayed in accordance with these Regulations on 15% or less of the available display surface.

* Coming into force identical for all sections from B.01.400 to B.01.603.

Dual Format – Different Amounts of Food

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***B.01.458.** (1) Subject to subsection (2), if the nutrition facts table of a prepackaged product includes separate information for different amounts of the food as provided in paragraph B.01.406(7)(a) without including the information referred to in paragraph B.01.406(7)(c), the nutrition facts table shall be set out in a version that is listed in column 1 of the table to this section and in respect of which the condition specified in column 2 is satisfied.

(2) If it is not possible to display, in accordance with these Regulations on 15% or less of the available display surface of the prepackaged product, a nutrition facts table in any of the versions that is listed in column 1 of the table to this section, the nutrition facts table shall be set out in

- (a) the bilingual dual format in accordance with Figure 13.5(B) or 13.6(B) of Schedule L; or
- (b) a version that is listed in column 1 of the table to this section, even though more than 15% of the available display surface would be required to display the nutrition facts table.

(3) For the purpose of this section, in determining whether a version of a nutrition facts table cannot be displayed in accordance with these Regulations on 15% or less of the available display surface of the prepackaged product, the nutrition facts table shall include only the information that is required by these Regulations to be included for each amount of the food for which separate information is set out in the table.

(4) Despite subsections (1) and (2), if the nutrition facts table of the prepackaged product is set out on a tag attached to an ornamental container or a tag attached to a package to which a label cannot be physically applied or on which information cannot be legibly set out and easily viewed by the purchaser or consumer under the customary conditions of purchase, it shall be set out in a version that is described in paragraph (2) (a) or that is listed in column 1 of the table to this section, without regard to any condition specified in column 2.

TABLE

PART 1

DUAL FORMAT – DIFFERENT AMOUNTS OF FOOD

12-12-02

Item	Column 1 Figure in Schedule L (Version)	Column 2 Condition of use
1	12.1 (E) and (F) (8 point type with 12 point leading)	
2	12.2 (E) and (F) (7 point type with 11 point leading)	The version in item 1 cannot be displayed in accordance with these Regulations on 15% or less of the available display surface.
3	12.3 (E) and (F) (7 point condensed type with 11 point leading)	The versions in items 1 and 2 cannot be displayed in accordance with these Regulations on 15% or less of the available display surface.
4	12.4 (E) and (F) (7 point condensed type with 10 point leading)	The versions in items 1 to 3 cannot be displayed in accordance with these Regulations on 15% or less of the available display surface.
5	12.5 (E) and (F) (6 point condensed type with 10 point leading)	The versions in items 1 to 4 cannot be displayed in accordance with these Regulations on 15% or less of the available display surface.
6	12.6 (E) and (F) (6 point condensed type with 9 point leading)	The versions in items 1 to 5 cannot be displayed in accordance with these Regulations on 15% or less of the available display surface.

*** Coming into force identical for all sections from B.01.400 to B.01.603.**

PART 2
BILINGUAL DUAL FORMAT – DIFFERENT AMOUNTS OF FOOD

Item	Column 1 Figure in Schedule L (Version)	Column 2 Condition of use
1	13.1 (B) (8 point type with 12 point leading)	
2	13.2 (B) (7 point type with 11 point leading)	The version in item 1 cannot be displayed in accordance with these Regulations on 15% or less of the available display surface.
3	13.3 (B) (7 point condensed type with 11 point leading)	The versions in items 1 and 2 cannot be displayed in accordance with these Regulations on 15% or less of the available display surface.
4	13.4 (B) (6 point condensed type with 10 point leading)	The versions in items 1 to 3 cannot be displayed in accordance with these Regulations on 15% or less of the available display surface.

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Aggregate Format – Different Amounts of Food

***B.01.459.** (1) Subject to subsection (2), if the nutrition facts table of a prepackaged product includes separate information for different amounts of the food as provided in paragraphs B.01.406(7)(a) and (c), the nutrition facts table shall be set out in a version that is listed in column 1 of the table to this section and in respect of which the condition specified in column 2 is satisfied.

(2) If it is not possible to display, in accordance with these Regulations on 15% or less of the available display surface of the prepackaged product, a nutrition facts table in any of the versions that is listed in column 1 of the table to this section, the nutrition facts table shall be set out in

- (a) the bilingual aggregate format in accordance with Figure 15.5(B) or 15.6(B) of Schedule L; or
- (b) a version that is listed in column 1 of the table to this section, even though more than 15% of the available display surface would be required to display the nutrition facts table.

(3) For the purpose of this section, in determining whether a version of a nutrition facts table cannot be displayed in accordance with these Regulations on 15% or less of the available display surface of the prepackaged product, the nutrition facts table shall include only the information that is required by these Regulations to be included for each amount of the food for which separate information is set out in the table.

(4) Despite subsections (1) and (2), if the nutrition facts table of the prepackaged product is set out on a tag attached to an ornamental container or a tag attached to a package to which a label cannot be physically applied or on which information cannot be legibly set out and easily viewed by the purchaser or consumer under the customary conditions of purchase, it shall be set out in a version that is described in paragraph (2) (a) or that is listed in column 1 of the table to this section, without regard to any condition specified in column 2.

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*** Coming into force identical for all sections from B.01.400 to B.01.603.**

TABLE

**PART 1
AGGREGATE FORMAT – DIFFERENT AMOUNTS OF FOOD**

	Column 1	Column 2
Item	Figure in Schedule L (Version)	Condition of use
1	14.1 (E) and (F) (8 point type with 12 point leading)	
2	14.2 (E) and (F) (7 point type with 11 point leading)	The version in item 1 cannot be displayed in accordance with these Regulations on 15% or less of the available display surface.
3	14.3 (E) and (F) (7 point condensed type with 11 point leading)	The versions in items 1 and 2 cannot be displayed in accordance with these Regulations on 15% or less of the available display surface.
4	14.4 (E) and (F) (7 point condensed type with 10 point leading)	The versions in items 1 to 3 cannot be displayed in accordance with these Regulations on 15% or less of the available display surface.
5	14.5 (E) and (F) (6 point condensed type with 10 point leading)	The versions in items 1 to 4 cannot be displayed in accordance with these Regulations on 15% or less of the available display surface.
6	14.6 (E) and (F) (6 point condensed type with 9 point leading)	The versions in items 1 to 5 cannot be displayed in accordance with these Regulations on 15% or less of the available display surface.

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**PART 2
BILINGUAL AGGREGATE FORMAT – DIFFERENT AMOUNTS OF FOOD**

	Column 1	Column 2
Item	Figure in Schedule L (Version)	Condition of use
1	15.1 (B) (8 point type with 12 point leading)	
2	15.2 (B) (7 point type with 11 point leading)	The version in item 1 cannot be displayed in accordance with these Regulations on 15% or less of the available display surface.
3	15.3 (B) (7 point condensed type with 11 point leading)	The versions in items 1 and 2 cannot be displayed in accordance with these Regulations on 15% or less of the available display surface.
4	15.4 (B) (6 point condensed type with 10 point leading)	The versions in items 1 to 3 cannot be displayed in accordance with these Regulations on 15% or less of the available display surface.

*** Coming into force identical for all sections from B.01.400 to B.01.603.**

Presentation of Additional Information

* **B.01.460.** (1) If information referred to in column 1 of the table to section B.01.402 is included in a nutrition facts table that is set out in a version consisting of a table in English and a table in French or a table in English or French, that information shall be displayed

(a) in accordance with the order of presentation, the use of indents and the presentation of footnotes illustrated in Figures 18.1 (E) and (F) of Schedule L; and

(b) in respect of matters other than those referred to in paragraph (a), in accordance with the format that is specified in the applicable figure in Schedule L.

(2) If information referred to in column 1 of the table to section B.01.402 is included in a nutrition facts table that is set out in a version consisting of a table in both English and French, that information shall be displayed

(a) in accordance with the order of presentation, the use of indents and the presentation of footnotes illustrated in Figure 19.1 (B) of Schedule L; and

(b) in respect of matters other than those referred to in paragraph (a), in accordance with the format that is specified in the applicable figure in Schedule L.

(3) Despite paragraph (1)(a), the use of indents illustrated in Figures 18.1(E) and (F) of Schedule L is not applicable if information referred to in column 1 of the table to section B.01.402 is set out in the linear format referred to in paragraph B.01.454(3)(c) or the simplified linear format referred to in paragraph B.01.455 (3)(c).

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Standard and Horizontal Formats – Children under Two Years of Age

* **B.01.461.** (1) This section applies to a prepackaged product that is intended solely for children under two years of age unless section B.01.462, B.01.463 or B.01.464 applies to the product.

(2) Subject to subsection (3), the nutrition facts table of the prepackaged product shall be set out in a version that is listed in column 1 of the table to this section and in respect of which the condition specified in column 2 is satisfied.

(3) If it is not possible to display, in accordance with these Regulations on 15% or less of the available display surface of the prepackaged product, a nutrition facts table in any of the versions that is listed in column 1 of the table to this section, the nutrition facts table shall be set out in

(a) the bilingual standard format in accordance with Figure 22.5(B), 22.6(B) or 22.7(B) of Schedule L;

(b) the bilingual horizontal format in accordance with Figure 23.3(B) or 23.4(B) of Schedule L;

(c) the linear format in accordance with Figures 31.1(E) and (F) or 31.2(E) and (F) of Schedule L;

(d) a version that is listed in column 1 of the table to this section, even though more than 15% of the available display surface would be required to display the nutrition facts table; or

(e) a manner described in Section B.01.466.

(4) For the purpose of this section, in determining whether a version of a nutrition facts table cannot be displayed in accordance with these Regulations on 15% or less of the available display surface of the prepackaged product, the nutrition facts table shall include only the information that is required by these Regulations to be included in that table.

* **Coming into force identical for all sections from B.01.400 to B.01.603.**

TABLE

**PART 1
STANDARD FORMAT – CHILDREN UNDER TWO YEARS OF AGE**

Item	Column 1 Figure in Schedule L (Version)	Column 2 Condition of use
1	20.1 (E) and (F) (8 point type with 12 point leading)	
2	20.2 (E) and (F) (7 point type with 11 point leading)	The version in item 1 cannot be displayed in accordance with these Regulations on 15% or less of the available display surface.
3	20.3 (E) and (F) (7 point condensed type with 11 point leading)	The versions in items 1 and 2 cannot be displayed in accordance with these Regulations on 15% or less of the available display surface.
4	20.4 (E) and (F) (7 point condensed type with 10 point leading)	The versions in items 1 to 3 cannot be displayed in accordance with these Regulations on 15% or less of the available display surface.
5	20.5 (E) and (F) (6 point condensed type with 10 point leading)	The versions in items 1 to 4 cannot be displayed in accordance with these Regulations on 15% or less of the available display surface.
6	20.6 (E) and (F) (6 point condensed type with 9 point leading)	The versions in items 1 to 5 cannot be displayed in accordance with these Regulations on 15% or less of the available display surface.

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**PART 2
NARROW STANDARD FORMAT – CHILDREN UNDER TWO YEARS OF AGE**

Item	Column 1 Figure in Schedule L (Version)	Column 2 Condition of use
1	21.1 (E) and (F) (8 point type with 12 point leading)	
2	21.2 (E) and (F) (7 point type with 11 point leading)	The version in item 1 cannot be displayed in accordance with these Regulations on 15% or less of the available display surface.
3	21.3 (E) and (F) (7 point condensed type with 11 point leading)	The versions in items 1 and 2 cannot be displayed in accordance with these Regulations on 15% or less of the available display surface.
4	21.4 (E) and (F) (6 point condensed type with 10 point leading)	The versions in items 1 to 3 cannot be displayed in accordance with these Regulations on 15% or less of the available display surface.

*** Coming into force identical for all sections from B.01.400 to B.01.603.**

PART 3
BILINGUAL STANDARD FORMAT – CHILDREN UNDER TWO YEARS OF AGE

Item	Column 1 Figure in Schedule L (Version)	Column 2 Condition of use
1	22.1 (B) (8 point type with 12 point leading)	
2	22.2 (B) (7 point type with 11 point leading)	The version in item 1 cannot be displayed in accordance with these Regulations on 15% or less of the available display surface.
3	22.3 (B) (7 point condensed type with 11 point leading)	The versions in items 1 and 2 cannot be displayed in accordance with these Regulations on 15% or less of the available display surface.
4	22.4 (B) (6 point condensed type with 10 point leading)	The versions in items 1 to 3 cannot be displayed in accordance with these Regulations on 15% or less of the available display surface.

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PART 4
BILINGUAL HORIZONTAL FORMAT – CHILDREN UNDER TWO YEARS OF AGE

Item	Column 1 Figure in Schedule L (Version)	Column 2 Condition of use
1	23.1 (B) (7 point condensed type with 11 point leading)	The versions in Parts 1 to 3 cannot be displayed in accordance with these Regulations on 15% or less of the available display surface.
2	23.2 (B) (6 point condensed type with 10 point leading)	The versions in Parts 1 to 3 and in item 1 cannot be displayed in accordance with these Regulations on 15% or less of the available display surface.

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Simplified Formats – Children under Two Years of Age

***B.01.462.** (1) This section applies to a prepackaged product that is intended solely for children under two years of age if it satisfies the condition set out in subsection B.01.403(5) and its nutrition facts table includes only the information referred to in paragraphs B.01.403(5)(a) to (k).

(2) Subject to subsection (3), the nutrition facts table of the prepackaged product shall be set out in a version that is listed in column 1 of the table to this section and in respect of which the condition specified in column 2 is satisfied.

(3) If it is not possible to display, in accordance with these Regulations on 15% or less of the available display surface of the prepackaged product, a nutrition facts table containing only the information referred to in paragraphs B.01.403(5) (a) to (k) in any of the versions that is listed in column 1 of the table to this section, the nutrition facts table shall be set out in

- (a) the bilingual simplified standard format in accordance with Figure 25.5(B) or 25.6(B) of Schedule L;
- (b) the bilingual simplified horizontal format in accordance with Figure 26.3(B) or 26.4(B) of Schedule L;

*** Coming into force identical for all sections from B.01.400 to B.01.603.**

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- (c) the simplified linear format in accordance with Figures 32.1(E) and (F) or 32.2 (E) and (F) of Schedule L;
- (d) a version that is listed in column 1 of the table to this section, even though more than 15% of the available display surface would be required to display the nutrition facts table; or
- (e) a manner described in section B.01.466.

TABLE

PART 1

SIMPLIFIED STANDARD FORMAT – CHILDREN UNDER TWO YEARS OF AGE

Item	Column 1 Figure in Schedule L (Version)	Column 2 Condition of use
1	24.1 (E) and (F) (8 point type with 12 point leading)	
2	24.2 (E) and (F) (7 point type with 11 point leading)	The version in item 1 cannot be displayed in accordance with these Regulations on 15% or less of the available display surface.
3	24.3 (E) and (F) (7 point condensed type with 11 point leading)	The versions in items 1 and 2 cannot be displayed in accordance with these Regulations on 15% or less of the available display surface.
4	24.4 (E) and (F) (7 point condensed type with 10 point leading)	The versions in items 1 to 3 cannot be displayed in accordance with these Regulations on 15% or less of the available display surface.
5	24.5 (E) and (F) (6 point condensed type with 10 point leading)	The versions in items 1 to 4 cannot be displayed in accordance with these Regulations on 15% or less of the available display surface.
6	24.6 (E) and (F) (6 point condensed type with 9 point leading)	The versions in items 1 to 5 cannot be displayed in accordance with these Regulations on 15% or less of the available display surface.

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*** Coming into force identical for all sections from B.01.400 to B.01.603.**

PART 2
BILINGUAL SIMPLIFIED STANDARD FORMAT – CHILDREN UNDER TWO YEARS OF AGE

Item	Column 1 Figure in Schedule L (Version)	Column 2 Condition of use
1	25.1 (B) (8 point type with 12 point leading)	
2	25.2 (B) (7 point type with 11 point leading)	The version in item 1 cannot be displayed in accordance with these Regulations on 15% or less of the available display surface.
3	25.3 (B) (7 point condensed type with 11 point leading)	The versions in items 1 and 2 cannot be displayed in accordance with these Regulations on 15% or less of the available display surface.
4	25.4 (B) (6 point condensed type with 10 point leading)	The versions in items 1 to 3 cannot be displayed in accordance with these Regulations on 15% or less of the available display surface.

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PART 3
BILINGUAL SIMPLIFIED HORIZONTAL FORMAT – CHILDREN UNDER TWO YEARS OF AGE

Item	Column 1 Figure in Schedule L (Version)	Column 2 Condition of use
1	26.1 (B) (7 point condensed type with 11 point leading)	The versions in Parts 1 and 2 cannot be displayed in accordance with these Regulations on 15% or less of the available display surface.
2	26.2 (B) (6 point condensed type with 10 point leading)	The versions in Parts 1 and 2 and in item 1 cannot be displayed in accordance with these Regulations on 15% or less of the available display surface.

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Aggregate Format – Different Kinds of Foods – Children under Two Years of Age

* **B.01.463.** (1) Subject to subsection (2), if the nutrition facts table of a prepackaged product that is intended solely for children under two years of age includes separate information for each food or ingredient as provided in subsection B.01.406(2), paragraph B.01.406(3)(a) or subsection B.01.406(4), the nutrition facts table shall be set out in a version that is listed in column 1 of the table to this section and in respect of which the condition specified in column 2 is satisfied.

(2) If it is not possible to display, in accordance with these Regulations on 15% or less of the available display surface of the prepackaged product, a nutrition facts table in any of the versions that is listed in column 1 of the table to this section, the nutrition facts table shall be set out

- (a) in the case of a product described in subsection B.01.406(2) or (4), in
 - (i) the bilingual aggregate format in accordance with Figure 28.5(B) or 28.6(B) of Schedule L, or
 - (ii) a version that is listed in column 1 of the table to this section, even though more than 15% of the available display surface would be required to display the nutrition facts table, or

* **Coming into force identical for all sections from B.01.400 to B.01.603.**

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- (b) in the case of a product described in paragraph B.01.406(3) (a), in
 - (i) the bilingual aggregate format in accordance with Figure 28.5(B) or 28.6(B) of Schedule L,
 - (ii) a version that is listed in column 1 of the table to this section, even though more than 15% of the available display surface would be required to display the nutrition facts table, or
 - (iii) a manner described in section B.01.466.

(3) For the purpose of this section, in determining whether a version of a nutrition facts table cannot be displayed in accordance with these Regulations on 15% or less of the available display surface of the prepackaged product, the nutrition facts table shall include only the information that is required by these Regulations to be included for each food or ingredient for which separate information is set out in the table.

TABLE
PART 1
AGGREGATE FORMAT – DIFFERENT KINDS OF FOODS –
CHILDREN UNDER TWO YEARS OF AGE

Item	Column 1 Figure in Schedule L (Version)	Column 2 Condition of use
1	27.1 (E) and (F) (8 point type with 12 point leading)	
2	27.2 (E) and (F) (7 point type with 11 point leading)	The version in item 1 cannot be displayed in accordance with these Regulations on 15% or less of the available display surface.
3	27.3 (E) and (F) (7 point condensed type with 11 point leading)	The versions in items 1 and 2 cannot be displayed in accordance with these Regulations on 15% or less of the available display surface.
4	27.4 (E) and (F) (7 point condensed type with 10 point leading)	The versions in items 1 to 3 cannot be displayed in accordance with these Regulations on 15% or less of the available display surface.
5	27.5 (E) and (F) (6 point condensed type with 10 point leading)	The versions in items 1 to 4 cannot be displayed in accordance with these Regulations on 15% or less of the available display surface.
6	27.6 (E) and (F) (6 point condensed type with 9 point leading)	The versions in items 1 to 5 cannot be displayed in accordance with these Regulations on 15% or less of the available display surface.

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*** Coming into force identical for all sections from B.01.400 to B.01.603.**

PART 2

BILINGUAL AGGREGATE FORMAT – DIFFERENT KINDS OF FOODS – CHILDREN UNDER TWO YEARS OF AGE

	Column 1	Column 2	
Item	Figure in Schedule L (Version)	Condition of use	
12-12-02	1	28.1 (B) (8 point type with 12 point leading)	
	2	28.2 (B) (7 point type with 11 point leading)	The version in item 1 cannot be displayed in accordance with these Regulations on 15% or less of the available display surface.
	3	28.3 (B) (7 point condensed type with 11 point leading)	The versions in items 1 and 2 cannot be displayed in accordance with these Regulations on 15% or less of the available display surface.
	4	28.4 (B) (6 point condensed type with 10 point leading)	The versions in items 1 to 3 cannot be displayed in accordance with these Regulations on 15% or less of the available display surface.

Aggregate Format – Different Amounts of Food – Children under Two Years of Age

12-12-02 * **B.01.464.** (1) Subject to subsection (2), if the nutrition facts table of a prepackaged product that is intended solely for children under two years of age includes separate information for different amounts of the food as provided in subsection B.01.406(8), the nutrition facts table shall be set out in a version that is listed in column 1 of the table to this section and in respect of which the condition specified in column 2 is satisfied.

(2) If it is not possible to display, in accordance with these Regulations on 15% or less of the available display surface of the prepackaged product, a nutrition facts table in any of the versions that is listed in column 1 of the table to this section, the nutrition facts table shall be set out in

(a) the bilingual aggregate format in accordance with Figure 30.5(B) or 30.6(B) of Schedule L; or

(b) a version that is listed in column 1 of the table to this section, even though more than 15% of the available display surface would be required to display the nutrition facts table.

(3) For the purpose of this section, in determining whether a version of a nutrition facts table cannot be displayed in accordance with these Regulations on 15% or less of the available display surface of the prepackaged product, the nutrition facts table shall include only the information that is required by these Regulations to be included for each amount of the food for which separate information is set out in the table.

* Coming into force identical for all sections from B.01.400 to B.01.603.

TABLE

**PART 1
AGGREGATE FORMAT – DIFFERENT AMOUNTS OF FOOD –
CHILDREN UNDER TWO YEARS OF AGE**

	Column 1	Column 2
Item	Figure in Schedule L (Version)	Condition of use
1	29.1 (E) and (F) (8 point type with 12 point leading)	
2	29.2 (E) and (F) (7 point type with 11 point leading)	The version in item 1 cannot be displayed in accordance with these Regulations on 15% or less of the available display surface.
3	29.3 (E) and (F) (7 point condensed type with 11 point leading)	The versions in items 1 and 2 cannot be displayed in accordance with these Regulations on 15% or less of the available display surface.
4	29.4 (E) and (F) (7 point condensed type with 10 point leading)	The versions in items 1 to 3 cannot be displayed in accordance with these Regulations on 15% or less of the available display surface.
5	29.5 (E) and (F) (6 point condensed type with 10 point leading)	The versions in items 1 to 4 cannot be displayed in accordance with these Regulations on 15% or less of the available display surface.
6	29.6 (E) and (F) (6 point condensed type with 9 point leading)	The versions in items 1 to 5 cannot be displayed in accordance with these Regulations on 15% or less of the available display surface.

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**PART 2
BILINGUAL AGGREGATE FORMAT – DIFFERENT AMOUNTS OF FOOD –
CHILDREN UNDER TWO YEARS OF AGE**

	Column 1	Column 2
Item	Figure in Schedule L (Version)	Condition of use
1	30.1 (B) (8 point type with 12 point leading)	
2	30.2 (B) (7 point type with 11 point leading)	The version in item 1 cannot be displayed in accordance with these Regulations on 15% or less of the available display surface.
3	30.3 (B) (7 point condensed type with 11 point leading)	The versions in items 1 and 2 cannot be displayed in accordance with these Regulations on 15% or less of the available display surface.
4	30.4 (B) (6 point condensed type with 10 point leading)	The versions in items 1 to 3 cannot be displayed in accordance with these Regulations on 15% or less of the available display surface.

*** Coming into force identical for all sections from B.01.400 to B.01.603.**

Presentation of Additional Information – Children under Two Years of Age

- *B.01.465.** (1) This section applies to a prepackaged product that is intended solely for children under two years of age.
- (2) If information referred to in column 1 of the table to section B.01.402 is included in a nutrition facts table that is set out in a version consisting of a table in English and a table in French or a table in English or French, that information shall be displayed
- (a) in accordance with the order of presentation and the use of indents illustrated in Figures 33.1(E) and (F) of Schedule L; and
- (b) in respect of matters other than those referred to in paragraph (a), in accordance with the format that is specified in the applicable figure in Schedule L.
- (3) If information referred to in column 1 of the table to section B.01.402 is included in a nutrition facts table that is set out in a version consisting of a table in both English and French, that information shall be displayed
- (a) in accordance with the order of presentation and the use of indents illustrated in Figure 34.1(B) of Schedule L; and
- (b) in respect of matters other than those referred to in paragraph (a), in accordance with the format that is specified in the applicable figure in Schedule L.
- (4) Despite paragraph (2)(a), the use of indents illustrated in Figures 33.1(E) and (F) of Schedule L is not applicable if information referred to in column 1 of the table to section B.01.402 is set out in the linear format referred to in paragraph B.01.461(3)(c) or the simplified linear format referred to in paragraph B.01.462(3)(c).

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Alternative Methods of Presentation

- *B.01.466.** (1) Despite section A.01.016, the nutrition facts table of a prepackaged product that meets the condition specified in subsection B.01.454(3) or B.01.455(3), paragraph B.01.457(2)(b), subsection B.01.461(3) or B.01.462(3) or paragraph B.01.463(2)(b) may be set out on
- (a) a tag attached to the package;
- (b) a package insert;
- (c) the inner side of a label;
- (d) a fold-out label; or
- (e) an outer sleeve, overwrap or collar.
- (2) If the nutrition facts table is set out in a manner described in paragraph (1)(b) or (c), the outer side of the label of the package shall indicate in a type size of not less than 8 points where the nutrition facts table is located.
- (3) If the nutrition facts table is set out in a manner described in subsection (1), it shall be set out
- (a) in the case of a product described in subsection B.01.454(3), in a version that is described in paragraph B.01.454(3)(a), (b) or (c) or that is listed in column 1 of the table to section B.01.454;
- (b) in the case of a product described in subsection B.01.455(3), in a version that is described in paragraph B.01.455(3)(a), (b) or (c) or that is listed in column 1 of the table to section B.01.455;
- (c) in the case of a product described in paragraph B.01.457(2)(b), in a version that is described in subparagraph B.01.457(2)(b)(i) or that is listed in column 1 of the table to section B.01.457;
- (d) in the case of a product described in subsection B.01.461(3), in a version that is described in paragraph B.01.461(3)(a), (b) or (c) or that is listed in column 1 of the table to section B.01.461;
- (e) in the case of a product described in subsection B.01.462(3), in a version that is described in paragraph B.01.462(3)(a), (b) or (c) or that is listed in column 1 of the table to section B.01.462; and
- (f) in the case of a product described in paragraph B.01.463(2)(b), in a version that is described in subparagraph B.01.463(2)(b)(i) or that is listed in column 1 of the table to section B.01.463.

*** Coming into force identical for all sections from B.01.400 to B.01.603.**

Small Packages

***B.01.467.** (1) Despite section A.01.016 and subject to subsection (2), if the available display surface of a prepackaged product is less than 100 cm², the label of the product need not carry a nutrition facts table if the outer side of the label contains an indication of how a purchaser or consumer may obtain the nutrition information that would otherwise be required to be set out in a nutrition facts table on the label of the product.

(2) Subsection (1) does not apply to a prepackaged product that is

- (a) described in paragraph B.01.401(3)(a), (b), (c) or (e); or
- (b) contained in a package to which a label cannot be physically applied or on which information cannot be legibly set out and easily viewed by the purchaser or consumer under the customary conditions of purchase.

(3) An indication referred to in subsection (1)

- (a) shall be set out in a type size of not less than 8 points;
- (b) shall include a postal address or a toll-free telephone number; and
- (c) shall be
 - (i) in English and French, or
 - (ii) in one of those languages, if in accordance with subsection B.01.012(3) or (7) the information that is required by these Regulations to be shown on the label of the product may be shown in that language only and is shown on the label in that language.

(4) The manufacturer of the prepackaged product shall provide the information referred to in subsection (1) to a purchaser or consumer on request

- (a) without charge;
- (b) in the following manner, namely,
 - (i) in the official language in which the information is requested or, if specified by the purchaser or consumer, in both official languages, or
 - (ii) in one of the official languages, if in accordance with subsection B.01.012(3) or (7) the information that is required by these Regulations to be shown on the label of the product may be shown in that language only and is shown on the label in that language; and
- (c) in the form of a nutrition facts table that is set out
 - (i) in a format, other than a horizontal format, that is specified in any of sections B.01.454 to B.01.459 or B.01.461 to B.01.464 and that would otherwise be carried on the label of the product in accordance with these Regulations, and
 - (ii) in a version of that format that is listed in column 1 of item 1 of any Part of the table to the applicable section referred to in subparagraph (i).

(5) In this section, "official languages" means the English language and the French language.

[B.01.468 to B.01.499 reserved]

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*** Coming into force identical for all sections from B.01.400 to B.01.603.**

Nutrient Content Claims

Interpretation

***B.01.500.** (1) The following definitions apply in this section and in the table following section B.01.513.

"combination foods" means the category of food to which belong foods that contain as ingredients foods from more than one food group, or foods from one or more food groups mixed with foods from the category of other foods, such as pizza or lasagna. (*aliments composés*)

"food group" means one of the following categories of foods:

- (a) milk products, and milk product alternatives such as fortified plant-based beverages;
- (b) meat, poultry and fish, and alternatives such as legumes, eggs, tofu or peanut butter;
- (c) bread and grain products; or
- (d) vegetables and fruit. (*groupe alimentaire*)

"other foods" means the category of food to which belong foods that are not part of any food group, including

- (a) foods that are mostly fats, such as butter, margarine, oil or lard;
- (b) foods that are mostly sugars, such as jam, honey, syrup or confectionery;
- (c) snack foods, such as potato chips or pretzels;
- (d) beverages, such as water, tea, coffee or soft drinks; and
- (e) herbs, spices and condiments, such as pickles, mustard or ketchup. (*autres aliments*)

"reference food of the same food group" means a food that can be substituted in the diet for the food to which it is compared and that belongs to

- (a) the same food group as the food to which it is compared, such as cheese as a reference food for milk, or chicken as a reference food for tofu;
- (b) the category of other foods, if the food to which it is compared also belongs to that category, such as pretzels as a reference food for potato chips; or
- (c) the category of combination foods, if the food to which it is compared also belongs to that category, such as pizza as a reference food for lasagna. (*aliment de référence du même groupe alimentaire*)

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"similar reference food" means a food of the same type as the food to which it is compared and that has not been processed, formulated, reformulated or otherwise modified in a manner that increases or decreases the energy value or the amount of a nutrient that is the subject of the comparison, such as whole milk as a similar reference food for partly skimmed milk or regular chocolate chip cookies as a similar reference food for fat-reduced chocolate chip cookies. (*aliment de référence similaire*)

(2) The similar reference food referred to in column 3 of item 45 of the table following section B.01.513, with respect to the subject "light in energy or fat" set out in column 1, shall have a nutrient value that is representative of foods of that type that have not been processed, formulated, reformulated or otherwise modified in a manner that increases the energy value or the amount of fat.

Languages

***B.01.501.** The representations provided for in sections B.01.503 to B.01.513 that appear on the label of a food shall be

- (a) in English and French; or
- (b) in one of those languages, if in accordance with subsection B.01.012(3) or (7) the information that is required by these Regulations to be shown on the label of the food may be shown in that language only and is shown on the label in that language.

Statements or Claims

***B.01.502.** (1) No person shall, on the label of or in any advertisement for a food, make a representation, express or implied, that characterizes the energy value of the food or the amount of a nutrient contained in the food.

(2) Subsection (1) does not apply to

- (a) a representation otherwise provided for in these Regulations;
- (b) a representation provided for by section 35 of the *Processed Products Regulations*;
- (c) a representation provided for by subsection 94(4) of the *Meat Inspection Regulations, 1990*;
- (d) a representation that characterizes the amount of lactose in a food;
- (e) a representation that characterizes the addition of salt to a food, other than any statement or claim set out in column 4 of the table following section B.01.513;

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- (f) a representation that characterizes the addition of sugars to a food, other than any statement or claim set out in column 4 of the table following section B.01.513;
- (g) a representation that characterizes the amount of starch in a food, if the food is intended solely for children under two years of age;
- (h) the representations "defatted (naming the food)", "demineralized (naming the food)" and "high (naming the monosaccharide or disaccharide) (naming the syrup)";
- (i) a representation that characterizes the amount of a fatty acid in a vegetable oil and forms part of its common name;
- (j) a representation that characterizes the amount of alcohol in beverages that contain more than 0.5% alcohol;
- (k) the representation "light salted" with respect to fish; or
- (l) the English representation "lean" with respect to a prepackaged meal represented for use in a weight reduction diet or a weight maintenance diet.

***B.01.503.** (1) A person may, on the label of or in any advertisement for a food, make a statement or claim set out in column 4 of the table following section B.01.513, with respect to a subject set out in column 1, if

- (a) the food meets the applicable conditions set out in column 2;
- (b) the label or advertisement meets the conditions, if any, set out in column 3, in accordance with sections B.01.504 to B.01.506; and
- (c) in the case of a food that is not a prepackaged product, or a prepackaged product for which an advertisement is not made or placed by or on the direction of the manufacturer of the product, the label or advertisement includes, per serving of stated size, and in accordance with section B.01.505 or B.01.506 if applicable,
 - (i) the declaration of the energy value, if the energy value is the subject of the statement or claim, or
 - (ii) the amount of the nutrient, if a nutrient is the subject of the statement or claim.

(2) Despite subsection (1), no person shall, on the label of or in any advertisement for a food that is intended solely for children under two years of age, make a statement or claim set out in column 4 of the table following section B.01.513, unless it is a statement or claim respecting one of the following subjects set out in column 1:

- (a) "source of protein", set out in item 8;
- (b) "excellent source of protein", set out in item 9;
- (c) "more protein", set out in item 10;
- (d) "no added sodium or salt", set out in item 35; or
- (e) "no added sugars", set out in item 40.

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(3) If a statement or claim set out in column 4 of the table following section B.01.513 is made on the label of or in any advertisement for a food, all the words, numbers, signs or symbols that constitute the statement or claim shall be of the same size and prominence.

(4) In the English version of the statements or claims, the word "fibre" may be spelled as "fiber".

***B.01.504.** If a statement or claim set out in column 4 of the table following section B.01.513 is made on the label of a food, the information required under the conditions set out in column 3 shall be

- (a) adjacent to, without any intervening printed, written or graphic material,
 - (i) the statement or claim, if the statement or claim is made only once, or
 - (ii) the most prominent statement or claim on the principal display panel or, if none appears there, the most prominent statement or claim elsewhere on the label, if the statement or claim is made more than once; and
- (b) shown in letters of at least the same size and prominence as
 - (i) those of the statement or claim, if the statement or claim is made only once, or
 - (ii) those of the most prominent statement or claim on the principal display panel or, if none appears there, the most prominent statement or claim elsewhere on the label, if the statement or claim is made more than once.

***B.01.505.** If a statement or claim set out in column 4 of the table following section B.01.513 is made in an advertisement for a food, other than a radio or television advertisement, the information required under the conditions set out in column 3 and, if applicable, the information required by paragraph B.01.503(1)(c), shall be

- (a) adjacent to, without any intervening printed, written or graphic material, the statement or claim, if the statement or claim is made only once, or the most prominent statement or claim, if the statement or claim is made more than once; and
- (b) shown in letters of at least the same size and prominence as those of the statement or claim, if the statement or claim is made only once, or the most prominent statement or claim, if the statement or claim is made more than once.

*** Coming into force identical for all sections from B.01.400 to B.01.603.**

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***B.01.506.** (1) If a statement or claim set out in column 4 of the table following section B.01.513 is made in a radio or television advertisement, the information required under the conditions set out in column 3 and, if applicable, the information required by paragraph B.01.503(1)(c), shall be provided in the advertisement, except for the information required under the condition set out in paragraph (a) of column 3, in respect of the following subjects set out in column 1, which may be on the label:

- (a) "reduced in energy", set out in item 3;
- (b) "reduced in fat", set out in item 13;
- (c) "reduced in saturated fatty acids", set out in item 20;
- (d) "reduced in *trans* fatty acids", set out in item 23;
- (e) "reduced in cholesterol", set out in item 29;
- (f) "reduced in sodium or salt", set out in item 33;
- (g) "lightly salted", set out in item 36;
- (h) "reduced in sugars", set out in item 38; and
- (i) "light in energy or fat", set out in item 45.

(2) Despite subsection (1), if the statement or claim is made in a radio or television advertisement that is not made or placed by or on the direction of the manufacturer of the food, the information required under the condition set out in paragraph (a) of column 3 of the table following section B.01.513, in respect of the subjects set out in paragraphs (1)(a) to (i), shall be provided in the advertisement.

(3) If the information required under the conditions set out in column 3 of the table following section B.01.513 and the information required by paragraph B.01.503(1)(c) is provided in a radio advertisement or in the audio portion of a television advertisement, that information shall immediately precede or follow the statement or claim.

(4) In the case of a television advertisement, the information required under the conditions set out in column 3 of the table following section B.01.513 and, if applicable, the information required by paragraph B.01.503(1)(c), shall be communicated

- (a) in the audio mode, if the statement or claim is made only in the audio portion of the advertisement or in both the audio and visual portions; or
- (b) in the audio or visual mode, if the statement or claim is made only in the visual portion of the advertisement.

(5) If the information required under the conditions set out in column 3 of the table following section B.01.513 and the information required by paragraph B.01.503(1)(c) is communicated in the visual mode of a television advertisement, it shall

- (a) appear concurrently with and for at least the same amount of time as the statement or claim;
- (b) be adjacent to, without any intervening printed, written or graphic material, the statement or claim, if the statement or claim is made only once, or the most prominent statement or claim, if the statement or claim is made more than once; and
- (c) be shown in letters of at least the same size and prominence as those of the statement or claim, if the statement or claim is made only once, or the most prominent statement or claim, if the statement or claim is made more than once.

***B.01.507.** A person may, on the label of or in any advertisement for a food, make a representation, express or implied, that the food is for use in an energy-reduced diet, if a statement or claim set out in column 4 of the table following section B.01.513, in respect of any of the following subjects set out in column 1, is made on the label of or in the advertisement for the food, in accordance with section B.01.503:

- (a) "free of energy", set out in item 1;
- (b) "low in energy", set out in item 2;
- (c) "reduced in energy", set out in item 3;
- (d) "lower in energy", set out in item 4; or
- (e) "free of sugars", set out in item 37.

***B.01.508.** A person may, on the label of or in any advertisement for a food, make a representation, express or implied, that the food is for use in a sodium-restricted diet, if a statement or claim set out in column 4 of the table following section B.01.513, in respect of any of the following subjects set out in column 1, is made on the label of or in the advertisement for the food, in accordance with section B.01.503:

- (a) "free of sodium or salt", set out in item 31;
- (b) "low in sodium or salt", set out in item 32;
- (c) "reduced in sodium or salt", set out in item 33; or
- (d) "lower in sodium or salt", set out in item 34.

*** Coming into force identical for all sections from B.01.400 to B.01.603.**

food is "unsweetened" if the food meets the conditions set out in column 2 of item 40 of the table following section B.01.513 for the subject "no added sugars" set out in column 1 and the food does not contain a sweetener set out in column I of Table IX to section B.16.100.

***B.01.510.** A statement or claim set out in column 4 of the table following section B.01.513, respecting the following subjects set out in column 1, that is made on the label of or in an advertisement for a breakfast cereal with milk, shall be accompanied by an indication that it refers to 30 g of the breakfast cereal combined with 125 mL of milk:

- (a) "source of protein", set out in item 8;
- (b) "excellent source of protein", set out in item 9; and
- (c) "more protein", set out in item 10.

***B.01.511.** (1) For greater certainty and subject to subsections (2) to (4), a statement or claim set out in column 4 of the table following section B.01.513 that is made on the label of or in any advertisement for a food may be preceded or followed by other words, numbers, signs or symbols, but none of those shall be interposed between the words, numbers, signs or symbols of the statement or claim.

(2) The words "very", "ultra" and "extra", and all other words, numbers, signs or symbols that modify the nature of a statement or claim, shall not precede or follow the statement or claim.

(3) A statement or claim that is made on the label of or in any advertisement for a food that has not been processed, formulated, reformulated or otherwise modified to meet the conditions set out in column 2 of the table following section B.01.513 shall not be accompanied by the brand name of the food.

(4) Any words, numbers, signs or symbols preceding or following the statement or claim referred to in subsection (3) shall accompany the statement or claim in such a manner that the statement or claim characterizes all foods of that type, and not only the specific food.

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***B.01.512.** If a food meets the conditions set out in column 2 of the table following section B.01.513 for more than one of the subjects set out in column 1, it is not necessary to repeat the common element of the statements or claims set out in column 4 that are used on the label of or in the advertisement for the food, and the remaining elements may be joined by means of a conjunction or punctuation, as appropriate.

Sensory Characteristic

***B.01.513.** (1) No person shall, on the label of or in any advertisement for a food, make the statement or claim "light" or "léger" – including any phonetic rendering of that statement or claim – respecting a sensory characteristic of the food unless the following conditions are met:

- (a) if the statement or claim "light" or "léger" is made on the label of a food, the sensory characteristic shall be
 - (i) adjacent to, without any intervening printed, written or graphic material,
 - (A) the statement or claim, if the statement or claim is made only once, or
 - (B) the most prominent statement or claim on the principal display panel or, if none appears there, the most prominent statement or claim elsewhere on the label, if the statement or claim is made more than once, and
 - (ii) shown in letters of at least the same size and prominence as
 - (A) those of the statement or claim, if the statement or claim is made only once, or
 - (B) those of the most prominent statement or claim on the principal display panel or, if none appears there, the most prominent statement or claim elsewhere on the label, if the statement or claim is made more than once;
- (b) if the statement or claim "light" or "léger" is made in an advertisement for a food, other than a radio or television advertisement, the sensory characteristic shall be
 - (i) adjacent to, without any intervening printed, written or graphic material, the statement or claim, if the statement or claim is made only once, or the most prominent statement or claim, if the statement or claim is made more than once, and
 - (ii) shown in letters of at least the same size and prominence as those of the statement or claim, if the statement or claim is made only once, or the most prominent statement or claim, if the statement or claim is made more than once;
- (c) if the statement or claim "light" or "léger" is made in a radio advertisement or in the audio portion of a television advertisement, the sensory characteristic shall immediately precede or follow the statement or claim; and

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- (d) if the statement or claim "light" or "léger" is made in the visual portion of a television advertisement, the sensory characteristic shall
 - (i) appear concurrently with and for the same amount of time as the statement or claim,
 - (ii) be adjacent to, without any intervening printed, written or graphic material, the statement or claim, if the statement or claim is made only once, or the most prominent statement or claim, if the statement or claim is made more than once, and
 - (iii) be shown in letters of at least the same size and prominence as those of the statement or claim, if the statement or claim is made only once, or the most prominent statement or claim, if the statement or claim is made more than once.
- (2) Subsection (1) does not apply to
 - (a) the English statement or claim "light" when used in accordance with subsection 12(1) of the *Maple Products Regulations*; or
 - (b) the statement or claim "light" or "léger" when used with respect to rum.

TABLE

Item	Column 1 Subject	Column 2 Conditions – Food	Column 3 Conditions – Label or Advertisement	Column 4 Statement or Claim
1	Free of energy	The food provides less than 5 Calories or 21 kilojoules per reference amount and serving of stated size.		"energy-free", "free of energy", "no energy", "0 energy", "zero energy", "without energy", "contains no energy", "Calorie-free", "free of Calories", "no Calories", "0 Calories", "zero Calories", "without Calories" or "contains no Calories"
2	Low in energy	The food provides (a) 40 Calories or 167 kilojoules or less per reference amount and serving of stated size and, if the reference amount is 30 g or 30 mL or less, per 50 g; or (b) 120 Calories or 500 kilojoules or less per 100 g, if the food is a prepackaged meal.		"low energy", "low in energy", "low source of energy", "little energy", "low Calorie", "low in Calories", "low source of Calories", "contains only (number) Calories per serving", "contains less than (number) Calories per serving" or "few Calories"

*** Coming into force identical for all sections from B.01.400 to B.01.603.**

	Column 1	Column 2	Column 3	Column 4
Item	Subject	Conditions – Food	Conditions – Label or Advertisement	Statement or Claim
3	Reduced in energy	<p>(1) The food is processed, formulated, reformulated or otherwise modified so that it provides at least 25% less energy</p> <p>(a) per reference amount of the food, than the reference amount of the similar reference food; or</p> <p>(b) per 100 g, than 100 g of the similar reference food, if the food is a prepackaged meal.</p> <p>(2) The similar reference food does not meet the conditions set out in column 2 of item 2 for the subject "low in energy" set out in column 1.</p>	<p>The following are identified:</p> <p>(a) the similar reference food;</p> <p>(b) the amounts of the food and the similar reference food being compared, if those amounts are not equal; and</p> <p>(c) the difference in energy value compared to the similar reference food, per serving of stated size, expressed as a percentage or fraction or in Calories.</p>	<p>"reduced energy", "reduced in energy", "energy-reduced", "less energy", "lower energy", "lower in energy", "reduced Calorie", "reduced in Calories", "Calorie-reduced", "less Calories", "lower Calories", "lower in Calories" or "fewer Calories"</p>
4	Lower in energy	<p>(1) The food provides at least 25% less energy</p> <p>(a) per reference amount of the food, than the reference amount of the reference food of the same food group; or</p> <p>(b) per 100 g, than 100 g of the reference food of the same food group, if the food is a prepackaged meal.</p> <p>(2) The reference food of the same food group does not meet the conditions set out in column 2 of item 2 for the subject "low in energy" set out in column 1.</p>	<p>The following are identified:</p> <p>(a) the reference food of the same food group;</p> <p>(b) the amounts of the food and the reference food of the same food group being compared, if those amounts are not equal; and</p> <p>(c) the difference in energy value compared to the reference food of the same food group, per serving of stated size, expressed as a percentage or fraction or in Calories.</p>	<p>"less energy", "lower energy", "lower in energy", "less Calories", "lower Calorie", "lower in Calories" or "fewer Calories"</p>
5	Source of energy	<p>The food provides at least 100 Calories or 420 kilojoules per reference amount and serving of stated size.</p>		<p>"source of energy", "contains energy", "provides energy", "source of Calories", "contains Calories" or "provides Calories"</p>

* Coming into force identical for all sections from B.01.400 to B.01.603.

	Column 1	Column 2	Column 3	Column 4
Item	Subject	Conditions – Food	Conditions – Label or Advertisement	Statement or Claim
6	More energy	<p>The food provides at least 25% more energy, totalling at least 100 more Calories or 420 more kilojoules</p> <p>(a) per reference amount of the food, than the reference amount of the referene food of the same food group or the similar reference food; or</p> <p>(b) per 100 g, than 100 g of the reference food of the same food group or the similar reference food, if the food is a prepackaged meal.</p>	<p>The following are identified:</p> <p>(a) the reference food of the same food group or the similar reference food;</p> <p>(b) the amounts of the food and the reference food of the same food group or the similar reference food being compared, if those amounts are not equal; and</p> <p>(c) the difference in energy value compared to the reference food of the same food group or the similar reference food, per serving of stated size, expressed as a percentage or fraction or in Calories.</p>	"more Calories", "contains more Calories", "higher Calories" or "higher in Calories"
7	Low in protein	The food contains no more than 1 g of protein per 100 g of the food.		"low protein", "low in protein", "low source of protein", "contains only (number) g of protein per serving" or "contains less than (number) g of protein per serving"
8	Source of protein	<p>The food has a protein rating of 20 or more, as determined by official method FO-1, <i>Determination of Protein Rating</i>, October 15, 1981,</p> <p>(a) per reasonable daily intake; or</p> <p>(b) per 30 g combined with 125 mL of milk, if the food is a breakfast cereal.</p>		"source of protein", "contains protein", "good source of protein", "high protein", "high in protein" or "provides protein"

* Coming into force identical for all sections from B.01.400 to B.01.603.

	Column 1	Column 2	Column 3	Column 4
Item	Subject	Conditions – Food	Conditions – Label or Advertisement	Statement or Claim
9	Excellent source of protein	The food has a protein rating of 40 or more, as determined by official method FO-1, <i>Determination of Protein Rating</i> , October 15, 1981, (a) per reasonable daily intake; or (b) per 30 g combined with 125 mL of milk, if the food is a breakfast cereal.		"excellent source of protein", "very high protein", "very high in protein" or "rich in protein"
10	More protein	The food (a) has a protein rating of 20 or more, as determined by official method FO-1, <i>Determination of Protein Rating</i> , October 15, 1981, (i) per reasonable daily intake, or (ii) per 30 g combined with 125 mL of milk, if the food is a breakfast cereal; and (b) contains at least 25% more protein, totalling at least 7 g more, per reasonable daily intake than the reference food of the same food group or the similar reference food.	The following are identified: (a) the reference food of the same food group or the similar reference food; (b) the amounts of the food and the reference food of the same food group or the similar reference food being compared, if those amounts are not equal; and (c) the difference in protein compared to the reference food of the same food group or the similar reference food, per serving of stated size, expressed as a percentage or fraction or in grams.	"more protein", "higher protein" or "higher in protein"
11	Free of fat	The food contains (a) less than 0.5 g of fat per reference amount and serving of stated size; or (b) less than 0.5 g of fat per serving of stated size, if the food is a prepackaged meal.		"fat-free", "free of fat", "no fat", "0 fat", "zero fat", "without fat", "contains no fat" or "non-fat"

* Coming into force identical for all sections from B.01.400 to B.01.603.

	Column 1	Column 2	Column 3	Column 4
Item	Subject	Conditions – Food	Conditions – Label or Advertisement	Statement or Claim
12	Low in fat	<p>The food contains</p> <p>(a) 3 g or less of fat per reference amount and serving of stated size and, if the reference amount is 30 g or 30 mL or less, per 50 g; or</p> <p>(b) 3 g or less of fat per 100 g with 30% or less of the energy from fat, if the food is a prepackaged meal.</p>		<p>"low fat", "low in fat", "low source of fat", "little fat", "contains only (number) g of fat per serving" or "contains less than (number) g of fat per serving"</p>
13	Reduced in fat	<p>(1) The food is processed, formulated, reformulated or otherwise modified so that it contains at least 25% less fat</p> <p>(a) per reference amount of the food, than the reference amount of the similar reference food; or</p> <p>(b) per 100 g, than 100 g of the similar reference food, if the food is a prepackaged meal.</p> <p>(2) The similar reference food does not meet the conditions set out in column 2 of item 12 for the subject "low in fat" set out in column 1.</p>	<p>The following are identified:</p> <p>(a) the similar reference food;</p> <p>(b) the amounts of the food and the similar reference food being compared, if those amounts are not equal; and</p> <p>(c) the difference in fat compared to the similar reference food, per serving of stated size, expressed as a percentage or fraction or in grams.</p>	<p>"reduced fat", "reduced in fat", "fat-reduced", "less fat", "lower fat" or "lower in fat"</p>
14	Lower in fat	<p>(1) The food contains at least 25% less fat</p> <p>(a) per reference amount of the food, than the reference amount of the reference food of the same food group; or</p> <p>(b) per 100 g, than 100 g of the reference food of the same food group, if the food is a prepackaged meal.</p> <p>(2) The reference food of the same food group does not meet the conditions set out in column 2 of item 12 for the subject "low in fat" set out in column 1.</p>	<p>The following are identified:</p> <p>(a) the reference food of the same food group;</p> <p>(b) the amounts of the food and the reference food of the same food group being compared, if those amounts are not equal; and</p> <p>(c) the difference in fat compared to the reference food of the same food group, per serving of stated size, expressed as a percentage or fraction or in grams.</p>	<p>"less fat", "lower fat" or "lower in fat"</p>

* Coming into force identical for all sections from B.01.400 to B.01.603.

	Column 1	Column 2	Column 3	Column 4
Item	Subject	Conditions – Food	Conditions – Label or Advertisement	Statement or Claim
15	100% fat-free	<p>The food</p> <p>(a) contains less than 0.5 g of fat per 100 g;</p> <p>(b) contains no added fat; and</p> <p>(c) meets the conditions set out in column 2 of item 11 for the subject "free of fat" set out in column 1.</p>		"100% fat-free" or "100% free of fat"
16	(Percentage) fat-free	The food meets the conditions set out in column 2 of item 12 for the subject "low in fat" set out in column 1.	One of the following statements or claims is stated: "low fat" or "low in fat".	"(percentage) fat-free" or "(percentage) free of fat"
17	No added fat	<p>(1) The food contains no added fats or oils set out in Division 9, or added butter or ghee, or ingredients that contain added fats or oils, or butter or ghee.</p> <p>(2) The similar reference food contains added fats or oils set out in Division 9, or added butter or ghee.</p>		"no fat added", "no added fat" or "without added fat"
18	Free of saturated fatty acids	<p>The food contains</p> <p>(a) less than 0.2 g saturated fatty acids and less than 0.2 g <i>trans</i> fatty acids per reference amount and serving of stated size; or</p> <p>(b) less than 0.2 g saturated fatty acids and less than 0.2 g <i>trans</i> fatty acids per serving of stated size, if the food is a prepackaged meal.</p>		"saturated fatty acids-free", "free of saturated fatty acids", "no saturated fatty acids", "0 saturated fatty acids", "zero saturated fatty acids", "without saturated fatty acids", "saturated fat-free", "free of saturated fat", "no saturated fat", "0 saturated fat", "zero saturated fat", "without saturated fat", "saturates-free", "free of saturates", "no saturates", "0 saturates", "zero saturates" or "without saturates"

*** Coming into force identical for all sections from B.01.400 to B.01.603.**

	Column 1	Column 2	Column 3	Column 4
Item	Subject	Conditions – Food	Conditions – Label or Advertisement	Statement or Claim
19	Low in saturated fatty acids	<p>(1) The food contains 2 g or less of saturated fatty acids and <i>trans</i> fatty acids combined</p> <p>(a) per reference amount and serving of stated size; or</p> <p>(b) per 100 g, if the food is a prepackaged meal.</p> <p>(2) The food provides 15% or less energy from the sum of saturated fatty acids and <i>trans</i> fatty acids.</p>		<p>"low saturated fatty acids", "low in saturated fatty acids", "low source of saturated fatty acids", "little saturated fatty acids", "contains only (number) g of saturated fatty acids per serving", "contains less than (number) g of saturated fatty acids per serving", "low saturated fat", "low in saturated fat", "low source of saturated fat", "little saturated fat", "contains only (number) g of saturated fat per serving", "contains less than (number) g of saturated fat per serving", "low saturates", "low in saturates", "low source of saturates", "little saturates", "contains only (number) g of saturates per serving" or "contains less than (number) g of saturates per serving"</p>
20	Reduced in saturated fatty acids	<p>(1) The food is processed, formulated, reformulated or otherwise modified, without increasing the content of <i>trans</i> fatty acids, so that it contains at least 25% less saturated fatty acids</p> <p>(a) per reference amount of the food, than the reference amount of the similar reference food; or</p> <p>(b) per 100 g, than 100 g of the similar reference food, if the food is a prepackaged meal.</p> <p>(2) The similar reference food does not meet the conditions set out in column 2 of item 19 for the subject "low in saturated fatty acids" set out in column 1.</p>	<p>The following are identified:</p> <p>(a) the similar reference food;</p> <p>(b) the amounts of the food and the similar reference food being compared, if those amounts are not equal; and</p> <p>(c) the difference in saturated fatty acids compared to the similar reference food, per serving of stated size, expressed as a percentage or fraction or in grams.</p>	<p>"reduced saturated fatty acids", "reduced in saturated fatty acids", "saturated fatty acids-reduced", "less saturated fatty acids", "lower saturated fatty acids", "lower in saturated fatty acids", "fewer saturated fatty acids", "reduced saturated fat", "reduced in saturated fat", "saturated fat-reduced", "less saturated fat", "lower saturated fat", "lower in saturated fat", "reduced saturates", "reduced in saturates", "saturates-reduced", "less saturates", "lower saturates", "lower in saturates" or "fewer saturates"</p>

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	Column 1	Column 2	Column 3	Column 4
Item	Subject	Conditions – Food	Conditions – Label or Advertisement	Statement or Claim
21	Lower in saturated fatty acids	<p>(1) The food contains at least 25% less saturated fatty acids and the content of <i>trans</i> fatty acids is not higher</p> <p>(a) per reference amount of the food, than the reference amount of the reference food of the same food group; or</p> <p>(b) per 100 g, than 100 g of the reference food of the same food group, if the food is a prepackaged meal.</p> <p>(2) The reference food of the same food group does not meet the conditions set out in column 2 of item 19 for the subject "low in saturated fatty acids" set out in column 1.</p>	<p>The following are identified:</p> <p>(a) the reference food of the same food group;</p> <p>(b) the amounts of the food and the reference food of the same food group being compared, if those amounts are not equal; and</p> <p>(c) the difference in saturated fatty acids compared to the reference food of the same food group, per serving of stated size, expressed as a percentage or fraction or in grams.</p>	<p>"less saturated fatty acids", "lower saturated fatty acids", "lower in saturated fatty acids", "fewer saturated fatty acids", "less saturated fat", "lower saturated fat", "lower in saturated fat", "less saturates", "lower saturates", "lower in saturates" or "fewer saturates"</p>
22	Free of <i>trans</i> fatty acids	<p>The food</p> <p>(a) contains less than 0.2 g of <i>trans</i> fatty acids</p> <p>(i) per reference amount and serving of stated size, or</p> <p>(ii) per serving of stated size, if the food is a prepackaged meal; and</p> <p>(b) meets the conditions set out in column 2 of item 19 for the subject "low in saturated fatty acids" set out in column 1.</p>		<p>"trans fatty acids-free", "free of trans fatty acids", "no trans fatty acids", "0 trans fatty acids", "zero trans fatty acids", "without trans fatty acids", "contains no trans fatty acids", "trans fat-free", "free of trans fat", "no trans fat", "0 trans fat", "zero trans fat", "without trans fat", "contains no trans fat", "trans-free", "free of trans", "no trans", "0 trans", "zero trans" or "without trans"</p>

* Coming into force identical for all sections from B.01.400 to B.01.603.

	Column 1	Column 2	Column 3	Column 4
Item	Subject	Conditions – Food	Conditions – Label or Advertisement	Statement or Claim
23	Reduced in <i>trans</i> fatty acids	<p>(1) The food is processed, formulated, reformulated or otherwise modified, without increasing the content of saturated fatty acids, so that it contains at least 25% less <i>trans</i> fatty acids</p> <p>(a) per reference amount of the food, than the reference amount of the similar reference food; or</p> <p>(b) per 100 g, than 100 g of the similar reference food, if the food is a prepackaged meal.</p> <p>(2) The similar reference food does not meet the conditions set out in column 2 of item 19 for the subject "low in saturated fatty acids" set out in column 1.</p>	<p>The following are identified:</p> <p>(a) the similar reference food;</p> <p>(b) the amounts of the food and the similar reference food being compared, if those amounts are not equal; and</p> <p>(c) the difference in <i>trans</i> fatty acids compared to the similar reference food, per serving of stated size, expressed as a percentage or fraction or in grams.</p>	<p>"reduced <i>trans</i>", "reduced in <i>trans</i>", "trans-reduced", "reduced <i>trans</i> fatty acids", "reduced in <i>trans</i> fatty acids", "trans fatty acids-reduced", "less <i>trans</i> fatty acids", "lower <i>trans</i> fatty acids", "lower in <i>trans</i> fatty acids", "fewer <i>trans</i> fatty acids", "reduced <i>trans</i> fat", "reduced in <i>trans</i> fat", "trans fat-reduced", "less <i>trans</i> fat", "lower <i>trans</i> fat" or "lower in <i>trans</i> fat"</p>
24	Lower in <i>trans</i> fatty acids	<p>(1) The food contains at least 25% less <i>trans</i> fatty acids and the content of saturated fatty acids is not higher</p> <p>(a) per reference amount of the food, than the reference amount of the reference food of the same food group; or</p> <p>(b) per 100 g, than 100 g of the reference food of the same food group, if the food is a prepackaged meal.</p> <p>(2) The reference food of the same food group does not meet the conditions set out in column 2 of item 19 for the subject "low in saturated fatty acids" set out in column 1.</p>	<p>The following are identified:</p> <p>(a) the reference food of the same food group;</p> <p>(b) the amounts of the food and the reference food of the same food group being compared, if those amounts are not equal; and</p> <p>(c) the difference in <i>trans</i> fatty acids compared to the reference food of the same food group, per serving of stated size, expressed as a percentage or fraction or in grams.</p>	<p>"less <i>trans</i> fatty acids", "lower <i>trans</i> fatty acids", "lower in <i>trans</i> fatty acids", "fewer <i>trans</i> fatty acids", "less <i>trans</i> fat", "lower <i>trans</i> fat", "lower in <i>trans</i> fat", "less <i>trans</i>", "lower <i>trans</i>" or "lower in <i>trans</i>"</p>

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	Column 1	Column 2	Column 3	Column 4
Item	Subject	Conditions – Food	Conditions – Label or Advertisement	Statement or Claim
25	Source of omega-3 poly-unsaturated fatty acids	<p>The food contains</p> <p>(a) 0.3 g or more of omega-3 polyunsaturated fatty acids per reference amount and serving of stated size; or</p> <p>(b) 0.3 g or more of omega-3 polyunsaturated fatty acids per 100 g, if the food is a prepackaged meal.</p>		<p>"source of omega-3 polyunsaturated fatty acids", "contains omega-3 polyunsaturated fatty acids", "provides omega-3 polyunsaturated fatty acids", "source of omega-3 polyunsaturated fat", "contains omega-3 polyunsaturated fat", "provides omega-3 polyunsaturated fat", "source of omega-3 polyunsaturates", "contains omega-3 polyunsaturates" or "provides omega-3 polyunsaturates"</p>
26	Source of omega-6 poly-unsaturated fatty acids	<p>The food contains</p> <p>(a) 2 g or more of omega-6 polyunsaturated fatty acids per reference amount and serving of stated size; or</p> <p>(b) 2 g or more of omega-6 polyunsaturated fatty acids per 100 g, if the food is a prepackaged meal.</p>		<p>"source of omega-6 polyunsaturated fatty acids", "contains omega-6 polyunsaturated fatty acids", "provides omega-6 polyunsaturated fatty acids", "source of omega-6 polyunsaturated fat", "contains omega-6 polyunsaturated fat", "provides omega-6 polyunsaturated fat", "source of omega-6 polyunsaturates", "contains omega-6 polyunsaturates" or "provides omega-6 polyunsaturates"</p>
27	Free of cholesterol	<p>The food</p> <p>(a) contains less than 2 mg of cholesterol</p> <p>(i) per reference amount and serving of stated size, or</p> <p>(ii) per serving of stated size, if the food is a prepackaged meal; and</p> <p>(b) meets the conditions set out in column 2 of item 19 for the subject "low in saturated fatty acids" set out in column 1.</p>		<p>"cholesterol-free", "free of cholesterol", "no cholesterol", "0 cholesterol", "zero cholesterol", "without cholesterol" or "contains no cholesterol"</p>

* Coming into force identical for all sections from B.01.400 to B.01.603.

	Column 1	Column 2	Column 3	Column 4
Item	Subject	Conditions – Food	Conditions – Label or Advertisement	Statement or Claim
28	Low in cholesterol	<p>The food</p> <p>(a) contains 20 mg or less of cholesterol per</p> <p>(i) reference amount and serving of stated size and, if the reference amount is 30 g or 30 mL or less, per 50 g, or</p> <p>(ii) per 100 g, if the food is a prepackaged meal; and</p> <p>(b) meets the conditions set out in column 2 of item 19 for the subject "low in saturated fatty acids" set out in column 1.</p>		<p>"low cholesterol", "low in cholesterol", "low source of cholesterol", "little cholesterol", "contains only (number) mg of cholesterol per serving" or "contains less than (number) mg of cholesterol per serving"</p>
29	Reduced in cholesterol	<p>(1) The food is processed, formulated, reformulated or otherwise modified so that it contains at least 25% less cholesterol</p> <p>(a) per reference amount of the food, than the reference amount of the similar reference food; or</p> <p>(b) per 100 g, than 100 g of the similar reference food, if the food is a prepackaged meal.</p> <p>(2) The similar reference food does not meet the conditions set out in column 2 of item 28 for the subject "low in cholesterol" set out in column 1.</p> <p>(3) The food meets the conditions set out in column 2 of item 19 for the subject "low in saturated fatty acids" set out in column 1.</p>	<p>The following are identified:</p> <p>(a) the similar reference food;</p> <p>(b) the amounts of the food and the similar reference food being compared, if those amounts are not equal; and</p> <p>(c) the difference in cholesterol compared to the similar reference food, per serving of stated size, expressed as a percentage or fraction or in milligrams.</p>	<p>"reduced cholesterol", "reduced in cholesterol", "cholesterol-reduced", "less cholesterol", "lower cholesterol" or "lower in cholesterol"</p>

* Coming into force identical for all sections from B.01.400 to B.01.603.

	Column 1	Column 2	Column 3	Column 4
Item	Subject	Conditions – Food	Conditions – Label or Advertisement	Statement or Claim
30	Lower in cholesterol	<p>(1) The food contains at least 25% less cholesterol</p> <p>(a) per reference amount of the food, than the reference amount of the reference food of the same food group; or</p> <p>(b) per 100 g, than 100 g of the reference food of the same food group, if the food is a prepackaged meal.</p> <p>(2) The reference food of the same food group does not meet the conditions set out in column 2 of item 28 for the subject "low in cholesterol" set out in column 1.</p> <p>(3) The food meets the conditions set out in column 2 of item 19 for the subject "low in saturated fatty acids" set out in column 1.</p>	<p>The following are identified:</p> <p>(a) the reference food of the same food group;</p> <p>(b) the amounts of the food and the reference food of the same food group being compared, if those amounts are not equal; and</p> <p>(c) the difference in cholesterol compared to the reference food of the same food group, per serving of stated size, expressed as a percentage or fraction or in milligrams.</p>	"less cholesterol", "lower cholesterol" or "lower in cholesterol"
31	Free of sodium or salt	<p>The food contains</p> <p>(a) less than 5 mg of sodium per reference amount and serving of stated size; or</p> <p>(b) less than 5 mg of sodium per serving of stated size, if the food is a prepackaged meal.</p>		"sodium-free", "free of sodium", "no sodium", "0 sodium", "zero sodium", "without sodium", "contains no sodium", "salt-free", "free of salt", "no salt", "0 salt", "zero salt", "without salt" or "contains no salt"
32	Low in sodium or salt	<p>The food contains</p> <p>(a) 140 mg or less of sodium per reference amount and serving of stated size and, if the reference amount is 30 g or 30 mL or less, per 50 g; or</p> <p>(b) 140 mg or less of sodium per 100 g, if the food is a prepackaged meal.</p>		"low sodium", "low in sodium", "low source of sodium", "little sodium", "contains only (number) mg of sodium per serving", "contains less than (number) mg of sodium per serving", "low salt", "low in salt", "low source of salt", "little salt", "contains only (number) mg of salt per serving" or "contains less than (number) mg salt per serving"

* Coming into force identical for all sections from B.01.400 to B.01.603.

	Column 1	Column 2	Column 3	Column 4
Item	Subject	Conditions – Food	Conditions – Label or Advertisement	Statement or Claim
33	Reduced in sodium or salt	<p>(1) The food is processed, formulated, reformulated or otherwise modified so that it contains at least 25% less sodium</p> <p>(a) per reference amount of the food, than the reference amount of the similar reference food; or</p> <p>(b) per 100 g, than 100 g of the similar reference food, if the food is a prepackaged meal.</p> <p>(2) The similar reference food does not meet the conditions set out in column 2 of item 32 for the subject "low in sodium or salt" set out in column 1.</p>	<p>The following are identified:</p> <p>(a) the similar reference food;</p> <p>(b) the amounts of the food and the similar reference food being compared, if those amounts are not equal; and</p> <p>(c) the difference in sodium content compared to the similar reference food, per serving of stated size, expressed as a percentage or fraction or in milligrams.</p>	<p>"reduced sodium"; reduced in sodium", "sodium-reduced", "less sodium", "lower sodium", "lower in sodium", "reduced salt", "reduced in salt", "salt-reduced", "less salt", "lower salt" or "lower in salt"</p>
34	Lower in sodium or salt	<p>(1) The food contains at least 25% less sodium</p> <p>(a) per reference amount of the food, than the reference amount of the reference food of the same food group; or</p> <p>(b) per 100 g, than 100 g of the reference food of the same food group, if the food is a prepackaged meal.</p> <p>(2) The reference food of the same food group does not meet the conditions set out in column 2 of item 32 for the subject "low in sodium or salt" set out in column 1.</p>	<p>The following are identified:</p> <p>(a) the reference food of the same food group;</p> <p>(b) the amounts of the food and the reference food of the same food group being compared, if those amounts are not equal; and</p> <p>(c) the difference in sodium content compared to the reference food of the same food group, per serving of stated size, expressed as a percentage or fraction or in milligrams.</p>	<p>"less sodium", "lower sodium", "lower in sodium", "less salt", "lower salt" or "lower in salt"</p>
35	No added sodium or salt	<p>(1) The food contains no added salt, other sodium salts or ingredients that contain sodium that functionally substitute for added salt.</p> <p>(2) The similar reference food does not meet the conditions set out in column 2 of item 32 for the subject "low in sodium or salt" set out in column 1 and contains added salt or other sodium salts.</p>		<p>"unsalted", "without added salt", "no salt added", "no added salt", "without added sodium", "no sodium added" or "no added sodium"</p>

* Coming into force identical for all sections from B.01.400 to B.01.603.

	Column 1	Column 2	Column 3	Column 4
Item	Subject	Conditions – Food	Conditions – Label or Advertisement	Statement or Claim
36	Lightly salted	<p>(1) The food contains at least 50% less added sodium than the sodium added to the similar reference food.</p> <p>(2) The similar reference food does not meet the conditions set out in column 2 of item 32 for the subject "low in sodium or salt" set out in column 1.</p>	<p>The following are identified:</p> <p>(a) the similar reference food;</p> <p>(b) the amounts of the food and the similar reference food being compared, if those amounts are not equal; and</p> <p>(c) the difference in sodium content compared to the similar reference food, per serving of stated size, expressed as a percentage or fraction or in milligrams.</p>	"lightly salted" or "salted lightly"
37	Free of sugars	<p>The food</p> <p>(a) contains less than 0.5 g of sugars per reference amount and serving of stated size; and</p> <p>(b) with the exception of chewing gum, meets the conditions set out in column 2 of item 1 for the subject "free of energy" set out in column 1.</p>		"sugar-free", "free of sugar", "no sugar", "0 sugar", "zero sugar", "without sugar", "contains no sugar" or "sugarless"
38	Reduced in sugars	<p>The food is processed, formulated, reformulated or otherwise modified so that it contains at least 25% less sugars, totalling at least 5 g less,</p> <p>(a) per reference amount of the food, than the reference amount of the similar reference food; or</p> <p>(b) per 100 g, than 100 g of the similar reference food, if the food is a prepackaged meal.</p>	<p>The following are identified:</p> <p>(a) the similar reference food;</p> <p>(b) the amounts of the food and the similar reference food being compared, if those amounts are not equal; and</p> <p>(c) the difference in sugars compared to the similar reference food, per serving of stated size, expressed as a percentage or fraction or in grams.</p>	"reduced sugar", "reduced in sugar", "sugar-reduced", "less sugar", "lower sugar" or "lower in sugar"

* Coming into force identical for all sections from B.01.400 to B.01.603.

	Column 1	Column 2	Column 3	Column 4
Item	Subject	Conditions – Food	Conditions – Label or Advertisement	Statement or Claim
39	Lower in sugars	<p>The food contains at least 25% less sugars, totalling at least 5 g less,</p> <p>(a) per reference amount of the food, than the reference amount of the reference food of the same food group; or</p> <p>(b) per 100 g, than 100 g of the reference food of the same food group, if the food is a prepackaged meal.</p>	<p>The following are identified:</p> <p>(a) the reference food of the same food group;</p> <p>(b) the amounts of the food and the reference food of the same food group being compared, if those amounts are not equal; and</p> <p>(c) the difference in sugars compared to the reference food of the same food group, per serving of stated size, expressed as a percentage or fraction or in grams.</p>	"lower sugar", "lower in sugar" or "less sugar"
40	No added sugars	<p>(1) The food contains no added sugars, no ingredients containing added sugars or ingredients that contain sugars that functionally substitute for added sugars.</p> <p>(2) The sugars content is not increased through some other means except if the functional effect is not to increase the sugars content of the food.</p> <p>(3) The similar reference food contains added sugars.</p>		"no sugar added", "no added sugar" or "without added sugar"

* Coming into force identical for all sections from B.01.400 to B.01.603.

	Column 1	Column 2	Column 3	Column 4
Item	Subject	Conditions – Food	Conditions – Label or Advertisement	Statement or Claim
41	Source of fibre	<p>(1) The food contains 2 g or more</p> <p>(a) of fibre per reference amount and serving of stated size, if no fibre or fibre source is identified in the statement or claim; or</p> <p>(b) of each identified fibre or fibre from an identified fibre source per reference amount and serving of stated size, if a fibre or fibre source is identified in the statement or claim.</p> <p>(2) The food contains at least one ingredient that meets one of the conditions set out in subsection (1), if the food is a prepackaged meal.</p>		<p>"source of fibre", "contains fibre", "provides fibre", "made with fibre", "source of (naming the fibre)", "contains (naming the fibre)", "provides (naming the fibre)", "made with (naming the fibre)", "source of (naming the fibre source)", "contains (naming the fibre source)", "provides (naming the fibre source)", "made with (naming the fibre source)", "source of dietary fibre", "contains dietary fibre", "provides dietary fibre" or "made with dietary fibre"</p>
42	High source of fibre	<p>(1) The food contains 4 g or more</p> <p>(a) of fibre per reference amount and serving of stated size, if no fibre or fibre source is identified in the statement or claim; or</p> <p>(b) of each identified fibre or fibre from an identified fibre source per reference amount and serving of stated size, if a fibre or fibre source is identified in the statement or claim.</p> <p>(2) The food contains at least one ingredient that meets one of the conditions set out in subsection (1), if the food is a prepackaged meal.</p>		<p>"high source of fibre", "high fibre", "high in fibre", "high source of (naming the fibre)", "high (naming the fibre)", "high in (naming the fibre)", "high source of (naming the fibre source)", "high (naming the fibre source)", "high in (naming the fibre source)", "high source of dietary fibre", "high dietary fibre" or "high in dietary fibre"</p>

* Coming into force identical for all sections from B.01.400 to B.01.603.

	Column 1	Column 2	Column 3	Column 4
Item	Subject	Conditions – Food	Conditions – Label or Advertisement	Statement or Claim
43	Very high source of fibre	<p>(1) The food contains 6 g or more</p> <p>(a) of fibre per reference amount and serving of stated size, if no fibre or fibre source is identified in the statement or claim; or</p> <p>(b) of each identified fibre or fibre from an identified fibre source per reference amount and serving of stated size, if a fibre or fibre source is identified in the statement or claim.</p> <p>(2) The food contains at least one ingredient that meets one of the conditions set out in subsection (1), if the food is a prepackaged meal.</p>		<p>"very high source of fibre", "very high fibre", "very high in fibre", "fibre rich", "rich in fibre", "very high source of (naming the fibre)", "very high (naming the fibre)", "very high in (naming the fibre)", "(naming the fibre) rich", "rich in (naming the fibre)", "very high source of (naming the fibre source)", "very high (naming the fibre source)", "very high in (naming the fibre source)", "(naming the fibre source) rich", "rich in (naming the fibre source)", "very high source of dietary fibre", "very high dietary fibre", "very high in dietary fibre", "dietary fibre rich" or "rich in dietary fibre"</p>
44	More fibre	<p>(1) The food contains at least 25% more fibre, totalling at least 1 g more, if no fibre or fibre source is identified in the statement or claim, or at least 25% more of an identified fibre or fibre from an identified fibre source, totalling at least 1 g more, if a fibre or fibre source is identified in the statement or claim</p> <p>(a) per reference amount of the food, than the reference amount of the reference food of the same food group or the similar reference food; or</p> <p>(b) per 100 g, than 100 g of the reference food of the same food group or the similar reference food, if the food is a prepackaged meal.</p> <p>(2) The food contains</p>	<p>The following are identified:</p> <p>(a) the reference food of the same food group or the similar reference food;</p> <p>(b) the amounts of the food and the reference food of the same food group or the similar reference food being compared, if those amounts are not equal; and</p> <p>(c) the difference in fibre compared to the reference food of the same food group or the similar reference food, per serving of stated size, expressed as a percentage or fraction or in grams.</p>	<p>"more fibre", "higher fibre", "higher in fibre:", "more (naming the fibre)", "higher (naming the fibre)", "higher in (naming the fibre)", "more (naming the fibre source)", "higher (naming the fibre source)", "higher in (naming the fibre source)", "more dietary fibre", "higher dietary fibre" or "higher in dietary fibre"</p>

* Coming into force identical for all sections from B.01.400 to B.01.603.

	Column 1	Column 2	Column 3	Column 4
Item	Subject	Conditions – Food	Conditions – Label or Advertisement	Statement or Claim
44	(cont'd)	<p>(a) at least 2 g of fibre per reference amount and serving of stated size if no fibre or fibre source is identified in the statement or claim, or at least 2 g of identified fibre or fibre from an identified fibre source per reference amount and serving of stated size if a fibre or fibre source is identified in the statement or claim; or</p> <p>(b) at least one ingredient that meets the conditions set out in column 2 of item 41 for the subject "source of fibre" set out in column 1, if the food is a prepackaged meal.</p>		
45	Light in energy or fat	<p>The food meets the conditions set out in column 2</p> <p>(a) of item 3 for the subject "reduced in energy" set out in column 1; or</p> <p>(b) of item 13 for the subject "reduced in fat" set out in column 1.</p>	<p>The following are identified:</p> <p>(a) the similar reference food;</p> <p>(b) the amounts of the food and the similar reference food being compared, if those amounts are not equal; and</p> <p>(c) the difference in energy or fat value compared to the similar reference food, per serving of stated size, expressed as a percentage or fraction or in Calories or grams.</p>	"light" or "lite"
46	Lean	<p>The food</p> <p>(a) is meat or poultry that has not been ground, a marine or fresh water animal or a product of any of these; and</p> <p>(b) contains 10% or less fat.</p>		"lean"

* Coming into force identical for all sections from B.01.400 to B.01.603.

	Column 1	Column 2	Column 3	Column 4
Item	Subject	Conditions – Food	Conditions – Label or Advertisement	Statement or Claim
47	Extra lean	The food (a) is meat or poultry that has not been ground, a marine or fresh water animal or a product of any of these; and (b) contains 7.5% or less fat.		"extra lean"

12-12-02

[B.01.514 to B.01.599 reserved]

* Coming into force identical for all sections from B.01.400 to B.01.603.

Health Claims

Languages

***B.01.600.** A statement or claim set out in column 1 of the table following section B.01.603 that appears on the label of a food shall be

- (a) in English and French; or
- (b) in one of those languages, if in accordance with subsection B.01.012(3) or (7) the information that is required by these Regulations to be shown on the label of the food may be shown in that language only and is shown on the label in that language.

Statements or Claims

***B.01.601.** (1) A food with a label or advertisement that carries a statement or claim set out in column 1 of the table following section B.01.603 is exempt from the provisions of the Act and its Regulations with respect to drugs, and from subsections 3(1) and (2) of the Act, if

- (a) the food meets the applicable conditions set out in column 2;
- (b) the label of or the advertisement for the food meets the applicable conditions set out in column 3; and
- (c) the food is not
 - (i) intended solely for children under two years of age, or
 - (ii) a food represented for use in a very low energy diet.

(2) Subsection (1) does not apply to a food that comes within the definition of "drug" as defined in section 2 of the Act for a reason other than the fact that its label or advertisement carries a statement or claim referred to in that subsection.

(3) Subsection (1) applies even if the word "graisses" in the French version of the statement or claim is replaced by the word "lipides".

12-12-02

***B.01.602.** (1) The information required under the conditions set out in column 3 of the table following section B.01.603 that appears in an advertisement for a food that is not a prepackaged product, or in an advertisement for a prepackaged product that is not made or placed by or on the direction of the manufacturer of the product, shall,

- (a) in the case of an advertisement, other than a radio or television advertisement, be
 - (i) adjacent to, without any intervening printed, written or graphic material, the statement or claim set out in column 1, if the statement or claim is made only once, or the most prominent statement or claim, if the statement or claim is made more than once, and
 - (ii) shown in letters of at least the same size and prominence as those of the statement or claim, if the statement or claim is made only once, or the most prominent statement or claim, if the statement or claim is made more than once;
- (b) in the case of a radio advertisement or the audio portion of a television advertisement, immediately precede or follow the statement or claim set out in column 1; or
- (c) in the case of a television advertisement, be communicated
 - (i) in the audio mode, if the statement or claim set out in column 1 is made only in the audio portion of the advertisement or in both the audio and visual portions, or
 - (ii) in the audio or visual mode, if the statement or claim set out in column 1 is made only in the visual portion of the advertisement.

(2) The information that is communicated in the visual mode of a television advertisement in accordance with subparagraph (1)(c)(ii) shall

- (a) appear concurrently with and for at least the same amount of time as the statement or claim;
- (b) be adjacent to, without any intervening printed, written or graphic material, the statement or claim, if the statement or claim is made only once, or the most prominent statement or claim, if the statement or claim is made more than once; and
- (c) be shown in letters of at least the same size and prominence as those of the statement or claim, if the statement or claim is made only once, or the most prominent statement or claim, if the statement or claim is made more than once.

*** Coming into force identical for all sections from B.01.400 to B.01.603.**

***B.01.603.** For greater certainty, a statement or claim set out in column 1 of the table following this section that is made on the label of or in any advertisement for a food may be preceded or followed by other words, numbers, signs or symbols, but none of those shall be interposed between the words, numbers, signs or symbols of the statement or claim.

12-12-02

TABLE

Item	Column 1 Statement or Claim	Column 2 Conditions – Food	Column 3 Conditions – Label or Advertisement
1	<p>(1) "A healthy diet containing foods high in potassium and low in sodium may reduce the risk of high blood pressure, a risk factor for stroke and heart disease. (Naming the food) is sodium-free."</p> <p>(2) "A healthy diet containing foods high in potassium and low in sodium may reduce the risk of high blood pressure, a risk factor for stroke and heart disease. (Naming the food) is low in sodium."</p> <p>(3) "A healthy diet containing foods high in potassium and low in sodium may reduce the risk of high blood pressure, a risk factor for stroke and heart disease. (Naming the food) is a good source of potassium and is sodium-free."</p> <p>(4) "A healthy diet containing foods high in potassium and low in sodium may reduce the risk of high blood pressure, a risk factor for stroke and heart disease. (Naming the food) is a good source of potassium and is low in sodium."</p> <p>(5) "A healthy diet containing foods high in potassium and low in sodium may reduce the risk of high blood pressure, a risk factor for stroke and heart disease. (Naming the food) is high in potassium and is sodium-free."</p>	<p>The food</p> <p>(a) other than a vegetable or fruit, does not meet the conditions set out in column 2 of item 2 of the table following section B.01.513 for the subject "low in energy" set out in column 1;</p> <p>(b) contains at least 10% of the weighted recommended nutrient intake of a vitamin or a mineral nutrient</p> <p>(i) per reference amount and per serving of stated size, or</p> <p>(ii) per serving of stated size, if the food is a prepackaged meal;</p> <p>(c) meets the conditions set out in column 2 of item 19 of the table following section B.01.513 for the subject "low in saturated fatty acids" set out in column 1;</p> <p>(d) contains 0.5% or less alcohol;</p> <p>(e) meets the conditions set out in column 2 of item 31 of the table following section B.01.513 for the subject "free of sodium or salt" set out in column 1, if the label of or advertisement for the food carries statement or claim (1), (3) or (5) set out in column 1 of this item;</p> <p>(f) meets the conditions set out in column 2 of item 32 of the table following section B.01.513 for the subject "low in sodium or salt" set out in column 1, if the label of or advertisement for the food carries statement or claim (2), (4) or (6) set out in column 1 of this item; and</p>	<p>(1) If the statement or claim is made on the label of or in the advertisement for a prepackaged product, by or on the direction of the manufacturer of the product, the nutrition facts table shall include the amount of potassium, in accordance with subsection B.01.402(2).</p> <p>(2) If the statement or claim is made on the label of or in the advertisement for a food that is not a prepackaged product, or in the advertisement for a prepackaged product that is not made or placed by or on the direction of the manufacturer of the product, the label or advertisement shall include the amount of sodium and potassium per serving of stated size, in accordance with section B.01.602 if applicable.</p>

*** Coming into force identical for all sections from B.01.400 to B.01.603.**

	Column 1	Column 2	Column 3
Item	Statement or Claim	Conditions – Food	Conditions – Label or Advertisement
1. (cont'd)	(6) "A healthy diet containing foods high in potassium and low in sodium may reduce the risk of high blood pressure, a risk factor for stroke and heart disease. (Naming the food) is high in potassium and is low in sodium."	(g) contains 350 mg or more of potassium, if the label of or advertisement for the food carries statement or claim (3), (4), (5) or (6) set out in column 1 of this item, (i) per reference amount and per serving of stated size, or (ii) per serving of stated size, if the food is a prepackaged meal.	
2	(1) "A healthy diet with adequate calcium and vitamin D, and regular physical activity, help to achieve strong bones and reduce the risk of osteoporosis. (Naming the food) is a good source of calcium." (2) "A healthy diet with adequate calcium and vitamin D, and regular physical activity, help to achieve strong bones and may reduce the risk of osteoporosis. (Naming the food) is high in calcium." (3) "A healthy diet with adequate calcium and vitamin D, and regular physical activity, help to achieve strong bones and may reduce the risk of osteoporosis. (Naming the food) is an excellent source of calcium." (4) "A healthy diet with adequate calcium and vitamin D, and regular physical activity, help to achieve strong bones and may reduce the risk of osteoporosis. (Naming the food) is very high in calcium."	The food (a) other than a vegetable or fruit, does not meet the conditions set out in column 2 of item 2 of the table following section B.01.513 for the subject "low in energy" set out in column 1; (b) contains no more phosphorus, excluding that provided by phytate, than calcium; (c) contains 0.5% or less alcohol; (d) contains, if the label of or advertisement for the food carries statement or claim (1) or (2) set out in column 1 of this item, (i) 200 mg or more of calcium per reference amount and per serving of stated size, or (ii) 300 mg or more of calcium per serving of stated size, if the food is a prepackaged meal; (e) contains, if the label of or advertisement for the food carries statement or claim (3), (4), (5) or (6) set out in column 1 of this item,	(1) If the statement or claim is made on the label of or in the advertisement for a prepackaged product, by or on the direction of the manufacturer of the product, the nutrition facts table shall include the amount of vitamin D and phosphorus, in accordance with subsection B.01.402(2). (2) If the statement or claim is made on the label of or in the advertisement for a food that is not a prepackaged product, or in the advertisement for a prepackaged product that is not made or placed by or on the direction of the manufacturer of the product, the label or advertisement shall include the amount of vitamin D, calcium and phosphorus per serving of stated size, in accordance with section B.01.602 if applicable.

* Coming into force identical for all sections from B.01.400 to B.01.603.

	Column 1	Column 2	Column 3
Item	Statement or Claim	Conditions – Food	Conditions – Label or Advertisement
2. (cont'd)	<p>(5) "A healthy diet with adequate calcium and vitamin D, and regular physical activity, help to achieve strong bones and may reduce the risk of osteoporosis. (Naming the food) is an excellent source of calcium and vitamin D."</p> <p>(6) "A healthy diet with adequate calcium and vitamin D, and regular physical activity, help to achieve strong bones and may reduce the risk of osteoporosis. (Naming the food) is very high in calcium and vitamin D."</p>	<p>(i) 275 mg or more of calcium per reference amount and per serving of stated size, or</p> <p>(ii) 400 mg or more of calcium per serving of stated size, if the food is a prepackaged meal; and</p> <p>(f) contains 1.25 µg or more of vitamin D, if the label of or advertisement for the food carries statement or claim (5) or (6) set out in column 1 of this item,</p> <p>(i) per reference amount and per serving of stated size, or</p> <p>(ii) per serving of stated size, if the food is a prepackaged meal.</p>	
3	<p>(1) "A healthy diet low in saturated and trans fats may reduce the risk of heart disease. (Naming the food) is free of saturated and trans fats."</p> <p>(2) "A healthy diet low in saturated and trans fats may reduce the risk of heart disease. (Naming the food) is low in saturated and trans fats."</p>	<p>The food</p> <p>(a) other than a vegetable or fruit, does not meet the conditions set out in column 2 of item 2 of the table following section B.01.513 for the subject "low in energy" set out in column 1;</p> <p>(b) contains at least 10% of the weighted recommended nutrient intake of a vitamin or a mineral nutrient</p> <p>(i) per reference amount and per serving of stated size, or</p> <p>(ii) per serving of stated size, if the food is a prepackaged meal;</p> <p>(c) contains 100 mg or less of cholesterol per 100 g of food;</p> <p>(d) contains 0.5% or less alcohol;</p>	<p>If the statement or claim is made on the label of or in the advertisement for a food that is not a prepackaged product, or in the advertisement for a prepackaged product that is not made or placed by or on the direction of the manufacturer of the product, the label or advertisement shall include the amount of saturated fatty acids and <i>trans</i> fatty acids per serving of stated size; in accordance with section B.01.602 if applicable.</p>

*** Coming into force identical for all sections from B.01.400 to B.01.603.**

Item	Column 1	Column 2	Column 3
	Statement or Claim	Conditions – Food	Conditions – Label or Advertisement
3. (cont'd)		<p data-bbox="789 264 1089 317">(e) if it is a fat or an oil, meets the conditions set out in</p> <p data-bbox="829 342 1089 495">(i) column 2 of item 25 of the table following section B.01.513 for the subject "source of omega-3 polyunsaturated fatty acids" set out in column 1,</p> <p data-bbox="829 520 1089 695">(ii) column 2 of item 26 of the table following section B.01.513 for the subject "source of omega-6 polyunsaturated fatty acids" set out in column 1, or</p> <p data-bbox="829 720 1089 772">(iii) subparagraphs (i) and (ii);</p> <p data-bbox="789 798 902 825">(f) contains</p> <p data-bbox="829 850 1089 1003">(i) 480 mg or less of sodium per reference amount and per serving of stated size, and per 50 g if the reference amount is 30 g or 30 mL or less, or</p> <p data-bbox="829 1029 1089 1129">(ii) 960 mg or less of sodium per serving of stated size, if the food is a prepackaged meal;</p> <p data-bbox="789 1155 1089 1409">(g) meets the conditions set out in column 2 of item 18 of the table following section B.01.513 for the subject "free of saturated fatty acids" set out in column 1, if the label of or advertisement for the food carries statement or claim (1) set out in column 1 of this item; and</p> <p data-bbox="789 1434 1089 1684">(h) meets the conditions set out in column 2 of item 19 of the table following section B.01.513 for the subject "low in saturated fatty acids" set out in column 1, if the label of or advertisement for the food carries statement or claim (2) set out in column 1 of this item.</p>	

*** Coming into force identical for all sections from B.01.400 to B.01.603.**

Item	Column 1	Column 2	Column 3
	Statement or Claim	Conditions – Food	Conditions – Label or Advertisement
4	"A healthy diet rich in a variety of vegetables and fruit may help reduce the risk of some types of cancer."	<p>The food</p> <p>(a) is one of the following vegetables, fruit, or juice, and may contain only sweetening agents, food additives as permitted by these Regulations, salt, herbs, spices, seasonings or water:</p> <ul style="list-style-type: none"> (i) a fresh, frozen, canned or dried vegetable, (ii) a fresh, frozen, canned or dried fruit, (iii) a vegetable or fruit juice, or (iv) a combination of the foods set out in subparagraphs (i) to (iii); <p>(b) is not one of the following:</p> <ul style="list-style-type: none"> (i) potatoes, yams, cassava, plantain, corn, mushrooms, mature legumes and their juices, (ii) vegetables or fruit used as condiments, garnishes or flavourings, including maraschino cherries, glacé fruit, candied fruit and onion flakes, (iii) jams or jam-type spreads, marmalades, preserves and jellies, (iv) olives, or (v) powdered vegetables or fruit; and <p>(c) contains 0.5% or less alcohol.</p>	

*** Coming into force identical for all sections from B.01.400 to B.01.603.**

	Column 1	Column 2	Column 3
Item	Statement or Claim	Conditions – Food	Conditions – Label or Advertisement
5	<p>(1) "Won't cause cavities."</p> <p>(2) "Does not promote tooth decay."</p> <p>(3) "Does not promote dental caries."</p> <p>(4) "Non-cariogenic."</p>	<p>The food is a chewing gum, hard candy or breath-freshening product that</p> <p>(a) contains 0.25% or less starch, dextrins, mono-, di- and oligosaccharides or other fermentable carbohydrates combined; or</p> <p>(b) does not, if it contains more than 0.25% fermentable carbohydrates, lower plaque pH below 5.7 by bacterial fermentation during 30 minutes after consumption as measured by the indwelling plaque pH test, referred to in "Identification of Low Caries Risk Dietary Components" by T.N. Imfeld, Volume 11, Monographs in Oral Science, 1983.</p>	<p>If the statement or claim is made on the label of or in the advertisement for a prepackaged product, by or on the direction of the manufacturer of the product, the nutrition facts table shall include the amount of sugar alcohols, if present, in accordance with subsection B.01.402(2).</p>

*** Coming into force identical for all sections from B.01.400 to B.01.603.**

***Schedule L**

(Sections B.01.402, B.01.403, B.01.450 and B.01.454 to B.01.465)

NUTRITION FACTS TABLE FORMATS

*** SCHEDULE L COMES INTO FORCE** on December 12, 2002 if the label of the product, or any advertisement for the product that is made or placed by or on the direction of the manufacture of the product, contains:

- a) a statement or claim set out in column 4 of any items 15, 16 and 22 to 26 of the table following section B.01.513;
- b) a statement or claim set out in column 1 of the table following section B.01.603; or
- c) the expression "nutrition facts", "valeur nutritive" or "valeurs nutritives".

Otherwise, it comes into force on December 12, 2005.

For small manufacturers who had gross revenues from sales in Canada of food of less than one million dollars for the 12-month period prior to December 12, 2002, comes into force on December 12, 2007.

Disclaimer:

The figures for NUTRITION FACTS TABLE FORMATS in Schedule L illustrate the requirements specified in the Regulations. If these figures are downloaded from the PDF files, they may be inaccurate. Individuals interested in obtaining an electronic version of these figures are invited to address their request:

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by phone at 613-941-9252

Standard Format

Figure 1.1(E) see Schedule L

Figure 1.1(F) see Schedule L

Standard Format *(continued)*

Figures 1.2(E) and (F) see Schedule L

Figures 1.3(E) and (F) see Schedule L

Figures 1.4(E) and (F) see Schedule L

Figures 1.5(E) and (F) see Schedule L

Figures 1.6(E) and (F) see Schedule L

Figure 2.1(E) see Schedule L

Figure 2.1(F) see Schedule L

Narrow Standard Format *(continued)*

Figures 2.2(E) and (F) see Schedule L

Figures 2.3(E) and (F) see Schedule L

Figures 2.4(E) and (F) see Schedule L

Bilingual Standard Format

Figure 3.1(B) see Schedule L

Figure 3.2(B) see Schedule L

Figure 3.3(B) see Schedule L

Figure 3.4(B) see Schedule L

Bilingual Standard Format *(continued)*

Figure 3.5(B) see Schedule L

Figure 3.6(B) see Schedule L

Figure 3.7(B) see Schedule L

Bilingual Horizontal Format

Figure 4.1(B) see Schedule L

Figure 4.2(B) see Schedule L

Figure 4.3(B) see Schedule L

Bilingual Horizontal Format *(continued)*

Figure 4.4(B) see Schedule L

Figure 4.5(B) see Schedule L

Simplified Standard Format

Figure 5.1(E) see Schedule L

Figure 5.1(F) see Schedule L

Simplified Standard Format *(continued)*

Figures 5.2(E) and (F) see Schedule L

Figures 5.3(E) and (F) see Schedule L

Figures 5.4(E) and (F) see Schedule L

Figures 5.5(E) and (F) see Schedule L

Figures 5.6(E) and (F) see Schedule L

Bilingual Simplified Standard Format

Figure 6.1(B) see Schedule L

Figure 6.2(B) see Schedule L

Figure 6.3(B) see Schedule L

Figure 6.4(B) see Schedule L

Bilingual Simplified Standard Format *(continued)*

Figure 6.5(B) see Schedule L

Figure 6.6(B) see Schedule L

Bilingual Simplified Horizontal Format

Figure 7.1(B) see Schedule L

Figure 7.2(B) see Schedule L

Figure 7.3(B) see Schedule L

Figure 7.4(B) see Schedule L

Dual Format — Foods Requiring Preparation

Figure 8.1(E) see Schedule L

Figure 8.1(F) see Schedule L

Dual Format — Foods Requiring Preparation *(continued)*

Figures 8.2(E) and (F) see Schedule L

Figures 8.3(E) and (F) see Schedule L

Figures 8.4(E) and (F) see Schedule L

Figures 8.5(E) and (F) see Schedule L

Figures 8.6(E) and (F) see Schedule L

Bilingual Dual Format — Foods Requiring Preparation

Figure 9.1(B) see Schedule L

Figure 9.2(B) see Schedule L

Figure 9.3(B) see Schedule L

Figure 9.4(B) see Schedule L

Bilingual Dual Format — Foods Requiring Preparation
(continued)

Figure 9.5(B) see Schedule L

Figure 9.6(B) see Schedule L

Aggregate Format — Different Kinds of Foods

Figure 10.1(E) see Schedule L

Figure 10.1(F) see Schedule L

Aggregate Format — Different Kinds of Foods *(continued)*

Figures 10.2(E) and (F) see Schedule L

Figures 10.3(E) and (F) see Schedule L

Figures 10.4(E) and (F) see Schedule L

Figures 10.5(E) and (F) see Schedule L

Figures 10.6(E) and (F) see Schedule L

Bilingual Aggregate Format — Different Kinds of Foods

Figure 11.1(B) see Schedule L

Figure 11.2(B) see Schedule L

Figure 11.3(B) see Schedule L

Figure 11.4(B) see Schedule L

Bilingual Aggregate Format — Different Kinds of Foods
(continued)

Figure 11.5(B) see Schedule L

Figure 11.6(B) see Schedule L

Dual Format — Different Amounts of Food

Figure 12.1(E) see Schedule L

Figure 12.1(F) see Schedule L

Dual Format — Different Amounts of Food *(continued)*

Figures 12.2(E) and (F) see Schedule L

Figures 12.3(E) and (F) see Schedule L

Figures 12.4(E) and (F) see Schedule L

Figures 12.5(E) and (F) see Schedule L

Figures 12.6(E) and (F) see Schedule L

Bilingual Dual Format — Different Amounts of Food

Figure 13.1(B) see Schedule L

Figure 13.2(B) see Schedule L

Figure 13.3(B) see Schedule L

Figure 13.4(B) see Schedule L

Bilingual Dual Format — Different Amounts of Food
(continued)

Figure 13.5(B) see Schedule L

Figure 13.6(B) see Schedule L

Aggregate Format — Different Amounts of Food

Figure 14.1(E) see Schedule L

Figure 14.1(F) see Schedule L

Aggregate Format – Different Amounts of Food *(continued)*

Figures 14.2(E) and (F) see Schedule L

Figures 14.3(E) and (F) see Schedule L

Figures 14.4(E) and (F) see Schedule L

Figures 14.5(E) and (F) see Schedule L

Figures 14.6(E) and (F) see Schedule L

Bilingual Aggregate Format – Different Amounts of Food

Figure 15.1(B) see Schedule L

Figure 15.2(B) see Schedule L

Figure 15.3(B) see Schedule L

Figure 15.4(B) see Schedule L

Bilingual Aggregate Format – Different Amounts of Food
(continued)

Figure 15.5(B) see Schedule L

Figure 15.6(B) see Schedule L

Linear Format

Figure 16.1(E) see Schedule L

Figure 16.1(F) see Schedule L

Simplified Linear Format

Figure 17.1(E) see Schedule L
Figure 17.1(F) see Schedule L
Figure 17.2(E) see Schedule L
Figure 17.2(F) see Schedule L

Presentation of Additional Information

Figure 18.1(E) see Schedule L

Presentation of Additional Information *(continued)*

Figure 18.1(F) see Schedule L

Bilingual Presentation of Additional Information

Figure 19.1(B) see Schedule L

**Standard Format
Children Under Two Years of Age**

Figure 20.1(E) see Schedule L

Figure 20.1(F) see Schedule L

Standard Format
Children Under Two Years of Age *(continued)*

Figures 20.2(E) and (F) see Schedule L

Figures 20.3(E) and (F) see Schedule L

Figures 20.4(E) and (F) see Schedule L

Figures 20.5(E) and (F) see Schedule L

Figures 20.6(E) and (F) see Schedule L

**Narrow Standard Format
Children Under Two Years of Age**

Figure 21.1(E) see Schedule L

Figure 21.1(F) see Schedule L

Narrow Standard Format
Children Under Two Years of Age *(continued)*

Figures 21.2(E) and (F) see Schedule L

Figures 21.3(E) and (F) see Schedule L

Figures 21.4(E) and (F) see Schedule L

**Bilingual Standard Format
Children Under Two Years of Age**

Figure 22.1(B) see Schedule L

Figure 22.2(B) see Schedule L

Figure 22.3(B) see Schedule L

Figure 22.4(B) see Schedule L

Bilingual Standard Format
Children Under Two Years of Age *(continued)*

Figure 22.5(B) see Schedule L

Figure 22.6(B) see Schedule L

Figure 22.7(B) see Schedule L

**Bilingual Horizontal Format
Children Under Two Years of Age**

Figure 23.1(B) see Schedule L
Figure 23.2(B) see Schedule L
Figure 23.3(B) see Schedule L
Figure 23.4(B) see Schedule L

**Simplified Standard Format
Children Under Two Years of Age**

Figure 24.1(E) see Schedule L

Figure 24.1(F) see Schedule L

Simplified Standard Format
Children Under Two Years of Age *(continued)*

Figures 24.2(E) and (F) see Schedule L

Figures 24.3(E) and (F) see Schedule L

Figures 24.4(E) and (F) see Schedule L

Figures 24.5(E) and (F) see Schedule L

Figures 24.6(E) and (F) see Schedule L

**Bilingual Simplified Standard Format
Children Under Two Years of Age**

Figure 25.1(B) see Schedule L

Figure 25.2(B) see Schedule L

Figure 25.3(B) see Schedule L

Figure 25.4(B) see Schedule L

Bilingual Simplified Standard Format
Children Under Two Years of Age *(continued)*

Figure 25.5(B) see Schedule L

Figure 25.6(B) see Schedule L

**Bilingual Simplified Horizontal Format
Children Under Two Years of Age**

Figure 26.1(B) see Schedule L

Figure 26.2(B) see Schedule L

Figure 26.3(B) see Schedule L

Figure 26.4(B) see Schedule L

**Aggregate Format – Different Kinds of Foods
Children Under Two Years of Age**

Figure 27.1(E) see Schedule L

Figure 27.1(F) see Schedule L

**Aggregate Format – Different Kinds of Foods
Children Under Two Years of Age (continued)**

Figures 27.2(E) and (F) see Schedule L

Figures 27.3(E) and (F) see Schedule L

Figures 27.4(E) and (F) see Schedule L

Figures 27.5(E) and (F) see Schedule L

Figures 27.6(E) and (F) see Schedule L

**Bilingual Aggregate Format – Different Kinds of Foods
Children Under Two Years of Age**

Figure 28.1(B) see Schedule L

Figure 28.2(B) see Schedule L

Figure 28.3(B) see Schedule L

Figure 28.4(B) see Schedule L

**Bilingual Aggregate Format – Different Kinds of Foods
Children Under Two Years of Age (continued)**

Figure 28.5(B) see Schedule L

Figure 28.6(B) see Schedule L

**Aggregate Format – Different Amounts of Food
Children Under Two Years of Age**

Figure 29.1(E) see Schedule L

Figure 29.1(F) see Schedule L

**Aggregate Format – Different Amounts of Food
Children Under Two Years of Age (continued)**

Figures 29.2(E) and (F) see Schedule L

Figures 29.3(E) and (F) see Schedule L

Figures 29.4(E) and (F) see Schedule L

Figures 29.5(E) and (F) see Schedule L

Figures 29.6(E) and (F) see Schedule L

**Bilingual Aggregate Format – Different Amounts of Food
Children Under Two Years of Age**

Figure 30.1(B) see Schedule L

Figure 30.2(B) see Schedule L

Figure 30.3(B) see Schedule L

Figure 30.4(B) see Schedule L

**Bilingual Aggregate Format – Different Amounts of Food
Children Under Two Years of Age** *(continued)*

Figure 30.5(B) see Schedule L

Figure 30.6(B) see Schedule L

**Linear Format
Children Under Two Years of Age**

Figure 31.1(E) see Schedule L

Figure 31.1(F) see Schedule L

Figures 31.2(E) and (F) see Schedule L

**Simplified Linear Format – Children Under Two
Years of Age**

Figure 32.1(E) see Schedule L
Figure 32.1(F) see Schedule L
Figure 32.2(E) see Schedule L
Figure 32.2(F) see Schedule L

**Presentation of Additional Information
Children Under Two Years of Age**

Figure 33.1(E) see Schedule L

Presentation of Additional Information
Children Under Two Years of Age *(continued)*

Figure 33.1(F) see Schedule L

**Bilingual Presentation of Additional Information
Children Under Two Years of Age**

Figure 34.1(B) see Schedule L

DIVISION 2

Alcoholic Beverages

B.02.001. The foods referred to in this DIVISION are included in the term *alcoholic beverage*.

B.02.002. In this Division,

"**absolute alcohol**" means alcohol of a strength of 100 per cent; (*alcool absolu*)

"**age**" means the period during which an alcoholic beverage is kept under such conditions of storage as may be necessary to develop its characteristic flavour and bouquet; (*âge*)

"**alcohol**" means ethyl alcohol; (*alcool*)

"**flavouring**" means, in respect of a spirit, any other spirit or wine, domestic or imported, added as a flavouring to that spirit as authorized under the Excise Act; (*substance aromatique*)

"**grain spirit**" means an alcoholic distillate, obtained from a mash of cereal grain or cereal grain products saccharified by the diastase of malt or by other enzymes and fermented by the action of yeast or a mixture of yeast and other micro-organisms, and from which all or nearly all of the naturally occurring substances other than alcohol and water have been removed; (*esprit de grain*)

23-3-93 "**malt spirit**" means an alcoholic distillate, obtained by pot-still distillation from a mash of cereal grain or cereal grain products saccharified by the diastase of malt and fermented by the action of yeast or a mixture of yeast and other micro-organisms; (*esprit de malt*)

"**molasses spirit**" means an alcoholic distillate, obtained from sugar-cane or sugar-cane products fermented by the action of yeast or a mixture of yeast and other micro-organisms, from which all or nearly all of the naturally occurring substances other than alcohol and water have been removed; (*esprit de mélasse*)

"**small wood**" means wood casks or barrels of not greater than 700 L capacity; (*petit fût*)

"**sweetening agent**" means glucose-fructose, fructose syrup or any food for which a standard is provided in Division 18, or any combination thereof. (*agent édulcorant*)

11-8-88 **B.02.003.** Where an alcoholic beverage contains 1.1 per cent or more alcohol by volume, the percentage by volume of alcohol present in the alcoholic beverage shall be shown on the principal display panel followed by the words "alcohol by volume" or the abbreviation "alc./vol."

Whisky

15-12-93 † **B.02.010. [S]. Whisky or Whiskey**, other than Malt Whisky, Scotch Whisky, Irish Whisky, Canadian Whisky, Canadian Rye Whisky, Rye Whisky, Highland Whisky, Bourbon Whisky and Tennessee Whisky,

(a) shall be a potable alcoholic distillate, or a mixture of potable alcoholic distillates, obtained from a mash of cereal grain or cereal grain products saccharified by the diastase of malt or by other enzymes and fermented by the action of yeast or a mixture of yeast and other micro-organisms; and

(b) may contain caramel and flavouring.

23-3-93 **B.02.011.** Revoked by P.C. 1993-535 of March 23, 1993.

B.02.012. Revoked by P.C. 1993-535 of March 23, 1993.

† **Note:** Section **B.02.010** shall come into force on the day on which section 10 of *An Act to implement the North American Free Trade Agreement*, being chapter 44 of the Statutes of Canada, 1993, comes into force.

	B.02.013. [S]. Malt Whisky
	(a) shall be a potable alcoholic distillate, or a mixture of potable alcoholic distillates, obtained by the distillation of a mash of malted grain fermented by the action of yeast or a mixture of yeast and other micro-organisms;
	(b) shall possess the aroma, taste and character generally attributed to malt whisky; and
	(c) may contain caramel and flavouring.
23-3-93	B.02.014. Revoked by P.C. 1993-535 of March 23, 1993.
	B.02.015. Revoked by P.C. 1993-535 of March 23, 1993.
3-9-64	B.02.016. [S]. Scotch Whisky shall be whisky distilled in Scotland as Scotch whisky for domestic consumption in accordance with the laws of the United Kingdom.
	B.02.017. No person shall blend or modify in any manner any Scotch whisky that is imported in bulk for the purpose of bottling and sale in Canada as Scotch whisky except by
	(a) blending with other Scotch whisky;
	(b) the addition of distilled or otherwise purified water to adjust to a required strength; or
	(c) the addition of caramel.
3-9-64	B.02.018. [S]. Irish Whisky shall be whisky distilled in Northern Ireland or in the Republic of Ireland as Irish whisky for domestic consumption in accordance with the laws of Northern Ireland or the Republic of Ireland.
	B.02.019. No person shall blend or modify in any manner any Irish whisky that is imported in bulk for the purpose of bottling and sale in Canada as Irish whisky except by
	(a) blending with other Irish whisky;
	(b) the addition of distilled or otherwise purified water to adjust to a required strength; or
	(c) the addition of caramel.
	B.02.020.[S]. (1) Canadian Whisky, Canadian Rye Whisky or Rye Whisky
	(a) shall
	(i) be a potable alcoholic distillate, or a mixture of potable alcoholic distillates, obtained from a mash of cereal grain or cereal grain products saccharified by the diastase of malt or by other enzymes and fermented by the action of yeast or a mixture of yeast and other micro-organisms,
10-2-00	(ii) be aged in small wood for not less than three years,
	(iii) possess the aroma, taste and character generally attributed to Canadian whisky,
	(iv) be manufactured in accordance with the requirements of the <i>Excise Act</i> and the regulations made thereunder;
10-2-00	(v) be mashed, distilled and aged in Canada, and
	(vi) contain not less than 40 per cent alcohol by volume; and
23-3-93	(b) may contain caramel and flavouring.
	(2) Subject to subsection (3), no person shall make any claim with respect to the age of Canadian whisky, other than for the period during which the whisky has been held in small wood.
	(3) Where Canadian whisky has been aged in small wood for a period of at least three years, any period not exceeding six months during which that whisky was held in other containers may be claimed as age.
	B.02.021. [S]. Highland Whisky
	(a) shall be a potable alcoholic beverage blended in Canada from
23-3-93	(i) not less than 25 per cent malt whisky calculated on an absolute alcohol basis, distilled in Canada or Scotland, and
	(ii) whisky; and
	(b) may, if it contains 51 per cent or more malt whisky distilled in Scotland, be labelled or advertised as containing malt whisky distilled in Scotland.

30-12-88	<p>B.02.022. (1) Subject to subsection (2), no person shall label, package, sell or advertise any food as Bourbon Whisky, or in such a manner that it is likely to be mistaken for Bourbon whisky unless it is whisky manufactured in the United States as Bourbon whisky in accordance with the laws of the United States applicable in respect of Bourbon whisky for consumption in the United States.</p> <p>(2) A person may modify Bourbon whisky that is imported for the purpose of bottling and sale in Canada as Bourbon whisky by the addition of distilled or otherwise purified water to adjust the Bourbon whisky to a required strength.</p>
15-12-93	<p>† B.02.022.1. (1) Subject to subsection (2), no person shall label, package, sell or advertise any food as Tennessee Whisky, or in such a manner that it is likely to be mistaken for Tennessee whisky unless it is a straight Bourbon whisky produced in the State of Tennessee and manufactured in the United States as Tennessee whisky in accordance with the laws of the United States applicable in respect of Tennessee whisky for consumption in the United States.</p> <p>(2) A person may modify Tennessee whisky that is imported for the purpose of bottling and sale in Canada as Tennessee whisky by the addition of distilled or otherwise purified water to adjust the Tennessee whisky to a required strength.</p>
15-12-93	<p>† B.02.023. (1) Subject to sections B.02.022 and B.02.022.1, no person shall sell for consumption in Canada any whisky that has not been aged for a period of at least three years in small wood.</p> <p>(2) Nothing in subsection (1) applies in respect of flavouring contained in whisky, but no person shall sell for consumption in Canada whisky containing any flavouring, other than wine, that has not been aged for a period of at least two years in small wood.</p>
	<p>Rum</p> <p>B.02.030. [S]. Rum</p> <p>(a) shall be a potable alcoholic distillate, or a mixture of potable alcoholic distillates, obtained from sugar-cane or sugar-cane products fermented by the action of yeast or a mixture of yeast and other micro-organisms; and</p> <p>(b) may contain</p> <p style="padding-left: 20px;">(i) caramel,</p> <p style="padding-left: 20px;">(ii) fruit and other botanical substances, and</p> <p style="padding-left: 20px;">(iii) flavouring and flavouring preparations.</p>
23-3-93	<p>B.02.031. (1) No person shall sell for consumption in Canada any rum that has not been aged for a period of at least one year in small wood.</p> <p>(2) Nothing in subsection (1) applies in respect of flavouring contained in rum, but no person shall sell for consumption in Canada rum containing any flavouring, other than wine, that has not been aged for a period of at least one year in small wood.</p>
	<p>B.02.032. Revoked by P.C. 1993-535 of March 23, 1993.</p>
2-3-89	<p>B.02.033. No person shall blend or modify in any manner any rum that is imported in bulk for the purpose of bottling and sale in Canada as imported rum except by</p> <p>(a) blending with other imported rum;</p> <p>(b) adding distilled or otherwise purified water to adjust the rum to the strength stated on the label applied to the container; or</p> <p>(c) the addition of caramel.</p>

† **Note:** Sections **B.02.022.1** and **B.02.023** shall come into force on the day on which section 10 of *An Act to implement the North American Free Trade Agreement*, being chapter 44 of the Statutes of Canada, 1993, comes into force.

- 2-3-89 **B.02.034.** (1) Notwithstanding section B.02.033, no person shall blend or modify in any manner any rum made from sugar cane products of a Commonwealth Caribbean country that has been distilled and fermented in a Commonwealth Caribbean country and imported in bulk from a Commonwealth Caribbean country for bottling and sale in Canada as Caribbean rum except by
- (a) blending with other rum of a Commonwealth Caribbean country;
 - (b) blending with Canadian rum in proportions that result in 1 to 1.5 per cent Canadian rum by volume in the final product;
 - (c) adding distilled or otherwise purified water to adjust the rum to the strength stated on the label applied to the container; or
 - (d) adding caramel.

(2) In this section, "Commonwealth Caribbean country" means Anguilla, Antigua and Barbuda, Barbados, the Bahamas, Belize, Bermuda, the British Virgin Islands, the Caymen Islands, Dominica, Grenada, Guyana, Jamaica, Montserrat, St. Christopher and Nevis, Saint Lucia, St. Vincent and the Grenadines, Trinidad and Tobago and the Turks and Caicos Islands.

Gin

- 23-3-93 **B.02.040. [S]. Hollands, Hollands Gin, Geneva, Geneva Gin, Genever, Genever Gin or Dutch-type Gin**
- (a) shall be a potable alcoholic beverage obtained
 - (i) by the redistillation of malt spirit with or over juniper berries, or by a mixture of the products of more than one such redistillation,
 - (ii) by the redistillation of a combination of malt spirit and not more than four times its volume on an absolute alcohol basis of grain spirit with or over juniper berries, or by a mixture of the products of more than one such redistillation, or
 - (iii) by the blending of malt spirit, redistilled with or over juniper berries, with not more than four times its volume on an absolute alcohol basis of grain spirit or molasses spirit, or by a mixture of the products of more than one such blending;
 - (b) may contain
 - (i) other aromatic botanical substances, added during the redistillation process, and
 - (ii) caramel;
 - (c) shall not contain more than two per cent sweetening agent;
 - (d) may be labelled or advertised as being distilled, where subparagraph (a)(i) or (ii) is complied with; and
 - (e) shall be described on the principal display panel of its label and in any advertisements as blended gin, where subparagraph (a)(iii) is complied with.

- 23-3-93 **B.02.041. [S]. Gin, other than Hollands, Hollands Gin, Geneva, Geneva Gin, Genever, Genever Gin or Dutch-type Gin,**
- (a) shall be a potable alcoholic beverage obtained
 - (i) by the redistillation of alcohol from food sources with or over juniper berries, or by a mixture of the products of more than one such redistillation, or
 - (ii) by the blending of alcohol from food sources, redistilled with or over juniper berries, with alcohol from food sources or by a mixture of the products of more than one such blending;
 - (b) may contain
 - (i) other aromatic botanical substances, added during the redistillation process,
 - (ii) a sweetening agent, and
 - (iii) a flavouring preparation for the purpose of maintaining a uniform flavour profile; and
 - (c) may be labelled or advertised as Dry Gin or London Dry Gin if sweetening agents have not been added.

23-3-93 **B.02.042.** Revoked by P.C. 1993-535 of March 23, 1993.

B.02.043. No person shall make any claim for age for gin but gin that has been held in suitable containers may bear a label declaration to that effect.

Brandy

B.02.050. [S]. Brandy, other than Armagnac Brandy or Armagnac, Canadian Brandy, Cognac Brandy or Cognac, Dried Fruit Brandy, Fruit Brandy, Grappa, Lees Brandy and Pomace or Marc,

- (a) shall be a potable alcoholic distillate, or a mixture of potable alcoholic distillates, obtained by the distillation of wine; and
- (b) may contain
 - (i) caramel,
 - (ii) fruit and other botanical substances, and
 - (iii) flavouring and flavouring preparations.

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B.02.051. [S]. Armagnac Brandy or **Armagnac** shall be brandy manufactured in the Armagnac district of France in accordance with the laws of the French Republic for consumption in that country.

B.02.052. [S]. Canadian Brandy

- (a) shall be a potable alcoholic distillate, or a mixture of potable alcoholic distillates, obtained by the distillation of wine that has been fermented in Canada; and
- (b) may contain
 - (i) caramel,
 - (ii) fruit and other botanical substances, and
 - (iii) flavouring and flavouring preparations.

B.02.053. [S]. Cognac Brandy or **Cognac** shall be brandy manufactured in the Cognac district of France in accordance with the laws of the French Republic for consumption in that country.

B.02.054. [S]. Dried Fruit Brandy

- (a) shall be a potable alcoholic distillate, or a mixture of potable alcoholic distillates, obtained from sound dried fruit; and
- (b) may contain
 - (i) caramel,
 - (ii) fruit and other botanical substances, and
 - (iii) flavouring and flavouring preparations.

B.02.055. [S]. Fruit Brandy

- (a) shall be a potable alcoholic distillate, or a mixture of potable alcoholic distillates, obtained by the distillation of
 - (i) fruit wine or a mixture of fruit wines, or
 - (ii) a fermented mash of sound ripe fruit other than grapes, or a mixture of sound ripe fruits other than grapes;
- (b) may contain
 - (i) caramel,
 - (ii) fruit and other botanical substances, and
 - (iii) flavouring and flavouring preparations; and
- (c) may be described on its label as "*(naming the fruit)* brandy" if all of the fruit or fruit wine used to make the brandy originates from the named fruit.

B.02.056. [S]. Grappa

- (a) shall be a potable alcoholic distillate, or a mixture of potable alcoholic distillates, obtained by the distillation of the pomace from sound ripe grapes after the removal of the juice or wine; and
- (b) may contain
 - (i) caramel
 - (ii) fruit and other botanical substances, and
 - (iii) flavouring and flavouring preparations.

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B.02.057. [S]. Lees Brandy

- (a) shall be a potable alcoholic distillate, or a mixture of potable alcoholic distillates, obtained by the distillation of the lees of wine or fruit wine;
- (b) may contain
 - (i) caramel,
 - (ii) fruit and other botanical substances, and
 - (iii) flavouring and flavouring preparations; and
- (c) may be described on its label as "*(naming the fruit)* Lees Brandy" if all of the lees used to make the brandy originate from the named fruit.

B.02.058. [S]. Pomace or Marc

- (a) shall be a potable alcoholic distillate, or a mixture of potable alcoholic distillates, obtained by the distillation of the skin and pulp of sound ripe fruit after the removal of the fruit juice, wine or fruit wine;
- (b) may contain
 - (i) caramel,
 - (ii) fruit and other botanical substances, and
 - (iii) flavouring and flavouring preparations; and
- (c) may be described on its label as "*(naming the fruit)* Pomace" or "*(naming the fruit)* Marc" if all of the skin and pulp used to make the brandy originate from the named fruit.

B.02.059. No person shall blend or modify in any manner any brandy that is imported in bulk for the purpose of bottling and sale in Canada as imported brandy, except by

- (a) blending with other imported brandy;
- (b) the addition of caramel; and
- (c) the addition of distilled or otherwise purified water to adjust the brandy to a required strength.

B.02.060. Where brandy is wholly distilled in a country other than Canada, the label shall indicate the country of origin.

23-3-93

B.02.061. (1) No person shall sell any brandy that has not been aged for a period of at least one year in wooden containers or at least six months in small wood.

(2) Nothing in subsection (1) applies in respect of flavouring contained in brandy, but no person shall sell brandy containing any flavouring, other than wine, that has not been aged for a period of at least one year in wooden containers or at least six months in small wood.

(3) Nothing in subsection (1) or (2) applies in respect of brandy that meets the standards prescribed by any of sections B.02.051 to B.02.058.

(4) No person shall make any claim with respect to the age of brandy other than for the period during which the brandy has been held in wooden containers or in small wood.

Liqueurs and Spirituous Cordials

B.02.070. [S]. Liqueur or Spirituous Cordial

- (a) shall be a product obtained by the mixing or distillation of alcohol from food sources with or over fruits, flowers, leaves or other botanical substances or their juices or with extracts derived by the infusion, percolation or maceration of those botanical substances;
- (b) shall have added, during the course of manufacture, a sweetening agent in an amount that is not less than 2.5 per cent of the finished product;
- (c) shall contain not less than 23 per cent absolute alcohol by volume; and
- (d) may contain
 - (i) natural and artificial flavouring preparations, and
 - (ii) colour.

Vodka

B.02.080. [S]. Vodka shall be a potable alcoholic beverage obtained by the treatment of grain spirit or potato spirit with charcoal so as to render the product without distinctive character, aroma or taste.

	Tequila
15-12-93	<p>† B.02.090. (1) Subject to subsection (2), no person shall label, package, sell or advertise any food as Tequila, or in such a manner that it is likely to be mistaken for Tequila unless it is Tequila manufactured in Mexico as Tequila in accordance with the laws of Mexico applicable in respect of Tequila for consumption in Mexico.</p> <p>(2) A person may modify Tequila that is imported for the purpose of bottling and sale in Canada as Tequila by the addition of distilled or otherwise purified water to adjust the Tequila to a required strength.</p>
	Mezcal
	<p>‡ B.02.091. (1) Subject to subsection (2), no person shall label, package, sell or advertise any food as Mezcal, or in such a manner that it is likely to be mistaken for Mezcal unless it is Mezcal manufactured in Mexico as Mezcal in accordance with the laws of Mexico applicable in respect of Mezcal for consumption in Mexico.</p> <p>(2) A person may modify Mezcal that is imported for the purpose of bottling and sale in Canada as Mezcal by the addition of distilled or otherwise purified water to adjust the Mezcal to a required strength.</p>
	Wine
20-1-77	B.02.100. [S]. Wine
11-5-06	(a) shall be an alcoholic beverage that is produced by the complete or partial alcoholic fermentation of fresh grapes, grape must, products derived solely from fresh grapes, or any combination of them;
11-5-06	(b) may have added to it during the course of the manufacture
	(i) yeast,
	(ii) concentrated grape juice,
	(iii) dextrose, fructose, glucose or glucose solids, invert sugar, sugar, or aqueous solutions of any of them,
	(iv) yeast foods, in accordance with Table XIV to section B.16.100,
	(v) calcium sulphate in such quantity that the content of soluble sulphates in the finished wine shall not exceed 0.2 per cent weight by volume calculated as potassium sulphate,
	(vi) calcium carbonate in such quantity that the content of tartaric acid in the finished wine shall not be less than 0.15 per cent weight by volume,
	(vii) sulphurous acid, including salts thereof, in such quantity that its content in the finished wine shall not exceed
	(A) 70 parts per million in the free state, or
	(B) 350 parts per million in the combined state, calculated as sulphur dioxide,
	(viii) any of the following substances:
	(A) citric acid, fumaric acid, lactic acid, malic acid, potassium bicarbonate, potassium carbonate, potassium citrate and tartaric acid, at a maximum level of use consistent with good manufacturing practice,
	(B) metatartaric acid at a maximum level of use of 0.01 per cent, and
	(C) potassium acid tartrate at a maximum level of use of 0.42 per cent,
	(ix) amylase and pectinase at a maximum level of use consistent with good manufacturing practice,
11-5-06	(x) ascorbic acid or erythorbic acid, or their salts, at a maximum level of use consistent with good manufacturing practice,
	(xi) antifoaming agents, in accordance with Table VIII to section B.16.100,
	(xii) any of the following fining agents:
	(A) activated carbon, albumen, casein, clay, diatomaceous earth, egg white, isinglass, polyvinylpyrrolidone and silicon dioxide,
	(B) acacia gum, agar, gelatin and potassium ferrocyanide, at a maximum level of use consistent with good manufacturing practice,
	(C) tannic acid at a maximum level of use of 200 parts per million, and
	(D) polyvinylpyrrolidone in an amount that does not exceed 2 parts per million in the finished product,
18-9-75	(xiii) caramel at a maximum level of use consistent with good manufacturing practice,
	(xiv) brandy, fruit spirit or alcohol derived from alcoholic fermentation of a food source distilled to not less than 94 per cent alcohol by volume,

† **Note:** Section **B.02.090** shall come into force on the day on which section 10 of *An Act to implement the North American Free Trade Agreement*, being chapter 44 of the Statutes of Canada, 1993, comes into force.

‡ **Note:** Section **B.02.091** shall come into force on the day on which section 10 of *An Act to implement the North American Free Trade Agreement*, being chapter 44 of the Statutes of Canada, 1993, comes into force or ninety days after the day on which the official standard for mezcal is made obligatory by the Government of Mexico, whichever is later.

11-5-06	(xv) any of the following substances: (A) carbon dioxide and ozone at a maximum level of use consistent with good manufacturing practice, and (B) oxygen,
11-5-06	(xvi) sorbic acid or salts thereof, not exceeding 500 parts per million calculated as sorbic acid, (xvii) malolactic bacteria from the genera <i>Lactobacillus</i> , <i>Leuconostoc</i> and <i>Pediococcus</i> , (xviii) copper sulphate in such a quantity that the content of copper in the finished product shall not exceed 0.0001 per cent, (xix) nitrogen, and (xx) oak chips and particles; and
31-1-66	(c) prior to final filtration may be treated with (i) a strongly acid cation exchange resin in the sodium ion form or (ii) a weakly basic anion exchange resin in the hydroxyl ion form
11-5-06	B.02.101. No person shall sell wine that contains more than 0.24 per cent weight by volume of volatile acidity calculated as acetic acid, as determined by official method FO-2, <i>Determination of Volatile Acidity of Wine, Cider and Champagne Cider</i> , October 15, 1981.
1-10-68	B.02.102. [S]. Fruit spirit shall be an alcoholic distillate obtained from wine, fruit wine, grape pomace or fruit pomace.
3-9-64	B.02.103. [S]. Fruit Wine , or (naming the fruit) Wine shall be the product of the alcoholic fermentation of the juice of sound ripe fruit other than grape, and in all other respects shall meet the requirements of the standard for wine as prescribed by section B.02.100.
3-9-64	B.02.104. [S]. Vermouth shall be wine to which has been added bitters, aromatics or other botanical substances or a flavouring preparation, and shall contain not more than 20 per cent absolute alcohol by volume.
28-4-77	B.02.105. [S]. Flavoured Wine, Wine Cocktail, Aperitif Wine shall be wine to which has been added herbs, spices, other botanical substances, fruit juices or a flavouring preparation, and shall contain not more than 20 per cent absolute alcohol by volume.
30-4-96	B.02.105A. [S]. Flavoured (naming the fruit) Wine, (naming the fruit) Wine Cocktail , or Aperitif (naming the fruit) Wine shall be fruit wine, a mixture of fruit wines, or a mixture of fruit wine and wine to which has been added herbs, spices, other botanical substances, fruit juices or a flavouring preparation, and shall contain not more than 20 per cent absolute alcohol by volume.
30-4-96	B.02.106. [S]. Honey Wine (a) shall be the product of the alcoholic fermentation of an aqueous solution of honey; and (b) may have added to it during the course of manufacture any of the following substances: (i) yeast; (ii) yeast foods; (iii) sulphurous acid, including salts thereof, in such quantity that its content in the finished wine shall not exceed (A) 70 ppm in the free state, or (B) 350 ppm in the combined state, calculated as sulphur dioxide;
10-2-72	(iv) tartaric or citric acid; (v) potassium acid tartrate; (vi) natural botanical flavours;
18-9-75	(vii) fruit spirit or alcohol derived from the alcoholic fermentation of a food source distilled to not less than 94 per cent alcohol by volume; (viii) caramel; (ix) carbon dioxide;
30-4-96	(x) activated carbon, clay or tannic acid as fining agents; or (xi) sorbic acid, and any salts thereof, calculated as sorbic acid, in a quantity such that the content of sorbic acid and its salts in the finished wine does not exceed 500 parts per million.

3-9-64 | **B.02.107. [S].** **May Wine** shall be wine to which has been added artificial woodruff flavouring preparation.

12-4-84 | **B.02.108.** A clear indication of the country of origin shall be shown on the principal display panel of a wine.

Cider

B.02.120. [S]. Cider

- 12-4-84 | (a) shall
- (i) be the product of the alcoholic fermentation of apple juice, and
 - (ii) contain not less than 2.5 per cent and not more than 13.0 per cent absolute alcohol by volume; and
- (b) may have added to it during the course of manufacture
- (i) yeast,
 - (ii) concentrated apple juice,
 - (iii) sugar, dextrose, invert sugar, glucose, glucose solids, or aqueous solutions thereof,
 - (iv) yeast foods,
 - (v) sulphurous acid, including salts thereof, in such quantity that its content in the finished cider shall not exceed
 - (A) 70 parts per million in the free state, or
 - (B) 350 parts per million in the combined state, calculated as sulphur dioxide,
 - (vi) tartaric acid and potassium tartrate,
 - (vii) citric acid,
 - (viii) lactic acid,
 - (ix) pectinase and amylase,
 - (x) ascorbic or erythorbic acid, or salts thereof,
 - (xi) any of the following fining agents:
 - (A) activated carbon,
 - (B) clay,
 - (C) diatomaceous earth,
 - (D) gelatin,
 - (E) albumen,
 - (F) sodium chloride,
 - (G) silica gel,
 - (H) casein,
 - (I) tannic acid not exceeding 200 parts per million, or
 - (J) polyvinylpyrrolidone not exceeding 2 parts per million in the finished product,
 - (xii) caramel,
 - (xiii) brandy fruit spirit or alcohol derived from the alcoholic fermentation of a food source distilled to not less than 94 per cent alcohol by volume,
 - (xiv) carbon dioxide,
 - (xv) oxygen,
 - (xvi) ozone, or
 - (xvii) sorbic acid or salts thereof, not exceeding 500 parts per million, calculated as sorbic acid.

B.02.122. [S]. Champagne Cider shall be cider that is impregnated with carbon dioxide under pressure by

- 3-9-64 | (a) conducting the afterpart of the fermentation in closed vessels; or
- 12-4-84 | (b) secondary fermentation in closed vessels with or without the addition of sugar, dextrose, invert sugar, glucose or glucose solids or aqueous solutions thereof,
- 25-8-76 | and shall contain not less than 7 per cent absolute alcohol by volume.

5-8-82 | **B.02.123.** No person shall sell cider or champagne cider that has more than 0.2 per cent weight by volume of volatile acidity calculated as acetic acid, as determined by official method FO-2, Determination of Volatile Acidity of Wine, Cider and Champagne Cider, October 15, 1981.

Beer

B.02.130. [S]. Beer

- (a) shall be the product of the alcoholic fermentation by yeast of an infusion of barley or wheat malt and hops or hop extract in potable water and shall be brewed in such a manner as to possess the aroma, taste and character commonly attributed to beer; and
- (b) may have added to it during the course of manufacture any of the following ingredients:
 - (i) cereal grain,
 - (ii) carbohydrate matter,
 - (iii) salt,
 - (iv) hop oil,
 - (v) hop extract, if the hop extract is added to the wort before or during cooking,
 - (vi) pre-isomerized hop extract,
 - 5-11-96 (vi.1) reduced isomerized hop extract,
 - (vii) Irish moss seaweed of the species *Chondrus crispus*,
 - (viii) carbon dioxide,
 - 11-8-88 (ix) caramel,
 - (x) dextrin,
 - (xi) food enzymes,
 - (xii) stabilizing agents,
 - (xiii) pH adjusting and water correcting agents,
 - (xiv) Class I preservatives,
 - (xv) Class II preservatives,
 - (xvi) sequestering agent,
 - (xvii) yeast foods,
 - 11-5-06 (xviii) any of the following fining agents: acacia gum, activated carbon, aluminum silicate, bentonite, calcium silicate, cellulose, China clay, diatomaceous earth, gelatin, isinglass, magnesium silicate, Nylon 66, polyvinylpyrrolidone, silica gel and wood shavings derived from beech, cherry, hazelnut and oak wood,
 - (xix) polyvinylpyrrolidone,
 - (xx) ammonium persulphate,
 - (xxi) in the case of wort, dimethylpolysiloxane, and
 - (xxii) in the case of mash, hydrogen peroxide.

B.02.131. [S]. Ale, Stout, Porter or Malt Liquor

- (a) shall be the product of the alcoholic fermentation by yeast of an infusion of barley or wheat malt and hops or hop extract in potable water and shall be brewed in such a manner as to possess the aroma, taste and character commonly attributed to ale, stout, porter, or malt liquor, respectively; and
- (b) may have added to it during the course of manufacture any of the ingredients referred to in paragraph B.02.130(b).

B.02.132. Where a beer, ale, stout, porter or malt liquor contains the percentage of alcohol by volume set out in column I of an item of the table, the qualified common name or common name set out in column II of that item shall be used in any advertisement of and on the label of the beer, ale, stout, porter or malt liquor.

TABLE

<i>Item</i>	<i>Column I</i> <i>Percentage alcohol by volume</i>	<i>Column II</i> <i>Qualified common name or Common name</i>
1.	1.1 to 2.5	Extra Light Beer, Extra Light Ale, Extra Light Stout, Extra Light Porter
2.	2.6 to 4.0	Light Beer, Light Ale, Light Stout, Light Porter
3.	4.1 to 5.5	Beer, Ale, Stout, Porter
4.	5.6 to 8.5	Strong Beer, Strong Ale, Strong Stout, Strong Porter, Malt Liquor
5.	8.6 or more	Extra Strong Beer, Extra Strong Ale, Extra Strong Stout, Extra Strong Porter, Strong Malt Liquor

11-8-88

B.02.133. [S]. In this Division, "hop extract" means an extract derived from hops by a process employing the solvent

- (a) hexane, methanol, or methylene chloride in such a manner that the hop extract does not contain more than 2.2 per cent of the solvent used; or
- (b) carbon dioxide or ethyl alcohol in an amount consistent with good manufacturing practice.

B.02.134. [S]. (1) In this Division, "pre-isomerized hop extract" means an extract derived from hops by

- (a) the use of one of the following solvents:
 - (i) hexane,
 - (ii) carbon dioxide, or
 - (iii) ethanol; and
- (b) the subsequent isolation of the alpha acids and their conversion to isomerized alpha acids by means of diluted alkali and heat.

(2) For the purposes of paragraph (1)(b), the residues of hexane shall not exceed 1.5 parts per million per per cent iso-alpha acid content of the pre-isomerized hop extract.

B.02.135. [S]. In this Division, "reduced isomerized hop extract" means

- (a) tetrahydroisohumulones derived from hops
 - (i) by isomerization and reduction of humulones (alpha-acids) by means of hydrogen and a catalyst, or
 - (ii) by reduction of lupulones (beta-acids) by means of hydrogen and a catalyst, followed by oxidation and isomerization;
- (b) hexahydroisohumulones derived from hops by reduction of tetrahydroisohumulones by means of sodium borohydride; and
- (c) dihydroisohumulones derived from hops by reduction of isoalpha acids by means of sodium borohydride.

5-11-96

13-9-00

DIVISION 3

Baking Powder

3-9-64 | **B.03.001.** In this Division, "acid-reacting material" means one or any combination of

- (a) lactic acid or its salts;
- (b) tartaric acid or its salts;
- (c) acid salts of phosphoric acid; and
- (d) acid compounds of aluminum.

29-10-92 | **B.03.002. [S]. Baking Powders** shall be a combination of sodium or potassium bicarbonate, an acid-reacting material, starch or other neutral material, may contain an anticaking agent and shall yield not less than 10 per cent of its weight of carbon dioxide, as determined by official method FO-3, Determination of Carbon Dioxide in Baking Powder, October 15, 1981.

DIVISION 4

Cocoa and Chocolate Products

B.04.001. The definitions in this section apply in this Division.

"**chocolate product**" means a product derived from one or more cocoa products and includes chocolate, bittersweet chocolate, semi-sweet chocolate, dark chocolate, sweet chocolate, milk chocolate and white chocolate.
(*produit de chocolat*)

"**cocoa product**" means a product derived from cocoa beans and includes cocoa nibs, cocoa liquor, cocoa mass, unsweetened chocolate, bitter chocolate, chocolate liquor, cocoa, low fat cocoa, cocoa powder and low fat cocoa powder. (*produit du cacao*)

"**milk ingredient**" means one or any combination of

(a) the following products for which a standard is prescribed in this Part, namely,

- (i) milk or whole milk,
- (ii) skim milk,
- (iii) partly skimmed milk or partially skimmed milk,
- (iv) sterilized milk,
- (v) condensed milk or sweetened condensed milk,
- (vi) evaporated milk,
- (vii) evaporated skim milk or concentrated skim milk,
- (viii) evaporated partly skimmed milk or concentrated partly skimmed milk,
- (ix) milk powder or whole milk powder or dry whole milk or powdered whole milk,
- (x) skim milk powder or dry skim milk,
- (xi) skim milk with added milk solids,
- (xii) partly skimmed milk with added milk solids or partially skimmed milk with added milk solids,
- (xiii) malted milk or malted milk powder,
- (xiv) butter, and
- (xv) cream; and

(b) the following products for which a standard is not prescribed by this Part, namely

- (i) reconstituted milk or whole milk,
- (ii) reconstituted skim milk,
- (iii) reconstituted partly skimmed milk,
- (iv) partly skimmed milk powder,
- (v) buttermilk,
- (vi) butter oil, and
- (vii) reconstituted cream.

(*ingrédient laitier*)

"**sweetening ingredient**" means any one or any combination of sweetening agents, except for icing sugar.
(*ingrédient édulcorant*)

B.04.002. [S]. Cocoa Beans shall be the seeds of *Theobroma cacao L.* or a closely related species.

B.04.003. [S]. Cocoa Nibs shall be the product prepared by removing the shell from cleaned cocoa beans, of which the residual shell content may not exceed 1.75 per cent by mass, calculated to an alkali free basis if the nibs or the cocoa beans from which the nibs were prepared have been processed with alkali, as determined by the method prescribed in the *Official Methods of Analysis of the Association of Official Analytical Chemists*, 12th Ed. (1975), sections 13.010 to 13.014, under the heading "Shell in Cacao Nibs - Official Final Action", published by the Association of Official Analytical Chemists, in Washington.

B.04.004. [S]. Cocoa Liquor, Cocoa Mass, Unsweetened Chocolate, Bitter Chocolate or Chocolate Liquor shall

- (a) be the product obtained from the mechanical disintegration of the cocoa nib with or without removal or addition of any of its constituents; and
- (b) contain not less than 50 per cent cocoa butter.

20-5-97

B.04.005. (1) Cocoa products may be processed with one or more of the following pH-adjusting or alkalizing agents:

- (a) hydroxides of ammonia, carbonates of ammonia, bicarbonates of ammonia, hydroxides of sodium, carbonates of sodium, bicarbonates of sodium, hydroxides of potassium, carbonates of potassium or bicarbonates of potassium;
- (b) carbonates of magnesium or hydroxides of magnesium; and
- (c) carbonates of calcium.

(2) The quantity of any one pH-adjusting agent referred to in paragraphs (1)(a) to (c) shall not exceed the maximum level of use for that agent set out in column III of an item of Table X to section B.16.100.

(3) The total mass of the pH-adjusting agents referred to in paragraphs (1)(a) to (c) shall not be greater in neutralizing value, calculated from the respective masses of those agents, than the neutralizing value of five parts by mass of anhydrous potassium carbonate for each 100 parts by mass of cocoa product, calculated on a fat-free basis.

(4) Cocoa products may be processed with one or more of the following pH-adjusting or neutralizing agents, added as such or in aqueous solution:

- (a) phosphoric acid;
- (b) citric acid; and
- (c) L-tartaric acid.

(5) The total mass of pH-adjusting agents referred to in subsection (4) shall not exceed in neutralizing value, calculated from the respective masses of those agents, the appropriate maximum levels of use set out in column III of Table X to section B.16.100.

(6) For the purpose of subsection (5),

- (a) the total quantity of phosphoric acid shall not be greater than 0.5 part by mass, expressed as P_2O_5 , for each 100 parts by mass of cocoa product, calculated on a fat-free basis; and
- (b) the total quantity, singly or in combination, of citric acid and L-tartaric acid shall not be greater than 1.0 part by mass for each 100 parts by mass of cocoa product, calculated on a fat-free basis.

20-5-97

B.04.006. [S]. Chocolate, Bittersweet Chocolate, Semi-sweet Chocolate or Dark Chocolate

- (a) shall be one or more of the following combined with a sweetening ingredient, namely,
 - (i) cocoa liquor,
 - (ii) cocoa liquor and cocoa butter, and
 - (iii) cocoa butter and cocoa powder;
- (b) shall contain not less than 35 per cent total cocoa solids, of which
 - (i) not less than 18 per cent is cocoa butter, and
 - (ii) not less than 14 per cent is fat-free cocoa solids; and
- (c) may contain
 - (i) less than 5 per cent total milk solids from milk ingredients,
 - (ii) spices,
 - (iii) flavouring preparations, other than those that imitate the flavour of chocolate or milk, to balance flavour,
 - (iv) salt, and
 - (v) any of the following emulsifying agents, which singly shall not exceed the maximum level of use set out in column III of Table IV to section B.16.100, and in combination shall not exceed 1.5 per cent by mass of chocolate product, namely,
 - (A) mono-glycerides and mono- and diglycerides,
 - (B) lecithin and hydroxylated lecithin,
 - (C) ammonium salts of phosphorylated glycerides,
 - (D) polyglycerol esters of interesterified castor oil fatty acids, and
 - (E) sorbitan monostearate.

B.04.007. [S]. Sweet Chocolate

- (a) shall be one or more of the following combined with a sweetening ingredient, namely,
 - (i) cocoa liquor,
 - (ii) cocoa liquor and cocoa butter, and
 - (iii) cocoa butter and cocoa powder;
- (b) shall contain not less than 30 per cent total cocoa solids, of which
 - (i) 18 per cent is cocoa butter, and
 - (ii) 12 per cent is fat-free cocoa solids; and
- (c) may contain
 - (i) less than 12 per cent total milk solids from milk ingredients,
 - (ii) spices,
 - (iii) flavouring preparations, other than those that imitate the flavour of chocolate or milk, to balance flavour,
 - (iv) salt, and
 - (v) any of the following emulsifying agents, which singly shall not exceed the maximum level of use set out in column III of Table IV to section B.16.100, and in combination shall not exceed 1.5 per cent by mass of chocolate product, namely,
 - (A) mono-glycerides and mono- and diglycerides,
 - (B) lecithin and hydroxylated lecithin,
 - (C) ammonium salts of phosphorylated glycerides,
 - (D) polyglycerol esters of interesterified castor oil fatty acids, and
 - (E) sorbitan monostearate.

B.04.008. [S]. Milk Chocolate

- (a) shall be one or more of the following combined with a sweetening ingredient, namely,
 - (i) cocoa liquor,
 - (ii) cocoa liquor and cocoa butter, and
 - (iii) cocoa butter and cocoa powder;
- (b) shall contain not less than
 - (i) 25 per cent total cocoa solids, of which
 - (A) not less than 15 per cent is cocoa butter, and
 - (B) not less than 2.5 per cent is fat-free cocoa solids,
 - (ii) 12 per cent total milk solids from milk ingredients, and
 - (iii) 3.39 per cent milk fat; and
- (c) may contain
 - (i) less than 5 per cent whey or whey products,
 - (ii) spices,
 - (iii) flavouring preparations, other than those that imitate the flavour of chocolate or milk, to balance flavour,
 - (iv) salt, and
 - (v) any of the following emulsifying agents, which singly shall not exceed the maximum level of use set out in column III of Table IV to section B.16.100, and in combination shall not exceed 1.5 per cent by mass of chocolate product, namely,
 - (A) mono-glycerides and mono- and diglycerides,
 - (B) lecithin and hydroxylated lecithin,
 - (C) ammonium salts of phosphorylated glycerides,
 - (D) polyglycerol esters of interesterified castor oil fatty acids, and
 - (E) sorbitan monostearate.

B.04.009. [S]. White Chocolate

- (a) shall contain the following combined together, namely,
 - (i) not less than 20 per cent cocoa butter,
 - (ii) not less than 14 per cent total milk solids from milk ingredients, and
 - (iii) not less than 3.5 per cent milk fat; and
- (b) may contain
 - (i) less than 5 per cent whey or whey products,
 - (ii) spices,

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- (iii) flavouring preparations, other than those that imitate the flavour of chocolate or milk, to balance flavour,
- (iv) salt, and
- (v) any of the following emulsifying agents, which singly shall not exceed the maximum level of use set out in column III of Table IV to section B.16.100, and in combination shall not exceed 1.5 per cent by mass of chocolate product, namely,
 - (A) mono-glycerides and mono- and diglycerides,
 - (B) lecithin and hydroxylated lecithin,
 - (C) ammonium salts of phosphorylated glycerides,
 - (D) polyglycerol esters of interesterified castor oil fatty acids, and
 - (E) sorbitan monostearate.

B.04.010. [S]. Cocoa or Cocoa Powder

- (a) shall be the product that
 - (i) is obtained by pulverising the remaining material from partially defatted cocoa liquor by mechanical means, and
 - (ii) contains not less than 10 per cent cocoa butter; and
- (b) may contain
 - (i) spices,
 - (ii) flavouring preparations, other than those that imitate the flavour of chocolate or milk, to balance flavour,
 - (iii) salt, and
 - (iv) any of the following emulsifying agents, which singly shall not exceed the maximum level of use set out in column III of Table IV to section B.16.100, and in combination shall not exceed 1.5 per cent by mass of cocoa product, namely,
 - (A) mono-glycerides and mono- and diglycerides,
 - (B) lecithin and hydroxylated lecithin, and
 - (C) ammonium salts of phosphorylated glycerides.

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B.04.011. [S]. Low Fat Cocoa or Low Fat Cocoa Powder

- (a) shall be the product that:
 - (i) is obtained by pulverising the remaining material from partially defatted cocoa liquor by mechanical means, and
 - (ii) contains less than 10 per cent cocoa butter; and
- (b) may contain
 - (i) spices,
 - (ii) flavouring preparations, other than those that imitate the flavour of chocolate or milk, to balance flavour,
 - (iii) salt, and
 - (iv) any of the following emulsifying agents, which singly shall not exceed the maximum level of use set out in column III of Table IV to section B.16.100, and in combination shall not exceed 1.5 per cent by mass of cocoa product, namely,
 - (A) mono-glycerides and mono- and diglycerides,
 - (B) lecithin and hydroxylated lecithin, and
 - (C) ammonium salts of phosphorylated glycerides.

B.04.012. No person shall sell a cocoa product or a chocolate product unless it is free from bacteria of the genus *Salmonella* as determined by official method MFO-11, *Microbiological Examination of Cocoa and Chocolate*, November 30, 1981.

DIVISION 5

Coffee

3-9-64 | **B.05.001. [S]. Green Coffee, Raw Coffee or Unroasted Coffee** shall be the seed of *Coffee arabica L.*, *C. liberica* Hiern, or *C. robusta* Chev., freed from all but a small portion of its spermoderm.

3-9-64 | **B.05.002. [S]. Roasted Coffee or Coffee** shall be roasted green coffee, and shall contain not less than 10 per cent fat, and may contain not more than 6 per cent total ash.

27-7-90 | **B.05.003. [S]. Decaffeinated (indicating the type of coffee).**
(a) shall be coffee of the type indicated, from which caffeine has been removed and that, as a result of the removal, contains not more than
(i) 0.1 per cent caffeine, in the case of decaffeinated raw coffee and decaffeinated coffee, or
(ii) 0.3 per cent caffeine, in the case of decaffeinated instant coffee; and
(b) may have been decaffeinated by means of extraction solvents set out in Table XV to Division 16.

DIVISION 6

Food Colours

B.06.001. In this Division,

"**diluent**" means any substance other than a synthetic colour present in a colour mixture or preparation; (*diluant*)
"**dye**" means the principal dye and associated subsidiary and isomeric dyes contained in a synthetic colour; (*pigment*)

"**mixture**" means a mixture of two or more synthetic colours or a mixture of one or more synthetic colours with one or more diluents; (*mélange*)

"**official method FO-7**" means official method FO-7, Determination of Dye Content of Synthetic Food Colours, March 15, 1984; (*méthode officielle FO-7*)

"**official method FO-8**" means official method FO-8, Determination of Water Insoluble Matter in Synthetic Food Colours, March 15, 1984; (*méthode officielle FO-8*)

"**official method FO-9**" means official method FO-9, Determination of Combined Ether Extracts in Synthetic Food Colours, March 15, 1984; (*méthode officielle FO-9*)

"**official method FO-10**" means official method FO-10, Determination of Subsidiary Dyes in Synthetic Food Colours, March 15, 1984; (*méthode officielle FO-10*)

7-6-84

"**official method FO-11**" means official method FO-11, Determination of Intermediates in Synthetic Food Colours, March 15, 1984; (*méthode officielle FO-11*)

"**official method FO-12**" means official method FO-12, Determination of Volatile Matter in Citrus Red No. 2, March 15, 1984; (*méthode officielle FO-12*)

"**official method FO-13**" means official method FO-13, Determination of Sulphated Ash in Citrus Red No. 2, March 15, 1984; (*méthode officielle FO-13*)

"**official method FO-14**" means official method FO-14, Determination of Water Soluble Matter in Citrus Red No. 2, March 15, 1984; (*méthode officielle FO-14*)

"**official method FO-15**" means official method FO-15, Determination of Carbon Tetrachloride Insoluble Matter in Citrus Red No. 2, March 15, 1984; (*méthode officielle FO-15*)

"**preparation**" means a preparation of one or more synthetic colours containing less than three per cent dye and sold for household use; (*préparation*)

"**synthetic colour**" means any organic colour, other than caramel, that is produced by chemical synthesis and has no counterpart in nature and for which a standard is prescribed in Section B.06.041 to B.06.053. (*colorant synthétique*)

B.06.002. No person shall sell a food, other than a synthetic colour, mixture, preparation or flavouring preparation, that contains, when prepared for consumption according to label directions, more than

19-4-07

(a) 300 parts per million of Allura Red, Amaranth, Erythrosine, Indigotine, Sunset Yellow FCF or Tartrazine or any combination of those colours unless a higher maximum level of use is specified in column III of item 3 of Table III to section B.16.100;

(b) 100 parts per million of Fast Green FCF or Brilliant Blue FCF or any combination of those colours;

(c) 300 parts per million of any combination of the synthetic colours named in paragraphs (a) and (b) within the limits set by those paragraphs; or

26-6-80

(d) 150 parts per million of Ponceau SX.

B.06.003. No person shall sell a colour for use in or upon food that contains more than

5-8-82

(a) three parts per million of arsenic, calculated as arsenic, as determined by official method FO-4, Determination of Arsenic in Food Colours, October 15, 1981;

(b) 10 parts per million of lead, calculated as lead, as determined by official method FO-5, Determination of Lead in Food Colours, October 15, 1981; or

(c) 40 parts per million of heavy metals, except in the case of iron oxide, titanium dioxide, aluminum metal and silver metal.

26-6-80

B.06.004. No person shall sell a synthetic colour for use in or upon food unless

(a) the label carries the lot number and common name of the synthetic colour and the words "Food Colour";

(b) the Director, or an agency acceptable to the Director, has certified that each lot meets the requirements of section B.06.003 and the standard for such colour as prescribed in sections B.06.041 to B.06.053; and

(c) where the synthetic colour is certified by an agency, a copy of the certificate has been submitted to and accepted by the Director.

B.06.005. No person shall import a synthetic colour for use in or upon food unless

- (a) the Director, or an agency acceptable to the Director, has certified that each lot meets the requirements of section B.06.003 and the standard for such colour as prescribed in sections B.06.041 to B.06.053; and
- (b) where the synthetic colour is certified by an agency, a copy of the certificate has been submitted to and accepted by the Director.

B.06.006. No person shall sell a mixture for use in or upon food unless the label carries the lot number of the mixture and the words "Food Colour".

B.06.007. No person shall sell a preparation for use in or upon food unless

26-6-80

- (a) the label carries the words "Food Colour Preparation" on its principal display panel; and
- (b) in the case of a liquid preparation, the container has a capacity of 60 ml or less and will permit dropwise discharge only.

B.06.008. No person shall import or sell a mixture or preparation for use in or upon food unless

- (a) the Director, or an agency acceptable to the Director, has certified that any synthetic colour contained therein meets the requirements of section B.06.003 and the standard for such colour as prescribed in sections B.06.041 to B.06.053; or
- (b) any synthetic colour contained therein has been previously certified and the certificate has been accepted as required by sections B.06.004 and B.06.005.

Natural Colours

B.06.021. [S]. Oil-soluble Annatto, Annatto Butter Colour, or Annatto Margarine Colour

23-1-75

- (a) shall be the extractives of *Bixa orellana* seeds
 - (i) dissolved in vegetable oil, castor oil, monoglycerides and diglycerides, propylene glycol or propylene glycol monoesters and diesters of fat-forming fatty acids, with or without 1.0 per cent potassium hydroxide, or

3-9-64

- (ii) suspended upon sugar, lactose, starch or hydrated calcium silicate, with or without calcium phosphate, potassium aluminum sulphate, sodium bicarbonate or salt; and
- (b) shall contain not less than 0.30 per cent total pigments calculated as natural (*cis*-) bixin, which pigments shall consist of not less than 40 per cent natural (*cis*-) bixin.

25-3-65

B.06.022. [S]. β -Carotene shall be the food colour chemically known as β -carotene that is manufactured synthetically and shall conform to the following specifications:

25-3-65

- (a) 1 per cent solution in chloroform clear;
- (b) loss of weight on drying not more than 0.2 per cent;
- (c) residue on ignition not more than 0.2 per cent; and
- (d) assay (spectrophotometric) 96 to 101 per cent.

25-3-65 **B.06.023. [S]. β -Apo-8'-Carotenal** shall be the food colour chemically known as β -apo-8'-carotenal and shall conform to the following specifications:

- (a) 1 per cent solution in chloroform clear;
- (b) melting point (decomposition) 136°C to 140°C (corrected);
- (c) loss of weight on drying not more than 0.2 per cent;
- (d) residue on ignition not more than 0.2 per cent; and
- (e) assay (spectrophotometric) 96 to 101 per cent.

15-5-68 **B.06.024. [S]. Canthaxanthin** shall be the food colour chemically known as canthaxanthin and shall conform to the following specifications:

- (a) 1 per cent solution in chloroform clear;
- (b) loss of weight on drying not more than 0.2 per cent; and
- (c) assay (spectrophotometric) 96 to 101 per cent.

10-3-70 **B.06.025. [S]. Ethyl β -apo-8'-carotenoate** shall be the food colour chemically known as ethyl β -apo-8'-carotenoate and shall conform to the following specifications:

- (a) 1 per cent solution in chloroform clear;
- (b) loss of weight on drying not more than 0.2 per cent; and
- (c) assay (spectrophotometric) 96 to 101 per cent.

Inorganic Colours

5-8-82 **B.06.031. [S]. Carbon black** shall be carbon prepared from natural gas by the "channel" or "impingement" process and shall contain no higher aromatic hydrocarbons or tarry materials as determined by official method FO-6, *Determination of Higher Aromatic Hydrocarbons or Tarry Materials in Carbon Black and Charcoal* , October 15, 1981.

10-3-70 **B.06.032. [S]. Charcoal** shall be carbon prepared by the incomplete combustion of vegetable matter and shall contain no higher aromatic hydrocarbons or tarry materials as determined by official method FO-6, *Determination of Higher Aromatic Hydrocarbons or Tarry Materials in Carbon Black and Charcoal*, October 15, 1981.

B.06.033. [S]. Titanium Dioxide shall be the chemical substance known as titanium dioxide and shall contain not less than 99 per cent titanium dioxide, and notwithstanding section B.06.006, shall contain not more than 50 parts per million of total antimony expressed as the metal and as determined by an acceptable method.

Synthetic Colours

7-6-84 **B.06.041. [S]. Amaranth** shall be the trisodium salt of 1-(4-sulpho-1-naphthylazo)-2-naphthol-3,6-disulphonic acid, shall contain not less than 85 per cent dye, as determined by official method FO-7, and may contain not more than

- (a) 0.2 per cent water insoluble matter, as determined by official method FO-8;
- (b) 0.2 per cent combined ether extracts, as determined by official method FO-9;
- (c) 4.0 per cent subsidiary dyes, as determined by official method FO-10; and
- (d) 0.5 per cent intermediates, as determined by official method FO-11.

B.06.042. [S]. Erythrosine shall be the disodium salt of 2,4,5,7-tetraiodofluorescein, shall contain not less than 85 per cent dye calculated as the monohydrate, as determined by official method FO-7, and may contain not more than

- (a) 0.2 per cent water insoluble matter, as determined by official method FO-8;
- (b) 0.2 per cent combined ether extracts, as determined by official method FO-9;
- (c) 5.0 per cent subsidiary dyes, as determined by official method FO-10; and
- (d) 0.5 per cent intermediates, as determined by official method FO-11.

B.06.043. [S]. Ponceau SX shall be the disodium salt of 2-(5-sulpho-2,4-xylylazo)-1-naphthol-4-sulphonic acid, shall contain not less than 85 per cent dye, as determined by official method FO-7, and may contain not more than

- (a) 0.2 per cent water insoluble matter, as determined by official method FO-8;
- (b) 0.2 per cent combined ether extracts, as determined by official method FO-9;
- (c) 1.0 per cent subsidiary dyes, as determined by official method FO-10; and
- (d) 0.5 per cent intermediates, as determined by official method FO-11.

B.06.044. [S]. Allura Red shall be the disodium salt of 6-hydroxy-5-[(2-methoxy-5-methyl-4-sulphophenyl)azo]-2-naphthalene sulphonic acid, shall contain not less than 85 per cent dye, as determined by official method FO-7, and may contain not more than

- (a) 0.2 per cent water insoluble matter, as determined by official method FO-8;
- (b) 0.2 per cent combined ether extracts, as determined by official method FO-9;
- (c) 4.0 per cent subsidiary dyes, as determined by official method FO-10; and
- (d) 0.5 per cent intermediates, as determined by official method FO-11.

B.06.045. [S]. Tartrazine shall be the trisodium salt of 3-carboxy-5-hydroxy-1-*p*-sulphophenyl-4-*p*-sulpho-phenylazopyrazole, shall contain not less than 85 per cent dye, as determined by official method FO-7, and may contain not more than

- (a) 0.2 per cent water insoluble matter, as determined by official method FO-8;
- (b) 0.2 per cent combined ether extracts, as determined by official method FO-9;
- (c) 1.0 per cent subsidiary dyes, as determined by official method FO-10; and
- (d) 0.5 per cent intermediates, as determined by official method FO-11.

B.06.046. [S]. Sunset Yellow FCF shall be the disodium salt of 1-*p*-sulphophenylazo-2-naphthol-6-sulphonic acid, shall contain not less than 85 per cent dye, as determined by official method FO-7, and may contain not more than

- (a) 0.2 per cent water insoluble matter, as determined by official method FO-8;
- (b) 0.2 per cent combined ether extracts, as determined by official method FO-9;
- (c) 5.0 per cent subsidiary dyes, as determined by official method FO-10; and
- (d) 0.5 per cent intermediates, as determined by official method FO-11.

B.06.049. [S]. Fast Green FCF shall be the disodium salt of 4,4'-di(*N*-ethyl-*m*-sulphobenzylamino)-2"-sulpho-4"-hydroxytriphenylmethanol anhydride, shall contain not less than 85 per cent dye, as determined by official method FO-7, and may contain not more than

- (a) 0.2 per cent water insoluble matter, as determined by official method FO-8;
- (b) 0.4 per cent combined ether extracts, as determined by official method FO-9;
- (c) 5.0 per cent subsidiary dyes, as determined by official method FO-10; and
- (d) 1.0 per cent intermediates, as determined by official method FO-11.

- B.06.050. [S]. Indigotine** shall be the disodium salt of indigotine-5,5'-disulphonic acid, shall contain not less than 85 per cent dye, as determined by official method FO-7, and may contain not more than
- (a) 0.2 per cent water insoluble matter, as determined by official method FO-8;
 - (b) 0.4 per cent combined ether extracts, as determined by official method FO-9;
 - (c) 1.0 per cent subsidiary dyes, as determined by official method FO-10; and
 - (d) 0.5 per cent intermediates, as determined by official method FO-11.
- B.06.051. [S]. Brilliant Blue FCF** shall be the disodium salt of 4,4'-di(*N*-ethyl-*m*-sulphobenzyl-amino)-2"-sulphotriphenylmethanol anhydride, shall contain not less than 85 per cent dye, as determined by official method FO-7, and may contain not more than
- (a) 0.2 per cent water insoluble matter, as determined by official method FO-8;
 - (b) 0.4 per cent combined ether extracts, as determined by official method FO-9;
 - (c) 5.0 per cent subsidiary dyes, as determined by official method FO-10; and
 - (d) 2.0 per cent intermediates, as determined by official method FO-11.
- B.06.053. [S]. Citrus Red No. 2** shall be 1-(2,5-dimethoxyphenylazo)-2-naphthol, shall contain not less than 98 per cent dye, as determined by official method FO-7, and may contain not more than
- (a) 0.5 per cent volatile matter (at 100°C), as determined by official method FO-12;
 - (b) 0.3 per cent sulphated ash, as determined by official method FO-13;
 - (c) 0.3 per cent water soluble matter, as determined by official method FO-14;
 - (d) 0.5 per cent carbon tetrachloride insoluble matter, as determined by official method FO-15;
 - (e) 0.05 per cent uncombined intermediates; and
 - (f) 2.0 per cent subsidiary dyes.
- 6-11-87 | **B.06.061.** The lake of any water soluble synthetic colour for which a standard is provided in sections B.06.041, B.06.042, B.06.043, B.06.044, B.06.045, B.06.046, B.06.049, B.06.050 or B.06.051 shall be the calcium or aluminum salt of the respective colour extended on alumina.
- 5-8-82 | **B.06.062.** Revoked by P.C. 1982-2378 of August 5, 1982.

DIVISION 7

Spices, Dressing and Seasonings

B.07.001. [S]. Allspice or Pimento, whole or ground, shall be the dried, full but unripe whole berries of *Pimenta dioica* (L) Merr. and shall contain

- (a) not more than
 - (i) 25 per cent crude fibre,
 - (ii) 5.5 per cent total ash,
 - (iii) 0.4 per cent ash insoluble in hydrochloric acid, and
 - (iv) 12 per cent moisture; and
- (b) not less than 2.5 millilitres volatile oil per 100 grams of spice.

B.07.002. [S]. Anise or Anise Seed, whole or ground, shall be the dried fruit of *Pimpinella anisum* L. and shall contain

- (a) not more than
 - (i) 9 per cent total ash,
 - (ii) 1 per cent ash insoluble in hydrochloric acid, and
 - (iii) 10 per cent moisture; and
- (b) not less than 2 millilitres volatile oil per 100 grams of spice.

B.07.003. [S]. Basil or Sweet Basil, whole or ground, shall be the dried leaves of *Ocimum basilicum* L. and shall contain

- (a) not more than
 - (i) 15 per cent total ash,
 - (ii) 2 per cent ash insoluble in hydrochloric acid, and
 - (iii) 9 per cent moisture; and
- (b) not less than 0.2 millilitre volatile oil per 100 grams of spice.

13-9-79

B.07.004. [S]. Bay leaves or Laurel Leaves, whole or ground, shall be the dried leaves of *Laurus nobilis* L. and shall contain

- (a) not more than
 - (i) 4.5 per cent total ash,
 - (ii) 0.5 per cent ash insoluble in hydrochloric acid, and
 - (iii) 7 per cent moisture; and
- (b) not less than 1 millilitre volatile oil per 100 grams of spice.

B.07.005. [S]. Caraway or Caraway Seed, whole or ground, shall be the dried fruit of the caraway plant, *Carum carvi* L. and shall contain

- (a) not more than
 - (i) 8 per cent total ash,
 - (ii) 1 per cent ash insoluble in hydrochloric acid, and
 - (iii) 11.5 per cent moisture; and
- (b) not less than 2 millilitres volatile oil per 100 grams of spice.

B.07.006. [S]. Cardamom or Cardamom Seed, bleached or green, whole or ground, shall be the dried ripe fruit of *Elettaria cardamomum* Maton and shall contain

- (a) not more than
 - (i) 8 per cent total ash,
 - (ii) 3 per cent ash insoluble in hydrochloric acid, and
 - (iii) 13 per cent moisture; and
- (b) not less than 3 millilitres volatile oil per 100 grams of spice.

15-12-83

B.07.007. [S]. Cayenne Pepper or Cayenne, whole or ground,

- (a) shall be the dried ripe fruit of *Capsicum frutescens L.*, *Capsicum baccatum L.*, or other small-fruited species of *Capsicum* and shall contain not more than
 - (i) 1.5 per cent starch,
 - (ii) 28 per cent crude fibre,
 - (iii) 10 per cent total ash,
 - (iv) 1.5 per cent ash insoluble in hydrochloric acid, and
 - (v) 10 per cent moisture; and
- (b) may contain silicon dioxide as an anti-caking agent in an amount not exceeding 2.0 per cent.

B.07.008. [S]. Celery Salt

- (a) shall be a combination of
 - (i) ground celery seed or ground dehydrated celery, and
 - (ii) salt in an amount not exceeding 75 per cent; and
- (b) may contain silicon dioxide as an anticaking agent in an amount not exceeding 0.5 per cent.

B.07.009. [S]. Celery Seed, whole or ground, shall be the dried ripe fruit of *Apium graveolens L.* and shall contain

- (a) not more than
 - (i) 12 per cent total ash,
 - (ii) 2 per cent ash insoluble in hydrochloric acid, and
 - (iii) 10 per cent moisture; and
- (b) not less than 1.5 millilitres volatile oil per 100 grams of spice.

B.07.010. [S]. Celery Pepper

13-9-79

- (a) shall be a combination of
 - (i) ground celery seed or ground dehydrated celery, and
 - (ii) ground black pepper in an amount not exceeding 70 per cent; and
- (b) may contain silicon dioxide as an anticaking agent in an amount not exceeding 0.5 per cent.

B.07.011. [S]. Cinnamon or Cassia, whole or ground, shall be the dried bark of trees of the genus *Cinnamomum* of species *C. burmanni Blume*, *C. loureirii Nees* or *C. Cassia Blume* and shall contain

- (a) not more than
 - (i) 6 per cent total ash,
 - (ii) 2 per cent ash insoluble in hydrochloric acid, and
 - (iii) 13 per cent moisture; and
- (b) not less than 1.2 millilitres volatile oil per 100 grams of spice.

B.07.012. [S]. Ceylon Cinnamon, whole or ground, shall be cinnamon obtained exclusively from *Cinnamomum zeylanicum Nees*.

B.07.013. [S]. Cloves, whole or ground, shall be the dried unopened flower buds of *Eugenia caryophyllus (Spreng)* and shall contain

- (a) not more than
 - (i) 5 per cent clove stems,
 - (ii) 6 per cent total ash,
 - (iii) 0.5 per cent ash insoluble in hydrochloric acid,
 - (iv) 10 per cent crude fibre, and
 - (v) 8 per cent moisture; and
- (b) not less than 13 millilitres volatile oil per 100 grams of spice.

13-9-79

B.07.014. [S]. Coriander or Coriander Seed, whole or ground, shall be the dried fruit of *Coriandrum sativum L.* and shall contain

- (a) not more than
 - (i) 7 per cent total ash,
 - (ii) 1 per cent ash insoluble in hydrochloric acid, and
 - (iii) 9 per cent moisture; and
- (b) not less than 0.3 millilitre volatile oil per 100 grams of spice.

B.07.015. [S]. Cumin or Cumin Seed, whole or ground, shall be the dried seeds of *Cuminum cyminum L.* and shall contain

- (a) not more than
 - (i) 9.5 per cent total ash,
 - (ii) 1.5 per cent ash insoluble in hydrochloric acid, and
 - (iii) 9 per cent moisture; and
- (b) not less than 2.5 millilitres volatile oil per 100 grams of spice.

B.07.016. [S]. Curry Powder shall be any combination of

- (a) turmeric with spices and seasoning; and
- (b) salt in an amount not exceeding 5 per cent.

B.07.017. [S]. Dill Seed, whole or ground, shall be the dried fruit of *Anethum graveolens L.*, or *Anethum sowa D.C.* and shall contain

- (a) not more than
 - (i) 10 per cent total ash,
 - (ii) 2 per cent ash insoluble in hydrochloric acid, and
 - (iii) 9 per cent moisture; and
- (b) not less than 2 millilitres volatile oil per 100 grams of spice.

B.07.018. [S]. Fennel or Fennel Seed, whole or ground, shall be the dried ripe fruit of *Foeniculum vulgare Mill.* and shall contain

- (a) not more than
 - (i) 10 per cent total ash,
 - (ii) 1 per cent ash insoluble in hydrochloric acid, and
 - (iii) 10 per cent moisture; and
- (b) not less than 1 millilitre volatile oil per 100 grams of spice.

B.07.019. [S]. Fenugreek, whole or ground, shall be the dried ripe fruit of *Trigonella foenumgraecum L.* and shall contain not more than

- (a) 5 per cent total ash;
- (b) 1 per cent ash insoluble in hydrochloric acid; and
- (c) 10 per cent moisture.

B.07.020. [S]. Garlic Salt

- (a) shall be a combination of
 - (i) powdered dehydrated garlic, and
 - (ii) salt in an amount not exceeding 75 per cent; and
- (b) may contain one or more of the following anticaking agents in a total amount not exceeding 2 per cent: calcium aluminum silicate, calcium phosphate tribasic, calcium silicate, calcium stearate, magnesium carbonate, magnesium silicate, magnesium stearate, silicone dioxide in an amount not exceeding 1 per cent and sodium aluminum silicate.

B.07.021. [S]. Ginger whole or ground, shall be the washed and dried or decorticated rhizome of *Zingiber officinale* Roscoe and shall contain

- (a) not more than
 - (i) 7 per cent total ash,
 - (ii) 1 per cent ash insoluble in hydrochloric acid, and
 - (iii) 12.5 per cent moisture; and
- (b) not less than 1.5 millilitres volatile oil per 100 grams of spice.

B.07.022. [S]. Mace, whole or ground, shall be the dried arillus of *Myristica fragrans* Houttyn and shall contain

- (a) not more than
 - (i) 3.5 per cent total ash,
 - (ii) 0.5 per cent ash insoluble in hydrochloric acid, and
 - (iii) 8 per cent moisture, and
- (b) not less than 11 millilitres volatile oil per 100 grams of spice,
and the total non-volatile extracts obtainable therefrom by
- (c) ethyl ether, shall not be less than 20 per cent nor more than 35 per cent, and
- (d) ethyl ether, after preliminary extraction with petroleum ether, shall not exceed 5 per cent.

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B.07.023. [S]. Marjoram , whole or ground, shall be the dried leaves, with or without a small proportion of the flowering tops, of *Marjorana hortensis* Moench and shall contain

- (a) not more than
 - (i) 10 per cent stems and foreign material of plant origin,
 - (ii) 13.5 per cent total ash,
 - (iii) 4.5 per cent ash insoluble in hydrochloric acid, and
 - (iv) 10 per cent moisture; and
- (b) not less than 0.7 millilitre volatile oil per 100 grams of spice.

B.07.024. [S]. Mustard Seed shall be the seed of *Sinapis alba*, *Brassica hirta* Moench, *Brassica juncea* (L) Cosson or *Brassica nigra* and shall contain

- (a) not more than
 - (i) 7 per cent total ash,
 - (ii) 1 per cent ash insoluble in hydrochloric acid, and
 - (iii) 11 per cent moisture; and
- (b) not less than 25 per cent non-volatile ether extract.

B.07.025. [S]. Mustard, Mustard Flour or Ground Mustard shall be powdered mustard seed

- (a) made from mustard seed from which
 - (i) most of the hulls have been removed, and
 - (ii) a portion of the fixed oil may have been removed; and
- (b) that contains not more than
 - (i) 1.5 per cent starch, and
 - (ii) 8 per cent total ash, on an oil-free basis.

B.07.026. [S]. Nutmeg , whole or ground, shall be the dried seed of *Myristica fragrans* Houttyn and may, prior to grinding, have a thin coating of lime and shall contain

- (a) not more than
 - (i) 3 per cent total ash,
 - (ii) 0.5 per cent ash insoluble in hydrochloric acid, and
 - (iii) 8 per cent moisture; and

- (b) not less than
 - (i) 25 per cent non-volatile ether extract, and
 - (ii) 6.5 millilitres volatile oil per 100 grams of spice.

B.07.027. [S]. Onion Salt

13-9-79

- (a) shall be a combination of
 - (i) powdered dehydrated onion, and
 - (ii) salt in an amount not exceeding 75 per cent; and
- (b) may contain one or more of the following anticaking agents in a total amount not exceeding 2 per cent:

calcium aluminum silicate, calcium phosphate tribasic, calcium silicate, calcium stearate, magnesium carbonate, magnesium silicate, magnesium stearate, silicone dioxide in an amount not exceeding 1 per cent and sodium aluminum silicate.

B.07.028. [S]. Oregano, whole or ground, shall be the dried leaves of *Origanum vulgare L.* or *Origanum Spp.* and shall contain

- (a) not more than
 - (i) 10 per cent total ash,
 - (ii) 2 per cent ash insoluble in hydrochloric acid, and
 - (iii) 10 per cent moisture; and
- (b) not less than 2.5 millilitres volatile oil per 100 grams of spice.

B.07.029. [S]. Paprika shall be the dried, ground ripe fruit of *Capsicum annum L.* and

15-12-83

- (a) shall contain not more than
 - (i) 23 per cent crude fibre,
 - (ii) 8.5 per cent total ash,
 - (iii) 1 per cent ash insoluble in hydrochloric acid, and
 - (iv) 12 per cent moisture; and
- (b) may contain silicon dioxide as an anti-caking agent in an amount not exceeding 2.0 per cent.

B.07.030. [S]. Black Pepper or Peppercorn, whole or ground, shall be the dried, immature berry of *Piper nigrum L.* and shall contain

- (a) not more than
 - (i) 7 per cent total ash,
 - (ii) 1 per cent ash insoluble in hydrochloric acid, and
 - (iii) 12 per cent moisture;
- (b) not less than
 - (i) 6 per cent non-volatile methylene chloride extract,
 - (ii) 30 per cent pepper starch, and
 - (iii) 2.0 millilitres volatile oil per 100 grams of spice; and
- (c) when ground, all the parts of the berry in their normal proportions.

B.07.031. [S]. White Pepper, whole or ground, shall be the dried, mature berry of *Piper nigrum L.*, from which the outer coating is and the inner coating may be removed and shall contain

- (a) not more than
 - (i) 5 per cent crude fibre,
 - (ii) 2.5 per cent total ash,
 - (iii) 0.3 per cent ash insoluble in hydrochloric acid, and
 - (iv) 15 per cent moisture; and
- (b) not less than
 - (i) 6 per cent non-volatile methylene chloride extract,
 - (ii) 52 per cent pepper starch, and
 - (iii) 1 millilitre volatile oil per 100 grams of spice.

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B.07.032. [S]. Poppy seed shall be the dried seed of *Papaver somniferum L.* and shall contain

- (a) not more than
 - (i) 7 per cent total ash, and
 - (ii) 1 per cent ash insoluble in hydrochloric acid; and
- (b) not less than 40 per cent non-volatile ether extract.

B.07.033. [S]. Rosemary, whole or ground, shall be the dried leaves of *Rosemarinus officinalis L.* and shall contain

- (a) not more than
 - (i) 7.5 per cent total ash,
 - (ii) 1 per cent ash insoluble in hydrochloric acid, and
 - (iii) 9 per cent moisture; and
- (b) not less than 1.2 millilitres volatile oil per 100 grams of spice.

B.07.034. [S]. Sage, whole or ground, shall be the dried leaves of the sage plant *Salvia officinalis L.*, *Salvia triloba L.* or *Salvia lavandulaefolia Vahl* and shall contain

- (a) not more than
 - (i) 12 per cent stems excluding petioles and foreign material of plant origin,
 - (ii) 10 per cent total ash,
 - (iii) 1 per cent ash insoluble in hydrochloric acid, and
 - (iv) 10 per cent moisture; and
- (b) not less than 1 millilitre volatile oil per 100 grams of spice.

B.07.035. [S]. Savory, whole or ground, shall be the dried leaves and flowering tops of *Satureja hortensis L.* or *Satureja montana L.* and shall contain

- (a) not more than
 - (i) 11 per cent total ash,
 - (ii) 2 per cent ash insoluble in hydrochloric acid, and
 - (iii) 14 per cent moisture; and
- (b) not less than 0.8 millilitre volatile oil per 100 grams of spice.

B.07.036. [S]. Sesame Seed shall be the dried hulled seed of *Sesamum indicum L.* and shall contain

- (a) not more than 8 per cent moisture; and
- (b) not less than 50 per cent non-volatile ether extract.

B.07.037. [S]. Tarragon, whole or ground, shall be the dried leaves and flowering tops of *Artemisia dracunculus L.* and shall contain

- (a) not more than
 - (i) 15 per cent total ash,
 - (ii) 1.5 per cent ash insoluble in hydrochloric acid, and
 - (iii) 10 per cent moisture; and
- (b) not less than 0.3 millilitre volatile oil per 100 grams of spice.

B.07.038. [S]. Thyme, whole or ground, shall be the dried leaves and flowering tops of the thyme plant *Thymus vulgaris L.* or *Thymus Zugis L.* and shall contain

- (a) not more than
 - (i) 12 per cent total ash,
 - (ii) 5 per cent ash insoluble in hydrochloric acid, and
 - (iii) 9 per cent moisture; and
- (b) not less than 0.9 millilitre volatile oil per 100 grams of spice.

B.07.039. [S]. Turmeric, whole or ground, shall be the dried rhizome of *Curcuma longa L.* and shall contain

- (a) not more than
 - (i) 7 per cent total ash,
 - (ii) 1.5 per cent ash insoluble in hydrochloric acid, and
 - (iii) 10 per cent moisture; and
- (b) not less than 3.5 millilitres volatile oil per 100 grams of spice.

B.07.040. [S]. Mayonnaise, Mayonnaise Dressing or Mayonnaise Salad Dressing

- (a) shall be a combination of
 - (i) vegetable oil,
 - (ii) whole egg or egg yolk, in liquid, frozen or dried form, and
 - (iii) vinegar or lemon juice;
- (b) may contain
 - (i) water,
 - (ii) salt,
 - (iii) a sweetening agent,
 - (iv) spice or other seasoning except turmeric or saffron,
 - (v) citric, tartaric or lactic acid, and
 - (vi) a sequestering agent; and
- (c) shall contain not less than 65 per cent vegetable oil.

B.07.041. [S]. French Dressing

- (a) shall be a combination of
 - (i) vegetable oil, and
 - (ii) vinegar or lemon juice;
- (b) may contain
 - (i) water,
 - (ii) salt,
 - (iii) a sweetening agent,
 - (iv) spice, tomato or other seasoning,
 - (v) an emulsifying agent,
 - (vi) whole egg or egg yolk, in liquid, frozen or dried form,
 - (vii) citric, tartaric or lactic acid, and
 - (viii) a sequestering agent; and
- (c) shall contain not less than 35 per cent vegetable oil.

B.07.042. [S]. Salad Dressing

- (a) shall be a combination of
 - (i) vegetable oil,
 - (ii) whole egg or egg yolk, in liquid, frozen or dried form,
 - (iii) vinegar or lemon juice, and
 - (iv) starch, flour, rye flour or tapioca flour or any combination thereof;
- (b) may contain
 - (i) water,
 - (ii) salt,
 - (iii) a sweetening agent,
 - (iv) spice or other seasoning,
 - (v) an emulsifying agent,
 - (vi) citric, tartaric or lactic acid, and
 - (vii) a sequestering agent; and
- (c) shall contain not less than 35 per cent vegetable oil.

B.07.043. No person shall sell a dressing that contains more than 5 per cent C₂₂ Monoenoic Fatty Acids calculated as a proportion of the total fatty acids contained in the dressing.

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DIVISION 8

Dairy Products

- 4-10-65 **B.08.001.** The foods referred to in this DIVISION are dairy products.
- B.08.001.1** In this Division, "milk product" means
- (a) with respect to butter, whey butter or cheese, any of the following products, namely,
 - (i) partly skimmed milk, skim milk, cream, buttermilk and whey cream, and
 - (ii) milk in concentrated, dried or reconstituted form and any product referred to in subparagraph (i) in concentrated, dried or reconstituted form,
 - 18-6-92 (b) with respect to cream cheese spread, cream cheese spread with named added ingredients, processed cheese food, processed cheese food with named added ingredients, processed cheese spread, processed cheese spread with named added ingredients, cold-pack cheese food or cold-pack cheese food with named added ingredients, any of the following products, namely,
 - (i) butter, whey butter and whey, and
 - (ii) any product referred to in subparagraph (i) in concentrated or dried form, including whey protein concentrate, and
 - (c) with respect to ice milk mix, ice cream mix or sherbet, any of the products referred to in subparagraph (a)(i) or (ii) or (b)(i) or (ii). (*produit du lait*)
- B.08.002.** Except as provided in these regulations, a dairy product that contains a fat other than milk fat is adulterated.
- 27-6-85 **B.08.002.1** Sections B.08.003 to B.08.028 do not apply to a lacteal secretion obtained from the mammary gland of any animal other than a cow, genus *Bos*, or a product or derivative of such secretion.
- 17-10-95 **B.08.002.2** (1) Subject to subsection (2), no person shall sell the normal lacteal secretion obtained from the mammary gland of the cow, genus *Bos*, or of any other animal, or sell a dairy product made with any such secretion, unless the secretion or dairy product has been pasteurized by being held at a temperature and for a period that ensure the reduction of the alkaline phosphatase activity so as to meet the tolerances specified in official method MFO-3, *Determination of Phosphatase Activity in Dairy Products*, dated November 30, 1981.
- 19-9-91 (2) Subsection (1) does not apply to
- (a) cheese; or
 - (b) any food that is sold for further manufacturing or processing in order to pasteurize it in the manner described in subsection (1).

Milk

B.08.003. [S]. Milk or Whole Milk

- 17-10-95 (a) shall be the normal lacteal secretion obtained from the mammary gland of the cow, genus *Bos*; and
- 25-11-75 (b) shall contain added vitamin D in such an amount that a reasonable daily intake of the milk contains not less than 300 International Units and not more than 400 International Units of vitamin D.

B.08.004. [S]. Skim Milk

- 16-8-78 (a) shall be milk that contains not more than 0.3 per cent milk fat;
- 25-11-75 (b) shall, notwithstanding sections D.01.009 and D.01.010, contain added vitamin A in such an amount that a reasonable daily intake of the milk contains not less than 1200 International Units and not more than 2500 International Units of vitamin A; and
- (c) shall contain vitamin D in such an amount that a reasonable daily intake of the milk contains not less than 300 International Units and not more than 400 International Units of vitamin D.

25-3-65	B.08.005. [S]. Partly Skimmed Milk or Partially Skimmed Milk
16-8-78	(a) shall be derived from milk that has had its fat content reduced by mechanical separation or adjusted by the addition of cream, milk, partly skimmed milk or skim milk, either singly or in combination;
25-11-75	(b) shall, notwithstanding sections D.01.009 and D.01.010, contain added vitamin A, in such an amount that a reasonable daily intake of the milk contains not less than 1200 International Units and not more than 2500 International Units of vitamin A; and
25-11-75	(c) shall contain vitamin D in such an amount that a reasonable daily intake of the milk contains not less than 300 International Units and not more than 400 International Units of vitamin D.
3-9-64	B.08.006. [S]. Milk Fat or Butter Fat shall be the fat of cow's milk, and shall have
5-8-82	(a) a specific gravity of not less than 0.905 at a temperature of 40°C.,
	(b) a tocopherol content not greater than 50 micrograms per gram, as determined by official method FO-16, Determination of Tocopherol in Milk Fat or Butter Fat, October 15, 1981,
	(c) a Reichert-Meissl number not less than 24, and
	(d) a Polenske number not exceeding 10 per cent of the Reichert-Meissl number and in no case shall the Polenske number exceed 3.5, and
	where the tocopherol content is greater than 50 micrograms per gram or the Polenske number exceeds 10 per cent of the Reichert-Meissl number, there shall be deemed to have been an addition to the milk fat of fat other than of cow's milk.
	B.08.007. [S]. Sterilized Milk
19-3-97	(a) repealed by P.C. 1997-378 of March 19, 1997;
25-11-75	(b) repealed by P.C. 1997-378 of March 19, 1997;
	(c) shall contain not less than
	(i) 11.75 per cent milk solids, and
	(ii) 3.25 per cent milk fat; and
	(d) shall contain added vitamin D in such an amount that a reasonable daily intake of the milk contains not less than 300 International Units and not more than 400 International Units of Vitamin D.
	B.08.008. The percentage of milk fat contained in
20-1-77	(a) partly skimmed milk or partially skimmed milk,
	(b) partly skimmed milk with added milk solids or partially skimmed milk with added milk solids, or
	(c) evaporated partly skimmed milk or concentrated partly skimmed milk,
	shall be shown on the principal display panel followed by the words "milk fat" or the abbreviation "B.F." or "M.F.".
	B.08.009. [S]. Condensed Milk or Sweetened Condensed Milk shall be milk from which water has been evaporated and to which has been added sugar, dextrose, glucose, glucose solids or lactose, or any combination thereof, may contain added vitamin D and shall contain not less than
6-4-76	(a) 28 per cent milk solids, and
	(b) 8 per cent milk fat.
16-8-78	B.08.010. [S]. Evaporated Milk
25-11-75	(a) shall be milk from which water has been evaporated;
18-6-92	(b) shall contain not less than
	(i) 25.0 per cent milk solids, and
	(ii) 7.5 per cent milk fat;
	(c) shall, notwithstanding sections D.01.009 to D.01.011, contain added vitamin C in such an amount that a reasonable daily intake of the milk contains not less than 60 milligrams and not more than 75 milligrams of vitamin C;
	(d) shall contain vitamin D in such an amount that a reasonable daily intake of the milk contains not less than 300 International Units and not more than 400 International Units of vitamin D; and
25-11-75	(e) may contain
	(i) added disodium phosphate or sodium citrate, or both, and
	(ii) an emulsifying agent.

	B.08.011. [S]. Evaporated Skim Milk or Concentrated Skim Milk
	(a) shall be milk that has been concentrated to at least one-half of its original volume by the removal of water;
	(b) shall contain
	(i) not more than 0.3 per cent milk fat, and
25-11-75	(ii) not less than 17.0 per cent milk solids other than fat;
	(c) shall, notwithstanding sections D.01.009 and D.01.010, contain added vitamin A in such an amount that a reasonable daily intake of the milk contains not less than 1200 International Units and not more than 2500 International Units of vitamin A;
	(d) shall, notwithstanding sections D.01.009 to D.01.011, contain added vitamin C in such an amount that a reasonable daily intake of the milk contains not less than 60 milligrams and not more than 75 milligrams of vitamin C;
25-11-75	(e) shall contain added vitamin D in such an amount that a reasonable daily intake of the milk contains not less than 300 International Units and not more than 400 International Units of vitamin D; and
	(f) may contain added disodium phosphate or sodium citrate, or both.
	B.08.012. [S]. Evaporated Partly Skimmed Milk or Concentrated Partly Skimmed Milk
	(a) shall be milk from which part of the milk fat has been removed;
	(b) shall be concentrated to at least one-half its original volume by the removal of water;
4-10-73	(c) shall contain not less than 17.0 per cent milk solids other than fat; and
	(d) shall, notwithstanding sections D.01.009 and D.01.010, contain added vitamin A in such an amount that a reasonable daily intake of the milk contains not less than 1200 International Units and not more than 2500 International Units of vitamin A;
25-11-75	(e) shall, notwithstanding sections D.01.009 to D.01.011, contain added vitamin C in such an amount that a reasonable daily intake of the milk contains not less than 60 milligrams and not more than 75 milligrams of vitamin C;
	(f) shall contain added vitamin D in such an amount that a reasonable daily intake of the milk contains not less than 300 International Units and not more than 400 International Units of vitamin D; and
	(g) may contain
	(i) an emulsifying agent, and
	(ii) added disodium phosphate or sodium citrate, or both.
16-8-78	B.08.013. [S]. Milk Powder, Whole Milk Powder, Dry Whole Milk, or Powdered Whole Milk
	(a) shall be dried milk;
3-9-64	(b) shall contain not less than
	(i) 95 per cent milk solids, and
	(ii) 26 per cent milk fat;
25-11-75	(c) shall contain added vitamin D in such an amount that a reasonable daily intake of the milk contains not less than 300 International Units and not more than 400 International Units of vitamin D; and
8-12-83	(d) may contain the emulsifying agent lecithin in an amount not exceeding 0.5%.
16-8-78	B.08.014. [S]. Skim Milk Powder or Dry Skim Milk
25-3-65	(a) shall be dried skim milk;
	(b) shall contain not less than 95 per cent milk solids; and
25-11-75	(c) shall, notwithstanding sections D.01.009 and D.01.010, contain added vitamin A in such an amount that a reasonable daily intake of the milk contains not less than 1200 International Units and not more than 2500 International Units of vitamin A;
	(d) shall contain added vitamin D in such an amount that a reasonable daily intake of the milk contains not less than 300 International Units and not more than 400 International Units of vitamin D; and
	(e) may contain an anti-foaming agent.
5-8-82	B.08.014A. No person shall sell milk powder, whole milk powder, dry whole milk, powdered whole milk, skim milk powder or dry skim milk unless it is free from bacteria of the genus <i>Salmonella</i> , as determined by official method MFO-12, Microbiological Examination of Milk Powder, November 30, 1981.

13-5-75 | **B.08.015.** No person shall sell milk, skim milk, partly skimmed milk, (naming the flavour) milk, (naming the flavour) skim milk, (naming the flavour) partly skimmed milk, skim milk with added milk solids, partly skimmed milk with added milk solids, (naming the flavour) skim milk with added milk solids, (naming the flavour) partly skimmed milk with added milk solids, condensed milk, evaporated milk, evaporated skim milk, evaporated partly skimmed milk, milk powder or skim milk powder, in which the vitamin content has been increased by either irradiation or addition unless

25-3-65 | (a) in the case of the addition of vitamin D, the menstruum containing the vitamin D contributes not more than 0.01 per cent fat foreign to milk;

23-6-88 | (b) in cases where the vitamin D content is increased by irradiation, the principal display panel of the label carries the statement "Vitamin D Increased" immediately preceding or following the name of the food without intervening written, printed or graphic matter.

20-1-77 | (c) Revoked by P.C. 1977-68 of January 20, 1977.

B.08.016. [S]. (naming the flavour) Milk

16-7-74 | (a) shall be the product made from
(i) milk, milk powder, skim milk, skim milk powder, partly skimmed milk, evaporated milk, evaporated partly skimmed milk, evaporated skim milk or cream or any combination thereof,
(ii) a flavouring preparation, and
(iii) a sweetening agent;

25-11-75 | (b) shall contain not less than 3.0 per cent milk fat;

(c) shall contain added vitamin D in such an amount that a reasonable daily intake of the milk contains not less than 300 International Units and not more than 400 International Units of vitamin D;

12-9-84 | (d) may contain salt, food colour, lactase, stabilizing agent and not more than 0.5 per cent starch; and

5-8-82 | (e) may contain not more than 50,000 total aerobic bacteria per cubic centimetre, as determined by official method MFO-7, Microbiological Examination of Milk, November 30, 1981.

B.08.017. [S]. (naming the flavour) Skim Milk

16-7-74 | (a) shall be the product made from
(i) skim milk, skim milk powder or evaporated skim milk or any combination thereof,
(ii) a flavouring preparation, and
(iii) a sweetening agent;

23-6-88 | (b) shall contain not more than 0.3 per cent milk fat;

25-11-75 | (c) shall notwithstanding sections D.01.009 and D.01.010, contain added vitamin A in such an amount that a reasonable daily intake of the milk contains not less than 1200 International Units and not more than 2500 International Units of vitamin A;

(d) shall contain added vitamin D in such an amount that a reasonable daily intake of the milk contains not less than 300 International Units and not more than 400 International Units of vitamin D; and

12-9-84 | (e) may contain salt, food colour, lactase, stabilizing agent and not more than 0.5 per cent starch.

B.08.018. [S]. (naming the flavour) Partly (Partially) Skimmed Milk

16-7-74 | (a) shall be the product made from
(i) milk, milk powder, skim milk, skim milk powder, partly skimmed milk, evaporated milk, evaporated partly skimmed milk, evaporated skim milk or cream or any combination thereof,
(ii) a flavouring preparation, and
(iii) a sweetening agent;

16-8-78 | (b) shall contain more than 0.3 per cent and less than 3.0 per cent milk fat;

(c) shall, notwithstanding sections D.01.009 and D.01.010, contain added vitamin A in such an amount that a reasonable daily intake of the milk contains not less than 1200 International Units and not more than 2500 International Units of vitamin A;

25-11-75 | (d) shall contain added vitamin D in such an amount that a reasonable daily intake of the milk contains not less than 300 International Units and not more than 400 International Units of vitamin D;

12-9-84 | (e) may contain salt, food colour, lactase, stabilizing agent and not more than 0.5 per cent starch; and

5-8-82 | (f) may contain not more than 50,000 total aerobic bacteria per cubic centimetre, as determined by official method MFO-7, Microbiological Examination of Milk, November 30, 1981.

	B.08.019. [S]. Skim Milk with Added Milk Solids
16-8-78	(a) shall be skim milk to which has been added skim milk powder or evaporated skim milk or both;
	(b) shall contain not less than 10 per cent milk solids;
	(c) shall contain not more than 0.3 per cent milk fat;
	(d) shall, notwithstanding sections D.01.009 and D.01.010, contain added vitamin A in such an amount that a reasonable daily intake of the dairy product contains not less than 1200 International Units and not more than 2500 International Units of vitamin A; and
25-11-75	(e) shall contain added vitamin D in such an amount that a reasonable daily intake of the milk contains not less than 300 International Units and not more than 400 International Units of vitamin D.
16-7-74	B.08.020. [S]. Partly Skimmed Milk with Added Milk Solids or Partially Skimmed Milk with Added Milk Solids
	(a) shall be partly skimmed milk to which has been added skim milk powder, milk powder, evaporated milk, evaporated partly skimmed milk or evaporated skim milk or any combination thereof,
	(b) shall contain not less than 10 per cent milk solids not including fat; and
	(c) shall, notwithstanding section D.01.009 and D.01.010, contain added vitamin A in such an amount that a reasonable daily intake of the milk contains not less than 1200 International Units and not more than 2500 International Units of vitamin A; and
25-11-75	(d) shall contain added vitamin D in such an amount that a reasonable daily intake of the milk contains not less than 300 International Units and not more than 400 International Units of vitamin D.
	B.08.021. [S]. Malted Milk or Malted Milk Powder
	(a) shall be the product made by combining milk with the liquid separated from a mash of ground barley malt and meal;
	(b) may have added to it, in such manner as to secure the full enzyme action of the malt extract, salt and sodium bicarbonate or potassium bicarbonate;
	(c) may have water removed from it; and
	(d) shall contain
	(i) not less than 7.5 per cent milk fat, and
	(ii) not more than 3.5 per cent moisture.
12-9-84	B.08.022. [S]. (naming the flavour) Malted Milk or (naming the flavour) Malted Milk Powder
	(a) shall be malted milk or malted milk powder containing a flavouring preparation; and
	(b) may contain lactase.
	B.08.023. [S]. (naming the flavour) Skim Milk with Added Milk Solids
16-7-74	(a) shall be the product made from
	(i) skim milk, skim milk powder, or evaporated skim milk or any combination thereof,
	(ii) a flavouring preparation, and
	(iii) a sweetening agent;
16-8-78	(b) shall contain not less than 10 per cent milk solids not including fat;
	(c) shall contain not more than 0.3 per cent milk fat;
	(d) shall, notwithstanding sections D.01.009 and D.01.010, contain added vitamin A in such an amount that a reasonable daily intake of the milk contains not less than 1200 International Units and not more than 2500 International Units of vitamin A;
25-11-75	(e) shall contain added vitamin D in such an amount that a reasonable daily intake of the milk contains not less than 300 International Units and not more than 400 International Units of vitamin D; and
12-9-84	(f) may contain salt, food colour, lactase, stabilizing agent and not more than 0.5 per cent starch.
11-7-63	B.08.024. No person shall sell milk for manufacture into dairy products if it contains more than
	(a) 2,000,000 total aerobic bacteria per millilitre, as determined by official method MFO-7, Microbiological Examination of Milk, November 30, 1981; or
5-8-82	(b) two milligrams of sediment per 16 fluid ounces, as determined by official method MFO-8, Determination of Sediment in Milk, November 30, 1981.
11-7-63	B.08.025. No manufacturer shall purchase milk for manufacture or manufacture milk into other dairy products if he has reason to believe it does not meet the requirements of section B.08.024.

	B.08.026. [S]. (naming the flavour) Partly (Partially) Skimmed Milk with Added Milk Solids
16-7-74	(a) shall be the product made from <ul style="list-style-type: none"> (i) milk, milk powder, skim milk, skim milk powder, partly skimmed milk, evaporated milk, evaporated partly skimmed milk, evaporated skim milk or cream or any combination thereof, (ii) a flavouring preparation, and (iii) a sweetening agent;
16-8-78	(b) shall contain not less than 10 per cent milk solids not including fat;
	(c) shall contain more than 0.3 per cent and less than 3.0 per cent milk fat;
	(d) shall, notwithstanding sections D.01.009 and D.01.010, contain added vitamin A in such an amount that a reasonable daily intake of the milk contains not less than 1200 International Units and not more than 2500 International Units of vitamin A;
	(e) shall contain added vitamin D in such an amount that a reasonable daily intake of the milk contains not less than 300 International Units and not more than 400 International Units of vitamin D;
12-9-84	(f) may contain salt, food colour, lactase, stabilizing agent and not more than 0.5 per cent starch; and
5-8-82	(g) may contain not more than 50,000 total aerobic bacteria per cubic centimetre, as determined by official method MFO-7, Microbiological Examination of Milk, November 30, 1981.
16-8-78	B.08.027. Notwithstanding anything contained in these Regulations, the following dairy products that are used in or sold for the manufacture of other foods are not required to contain added vitamins: milk; partly skimmed milk; partially skimmed milk; skim milk; sterilized milk; evaporated milk; evaporated skim milk; concentrated skim milk; evaporated partly skimmed milk; concentrated partly skimmed milk; milk powder; dry whole milk; powdered whole milk; skim milk powder; dry skim milk; partly skimmed milk powder; partially skimmed milk powder; skim milk with added milk solids; partly skimmed milk with added milk solids; and partially skimmed milk with added milk solids.
31-10-88	B.08.028. (1) The percentage of milk fat contained in <ul style="list-style-type: none"> (a) (naming the flavour) milk, (b) (naming the flavour) partly (partially) skimmed milk, (c) (naming the flavour) partly (partially) skimmed milk with added milk solids, (d) cream, and (e) sour cream, shall be shown on the principal display panel, followed by the words "milk fat" or the abbreviation "B.F." or "M.F.".
21-12-78	
31-10-88	(2) In addition to the statement referred to in subsection (1), a person may, on the label of a food referred to in that subsection, make a declaration of the fat content of the food, expressed in grams per serving of stated size.
	Goat's Milk
	B.08.028.1 A lacteal secretion obtained from the mammary gland of any animal other than a cow, genus <i>Bos</i> , and a product or derivative of such secretion shall be labelled so as to identify that animal.
	B.08.029. (1) Notwithstanding sections D.01.009 to D.01.011, no person shall sell goat's milk or goat's milk powder to which vitamin D has been added unless the goat's milk or goat's milk powder contains not less than 35 International Units and not more than 45 International Units of vitamin D per 100 mL of the food when ready-to-serve.
27-6-85	(2) Notwithstanding sections D.01.009 to D.01.011, no person shall sell partly skimmed goat's milk, skimmed goat's milk, partly skimmed goat's milk powder or skimmed goat's milk powder to which vitamins have been added unless the product contains not less than 35 International Units of vitamin D and 140 International Units of vitamin A and not more than 45 International Units of vitamin D and 300 International Units of vitamin A per 100 mL of food when ready-to-serve.
	(3) Notwithstanding sections D.01.009 to D.01.011, no person shall sell evaporated goat's milk to which vitamins have been added unless 100 mL of the evaporated goat's milk, when reconstituted according to directions for use, contains not less than 7 milligrams of vitamin C, 35 International Units of vitamin D and 10 micrograms of folic acid and not more than 9 milligrams of vitamin C, 45 International Units of vitamin D and 20 micrograms of folic acid.

(4) Notwithstanding sections D.01.009 to D.01.011, no person shall sell evaporated partly skimmed goat's milk or evaporated skimmed goat's milk to which vitamins have been added unless 100 mL of the evaporated partly skimmed goat's milk or the evaporated skimmed goat's milk, when reconstituted according to directions for use, contains not less than 140 International Units of vitamin A, 7 milligrams of vitamin C, 35 International Units of vitamin D and 10 micrograms of folic acid and not more than 300 International Units of vitamin A, 9 milligrams of vitamin C, 45 International Units of vitamin D and 20 micrograms of folic acid.

Cheese

18-6-92 **B.08.030.** (1) In this Division, when used with respect to cheese,

5-8-82 "pasteurized source" means milk, skim milk, cream, reconstituted milk powder, reconstituted skim milk powder or any combination thereof that has been pasteurized by being held at a temperature of not less than 61.6°C for a period of not less than 30 minutes, or for a time and a temperature that is equivalent thereto in phosphatase destruction as determined by official method MFO-3, Determination of Phosphatase Activity in Dairy Products, November 30, 1981; (*matière première pasteurisée*)
"pickles and relishes" means foods that meet the standard prescribed in section B.11.051; (*cornichons et achards*)
"stored" means to have been kept or held at a temperature of 2°C or more for a period of 60 days or more from the date of the beginning of the manufacturing process; (*entreposé*)
"whole" means of the original size and shape as manufactured. (*entier*)

(2) The word "process" may be used in the place of the word "processed" in the following common names: processed (naming the variety) cheese, processed (naming the variety) cheese with (naming the added ingredients), processed cheese food, processed cheese food with (naming the added ingredients), processed cheese spread, and processed cheese spread with (naming the ingredients).

18-10-79 **B.08.031.** A cheese made from milk that is the normal lacteal secretion of the mammary gland of animals other than the cow, genus *Bos*, shall
(a) conform to all requirements in this Division applicable to the variety; and
(b) be labelled to show the source of the milk on the principal display panel.

B.08.032. (1) Each of the following foods for which a standard is prescribed, namely,

- (a) (named variety) cheese,
- (b) cheddar cheese,
- (c) cream cheese,
- (d) whey cheese,
- (e) (named variety) whey cheese,
- (f) cream cheese with (named added ingredients),
- (g) cream cheese spread,
- (h) cream cheese spread with (named added ingredients),
- (i) processed (named variety) cheese,
- (j) processed (named variety) cheese with (named added ingredients),
- (k) processed cheese food,
- (l) processed cheese food with (named added ingredients),
- (m) processed cheese spread,
- (n) processed cheese spread with (named added ingredients),
- (o) cold-pack (named variety) cheese,
- (p) cold-pack (named variety) cheese with (named added ingredients),
- (q) cold-pack cheese food, and
- (r) cold-pack cheese food with (named added ingredients),

shall be labelled to show on the principal display panel a statement of the percentage of milk fat in the food followed by the words "milk fat" or the abbreviation "B.F." or "M.F.", and the percentage of moisture in the food followed by the word "moisture" or "water".

31-10-88 (2) Subject to subsection (3), no person shall make any direct or indirect reference on the label of a food referred to in subsection (1) to the milk fat content or moisture content of the food except as required by subsection (1).

1-11-94 (3) In addition to the statements referred to in subsection (1), a person may, on the label of a food referred to in that subsection, make a declaration of the fat content of the food, expressed in grams per serving of a stated size.

	B.08.033.	(1) [S]. (Naming the variety) Cheese, other than cheddar cheese, cream cheese, whey cheese, cream cheese with (named added ingredients), cream cheese spread, cream cheese spread with (named added ingredients), processed (named variety) cheese, processed (named variety) cheese with (named added ingredients), processed cheese food, processed cheese food with (named added ingredients), processed cheese spread, processed cheese spread with (named added ingredients), cold-pack (named variety) cheese, cold-pack (named variety) cheese with (named added ingredients), cold-pack cheese food, cold-pack cheese food with (named added ingredients), cottage cheese and creamed cottage cheese.
	(a)	shall
		(i) be the product made by coagulating milk, milk products or a combination thereof with the aid of bacteria to form a curd and forming the curd into a homogeneous mass after draining the whey,
		(ii) possess the physical, chemical and organoleptic properties typical for the variety,
		(iii) where it is a cheese of variety named in the Table to this section, contain no more than the maximum percentage of moisture shown in column II thereof for that variety,
		(iv) where it is a cheese of a variety named in Part I of the Table to this section, contain no less than the minimum percentage of milk fat shown in column III for that variety, and
		(v) where it is cheese of a variety named in Part II of the Table to this section, contain no more than the maximum percentage of milk fat shown in column III for that variety; and
	(b)	may contain
		(i) salt, seasonings, condiments and spices,
		(ii) flavouring preparations other than cheese flavouring,
		(iii) micro-organisms to aid further ripening,
		(iv) one or more of the following colouring agents:
		(A) in an amount consistent with good manufacturing practice, annatto, beta-carotene, chlorophyll, paprika, riboflavin or turmeric,
		(B) in an amount not exceeding 35 parts per million, beta-apo-8'-carotenol, ethyl beta-apo-8'-carotenoate or a combination thereof, and
13-9-00		(C) in an amount not exceeding 0.10 parts per million, brilliant blue FCF in feta cheese only,
		(v) calcium chloride as a firming agent in an amount not exceeding 0.02 per cent of the milk and milk products used,
		(vi) paraffin wax as a coating in an amount consistent with good manufacturing practice,
		(vii) where potassium nitrate, sodium nitrate or a combination thereof are used for the purpose and in the manner described in subsection (2), residues of potassium nitrate, sodium nitrate or a combination thereof in an amount not exceeding 50 parts per million,
		(viii) wood smoke as a preservative in an amount consistent with good manufacturing practice, and
18-10-79		(ix) the following preservatives:
		(A) propionic acid, calcium propionate, sodium propionate or any combination thereof in an amount not exceeding 2,000 parts per million, calculated as propionic acid,
		(B) sorbic acid, calcium sorbate, potassium sorbate, sodium sorbate, or any combination thereof in an amount not exceeding 3,000 parts per million, calculated as sorbic acid,
		(C) any combination of the preservatives named in clauses (A) and (B) in an amount not exceeding 3,000 parts per million, calculated as propionic acid and sorbic acid respectively, or
8-4-97		(D) natamycin applied to the surface of the cheese in an amount that does not exceed 20 parts per million or, if the cheese is grated or shredded, 10 parts per million,
8-4-97		(x) in the case of grated or shredded cheese, calcium silicate, microcrystalline cellulose or cellulose, or a combination of them, as an anticaking agent, the total amount not to exceed 2.0 per cent, and
1-03-01		(xi) carbon dioxide as a pH adjusting agent in milk for cheese production, in an amount consistent with good manufacturing practice.
		(2) Potassium nitrate, sodium nitrate or a combination thereof may be used as a preservative in cheese providing the following requirements are met:
	(a)	the amount of the salt or combination of salts does not exceed 200 parts per million of the milk and milk products used to make the cheese;
	(b)	the cheese in which the preservative is used is
		(i) mold ripened cheese packed in a hermetically sealed container, or
		(ii) ripened cheese
		(A) that contains not more than 68 per cent moisture on a fat free basis, and
		(B) during the manufacture of which the lactic acid fermentation and salting was completed more than 12 hours after coagulation of the curd by enzymes; and
1-4-82	(c)	the salting is, in the case of the cheese described in subparagraph (b)(ii), applied externally as a dry salt or in the form of a brine.

2-4-92	(3) No person shall use an enzyme other than
5-4-05	(a) milk coagulating enzymes derived from <i>Rhizomucor miehei</i> (Cooney and Emerson) (previous name: <i>Mucor miehei</i> (Cooney and Emerson), <i>Mucor pusillus Lindt</i> or <i>Aspergillus oryzae</i> RET-1 (pBoel777), aminopeptidase derived from <i>Lactococcus lactis</i> , Chymosin A derived from <i>Escherichia coli</i> K-12, GE81 (pPFZ87A), Chymosin B derived from <i>Aspergillus niger</i> var. <i>awamori</i> , GCC0349 (pGAMpR) or from <i>Kluyveromyces marxianus</i> var. <i>lactis</i> , DS1182 (pKS105), protease derived from <i>Micrococcus caseolyticus</i> , pepsin, rennet or bovine rennet, in the manufacture of any cheese to which subsection (1) applies;
2-6-94	(b) lipase and enzymes described in paragraph (a), in the manufacture of Asiago cheese, Blue cheese, Caciocavallo cheese, Feta cheese and Provolone cheese;
2-6-94	(c) a milk coagulating enzyme derived from <i>Endothia parasitica</i> and enzymes described in paragraph (a), in the manufacture of Emmentaler (Emmental, Swiss) cheese, Mozzarella (Scamorza) cheese and Part Skim Mozzarella (Part Skim Scamorza) cheese;
30-11-00	(d) lipase, a milk coagulating enzyme derived from <i>Endothia parasitica</i> and enzymes described in paragraph (a), in the manufacture of Parmesan cheese and Romano cheese;
30-11-00	(e) protease derived from <i>Aspergillus oryzae</i> , in the manufacture of Colby cheese; and
30-11-00	(f) lysozyme derived from egg white.
27-7-90	(3.1) No person shall use an enzyme referred to in subsection (3) at a level of use above that consistent with good manufacturing practice.
	(4) Where a flavouring preparation, other than a flavouring preparation that has been traditionally used in the variety, is added to a cheese as permitted in subsection (1), the words "with (naming the flavouring preparation)" shall be added to the common name on any label.
	(5) Only a cheese to which wood smoke has been added as permitted in subsection (1) may be described by the term "smoked" on a label.
	(6) Where a cheese is labelled as permitted in subsection (5), the word "smoked" shall be shown on the principal display panel.

TABLE

PART I

ITEM	VARIETY OF CHEESE	COLUMN II	COLUMN III
		MAXIMUM PERCENTAGE OF MOISTURE	MINIMUM PERCENTAGE OF MILK FAT
1.	Asiago	40.0	30.0
2.	Baby Edam	47.0	21.0
3.	Baby Gouda	45.0	26.0
4.	Blue	47.0	27.0
5.	Butter (Butterkäse)	46.0	27.0
6.	Bra	36.0	26.0
7.	Brick	42.0	29.0
8.	Brie	54.0	23.0
9.	Caciocavallo	45.0	24.0
10.	Camembert (Carré de l'est)	56.0	22.0
11.	Canadian Style Brick	42.0	29.0
12.	Canadian Style Munster	46.0	27.0
13.	Colby	42.0	29.0
14.	Danbo	46.0	25.0
15.	Edam	46.0	22.0
16.	Elbo	46.0	25.0
17.	Emmentaler (Emmental, Swiss)	40.0	27.0
18.	Esrom	50.0	23.0
19.	Farmer's	44.0	27.0
20.	Feta	55.0	22.0
21.	Fontina	46.0	27.0
22.	Fynbo	46.0	25.0
23.	Gouda	43.0	28.0
24.	Gournay	55.0	33.0
25.	Gruyère	38.0	28.0
26.	Havarti	50.0	23.0
27.	Jack	50.0	25.0
28.	Kasseri	44.0	25.0
29.	Limburger	50.0	25.0
30.	Maribo	43.0	26.0
31.	Montasio	40.0	28.0
32.	Monterey (Monterey Jack)	44.0	28.0
33.	Mozzarella (Scamorza)	52.0	20.0
34.	Muenster (Munster)	50.0	25.0
35.	Neufchâtel	60.0	20.0
36.	Parmesan	32.0	22.0
37.	Part Skim Mozzarella (Part Skim Scamorza)	52.0	15.0
38.	Part Skim Pizza	48.0	15.0
39.	Pizza	48.0	20.0
40.	Provolone	45.0	24.0
41.	Romano (Sardo)	34.0	25.0
42.	St. Jorge	40.0	27.0
43.	Saint-Paulin	50.0	25.0
44.	Samsøe	44.0	26.0
45.	Tilsiter (Tilsit)	45.0	25.0
46.	Tybo	46.0	25.0

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PART II

ITEM	VARIETY OF CHEESE	COLUMN II	COLUMN III
		MAXIMUM PERCENTAGE OF MOISTURE	MAXIMUM PERCENTAGE OF MILK FAT
1.	Harzkase (Harzer Käse, Mainzer Käse)	55.0	3.0
2.	Skim Milk	55.0	7.0

	B.08.034. (1) [S]. Cheddar Cheese
	(a) shall
	(i) be the product made by coagulating milk, milk products or a combination thereof with the aid of bacteria to form a curd and subjecting the curd to
	(A) the cheddar process, or
	(B) any process other than the cheddar process that produces a cheese having the same physical, chemical and organoleptic properties as those of cheese produced by the cheddar process, and
	(ii) contain
	(A) not more than 39 per cent moisture, and
	(B) not less than 31 per cent milk fat; and
	(b) may contain
	(i) salt,
	(ii) flavouring preparations other than cheese flavouring,
	(iii) bacterial cultures to aid further ripening,
27-7-83	(iv) one or more of the following colouring agents:
	(A) in an amount consistent with good manufacturing practice, annatto, beta-carotene, chlorophyll, paprika, riboflavin, turmeric, and
	(B) in an amount not exceeding 35 parts per million, either singly or in combination thereof, beta-apo-8'-carotenal, ethyl beta-apo-8'-carotenoate,
	(v) calcium chloride as a firming agent in an amount not exceeding 0.02 per cent of the milk and milk products used,
	(vi) wood smoke as a preservative in an amount consistent with good manufacturing practice,
	(vii) the following preservatives:
	(A) propionic acid, calcium propionate, sodium propionate or a combination thereof in an amount not exceeding 2,000 parts per million calculated as propionic acid,
1-4-82	(B) sorbic acid, calcium sorbate, potassium sorbate, sodium sorbate or a combination thereof in an amount not exceeding 3,000 parts per million calculated as sorbic acid,
8-4-97	(C) any combination of the preservatives named in clauses (A) and (B) in an amount not exceeding 3,000 parts per million calculated as propionic acid and sorbic acid respectively, or
8-4-97	(D) natamycin applied to the surface of the cheese in an amount that does not exceed 20 parts per million or, if the cheese is grated or shredded, 10 parts per million, and
	(viii) in the case of grated or shredded cheddar cheese, calcium silicate, microcrystalline cellulose or cellulose, or a combination of them, as an anticaking agent, the total amount not to exceed 2.0 per cent.
	(2) No person shall, in the manufacture of the cheddar cheese, use any enzyme other than
5-4-05	(a) lipase, pepsin, rennet, milk coagulating enzymes derived from <i>Rhizomucor miehei</i> (Cooney and Emerson) (previous name: <i>Mucor miehei</i> (Cooney and Emerson)), <i>Mucor pusillus</i> Lindt or <i>Aspergillus oryzae</i> RET-1 (pBoel777), aminopeptidase derived from <i>Lactococcus lactis</i> , Chymosin A derived from <i>Escherichia coli</i> K-12, GE81 (pPFZ87A) or Chymosin B derived from <i>Aspergillus niger</i> var. <i>awamori</i> , GCC0349 (pGAMpR) or from <i>Kluyveromyces marxianus</i> var. <i>lactis</i> , DS1182 (pKS105);
	(b) protease derived from <i>Aspergillus oryzae</i> ; and
30-11-00	(c) lysozyme derived from egg white.
27-7-90	(2.1) No person shall use an enzyme referred to in subsection (2) at a level of use above that consistent with good manufacturing practice.
	(3) Where a flavouring preparation is added to a cheese as permitted in subsection (1), the words "with (naming the flavouring preparation)" shall be added to the common name in any label.
18-10-79	(4) Only a cheese to which wood smoke has been added as permitted in subsection (1) may be described by the term "smoked" on a label.
	(5) Where a cheese is labelled as permitted in subsection (4), the word "smoked" shall be shown on the principal display panel.
	B.08.035. (1) [S]. Cream Cheese
	(a) shall
	(i) be the product made by coagulating cream with the aid of bacteria to form a curd and forming the curd into a homogeneous mass after draining the whey, and
	(ii) contain
	(A) not more than 55 per cent moisture, and
	(B) not less than 30 per cent milk fat; and
	(b) may contain
	(i) cream added to adjust the milk fat content,
	(ii) salt,
	(iii) nitrogen to improve spreadability in an amount consistent with good manufacturing practice,

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- (iv) the following emulsifying, gelling, stabilizing and thickening agents:
ammonium carrageenan, calcium carrageenan, carob bean gum (locust bean gum), carrageenan, gelatin, guar gum, Irish Moss Gelose, potassium carrageenan, propylene glycol alginate, sodium carboxymethyl cellulose (carboxymethyl cellulose, cellulose gum, sodium cellulose glycolate), sodium carrageenan, tragacanth gum, xanthan gum or any combination thereof in an amount not exceeding 0.5 per cent, and
 - (v) the following preservatives:
 - (A) propionic acid, calcium propionate, sodium propionate or any combination thereof in an amount not exceeding 2,000 parts per million, calculated as propionic acid,
 - (B) sorbic acid, calcium sorbate, potassium sorbate, sodium sorbate or any combination thereof in an amount not exceeding 3,000 parts per million, calculated as sorbic acid, or
 - (C) any combination of the preservatives named in clauses (A) and (B) in an amount not exceeding 3,000 parts per million, calculated as propionic acid and sorbic acid respectively.
- (2) No person shall use any enzyme
- (a) other than Chymosin A derived from *Escherichia coli* K-12, GE81 (pPFZ87A), Chymosin B derived from *Aspergillus niger* var. *awamori*, GCC0349 (pGAMpR) or from *Kluyveromyces marxianus* var. *lactis*, DS1182 (pKS105), pepsin or rennet in the manufacture of cream cheese; and
 - (b) at a level of use above that consistent with good manufacturing practice.

B.08.036. (1) [S]. Whey Cheese or (naming the variety) Whey Cheese

- (a) shall be the product made by coagulating whey or concentrated whey with the aid of heat to form a curd and shaping the curd; and
 - (b) may contain
 - (i) microorganisms to aid further ripening,
 - (ii) added milk and milk products, and
 - (iii) acetic acid, calcium carbonate, citric acid, lactic acid, malic acid, phosphoric acid, potassium bicarbonate, potassium carbonate, sodium bicarbonate, sodium carbonate and tartaric acid as pH adjusting agents in an amount consistent with good manufacturing practice.
- (2) No person shall use, to aid coagulation of whey in the manufacture of whey cheese, a substance other than vinegar or sour whey.

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B.08.037. (1) [S]. Cream Cheese with (naming the added ingredients)

- (a) shall
 - (i) be the product made by coagulating cream with the aid of bacteria to form a curd and forming the curd into a homogeneous mass after draining the whey, and
 - (ii) contain the named added ingredients which shall be one or more of the following ingredients in amounts sufficient to differentiate the product from cream cheese but not in amounts so large as to change the basic nature of the product:
 - (A) cheese other than cream cheese,
 - (B) seasonings, spices, flavouring preparations, condiments or chocolate,
 - (C) fruits, vegetables, pickles, relishes or nuts,
 - (D) prepared or preserved meat, or
 - (E) prepared or preserved fish, and
 - (iii) contain
 - (A) not more than 60 per cent moisture, and
 - (B) not less than 26 per cent milk fat; and
- (b) may contain
 - (i) cream added to adjust the milk fat content,
 - (ii) salt,
 - (iii) nitrogen to improve spreadability in an amount consistent with good manufacturing practice,
 - (iv) one or more of the following colouring agents:
 - (A) in an amount consistent with good manufacturing practice, annatto, beta-carotene, chlorophyll, paprika, riboflavin, turmeric, and
 - (B) in an amount not exceeding 35 parts per million, either singly or in combination thereof, beta-apo-8'-carotenal, ethyl beta-apo-8'-carotenoate,
 - (v) the following emulsifying gelling, stabilizing and thickening agents:
ammonium carrageenan, calcium carrageenan, carob bean gum (locust bean gum), carrageenan, gelatin, guar gum, Irish Moss Gelose, potassium carrageenan, propylene glycol alginate, sodium carboxymethyl cellulose (carboxymethyl cellulose, cellulose gum, sodium cellulose glycolate), sodium carrageenan, tragacanth gum, xanthan gum or any combination thereof in an amount not exceeding 0.5 per cent, and
 - (vi) the following preservatives:
 - (A) propionic acid, calcium propionate, sodium propionate or any combination thereof in an amount not exceeding 2,000 parts per million, calculated as propionic acid,
 - (B) sorbic acid, calcium sorbate, potassium sorbate, sodium sorbate, or any combination thereof in an amount not exceeding 3,000 parts per million, calculated as sorbic acid, or

(C) any combination of the preservatives named in clauses (A) and (B) in an amount not exceeding 3,000 parts per million, calculated as propionic acid and sorbic acid respectively.

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- (2) No person shall use any enzyme
- (a) other than Chymosin A derived from *Escherichia coli* K-12, GE81 (pPFZ87A), Chymosin B derived from *Aspergillus niger* var. *awamori*, GCC0349 (pGAMpR) or from *Kluyveromyces marxianus* var. *lactis*, DS1182 (pKS105), pepsin or rennet in the manufacture of a product to which subsection (1) applies; and
- (b) at a level of use above that consistent with good manufacturing practice.

B.08.038. (1) [S]. Cream Cheese Spread

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- (a) shall
- (i) be the product made by coagulating cream with the aid of bacteria to form a curd and forming the curd into a homogeneous mass after draining the whey, and
- (ii) contain
- (A) added milk and milk products,
- (B) not less than 51 per cent cream cheese,
- (C) not more than 60 per cent moisture, and
- (D) not less than 24 per cent milk fat; and
- (b) may contain
- (i) cream added to adjust the milk fat content,
- (ii) salt, vinegar and sweetening agents,
- (iii) nitrogen to improve spreadability in an amount consistent with good manufacturing practice,
- (iv) one or more of the following colouring agents:
- (A) in an amount consistent with good manufacturing practice, annatto, beta-carotene, chlorophyll, paprika, riboflavin, turmeric, and
- (B) in an amount not exceeding 35 parts per million, either singly or in combination thereof, beta-apo-8'-carotenal, ethyl beta-apo-8'-carotenoate,
- (v) the following emulsifying, gelling, stabilizing and thickening agents:
- (A) ammonium carrageenan, calcium carrageenan, carob bean gum (locust bean gum), carrageenan, gelatin, guar gum, Irish Moss Gelose, potassium carrageenan, propylene glycol alginate, sodium carboxymethyl cellulose (carboxymethyl cellulose, cellulose gum, sodium cellulose glycolate), sodium carrageenan, tragacanth gum, xanthan gum or a combination thereof in an amount not exceeding 0.5 per cent, and
- (B) calcium phosphate dibasic, potassium phosphate dibasic, sodium acid pyrophosphate, sodium aluminum phosphate, sodium hexametaphosphate, sodium phosphate dibasic, sodium phosphate monobasic, sodium phosphate tribasic, sodium pyrophosphate tetrabasic, calcium citrate, potassium citrate, sodium citrate, sodium potassium tartrate, sodium tartrate, sodium gluconate or any combination thereof in an amount, when calculated as anhydrous salts, not exceeding 3.5 per cent in the case of phosphate salts and 4.0 per cent in total,
- (vi) acetic acid, calcium carbonate, citric acid, lactic acid, malic acid, phosphoric acid, potassium bicarbonate, potassium carbonate, sodium bicarbonate, sodium carbonate and tartaric acid as pH adjusting agents in an amount consistent with good manufacturing practice, and
- (vii) the following preservatives:
- (A) propionic acid, calcium propionate, sodium propionate or any combination thereof in an amount not exceeding 2,000 parts per million, calculated as propionic acid,
- (B) sorbic acid, calcium sorbate, potassium sorbate, sodium sorbate, or any combination thereof in an amount not exceeding 3,000 parts per million, calculated as sorbic acid, or
- (C) any combination of the preservatives named in clauses (A) and (B) in an amount not exceeding 3,000 parts per million, calculated as propionic acid and sorbic acid respectively.

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- (2) No person shall use any enzyme
- (a) other than Chymosin A derived from *Escherichia coli* K-12, GE81 (pPFZ87A), Chymosin B derived from *Aspergillus niger* var. *awamori*, GCC0349 (pGAMpR) or from *Kluyveromyces marxianus* var. *lactis*, DS1182 (pKS105), pepsin or rennet in the manufacture of a product to which subsection (1) applies; and
- (b) at a level of use above that consistent with good manufacturing practice.

B.08.039. (1) [S]. Cream Cheese Spread with (naming the added ingredients)

- (a) shall
- (i) be the product made by coagulating cream with the aid of bacteria to form a curd and forming the curd into a homogeneous mass after draining the whey,
- (ii) contain the named added ingredients which shall be one or more of the following ingredients in amounts sufficient to differentiate the product from cream cheese spread but not in amounts so large as to change the basic nature of the product:
- (A) cheese other than cream cheese,
- (B) seasonings, spices, flavouring preparation, condiments or chocolate,
- (C) fruits, vegetables, pickles, relishes or nuts,

- (D) prepared or preserved meat, or
 (E) prepared or preserved fish, and
 (iii) contain
 (A) added milk and milk products,
 (B) not more than 60 per cent moisture, and
 (C) not less than 24 per cent milk fat; and
- (b) may contain
 (i) cream added to adjust the milk fat content,
 (ii) salt, vinegar and sweetening agents,
 (iii) nitrogen to improve spreadability in an amount consistent with good manufacturing practice,
 (iv) one or more of the following colouring agents:
 (A) in an amount consistent with good manufacturing practice, annatto, beta-carotene, chlorophyll, paprika, riboflavin, turmeric, and
 (B) in an amount not exceeding 35 parts per million, either singly or in combination thereof, beta-apo-8'-carotenal, ethyl beta-apo-8'-carotenoate,
 (v) the following emulsifying, gelling, stabilizing and thickening agents:
 (A) ammonium carrageenan, calcium carrageenan, carob bean gum (locust bean gum), carrageenan, gelatin, guar gum, Irish Moss Gelose, potassium carrageenan, propylene glycol alginate, sodium carboxymethyl cellulose (carboxymethyl cellulose, cellulose gum, sodium cellulose glycolate), sodium carrageenan, tragacanth gum, xanthan gum or a combination thereof in an amount not exceeding 0.5 per cent, and
 (B) calcium phosphate dibasic, potassium phosphate dibasic, sodium acid pyrophosphate, sodium aluminum phosphate, sodium hexametaphosphate, sodium phosphate dibasic, sodium phosphate monobasic, sodium phosphate tribasic, sodium pyrophosphate tetrabasic, calcium citrate, potassium citrate, sodium citrate, sodium potassium tartrate, sodium tartrate, sodium gluconate or any combination thereof in an amount, when calculated as anhydrous salts, not exceeding 3.5 per cent in the case of phosphate salts and 4.0 per cent in total,
 (vi) acetic acid, calcium carbonate, citric acid, lactic acid, malic acid, phosphoric acid, potassium bicarbonate, potassium carbonate, sodium bicarbonate, sodium carbonate and tartaric acid as pH adjusting agents in an amount consistent with good manufacturing practice, and
 (vii) the following preservatives:
 (A) propionic acid, calcium propionate, sodium propionate or any combination thereof in an amount not exceeding 2,000 parts per million, calculated as propionic acid,
 (B) sorbic acid, calcium sorbate, potassium sorbate, sodium sorbate, or any combination thereof in an amount not exceeding 3,000 parts per million, calculated as sorbic acid, or
 (C) any combination of the preservatives named in clauses (A) and (B) in an amount not exceeding 3,000 parts per million, calculated as propionic acid and sorbic acid respectively.
- (2) No person shall use any enzyme
 (a) other than Chymosin A derived from *Escherichia coli* K-12, GE81 (pPFZ87A), Chymosin B derived from *Aspergillus niger* var. *awamori*, GCC0349 (pGAMpR) or from *Kluyveromyces marxianus* var. *lactis*, DS1182 (pKS105), pepsin or rennet in the manufacture of a product to which subsection (1) applies; and
 (b) at a level of use above that consistent with good manufacturing practice.

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B.08.040. (1) [S]. Processed (naming the variety) Cheese

- (a) shall
 (i) subject to subparagraph (ii), be the product made by comminuting and mixing the named variety or varieties of cheese, other than cream cheese, cottage cheese or whey cheese, into a homogeneous mass with the aid of heat,
 (ii) in the case of processed cheddar cheese, be the product made by comminuting and mixing one or more of the following:
 (A) cheddar cheese,
 (B) stirred curd cheese,
 (C) granular curd cheese, or
 (D) washed curd cheese
 into a homogeneous mass with the aid of heat,
 (iii) have, where it is made from
 (A) one variety of cheese, in which the maximum amount of moisture permitted is less than 40 per cent, or
 (B) two or more varieties of cheese, in which the average maximum amount of moisture permitted is less than 40 per cent,

a moisture content that does not exceed, by more than 5 per cent, the amount referred to in clause (A) or (B), as the case may be, and a milk fat content that is not less, by more than 3 per cent, than the minimum milk fat content or average minimum milk fat content permitted for that variety or those varieties, as the case may be,

- (iv) subject to subparagraph (v), have, where it is made from
- (A) one variety of cheese, in which the maximum amount of moisture permitted is 40 per cent or more, or
 - (B) more than one variety of cheese, in which the average maximum amount of moisture permitted is 40 per cent or more,

a moisture content that does not exceed, by more than 3 per cent, the amount referred to in clause (A) or (B), as the case may be, and a milk fat content that is not less, by more than 2 per cent, than the minimum milk fat content or average minimum milk fat content permitted for that variety or those varieties, as the case may be, and

- (v) in the case of processed skim milk cheese, contain not more than
- (A) 55 per cent moisture, and
 - (B) 7 per cent milk fat; and

(b) may contain

- (i) water added to adjust the moisture content,
- (ii) added milk fat,
- (iii) in the case of processed skim milk cheese, added skim milk powder, buttermilk powder and whey powder,

(iv) salt, vinegar and sweetening agents,

(v) one or more of the following colouring agents:

- (A) in an amount consistent with good manufacturing practice, annatto, beta-carotene, chlorophyll, paprika, riboflavin, turmeric, and
- (B) in an amount not exceeding 35 parts per million, either singly or in combination thereof, beta-apo-8'-carotenal, ethyl beta-apo-8'-carotenoate,

(vi) the following emulsifying, gelling, stabilizing and thickening agents:

(A) sodium carboxymethyl cellulose (carboxymethyl cellulose, cellulose gum, sodium cellulose glycolate) in an amount not exceeding 0.5 per cent,

(B) calcium phosphate dibasic, potassium phosphate dibasic, sodium acid pyrophosphate, sodium aluminum phosphate, sodium hexametaphosphate, sodium phosphate dibasic, sodium phosphate monobasic, sodium phosphate tribasic, sodium pyrophosphate tetrabasic, calcium citrate, potassium citrate, sodium citrate, sodium potassium tartrate, sodium tartrate, sodium gluconate or any combination thereof in an amount, when calculated as anhydrous salts, not exceeding 3.5 per cent in the case of phosphate salts and 4.0 per cent in total,

(C) lecithin in an amount not exceeding 0.2 per cent, and

(D) monoglycerides, mono- and diglycerides or any combination thereof in an amount not exceeding 0.5 per cent,

(vi.1) calcium phosphate tribasic as an agent to improve colour, texture, consistency and spreadability, in an amount not exceeding 1 per cent,

(vii) acetic acid, calcium carbonate, citric acid, lactic acid, malic acid, phosphoric acid, potassium bicarbonate, potassium carbonate, sodium bicarbonate, sodium carbonate and tartaric acid as pH adjusting agents in an amount consistent with good manufacturing practice,

(viii) wood smoke as a preservative in an amount consistent with good manufacturing practice, and

(ix) the following preservatives:

(A) propionic acid, calcium propionate, sodium propionate or any combination thereof in an amount not exceeding 2,000 parts per million, calculated as propionic acid,

(B) sorbic acid, calcium sorbate, potassium sorbate, sodium sorbate, or any combination thereof in an amount not exceeding 3,000 parts per million, calculated as sorbic acid, or

(C) any combination of the preservatives named in clauses (A) and (B) in an amount not exceeding 3,000 parts per million, calculated as propionic acid and sorbic acid respectively.

(2) Only a cheese to which wood smoke has been added as permitted in subsection (1) may be described by the term "smoked" on a label.

(3) Where a cheese is labelled as permitted in subsection (2), the word "smoked" shall be shown on the principal display panel.

B.08.041. (1) [S]. Processed (naming the variety) Cheese with (naming the added ingredients)

(a) shall

- (i) be the product made by comminuting and mixing the named variety or varieties of cheese, other than cream cheese, cottage cheese or whey cheese, into a homogeneous mass with the aid of heat,

- (ii) contain the named added ingredients which shall be one or more of the following ingredients in amounts sufficient to differentiate the product from processed (named variety) cheese but not in amounts so large as to change the basic nature of the product:
- (A) flavouring preparations other than such preparations that resemble the flavour of the varieties of cheese used in the product,
 - (B) seasonings, spices, condiments or chocolate,
 - (C) fruits, vegetables, pickles, relishes or nuts,
 - (D) prepared or preserved meat, or
 - (E) prepared or preserved fish,
- (iii) have, where it is made from
- (A) one variety of cheese, in which the maximum amount of moisture permitted is less than 40 per cent, or
 - (B) more than one variety of cheese, in which the average maximum amount of moisture permitted is less than 40 per cent,
- a moisture content that does not exceed by more than 5 per cent, the amount referred to in clause (A) or (B), as the case may be, and a milk fat content that is not less, by more than 3 per cent, than the minimum milk fat content or average minimum milk fat content permitted for that variety or those varieties, as the case may be, and
- (iv) have, where it is made from
- (A) one variety of cheese, in which the maximum amount of moisture permitted is 40 per cent or more, or
 - (B) more than one variety of cheese, in which the average maximum amount of moisture permitted is 40 per cent or more,
- a moisture content that does not exceed, by more than 3 per cent, the amount referred to in clause (A) or (B), as the case may be, and a milk fat content that is not less, by more than 2 per cent, than the minimum milk fat content or average minimum milk fat content permitted for that variety or those varieties, as the case may be; and
- (b) may contain
- (i) water added to adjust moisture content,
 - (ii) added milk fat,
 - (iii) salt, vinegar and sweetening agents,
 - (iv) one or more of the following colouring agents:
 - (A) in an amount consistent with good manufacturing practice, annatto, beta-carotene, chlorophyll, paprika, riboflavin, turmeric, and
 - (B) in an amount not exceeding 35 parts per million, either singly or in combination thereof, beta-apo-8'-carotenal, ethyl beta-apo-8'-carotenoate,
 - (v) the following emulsifying, gelling, stabilizing and thickening agents:
 - (A) sodium carboxymethyl cellulose (carboxymethyl cellulose, cellulose gum, sodium cellulose glycolate) in an amount not exceeding 0.5 per cent,
 - (B) calcium phosphate dibasic, potassium phosphate dibasic, sodium acid pyrophosphate, sodium aluminum phosphate, sodium hexametaphosphate, sodium phosphate dibasic, sodium phosphate monobasic, sodium phosphate tribasic, sodium pyrophosphate tetrabasic, calcium citrate, potassium citrate, sodium citrate, sodium potassium tartrate, sodium gluconate or any combination thereof in an amount, when calculated as anhydrous salts, not exceeding 3.5 per cent in the case of phosphate salts and 4.0 per cent in total,
 - (C) lecithin in an amount not exceeding 0.2 per cent, and
 - (D) monoglycerides, mono- and diglycerides or any combination thereof in an amount not exceeding 0.5 per cent,
 - (v.1) calcium phosphate tribasic as an agent to improve colour, texture, consistency and spreadability, in an amount not exceeding 1 per cent,
 - (vi) acetic acid, calcium carbonate, citric acid, lactic acid, malic acid, phosphoric acid, potassium bicarbonate, potassium carbonate, sodium bicarbonate, sodium carbonate and tartaric acid as pH adjusting agents in an amount consistent with good manufacturing practice,
 - (vii) wood smoke as a preservative in an amount consistent with good manufacturing practice, and
 - (viii) the following preservatives:
 - (A) propionic acid, calcium propionate, sodium propionate or any combination thereof in an amount not exceeding 2,000 parts per million, calculated as propionic acid,
 - (B) sorbic acid, calcium sorbate, potassium sorbate, sodium sorbate, or any combination thereof in an amount not exceeding 3,000 parts per million, calculated as sorbic acid, or
 - (C) any combination of the preservatives named in clauses (A) and (B) in an amount not exceeding 3,000 parts per million, calculated as propionic acid and sorbic acid respectively.
- (2) Only a cheese to which wood smoke has been added as permitted in subsection (1) may be described by the term "smoked" on a label.

(3) Where a cheese is labelled as permitted in subsection (2), the word "smoked" shall be shown on the principal display panel.

B.08.041.1 (1) [S]. Processed Cheese Food

- (a) shall
- (i) be the product made by comminuting and mixing one or more varieties of cheese, other than cream cheese, cottage cheese or whey cheese, into a homogeneous mass with the aid of heat, and
 - (ii) contain
 - (A) added milk or milk products,
 - (B) not less than 51 per cent cheese,
 - (C) not more than 46 per cent moisture, and
 - (D) not less than 23 per cent milk fat; and
- (b) may contain
- (i) water added to adjust the moisture content,
 - (ii) added milk fat,
 - (iii) salt, vinegar and sweetening agents,
 - (iv) one or more of the following colouring agents:
 - (A) in an amount consistent with good manufacturing practice, annatto, beta-carotene, chlorophyll, paprika, riboflavin, turmeric, and
 - (B) in an amount not exceeding 35 parts per million, either singly or in combination thereof, beta-apo-8'-carotenal, ethyl beta-apo-8'-carotenoate,
 - (v) the following emulsifying, gelling, stabilizing and thickening agents:
 - (A) sodium carboxymethyl cellulose (carboxymethyl cellulose, cellulose gum, sodium cellulose glycolate) in an amount not exceeding 0.5 per cent,
 - (B) calcium phosphate dibasic, potassium phosphate dibasic, sodium acid pyrophosphate, sodium aluminum phosphate, sodium hexametaphosphate, sodium phosphate dibasic, sodium phosphate monobasic, sodium phosphate tribasic, sodium pyrophosphate tetrabasic, calcium citrate, potassium citrate, sodium citrate, sodium potassium tartrate, sodium tartrate, sodium gluconate or any combination thereof in an amount, when calculated as anhydrous salts, not exceeding 3.5 per cent in the case of phosphate salts and 4.0 per cent in total,
 - (C) lecithin in an amount not exceeding 0.2 per cent, and
 - (D) monoglycerides, mono- and diglycerides or any combination thereof in an amount not exceeding 0.5 per cent,
 - (v.1) calcium phosphate tribasic as an agent to improve colour, texture, consistency and spreadability, in an amount not exceeding 1 per cent,
 - (vi) acetic acid, calcium carbonate, citric acid, lactic acid, malic acid, phosphoric acid, potassium bicarbonate, potassium carbonate, sodium bicarbonate, sodium carbonate and tartaric acid as pH adjusting agents in an amount consistent with good manufacturing practice,
 - (vii) wood smoke as a preservative in an amount consistent with good manufacturing practice, and
 - (viii) the following preservatives:
 - (A) propionic acid, calcium propionate, sodium propionate or any combination thereof in an amount not exceeding 2,000 parts per million, calculated as propionic acid,
 - (B) sorbic acid, calcium sorbate, potassium sorbate, sodium sorbate, or any combination thereof in an amount not exceeding 3,000 parts per million, calculated as sorbic acid, or
 - (C) any combination of the preservatives named in clauses (A) and (B) in an amount not exceeding 3,000 parts per million, calculated as propionic acid and sorbic acid respectively.
- 18-10-79 (2) Only a cheese to which wood smoke has been added as permitted in subsection (1) may be described by the term "smoked" on a label.
- 18-10-79 (3) Where a cheese is labelled as permitted in subsection (2), the word "smoked" shall be shown on the principal display panel.

B.08.041.2. (1) [S]. Processed Cheese Food with (naming the added ingredients)

- (a) shall
- (i) be the product made by comminuting and mixing one or more varieties of cheese, other than cream cheese, cottage cheese or whey cheese, into a homogeneous mass with the aid of heat,
 - (ii) contain the named added ingredients which shall be one or more of the following ingredients in amounts sufficient to differentiate the product from processed cheese food but not in amounts so large as to change the basic nature of the product:

- (A) seasonings, spices, flavouring preparations, condiments or chocolate,
 (B) fruits, vegetables, pickles, relishes or nuts,
 (C) prepared or preserved meat, or
 (D) prepared or preserved fish, and
- (iii) contain
 (A) added milk or milk products,
 (B) not more than 46 per cent moisture, and
 (C) not less than 22 per cent milk fat; and
- (b) may contain
 (i) water added to adjust the moisture content,
 (ii) added milk fat,
 (iii) salt, vinegar and sweetening agents,
 (iv) one or more of the following colouring agents:
 (A) in an amount consistent with good manufacturing practice, annatto, beta-carotene, chlorophyll, paprika, riboflavin, turmeric, and
 (B) in an amount not exceeding 35 parts per million, either singly or in combination thereof, beta-apo-8'-carotenal, ethyl beta-apo-8'-carotenoate,
 (v) the following emulsifying, gelling, stabilizing and thickening agents:
 (A) sodium carboxymethyl cellulose (carboxymethyl cellulose, cellulose gum, sodium cellulose glycolate) in an amount not exceeding 0.5 per cent,
 (B) calcium phosphate dibasic, potassium phosphate dibasic, sodium acid pyrophosphate, sodium aluminum phosphate, sodium hexametaphosphate, sodium phosphate dibasic, sodium phosphate monobasic, sodium phosphate tribasic, sodium pyrophosphate tetrabasic, calcium citrate, potassium citrate, sodium citrate, sodium potassium tartrate, sodium tartrate, sodium gluconate or any combination thereof in an amount, when calculated as anhydrous salts, not exceeding 3.5 per cent in the case of phosphate salts and 4.0 per cent in total,
 (C) lecithin in an amount not exceeding 0.2 per cent, and
 (D) monoglycerides, mono- and diglycerides or any combination thereof in an amount not exceeding 0.5 per cent,
- 13-6-91 (v.1) calcium phosphate tribasic as an agent to improve colour, texture, consistency and spreadability, in an amount not exceeding 1 per cent,
 (vi) acetic acid, calcium carbonate, citric acid, lactic acid, malic acid, phosphoric acid, potassium bicarbonate, potassium carbonate, sodium bicarbonate, sodium carbonate and tartaric acid as pH adjusting agents in an amount consistent with good manufacturing practice,
 (vii) wood smoke as a preservative in an amount consistent with good manufacturing practice, and
 (viii) the following preservatives:
 (A) propionic acid, calcium propionate, sodium propionate or any combination thereof in an amount not exceeding 2,000 parts per million, calculated as propionic acid,
 (B) sorbic acid, calcium sorbate, potassium sorbate, sodium sorbate, or any combination thereof in an amount not exceeding 3,000 parts per million, calculated as sorbic acid, or
 (C) any combination of the preservatives named in clauses (A) and (B) in an amount not exceeding 3,000 parts per million, calculated as propionic acid and sorbic acid respectively.
- (2) Only a cheese to which wood smoke has been added as permitted in subsection (1) may be described by the term "smoked" on a label.
- 18-10-79 (3) Where a cheese is labelled as permitted in subsection (2), the word "smoked" shall be shown on the principal display panel.

B.08.041.3. (1) [S]. Processed Cheese Spread

- (a) shall
 (i) be the product made by comminuting and mixing one or more varieties of cheese, other than cream cheese, cottage cheese or whey cheese, into a homogeneous mass with the aid of heat, and
 (ii) contain
 (A) added milk or milk products,
 (B) not less than 51 per cent cheese,
 (C) not more than 60 per cent moisture, and
 (D) not less than 20 per cent milk fat;
- (b) may contain
 (i) water added to adjust the moisture content,
 (ii) added milk fat,
 (iii) salt, vinegar and sweetening agents,

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- (iv) one or more of the following colouring agents:
 - (A) in an amount consistent with good manufacturing practice, annatto, beta-carotene, chlorophyll, paprika, riboflavin, turmeric, and
 - (B) in an amount not exceeding 35 parts per million, either singly or in combination thereof, beta-apo-8'-carotenal, ethyl beta-apo-8'-carotenoate,
 - (v) the following emulsifying, gelling, stabilizing and thickening agents:
 - (A) ammonium carrageenan, calcium carrageenan, carob bean gum (locust bean gum), carrageenan, gelatin, guar gum, Irish Moss Gelose, potassium carrageenan, propylene glycol alginate, sodium carboxymethyl cellulose (carboxymethyl cellulose, cellulose gum, sodium cellulose glycolate), sodium carrageenan, tragacanth gum, xanthan gum or a combination thereof in an amount not exceeding 0.5 per cent,
 - (B) calcium phosphate dibasic, potassium phosphate dibasic, sodium acid pyrophosphate, sodium aluminum phosphate, sodium hexametaphosphate, sodium phosphate dibasic, sodium phosphate monobasic, sodium phosphate tribasic, sodium pyrophosphate tetrabasic, calcium citrate, potassium citrate, sodium citrate, sodium potassium tartrate, sodium tartrate, sodium gluconate or any combination thereof in an amount, when calculated as anhydrous salts, not exceeding 3.5 per cent in the case of phosphate salts and 4.0 per cent in total,
 - (C) lecithin in an amount not exceeding 0.2 per cent, and
 - (D) monoglycerides, mono- and diglycerides or any combination thereof in an amount not exceeding 0.5 per cent,
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- (v.1) calcium phosphate tribasic as an agent to improve colour, texture, consistency and spreadability, in an amount not exceeding 1 per cent,
 - (vi) acetic acid, calcium carbonate, citric acid, lactic acid, malic acid, phosphoric acid, potassium bicarbonate, potassium carbonate, sodium bicarbonate, sodium carbonate and tartaric acid as pH adjusting agents in an amount consistent with good manufacturing practice,
 - (vii) wood smoke as a preservative in an amount consistent with good manufacturing practice, and
 - (viii) the following preservatives:
 - (A) propionic acid, calcium propionate, sodium propionate or any combination thereof in an amount not exceeding 2,000 parts per million, calculated as propionic acid,
 - (B) sorbic acid, calcium sorbate, potassium sorbate, sodium sorbate, or any combination thereof in an amount not exceeding 3,000 parts per million, calculated as sorbic acid, or
 - (C) any combination of the preservatives named in clauses (A) and (B) in an amount not exceeding 3,000 parts per million, calculated as propionic acid and sorbic acid respectively.
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- (2) Only a cheese to which wood smoke has been added as permitted in subsection (1) may be described by the term "smoked" on a label.
 - (3) Where a cheese is labelled as permitted in subsection (2), the word "smoked" shall be shown on the principal display panel.

B.08.041.4. (1) [S]. Processed Cheese Spread with (naming the added ingredients)

- (a) shall
 - (i) be the product made by comminuting and mixing one or more varieties of cheese, other than cream cheese, cottage cheese or whey cheese, into a homogeneous mass with the aid of heat,
 - (ii) contain the named added ingredients which shall be one or more of the following ingredients in amounts sufficient to differentiate the product from processed cheese spread but not in amounts so large as to change the basic nature of the product:
 - (A) seasonings, spices, flavouring preparations, condiments or chocolate,
 - (B) fruits, vegetables, pickles, relishes or nuts,
 - (C) prepared or preserved meat, or
 - (D) prepared or preserved fish, and
 - (iii) contain
 - (A) added milk or milk products,
 - (B) not more than 60 per cent moisture, and
 - (C) not less than 20 per cent milk fat; and
- (b) may contain
 - (i) water added to adjust the moisture content,
 - (ii) added milk fat,
 - (iii) salt, vinegar and sweetening agents,
 - (iv) one or more of the following colouring agents:
 - (A) in an amount consistent with good manufacturing practice, annatto, beta-carotene, chlorophyll, paprika, riboflavin, turmeric, and

- 2-12-82 (v) (B) in an amount not exceeding 35 parts per million, either singly or in combination thereof, beta-apo-8'-carotenal, ethyl beta-apo-8'-carotenoate,
- (A) ammonium carrageenan, calcium carrageenan, carob bean gum (locust bean gum), carrageenan, gelatin, guar gum, Irish Moss Gelose, potassium carrageenan, propylene glycol alginate, sodium carboxymethyl cellulose (carboxymethyl cellulose, cellulose gum, sodium cellulose glycolate), sodium carrageenan, tragacanth gum, xanthan gum or a combination thereof in an amount not exceeding 0.5 per cent,
- (B) calcium phosphate dibasic, potassium phosphate dibasic, sodium acid pyrophosphate, sodium aluminum phosphate, sodium hexametaphosphate, sodium phosphate dibasic, sodium phosphate monobasic, sodium phosphate tribasic, sodium pyrophosphate tetrabasic, calcium citrate, potassium citrate, sodium citrate, sodium potassium tartrate, sodium tartrate, sodium gluconate or any combination thereof in an amount, when calculated as anhydrous salts, not exceeding 3.5 per cent in the case of phosphate salts and 4.0 per cent in total,
- (C) lecithin in an amount not exceeding 0.2 per cent, and
- (D) monoglycerides, mono- and diglycerides or any combination thereof in an amount not exceeding 0.5 per cent,
- 13-6-91 (v.1) calcium phosphate tribasic as an agent to improve colour, texture, consistency and spreadability, in an amount not exceeding 1 per cent,
- (vi) acetic acid, calcium carbonate, citric acid, lactic acid, malic acid, phosphoric acid, potassium bicarbonate, potassium carbonate, sodium bicarbonate, sodium carbonate and tartaric acid as pH adjusting agents in an amount consistent with good manufacturing practice,
- (vii) wood smoke as a preservative in an amount consistent with good manufacturing practice, and
- (viii) the following preservatives:
- (A) propionic acid, calcium propionate, sodium propionate or any combination thereof in an amount not exceeding 2,000 parts per million, calculated as propionic acid,
- (B) sorbic acid, calcium sorbate, potassium sorbate, sodium sorbate, or any combination thereof in an amount not exceeding 3,000 parts per million, calculated as sorbic acid, or
- (C) any combination of the preservatives named in clauses (A) and (B) in an amount not exceeding 3,000 parts per million, calculated as propionic acid and sorbic acid respectively.
- 18-10-79 (2) Only a cheese to which wood smoke has been added as permitted in subsection (1) may be described by the term "smoked" on a label.
- (3) Where a cheese is labelled as permitted in subsection (2), the word "smoked" shall be shown on the principal display panel.

B.08.041.5. (1) [S]. Cold-Pack (naming the variety) Cheese

- (a) shall
- (i) subject to subparagraph (ii), be the product made by comminuting and mixing the named variety or varieties of cheese, other than cream cheese, cottage cheese or whey cheese, into a homogeneous mass without the aid of heat,
- (ii) in the case of cold-pack cheddar cheese, be the product made by comminuting and mixing one or more of the following:
- (A) cheddar cheese,
- (B) stirred curd cheese,
- (C) granular curd cheese, or
- (D) washed curd cheese
- into a homogeneous mass without the aid of heat,
- (iii) contain, where it is made from
- (A) one variety of cheese, not more moisture and not less milk fat than the maximum moisture content and minimum fat content permitted for that variety, or
- (B) more than one variety of cheese, not more moisture and not less milk fat than the average maximum moisture content and the average minimum fat content permitted for those varieties; and
- (b) may contain
- (i) water added to adjust the moisture content,
- (ii) added milk fat,
- 18-6-92 (iii) salt, vinegar and sweetening agents,
- (iv) one or more of the following colouring agents:
- (A) in an amount consistent with good manufacturing practice, annatto, beta-carotene, chlorophyll, paprika, riboflavin, turmeric, and
- (B) in an amount not exceeding 35 parts per million, either singly or in combination thereof, beta-apo-8'-carotenal, ethyl beta-apo-8'-carotenoate,

- (v) acetic acid, calcium carbonate, citric acid, lactic acid, malic acid, phosphoric acid, potassium bicarbonate, potassium carbonate, sodium bicarbonate, sodium carbonate and tartaric acid as pH adjusting agents in an amount consistent with good manufacturing practice,
- (vi) wood smoke as a preservative in an amount consistent with good manufacturing practice, and
- (vii) the following preservatives:
 - (A) propionic acid, calcium propionate, sodium propionate or any combination thereof in an amount not exceeding 2,000 parts per million, calculated as propionic acid,
 - (B) sorbic acid, calcium sorbate, potassium sorbate, sodium sorbate or any combination thereof in an amount not exceeding 3,000 parts per million, calculated as sorbic acid, or
 - (C) any combination of the preservatives named in clauses (A) and (B) in an amount not exceeding 3,000 parts per million, calculated as propionic acid and sorbic acid respectively.

(2) Only a cheese to which wood smoke has been added as permitted in subsection (1) may be described by the term "smoked" on a label.

(3) Where a cheese is labelled as permitted in subsection (2), the word "smoked" shall be shown on the principal display panel.

B.08.041.6. (1) [S] Cold-Pack (naming the variety) Cheese with (naming the added ingredients)

- (a) shall
 - (i) be the product made by comminuting and mixing the named variety or varieties of cheese, other than cream cheese, cottage cheese or whey cheese, into a homogeneous mass without the aid of heat,
 - (ii) contain the named added ingredients which shall be one or more of the following ingredients in amounts sufficient to differentiate the product from cold-pack (named variety) cheese but not in amounts so large as to change the basic nature of the product:
 - (A) flavouring preparations other than such preparations that resemble the flavour of the varieties of cheese used in the product,
 - (B) seasonings, spices, condiments or chocolate,
 - (C) fruits, vegetables, pickles, relishes or nuts,
 - (D) prepared or preserved meat, or
 - (E) prepared or preserved fish, and
 - (iii) contain, where it is made from
 - (A) one variety of cheese, not more moisture and not less milk fat than the maximum moisture content and one per cent less than the minimum milk fat content permitted for that variety, or
 - (B) more than one variety of cheese, not more moisture and not less milk fat than the average maximum moisture content and one per cent less than the average minimum milk fat content permitted for those varieties; and

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- (b) may contain
 - (i) water added to adjust the moisture content,
 - (ii) added milk fat,
 - (iii) salt, vinegar and sweetening agents,
 - (iv) one or more of the following colouring agents:
 - (A) in an amount consistent with good manufacturing practice, annatto, beta-carotene, chlorophyll, paprika, riboflavin, turmeric, and
 - (B) in an amount not exceeding 35 parts per million, either singly or in combination thereof, beta-apo-8'-carotenal, ethyl beta-apo-8'-carotenoate,
 - (v) the following emulsifying, gelling, stabilizing and thickening agents: ammonium carrageenan, calcium carrageenan, carob bean gum (locust bean gum), carrageenan, gelatin, guar gum, Irish Moss Gelose, potassium carrageenan, propylene glycol alginate, sodium carboxymethyl cellulose (carboxymethyl cellulose, cellulose gum, sodium cellulose glycolate), sodium carrageenan, tragacanth gum, xanthan gum or a combination thereof in an amount not exceeding 0.5 per cent,
 - (vi) acetic acid, calcium carbonate, citric acid, lactic acid, malic acid, phosphoric acid, potassium bicarbonate, potassium carbonate, sodium bicarbonate, sodium carbonate and tartaric acid as pH adjusting agents in an amount consistent with good manufacturing practice,
 - (vii) wood smoke as a preservative in an amount consistent with good manufacturing practice, and
 - (viii) the following preservatives:
 - (A) propionic acid, calcium propionate, sodium propionate or any combination thereof in an amount not exceeding 2,000 parts per million, calculated as propionic acid,

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- (B) sorbic acid, calcium sorbate, potassium sorbate, sodium sorbate, or any combination thereof in an amount not exceeding 3,000 parts per million, calculated as sorbic acid, or
- (C) any combination of the preservatives named in clauses (A) and (B) in an amount not exceeding 3,000 parts per million, calculated as propionic acid and sorbic acid respectively.

(2) Only a cheese to which wood smoke has been added as permitted in subsection (1) may be described by the term "smoked" on a label.

(3) Where a cheese is labelled as permitted in subsection (2), the word "smoked" shall be shown on the principal display panel.

B.08.041.7. (1) [S]. Cold-Pack Cheese Food

- (a) shall
 - (i) be the product made by comminuting and mixing one or more varieties of cheese, other than cream cheese, cottage cheese or whey cheese, into a homogeneous mass without the aid of heat,
 - (ii) contain
 - (A) added milk or milk products,
 - (B) not less than 51 per cent cheese,
 - (C) not more than 46 per cent moisture, and
 - (D) not less than 23 per cent milk fat; and
- (b) may contain
 - (i) water added to adjust the moisture content,
 - (ii) added milk fat,
 - (iii) salt, vinegar and sweetening agents,
 - (iv) one or more of the following colouring agents:
 - (A) in an amount consistent with good manufacturing practice, annatto, beta-carotene, chlorophyll, paprika, riboflavin, turmeric, and
 - (B) in an amount not exceeding 35 parts per million, either singly or in combination thereof, beta-apo-8'-carotenal, ethyl beta-apo-8'-carotenoate,
 - (v) the following emulsifying, gelling, stabilizing and thickening agents: ammonium carrageenan, calcium carrageenan, carob bean gum (locust bean gum), carrageenan, gelatin, guar gum, Irish Moss Gelose, potassium carrageenan, propylene glycol alginate, sodium carboxymethyl cellulose (carboxymethyl cellulose, cellulose gum, sodium cellulose glycolate), sodium carrageenan, tragacanth gum, xanthan gum or a combination thereof in an amount not exceeding 0.5 per cent,
 - (vi) acetic acid, calcium carbonate, citric acid, lactic acid, malic acid, phosphoric acid, potassium bicarbonate, potassium carbonate, sodium bicarbonate, sodium carbonate and tartaric acid as pH adjusting agents in an amount consistent with good manufacturing practice,
 - (vii) wood smoke as a preservative in an amount consistent with good manufacturing practice, and
 - (viii) the following preservatives:
 - (A) propionic acid, calcium propionate, sodium propionate or any combination thereof in an amount not exceeding 2,000 parts per million, calculated as propionic acid,
 - (B) sorbic acid, calcium sorbate, potassium sorbate, sodium sorbate, or any combination thereof in an amount not exceeding 3,000 parts per million, calculated as sorbic acid, or
 - (C) any combination of the preservatives named in clauses (A) and (B) in an amount not exceeding 3,000 parts per million, calculated as propionic acid and sorbic acid respectively.

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(2) Only a cheese to which wood smoke has been added as permitted in subsection (1) may be described by the term "smoked" on a label.

(3) Where a cheese is labelled as permitted in subsection (2), the word "smoked" shall be shown on the principal display panel.

B.08.041.8. (1) [S]. Cold-Pack Cheese Food with (naming the added ingredients)

- (a) shall
 - (i) be the product made by comminuting and mixing one or more varieties of cheese, other than cream cheese, cottage cheese or whey cheese, into a homogeneous mass without the aid of heat,

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- (ii) contain the named added ingredients which shall be one or more of the following ingredients in amounts sufficient to differentiate the product from cold-pack cheese food but not in amounts so large as to change the basic nature of the product:
 - (A) seasonings, spices, flavouring preparations, condiments or chocolate,
 - (B) fruits, vegetables, pickles, relishes or nuts,
 - (C) prepared or preserved meat, or
 - (D) prepared or preserved fish, and
 - (iii) contain
 - (A) added milk or milk products,
 - (B) not more than 46 per cent moisture, and
 - (C) not less than 22 per cent milk fat; and
 - (b) may contain
 - (i) water added to adjust the moisture content,
 - (ii) added milk fat,
 - (iii) salt and vinegar, sweetening agents,
 - (iv) one or more of the following colouring agents:
 - (A) in an amount consistent with good manufacturing practice, annatto, beta-carotene, chlorophyll, paprika, riboflavin, turmeric, and
 - (B) in an amount not exceeding 35 parts per million, either singly or in combination thereof, beta-apo-8'-carotenal, ethyl beta-apo-8'-carotenoate,
 - (v) the following emulsifying, gelling, stabilizing and thickening agents:
ammonium carrageenan, calcium carrageenan, carob bean gum (locust bean gum), carrageenan, gelatin, guar gum, Irish Moss Gelose, potassium carrageenan, propylene glycol alginate, sodium carboxymethyl cellulose (carboxymethyl cellulose, cellulose gum, sodium cellulose glycolate), sodium carrageenan, tragacanth gum, xanthan gum or a combination thereof in an amount not exceeding 0.5 per cent,
 - (vi) acetic acid, calcium carbonate, citric acid, lactic acid, malic acid, phosphoric acid, potassium bicarbonate, potassium carbonate, sodium bicarbonate, sodium carbonate and tartaric acid as pH adjusting agents in an amount consistent with good manufacturing practice,
 - (vii) wood smoke as a preservative in an amount consistent with good manufacturing practice, and
 - (viii) the following preservatives:
 - (A) propionic acid, calcium propionate, sodium propionate or any combination thereof in an amount not exceeding 2,000 parts per million, calculated as propionic acid,
 - (B) sorbic acid, calcium sorbate, potassium sorbate, sodium sorbate, or any combination thereof in an amount not exceeding 3,000 parts per million, calculated as sorbic acid, or
 - (C) any combination of the preservatives named in clauses (A) and (B) in an amount not exceeding 3,000 parts per million, calculated as propionic acid and sorbic acid respectively.
- (2) Only a cheese to which wood smoke has been added as permitted in subsection (1) may be described by the term "smoked" on a label.
- (3) Where a cheese is labelled as permitted in subsection (2), the word "smoked" shall be shown on the principal display panel.

B.08.042. No manufacturer shall sell whole cheese that is not made from a pasteurized source unless the date of the beginning of the manufacturing process is

- (a) marked or branded thereon within three days thereof or
- (b) marked on the label at the time of packaging, if the cheese is such that, because of its texture, consistency, or physical structure, such date cannot be effectively branded or marked on the cheese.

B.08.043. No manufacturer shall sell any cheese that is not made from a pasteurized source if it has been cut into smaller portions, unless

- (a) it has been duly stored or
- (b) each portion of cut cheese is marked, branded or labelled with the date of the beginning of the manufacturing process.

27-4-78 | **B.08.044.** (1) Subject to subsection (2), no person shall sell cheese, including cheese curd, that is not made from a pasteurized source unless it has been stored.

18-10-79 | (2) Cheese, including cheese curd, that is not made from a pasteurized source may be used as an ingredient in any food providing such food is manufactured or processed so as to pasteurize the cheese in the manner described in the definition "pasteurized source" in subsection B.08.030(1).

B.08.045. Notwithstanding B.08.044, cheese that has not been manufactured from a pasteurized source and has not been stored but is marked or branded with the date of the beginning of the manufacturing process, may be sold to

- (a) a wholesaler;
- (b) a jobber; or
- (c) in quantities of not less than 900 pounds, to a retailer.

B.08.046. No person shall sell any whole cheese that has not been made from a pasteurized source unless there is stamped thereon the date of the beginning of the manufacturing process.

B.08.047. Every manufacturer, wholesaler, or jobber who sells cheese not made from a pasteurized source and which has not been stored shall keep a record of

- (a) the registered number of the cheese factory;
 - (b) the date of manufacture of the cheese;
 - (c) the vat number or vat numbers;
 - (d) the name and address of the person to whom the cheese is sold; and
 - (e) the weight sold from each vat;
- for each lot of cheese sold.

15-12-83 | **B.08.048.** (1) Subject to section B.08.054, no person shall sell cheese, including cheese curd, made from a pasteurized source if the cheese contains more than

- (a) 100 *Escherichia coli*, or
 - (b) 100 *Staphylococcus aureus*
- per gram, as determined by official method MFO-14, Microbiological Examination of Cheese, November 30, 1983.

(2) No person shall sell cheese, made from an unpasteurized source if the cheese contains more than

- (a) 500 *Escherichia coli*, or
 - (b) 1,000 *Staphylococcus aureus*
- per gram, as determined by official method MFO-14, Microbiological Examination of Cheese, November 30, 1983.

	B.08.049. [S]. Whey
	(a) shall be the product remaining after the curd has been removed from milk in the process of making cheese; and
	(b) may contain
23-11-89	(i) catalase, in the case of liquid whey that has been treated with hydrogen peroxide,
	(ii) lactase,
	(iii) hydrogen peroxide, in the case of liquid whey destined for the manufacture of dried whey products, and
	(iv) benzoyl peroxide and calcium phosphate tribasic, as a carrier of the benzoyl peroxide, in the case of liquid whey destined for the manufacture of dried whey products other than those for use in infant formula.
13-6-95	B.08.050. [S]. Revoked by P.C. 1995-922 of June 13, 1995.
	B.08.051. [S]. Cottage Cheese
	(a) shall be the product, in the form of discrete curd particles, prepared from skim milk, evaporated skim milk or skim milk powder and harmless acid-producing bacterial cultures;
	(b) shall contain not more than 80 per cent moisture;
2-4-92	(c) may contain not more than 0.5 per cent stabilizing agent; and
	(d) may contain
	(i) milk,
	(ii) cream,
	(iii) milk powder,
5-4-05	(iv) rennet,
	(v) milk coagulating enzymes derived from <i>Rhizomucor miehei</i> (Cooney and Emerson) (previous name: <i>Mucor miehei</i> (Cooney and Emerson)), <i>Mucor pusillus Lindt</i> or <i>Aspergillus oryzae</i> RET-1 (pBoel777), in an amount consistent with good manufacturing practice,
2-4-92	(vi) Chymosin A derived from <i>Escherichia coli</i> K-12, GE81 (pPFZ87A), in an amount consistent with good manufacturing practice,
4-4-95	(vi.1) Chymosin B derived from <i>Aspergillus niger</i> var. <i>awamori</i> , GCC0349 (pGAMpR) or from <i>Kluyveromyces marxianus</i> var. <i>lactis</i> , DS1182 (pKS105), in an amount consistent with good manufacturing practice,
	(vii) salt,
	(viii) calcium chloride,
2-4-92	(ix) added lactose,
	(x) pH adjusting agents,
	(xi) relishes,
	(xii) fruits,
	(xiii) vegetables, and
1-3-01	(xiv) carbon dioxide.
	B.08.052. [S]. Creamed Cottage Cheese shall be cottage cheese containing cream or a mixture of cream with milk or skim milk, or both, in such quantity that the final product shall contain
3-9-64	(a) not less than 4 per cent milk fat; and
	(b) not more than 80 per cent moisture and may contain emulsifying, gelling, stabilizing and thickening agents.
9-3-61	B.08.053. All dairy products used in the preparation of cottage cheese shall be from a pasteurized source.
5-8-82	B.08.054. No person shall sell cottage cheese or creamed cottage cheese that contains more than 10 coliform bacteria per gram, as determined by official method MFO-4, Microbiological Examination of Cottage Cheese, November 30, 1981.

Butter

B.08.056. [S]. Butter

- 18-6-92 (a) shall
- (i) be the food prepared in accordance with good manufacturing practices from milk or milk products, and
 - (ii) contain not less than 80 per cent milk fat; and
- (b) may contain
- (i) milk solids,
 - (ii) bacterial culture,
 - (iii) salt, and
 - (iv) food colour.

18-6-92 **B.08.057. [S]. Whey Butter** shall be butter made from whey cream.

Ice Cream

B.08.061. [S]. Ice Cream Mix

- 10-11-76 (a) shall be the unfrozen, pasteurized combination of cream, milk or other milk products, sweetened with sugar, liquid sugar, invert sugar, honey, dextrose, glucose, corn syrup, corn syrup solids of any combination of such sweeteners;
- (b) may contain
- (i) egg,
 - (ii) a flavouring preparation,
 - (iii) cocoa or chocolate syrup,
 - (iv) a food colour,
 - (v) pH adjusting agents,
 - (vi) microcrystalline cellulose or a stabilizing agent or both in an amount that will not exceed 0.5 per cent of the ice cream made from the mix,
 - (vii) a sequestering agent,
 - (viii) salt;
 - (ix) not more than one per cent added edible casein or edible caseinates; and
 - (x) propylene glycol mono fatty acid esters in an amount that will not exceed 0.35 per cent of the ice cream made from the mix and sorbitan tristearate in an amount that will not exceed 0.035 per cent of the ice cream made from the mix; and
- (c) shall contain not less than
- (i) 36 per cent solids, and
 - (ii) 10 per cent milk fat or, where cocoa or chocolate syrup has been added, 8 per cent milk fat.
- 3-9-64
- 18-12-75
- 18-6-92
- 19-4-07
- 26-2-74

B.08.062. [S]. Ice Cream

- 18-6-92 (a) shall be the frozen food obtained by freezing an ice cream mix, with or without the incorporation of air;
- (b) may contain cocoa or chocolate syrup, fruit, nuts or confections;
- (c) shall contain not less than
- (i) 36 per cent solids,
 - (ii) 10 per cent milk fat or, where cocoa or chocolate syrup, fruit, nuts, or confections have been added, 8 per cent milk fat, and
 - (iii) 180 grams of solids per litre of which amount not less than 50 grams shall be milk fat, or, where cocoa or chocolate syrup, fruit, nuts or confections have been added, 180 grams of solids per litre of which amount not less than 40 grams shall be milk fat; and
- (d) shall contain not more than
- (i) 100,000 bacteria per gram, and
 - (ii) 10 coliform organisms per gram,
- as determined by official method MFO-2, Microbiological Examination of Ice Cream or Ice Milk, November 30, 1981.
- 26-2-74
- 18-6-92
- 25-3-65

Sherbet

B.08.063. [S]. Sherbet

- (a) shall be the frozen food, other than ice cream or ice milk, made from a milk product;
- (b) may contain
 - (i) water,
 - (ii) a sweetening agent,
 - (iii) fruit or fruit juice,
 - (iv) citric or tartaric acid,
 - (v) a flavouring preparation,
 - (vi) a food colour,
 - (vii) not more than 0.75 per cent stabilizing agent,
 - (viii) a sequestering agent,
 - (ix) lactose,
 - (x) not more than 0.5 per cent microcrystalline cellulose; and
 - (xi) not more than one per cent added edible casein or edible caseinates; and
- (c) shall contain
 - (i) not more than 5 per cent milk solids, including milk fat, and
 - (ii) not less than 0.35 per cent acid determined by titration and expressed as lactic acid.

Ice Milk

B.08.071. [S]. Ice Milk Mix

- (a) shall be the unfrozen, pasteurized combination of cream, milk or other milk products, sweetened with sugar, liquid sugar, invert sugar, honey, dextrose, glucose, corn syrup, corn syrup solids or any combination of such sweeteners;
- (b) may contain
 - (i) egg,
 - (ii) a flavouring preparation,
 - (iii) cocoa or chocolate syrup,
 - (iv) a food colour,
 - (v) a pH adjusting agent,
 - (vi) a stabilizing agent, in an amount that will not result in more than 0.5 per cent stabilizing agent in the ice milk,
 - (vii) a sequestering agent,
 - (viii) added lactose, and
 - (ix) not more than 1.5 per cent microcrystalline cellulose;
 - (x) salt; and
 - (xi) not more than one per cent added edible casein or edible caseinates; and
- (c) shall contain
 - (i) not less than 33 per cent solids, and
 - (ii) not less than 3 per cent and not more than 5 per cent milk fat.

B.08.072. [S]. Ice Milk

- (a) shall be the frozen food obtained by freezing an ice milk mix, with or without the incorporation of air;
 - (b) may contain cocoa or chocolate syrup, fruit, nuts or confections;
 - (c) shall contain
 - (i) not less than 33 per cent solids,
 - (ii) not less than 3 per cent and not more than 5 per cent milk fat, and
 - (iii) not less than 160 grams of solids per litre of which amount not less than 14 grams shall be milk fat; and
 - (d) shall contain not more than
 - (i) 100,000 bacteria per gram, and
 - (ii) 10 coliform organisms per gram,
- as determined by official method MFO-2, Microbiological Examination of Ice Cream or Ice Milk, November 30, 1981.

29-10-92 **B.08.073.** Revoked by P.C. 1992-2261 of October 29, 1992.

31-10-88 **B.08.074.** (1) The percentage of milk fat contained in
13-5-75 (a) yogurt,
(b) cottage cheese, and
(c) creamed cottage cheese
shall be shown on the principal display panel followed by the words "milk fat" or the abbreviation "B.F." or "M.F."

31-10-88 (2) In addition to the statement referred to in subsection (1), a person may, on the label of a food referred to in subsection (1), make a declaration of the fat content of the food, expressed in grams per serving of stated size.

Cream

B.08.075. [S]. Cream

23-11-67 (a) shall be the fatty liquid prepared from milk by separating the milk constituents in such a manner as to increase the milk fat content, and
(b) may contain
(i) a pH adjusting agent,
(ii) a stabilizing agent, and
(iii) in the case of cream for whipping that has been heat-treated above 100°C, the following ingredients and food additives:
11-8-88 (A) skim milk powder in an amount not exceeding 0.25 per cent,
(B) glucose solids in an amount not exceeding 0.1 per cent,
(C) calcium sulphate in an amount not exceeding 0.005 per cent,
(D) xanthan gum in an amount not exceeding 0.02 per cent, and
(E) microcrystalline cellulose in an amount not exceeding 0.2 per cent.

31-10-88 **B.08.076.** (1) The percentage of milk fat contained in canned cream shall be shown on the principal display panel followed by the words "milk fat" or the abbreviation "B.F." or "M.F."

13-5-75

31-10-88 (2) In addition to the statement referred to in subsection (1), a person may, on the label of canned cream, make a declaration of the fat content of the cream, expressed in grams per serving of stated size.

B.08.077 [S]. Sour Cream

(a) shall be the product prepared by the souring of pasteurized cream with acid-producing bacterial culture and shall contain not less than 14 per cent milk fat; and
(b) may contain
16-11-78 (i) milk solids,
(ii) whey solids,
(iii) buttermilk,
(iv) starch in an amount not exceeding 1 per cent,
(v) salt,
(vi) rennet as a food enzyme in an amount consistent with good manufacturing practice,
(vii) the following emulsifying, gelling, stabilizing and thickening agents:
26-6-80 (A) algin, carob bean gum (locust bean gum), carrageenan, gelatin, guar gum, pectin or propylene glycol alginate or any combination thereof in an amount not exceeding 0.5 per cent,
(B) monoglycerides, mono and diglycerides, or any combination thereof, in an amount not exceeding 0.3 per cent, and
8-1-81 (C) sodium phosphate dibasic in an amount not exceeding 0.05 per cent,
(viii) sodium citrate as a flavour precursor in an amount not exceeding 0.1 per cent,
5-4-05 (ix) milk coagulating enzymes derived from *Rhizomucor miehei* (Cooney and Emerson) (previous name: *Mucor miehei* (Cooney and Emerson)), *Mucor pusillus* Lindt or *Aspergillus oryzae* RET-1 (pBoel777), in an amount consistent with good manufacturing practice,
24-2-94 (x) Chymosin A derived from *Escherichia coli* K-12, GE81 (pPFZ87A), in an amount consistent with good manufacturing practice, and
4-4-95 (xi) Chymosin B derived from *Aspergillus niger* var. *awamori*, GCC0349 (pGAMpR) or from *Kluyveromyces marxianus* var. *lactis*, DS1182 (pKS105), in an amount consistent with good manufacturing practice.

DIVISION 9

Fats and Oils

- 14-2-85 **B.09.001. [S]. Vegetable fats and oils** shall be fats and oils obtained entirely from the botanical source after which they are named, shall be dry and sweet in flavour and odour and, with the exception of olive oil, may contain emulsifying agents, Class IV preservatives, an antifoaming agent, and β -carotene in a quantity sufficient to replace that lost during processing, if such an addition is declared on the label.
- B.09.002. [S]. Animal fats and oils** shall be fats and oils obtained entirely from animals healthy at the time of slaughter, shall be dry and sweet in flavour and odour and may contain
- (a) with the exception of milk fat and suet, Class IV preservatives; and
 - (b) with the exception of lard, milk fat and suet, an antifoaming agent.
- 17-11-77 **B.09.003. [S]. Olive Oil or Sweet Oil**
- (a) shall be the oil obtained from the fruit of the olive tree (*Olea europaea* L);
 - (b) shall have a fatty acid content that is
 - (i) not less than 56.0 and not more than 83.0 per cent oleic acid,
 - (ii) not less than 7.5 and not more than 20.0 per cent palmitic acid,
 - (iii) not less than 3.5 and not more than 20.0 per cent linoleic acid,
 - (iv) not less than 0.5 and not more than 3.5 per cent stearic acid,
 - (v) not less than 0.3 and not more than 3.5 per cent palmitoleic acid,
 - (vi) not more than 1.5 per cent linolenic acid, and
 - (vii) not more than 0.05 per cent myristic acid, calculated as methyl esters;
 - (c) shall not contain more than minute amounts of arachidic acid, behenic acid, gadoleic acid or lignoceric acid;
 - (d) shall have
 - (i) a relative density of not less than 0.910 and not more than 0.916, calculated with the oil at 20°C and water at 20°C (20°C/water at 20°C),
 - (ii) a refractive index of not less than 1.4677 and not more than 1.4705, calculated using the sodium D-line as the light source and with the oil at 20°C (n_D 20°C),
 - (iii) an iodine value of not less than 75 and not more than 94, calculated using the Wijs test,
 - (iv) a saponification value of not less than 184 and not more than 196, expressed as milligrams of potassium hydroxide per gram of oil,
 - (v) an acid value of not more than 6.6 milligrams potassium hydroxide per gram of oil,
 - (vi) a free acidity of not more than 3.3 per cent expressed as oleic acid,
 - (vii) a peroxide value of not more than 20 milliequivalents peroxide oxygen per kilogram of oil,
 - (viii) an unsaponifiable matter content of not more than 15 grams per kilogram, and
 - (ix) a Bellier index of not more than 17;
 - (e) shall show negative results when tested for semi-siccative oil, olive-residue oil, cotton-seed oil, tea-seed oil or sesame seed oil; and
 - (f) notwithstanding section B.09.001, may contain alphatocopherol in a quantity sufficient to replace that lost during refining, if such an addition is declared on the label.
- 16-8-78
- 16-8-78
- 25-8-76 **B.09.004. [S]. Cotton Seed Oil**
- (a) shall be the oil of the seeds of cultivated *Gossypium spp.*;
 - (b) shall have
 - (i) a relative density (20°C/water at 20°C) of not less than 0.918 and not more than 0.926,
 - (ii) a refractive index (n_D 40°C) of not less than 1.458 and not more than 1.466,
 - (iii) a saponification value (milligrams potassium hydroxide per gram of oil) of not less than 189 and not more than 198,
 - (iv) an iodine value (Wijs) of not less than 99 and not more than 119,
 - (v) an unsaponifiable matter content of not more than 15 grams per kilogram,
 - (vi) a positive Halphen test,
 - (vii) an acid value of not more than 0.6 milligram potassium hydroxide per gram of oil, and
 - (viii) a peroxide value of not more than 10 milliequivalents peroxide oxygen per kilogram of oil; and
 - (c) may contain oxystearin.

- 20-5-97 | **B.09.005. [S]. Cocoa Butter** shall be the fat from cocoa nibs, obtained either before or after roasting, or cocoa liquor, and shall have
- 3-9-64 | (a) a refractive index (40°C) of not less than 1.453 and not more than 1.458;
(b) a saponification value of not less than 188 and not more than 202;
(c) an iodine value (Hanus) of not less than 32 and not more than 41; and
(d) an acid value of not more than 5.
- 28-5-76 | **B.09.006. [S]. Corn Oil or Maize Oil**
- * | (a) shall be the oil of the germ or embryo of *Zea mays L*; and
(b) shall have
(i) a relative density (20°C/water at 20°C) of not less than 0.917 and not more than 0.925,
(ii) a refractive index (n_D , 40°C) of not less than 1.465 and not more than 1.468,
(iii) a saponification value (milligrams potassium hydroxide per gram of oil) of not less than 187 and not more than 195,
(iv) an iodine value (Wijs) of not less than 103 and not more than 128,
(v) an unsaponifiable matter content of not more than 28 grams per kilogram,
(vi) an acid value of not more than 0.6 milligram potassium hydroxide per gram of oil, and
(vii) a peroxide value of not more than 10 milliequivalents peroxide oxygen per kilogram of oil.

	B.09.007. [S]. Peanut Oil or Arachis Oil
25-8-76	<ul style="list-style-type: none"> (a) shall be oil of the seeds of <i>Arachis hypogaea L</i>; (b) shall have <ul style="list-style-type: none"> (i) a relative density (20°C/water at 20°C) of not less than 0.914 and not more than 0.917, (ii) a refractive index (n_D, 40°C) of not less than 1.460 and not more than 1.465, (iii) a saponification value (milligrams potassium hydroxide per gram of oil) of not less than 187 and not more than 196, (iv) an iodine value (Wijs) of not less than 80 and not more than 106, (v) an unsaponifiable matter content of not more than 10 grams per kilogram, (vi) an arachidic and higher fatty acids content of not less than 48 grams per kilogram, (vii) an acid value of not more than 0.6 milligram potassium hydroxide per gram of oil, and (viii) a peroxide value of not more than 10 milliequivalents peroxide oxygen per kilogram of oil; and (c) may contain oxystearin.
	B.09.008. [S]. Soybean Oil, Soya Bean Oil, Soja Oil or Soya Oil
25-8-76	<ul style="list-style-type: none"> (a) shall be the oil of the seeds of <i>Glycine max (L.) Merr.</i>; (b) shall have <ul style="list-style-type: none"> (i) a relative density (20°C/water at 20°C) of not less than 0.919 and not more than 0.925, (ii) a refractive index (n_D, 40°C) of not less than 1.466 and not more than 1.470, (iii) a saponification value (milligrams potassium hydroxide per gram of oil) of not less than 189 and not more than 195, (iv) an iodine value (Wijs) of not less than 120 and not more than 143, (v) an unsaponifiable matter content of not more than 15 grams per kilogram, (vi) an acid value of not more than 0.6 milligram potassium hydroxide per gram of oil, and (vii) a peroxide value of not more than 10 milliequivalents peroxide oxygen per kilogram of oil; and (c) may contain oxystearin.
	B.09.009. [S]. Sunflowerseed Oil or Sunflower Oil
25-8-76	<ul style="list-style-type: none"> (a) shall be the oil of the seeds of <i>Helianthus annuus L</i>; and (b) shall have <ul style="list-style-type: none"> (i) a relative density (20°C/water at 20°C) of not less than 0.918 and not more than 0.923, (ii) a refractive index (n_D, 40°C) of not less than 1.467 and not more than 1.469, (iii) an iodine value (Wijs) of not less than 110 and not more than 143, (iv) a saponification value (milligrams potassium hydroxide per gram of oil) of not less than 188 and not more than 194, (v) an unsaponifiable matter content of not more than 15 grams per kilogram, (vi) an acid value of not more than 0.6 milligram potassium hydroxide per gram of oil, and (vii) a peroxide value of not more than 10 milliequivalents peroxide oxygen per kilogram of oil.
	B.09.009A. [S]. Safflowerseed Oil or Safflower Oil
25-8-76	<ul style="list-style-type: none"> (a) shall be the oil of the seeds of <i>Carthamus tinctorius L</i>; (b) shall have <ul style="list-style-type: none"> (i) a relative density (20°C/water at 20°C) of not less than 0.922 and not more than 0.927, (ii) a refractive index (n_D, 40°C) of not less than 1.467 and not more than 1.470, (iii) a saponification value (milligrams potassium hydroxide per gram of oil) of not less than 186 and not more than 198, (iv) an iodine value (Wijs) of not less than 135 and not more than 150, (v) an unsaponifiable matter content of not more than 15 grams per kilogram, (vi) an acid value of not more than 0.6 milligram potassium hydroxide per gram of oil, and (vii) a peroxide value of not more than 10 milliequivalents peroxide oxygen per kilogram of oil.
13-5-75	B.09.010. Notwithstanding item 1 of the table to paragraph B.01.010(3)(b) where a vegetable fat or oil is an ingredient of any cooking oil, salad oil or table oil, the fat or oil shall be shown in the list of ingredients by its common name.

	B.09.011. [S]. Shortening , other than butter or lard, shall be the semi-solid food prepared from fats, oils or a combination of fats and oils, may be processed by hydrogenation and may contain
3-9-64	(a) Class IV preservatives; (b) an antifoaming agent; (c) stearyl monoglyceridyl citrate; (d) monoglycerides or a combination of monoglycerides and diglycerides of fat forming fatty acids, the weight of the monoglycerides being not more than 10 per cent and the total weight of monoglycerides and diglycerides being not more than 20 per cent of the weight of the shortening; (e) lactylated monoglycerides, or a combination of lactylated monoglycerides and diglycerides of fat forming fatty acids, the total weight being not more than 8 per cent of the weight of the shortening; and (f) sorbitan tristearate
18-12-75	except that the total weight of the ingredients permitted under paragraphs (d) and (e) shall not be greater than 20 per cent of the weight of the shortening.
19-3-97	B.09.012. [S]. Repealed by P.C. 1997-378 of March 19, 1997.
	B.09.013. [S]. Lard.
	(a) shall be the rendered fat from hogs; (b) shall have (i) a relative density of not less than 0.894 and not more than 0.906, calculated with the lard at 40°C and water at 20°C (40°C/water at 20°C), (ii) a refractive index of not less than 1.448 and not more than 1.461, calculated using the sodium D-line as the light source and with the lard at 40°C (n_D 40°C), (iii) a titre of not less than 32°C and not more than 45°C, (iv) a saponification value of not less than 192 and not more than 203, expressed as milligrams potassium hydroxide per gram of fat, (v) an iodine value of not less than 45 and not more than 70, calculated using the Wijs test, (vi) an unsaponifiable matter content of not more than 12 grams per kilogram, (vii) an acid value of not more than 2.5 milligrams potassium hydroxide per gram of fat, and (viii) a peroxide value of not more than 16 milliequivalents peroxide oxygen per kilogram of fat; and (c) may contain (i) lard stearine or hydrogenated lard, (ii) a Class IV preservative, and (iii) not more than one per cent of substances resulting from the rendering process, other than fatty acids and fat.
17-11-77	
3-9-64	B.09.014. [S]. Leaf Lard shall be lard that has been rendered at a moderately high temperature from the internal fat of the abdomen of the hog, excluding that adhering to the intestines, and shall have an iodine value (Hanus) of not more than 65.
	B.09.015. [S]. Suet.
	(a) shall be the fat taken from the region of the kidney or loin or caul fat of a beef carcass; (b) shall have (i) a relative density of not less than 0.893 and not more than 0.898, calculated with the suet at 40°C and water at 20°C (40°C/water at 20°C), (ii) a refractive index of not more than 1.448 and not more than 1.460, calculated using the sodium D-line as the light source and with the suet at 40°C (n_D 40°C), (iii) a titre of not less than 42.5°C and not more than 47°C, (iv) a saponification value of not less than 190 and not more than 200, expressed as milligrams of potassium hydroxide per gram of fat, (v) an iodine value of not less than 32 and not more than 47, calculated using the Wijs test,
17-11-77	

- (vi) an unsaponifiable matter content of not more than 10 grams per kilogram,
- (vii) an acid value of not more than 2.0 milligrams potassium hydroxide per gram of fat, and
- (viii) a peroxide value of not more than 10 milliequivalents peroxide oxygen per kilogram of fat; and

(c) where sold in comminuted form, shall contain not more than three per cent cereal and one per cent salt.

B.09.016. [S]. Margarine

17-11-77

- (a) shall be a plastic or fluid emulsion of water in fats, oil or fats and oil that are not derived from milk and may have been subjected to hydrogenation;
- (b) shall contain
 - (i) not less than 80 per cent fat, oil or fat and oil calculated as fat, and
 - (ii) notwithstanding section D.01.009, not less than
 - (A) 3300 International Units of vitamin A, and
 - (B) 530 International Units of vitamin D per 100 grams; and
- (c) may contain
 - (i) skim milk powder, buttermilk powder or liquid buttermilk,
 - (ii) whey solids or modified whey solids,
 - (iii) protein,
 - (iv) water,
 - (v) vitamin E, if added in such an amount as will result in the finished product containing not less than 0.6 International Unit of alphanatocopherol per gram of linoleic acid present in the margarine,
 - (vi) a flavouring agent,
 - (vii) a sweetening agent,
 - (viii) potassium chloride and sodium chloride,

23-9-93

- (ix) the following colouring agents: annatto, β -apo-8'-carotenal, canthaxanthin, carotene, ethyl β -apo-8'-carotenoate and turmeric, as set out in Table III to section B.16.100,
- (x) the following emulsifying agents: lecithin, mono- and di-glycerides, mono-glycerides and sorbitan tristearate, as set out in Table IV to section B.16.100,
- (xi) the following pH adjusting agents: citric acid, lactic acid, potassium bicarbonate, sodium bicarbonate, potassium carbonate, sodium carbonate, sodium citrate, sodium lactate, potassium citrate, potassium hydroxide, sodium hydroxide, potassium lactate, sodium potassium tartrate and tartaric acid, as set out in Table X to section B.16.100,
- (xii) the following preservatives: ascorbyl palmitate, ascorbyl stearate, benzoic acid, butylated hydroxyanisole, butylated, hydroxytoluene, calcium sorbate, monoglyceride citrate, monoisopropyl citrate, potassium benzoate, potassium sorbate, propyl gallate, sodium benzoate, sodium sorbate and sorbic acid, as set out in Table XI to section B.16.100, and
- (xiii) the following sequestering agents: calcium disodium ethylenediaminetetraacetate and stearyl citrate, as set out in Table XII to section B.16.100.

B.09.017. [S]. Calorie-Reduced Margarine

17-11-77

- (a) shall conform to the standard for margarine except it shall contain not more than
 - (i) 40 per cent fat, oil or fat and oil calculated as fat, and
 - (ii) 50 per cent of the calories that would be normally present in the product if it were not calorie-reduced;
- (b) subject to paragraph (c), may contain, either singly or in combination, in an amount not exceeding 0.5 per cent,

19-3-96

- (i) acacia gum,
- (ii) agar,
- (iii) algin,
- (iv) carob bean gum,
- (v) carrageenan,
- (vi) furcelleran,
- (vii) gellan gum,
- (viii) guar gum,
- (ix) karaya gum,
- (x) propylene glycol alginate,
- (xi) tragacanth gum, and
- (xii) xanthan gum;

- 19-3-96 (c) may
(i) if it contains none of the ingredients mentioned in paragraph (b), contain polyglycerol esters of fatty acids in an amount not exceeding 0.2 per cent, or
(ii) if it contains a combination of one or more of the ingredients mentioned in paragraph (b) and polyglycerol esters of fatty acids, contain such esters in an amount not exceeding 0.2 per cent, provided that the total combination of such esters and ingredients does not exceed an amount of 0.5 per cent;
(d) notwithstanding subparagraph B.09.016(c)(x), may contain lecithin in an amount not exceeding 0.5 per cent; and
(e) may contain
(i) vegetable starch,
(ii) modified vegetable starch, and
(iii) maltodextrin.
- 31-10-88 **B.09.020.** Revoked by P.C. 1988-2457 of October 31, 1988.
- B.09.021.** Revoked by P.C. 1988-2457 of October 31, 1988.
- 13-5-75 **B.09.022.** No person shall sell cooking oil, margarine, salad oil, simulated dairy product, shortening or food that resembles margarine or shortening, if the product contains more than 5 per cent C₂₂ Monoenoic Fatty Acids calculated as a proportion of the total fatty acids contained in the product.

DIVISION 10

Flavouring Preparations

- 3-9-64 **B.10.003. [S].** (naming the flavour) Extract or (naming the flavour) Essence shall be a solution in ethyl alcohol, glycerol, propylene glycol or any combination of these, of sapid or odorous principles, or both, derived from the plant after which the flavouring extract or essence is named, and may contain water, a sweetening agent, food colour and a Class II preservative or Class IV preservative.
- 4-12-86 **B.10.004. [S].** Artificial (naming the flavour) Extract, Artificial (naming the flavour) Essence, Imitation (naming the flavour) Extract or Imitation (naming the flavour) Essence shall be a flavouring extract or essence except that the flavouring principles shall be derived in whole, or in part, from sources other than the aromatic plant after which it is named, and if such extract or essence is defined in these Regulations, the flavouring strength of the artificial or imitation extract or essence shall be not less than that of the extract or essence.
- 23-1-75 **B.10.005. [S].** (naming the flavour) Flavour
- 28-4-77 (a) shall be a preparation, other than a flavouring preparation described in section B.10.003, of sapid or odorous principles, or both, derived from the aromatic plant after which the flavour is named;
- (b) may contain a sweetening agent, food colour, Class II preservative, thaumatin, Class IV preservative or emulsifying agent; and
- (c) may have added to it the following liquids only:
- (i) water;
- (ii) any of, or any combination of, the following: benzyl alcohol; 1,3-butylene glycol, ethyl acetate, ethyl alcohol, glycerol, glyceryl diacetate, glyceryl triacetate, glyceryl tributyrate, isopropyl alcohol, monoglycerides and diglycerides; 1,2-propylene glycol or triethylcitrate;
- (iii) edible vegetable oil; and
- (iv) brominated vegetable oil, sucrose acetate isobutyrate or mixtures thereof, when such flavour is used in citrus-flavoured or spruce-flavoured beverages.
- 3-9-64 **B.10.006. [S].** Artificial (naming the flavour) Flavour or Imitation (naming the flavour) Flavour shall be a flavour except that the flavouring principles may be derived in whole or in part from sources other than the aromatic plant after which it is named, and if such flavour is defined in these Regulations, the flavouring strength of the artificial or imitation flavour shall be not less than that of the flavour.
- 12-4-84 **B.10.007. [S].** Notwithstanding sections B.10.003 and B.10.005, a (naming the fruit) Extract Naturally Fortified, (naming the fruit) Essence Naturally Fortified or (naming the fruit) Flavour Naturally Fortified shall be an extract, essence or flavour derived from the named fruit to which other natural extractives have been added and 51 per cent of the flavouring strength shall be derived from the named fruit.
- B.10.008.** On any label of or in any advertisement for an artificial or imitation flavouring preparation, the word "artificial" or "imitation" shall be an integral part of the name of such flavouring preparation and shall be set out in identical type and be identically displayed with such name.
- B.10.009. [S].** Almond Essence, Almond Extract or Almond Flavour shall be the essence, extract or flavour derived from the kernels of the bitter almond, apricot or peach and shall contain not less than 1 per cent by volume of hydrocyanic acid-free volatile oil obtained therefrom.
- 3-9-64 **B.10.010. [S].** Anise Essence, Anise Extract or Anise Flavour shall be the essence, extract or flavour derived from natural or terpenless oil of anise and shall correspond in flavouring strength to an alcoholic solution containing not less than 3 per cent by volume of oil of anise, the volatile oil obtained from the fruit of *Pimpinella anisum L.* or *Illicium verum Hook.*

3-9-64

- B.10.011. [S]. Celery Seed Essence, Celery Seed Extract or Celery Seed Flavour** shall be the essence, extract or flavour derived from celery seed, or oil of celery seed, or terpeneless oil of celery seed and shall correspond in flavouring strength to an alcoholic solution containing not less than 0.3 per cent by volume of volatile oil of celery seed.
- B.10.012. [S]. Cassia Essence, Cassia Extract, Cassia Cinnamon Essence, Cassia Cinnamon Extract, Cassia Flavour or Cassia Cinnamon Flavour** shall be the essence, extract or flavour derived from natural or terpeneless oil, obtained from leaves and twigs of *Cinnamomum cassia* L. containing not less than 80 per cent cinnamic aldehyde, and shall correspond in flavouring strength to an alcoholic solution containing not less than 2 per cent by volume of volatile oil of cassia cinnamon.
- B.10.013. [S]. Ceylon Cinnamon Essence, Ceylon Cinnamon Extract or Ceylon Cinnamon Flavour** shall be the essence, extract or flavour derived from the volatile oil obtained from the bark of *Cinnamomum zeylanisum* Nees, and shall contain
- (a) not less than 2 per cent by volume of oil of Ceylon cinnamon;
 - (b) not less than 65 per cent cinnamic aldehyde; and
 - (c) not more than 10 per cent eugenol.
- B.10.014. [S]. Clove Essence, Clove Extract or Clove Flavour** shall be the essence, extract or flavour derived from the volatile oil obtained from clove buds, and shall contain not less than 2 per cent by volume of oil of clove.
- B.10.015. [S]. Ginger Essence, Ginger Extract or Ginger Flavour** shall be the essence, extract or flavour derived from ginger and shall contain in 100 millilitres the alcohol-soluble matter from not less than 20 grams of ginger.
- B.10.016. [S]. Lemon Essence, Lemon Extract or Lemon Flavour** shall be the essence, extract or flavour prepared from natural or terpeneless oil of lemon or from lemon peel and shall contain not less than 0.2 per cent citral derived from oil of lemon.
- B.10.017. [S]. Nutmeg Essence, Nutmeg Extract or Nutmeg Flavour** shall be the essence, extract or flavour prepared from natural or terpeneless oil of nutmeg and shall correspond in flavouring strength to an alcoholic solution containing not less than 2 per cent by volume of oil of nutmeg.
- B.10.018. [S]. Orange Essence, Orange Extract or Orange Flavour** shall be the essence, extract or flavour prepared from sweet orange peel, oil of sweet orange or terpeneless oil of sweet orange, and shall correspond in flavouring strength to an alcoholic solution containing 5 per cent by volume of oil of sweet orange, the volatile oil obtained from the fresh peel of *Citrus aurantium* L., that shall have an optical rotation, at a temperature of 25°C, of not less than +95° using a tube 100 millimetres in length.
- B.10.019. [S]. Peppermint Essence, Peppermint Extract or Peppermint Flavour** shall be the essence, extract or flavour prepared from peppermint or oil of peppermint, obtained from the leaves and flowering tops of *Mentha piperita* L., or of *Mentha arvensis* De.C., var. *piperascens* Holmes, and shall correspond in flavouring strength to an alcoholic solution of not less than 3 per cent by volume of oil of peppermint, containing not less than 50 per cent free and combined menthol.
- B.10.020. [S]. Rose Essence, Rose Extract or Rose Flavour** shall be the essence, extract or flavour prepared from the volatile oil obtained from the petals of *Rosa damascena* Mill., *R. centajolia* L., or *R. moschata* Herrm, and shall contain not less than 0.4 per cent by volume of attar of rose.
- B.10.021. [S]. Savory Essence, Savory Extract or Savory Flavour** shall be the essence, extract or flavour prepared from savory or oil of savory and shall contain not less than 0.35 per cent by volume of oil of savory.
- B.10.022. [S]. Spearmint Essence, Spearmint Extract or Spearmint Flavour** shall be the essence, extract or flavour prepared from spearmint or from oil of spearmint, obtained from the leaves and flowering tops of *Mentha spicata* L. and shall contain not less than 3 per cent by volume of oil of spearmint.

- 3-9-64
- B.10.023. [S].** **Sweet Basil Essence, Sweet Basil Extract or Sweet Basil Flavour** shall be the essence, extract or flavour prepared from sweet basil or from oil of sweet basil, obtained from the leaves and tops of *Ocimum basilicum L.* and shall contain not less than 0.1 per cent by volume of oil of sweet basil.
- B.10.024. [S].** **Sweet Marjoram Essence, Sweet Marjoram Extract, Marjoram Essence, Marjoram Extract, Sweet Marjoram Flavour or Marjoram Flavour** shall be the essence, extract or flavour prepared from marjoram or from oil of marjoram and shall contain not less than 1 per cent by volume of oil of marjoram.
- B.10.025. [S].** **Thyme Essence, Thyme Extract or Thyme Flavour** shall be the essence, extract or flavour prepared from thyme or from oil of thyme and shall contain not less than 0.2 per cent by volume of oil of thyme.
- B.10.026. [S].** **Vanilla Extract, Vanilla Essence or Vanilla Flavour**
- 14-2-91
- (a) shall be the essence, extract or flavour prepared from the vanilla bean, the dried, cured fruit of *Vanilla planifolia*, Andrews, or *Vanilla tahitensis*, J.W. Moore;
 - (b) shall contain in 100 ml, regardless of the method of extraction, at least the quantity of soluble substances in their natural proportions that are extractable, according to official method FO-17, *Extraction of Soluble Substances from Vanilla Beans*, dated September 15, 1989, from
 - (i) not less than 10 g of vanilla beans, where the beans contain 25 per cent or less moisture, and
 - (ii) not less than 7.5 g of vanilla beans on the moisture-free basis, where the beans contain more than 25 per cent moisture; and
 - (c) notwithstanding sections B.10.003 and B.10.005, shall not contain added colour.
- 3-9-64
- B.10.027. [S].** **Wintergreen Essence, Wintergreen Extract or Wintergreen Flavour** shall be the essence, extract or flavour prepared from oil of wintergreen, the volatile oil distilled from the leaves of *Gaultheria procumbens L.* or from *Betula lenta L.* and shall contain not less than 3 per cent by volume of oil of wintergreen.

DIVISION 11

Fruits, Vegetables, their Products and Substitutes

- B.11.001.** In this DIVISION
- 3-9-64 (a) an acid ingredient means
 - (i) citric, malic or tartaric acid,
 - (ii) lemon or lime juice, or
 - (iii) vinegar;
 - 28-4-77 (b) a sweetening ingredient means sugar, invert sugar, honey, dextrose, glucose or glucose solids or any combination thereof in dry or liquid form; and
 - 15-6-67 (c) fruit juice means the unfermented liquid expressed from sound ripe fresh fruit, and includes any such liquid that is heat treated and chilled.
- 25-6-87 **B.11.001.1.** No person shall sell any fresh fruit or vegetable that is intended to be consumed raw, except grapes, if sulphurous acid or any salt thereof has been added thereto.

Vegetables

- B.11.002. [S].** Canned (**naming the vegetable**)
- 12-4-84 (a) shall be the product obtained by heat processing the named fresh vegetable after it has been properly prepared;
 - 13-5-75 (b) shall be packed in hermetically sealed containers;
 - (c) may contain
 - (i) a sweetening ingredient,
 - (ii) salt,
 - (iii) water, and
 - (iv) a firming agent; and
 - (d) may contain
 - (i) in the case of canned green beans and canned wax beans, pieces of green peppers, red peppers and tomato in an amount not exceeding 15 per cent of the final product, and dill seasonings and vinegar, in the case of canned peas, garnishes composed of one or more of lettuce, onions, carrots, and pieces of green or red peppers in an amount not exceeding 15 per cent of the total drained vegetable ingredient, aromatic herbs, spices and seasonings, stock or juice of vegetables and aromatic herbs, calcium hydroxide in an amount not exceeding 0.01 per cent of the final product and magnesium hydroxide in an amount not exceeding 0.05 per cent of the final product,
 - (iii) in the case of
 - (A) canned asparagus, acetic acid, citric acid, malic acid and tartaric acid at levels consistent with good manufacturing practice,
 - (B) canned white asparagus, acetic acid, citric acid, malic acid, tartaric acid and ascorbic acid at levels consistent with good manufacturing practice; and
 - (C) canned chili peppers, citric acid at a level consistent with good manufacturing practice,
 - (iv) in the case of asparagus packed in glass containers or fully lined (lacquered) cans, stannous chloride in an amount not exceeding 25 parts per million, calculated as tin,
 - (v) in the case of canned artichokes, canned bean sprouts and canned onions, citric acid at levels consistent with good manufacturing practice, to be used as a pH adjusting agent,
 - (vi) in the case of canned ripe lima beans (butter beans) and canned pinto beans, calcium disodium ethylenediaminetetraacetate in an amount not exceeding 130 parts per million,
 - 30-8-95 (vi.1) in the case of canned fava beans, calcium disodium ethylenediaminetetraacetate in an amount not exceeding 365 parts per million,
 - (vii) in the case of canned red kidney beans, canned chick peas (garbanzo beans) and canned black-eye peas, disodium ethylenediaminetetraacetate in an amount not exceeding 150 parts per million, and
 - (viii) in the case of canned asparagus, canned green beans, canned wax beans and canned peas
 - (A) butter or other edible animal or vegetable fats or oils, but if butter is added it shall be not less than 3 per cent of the final product,
 - (B) natural or enzymatically or physically modified starches when used with butter or other edible animal or vegetable fats and oils,
 - (C) acacia gum, algin, carrageenan, furcelleran, guar gum and propylene glycol alginate used with butter or other edible animal or vegetable fats or oils in an amount not exceeding 1 per cent, singly or in any combination, of the final product, and
 - (D) characterizing sauces, seasonings or flavouring agents if it is included in the common name of the product.

12-4-84 9-9-70 27-3-73	<p>B.11.003. [S]. Canned Mushrooms</p> <p>(a) shall be the product obtained by heat processing properly prepared mushrooms of the cultivated type;</p> <p>(b) shall be packed in hermetically sealed containers; and</p> <p>(c) may contain ascorbic acid, citric acid and salt.</p>
9-9-70 13-5-75	<p>B.11.003A. [S]. Frozen Mushrooms</p> <p>(a) shall be the product obtained by freezing properly prepared mushrooms of the cultivated type; and</p> <p>(b) may contain sodium metabisulphite, sodium phosphate dibasic, sodium sulphate and salt.</p>
13-5-75	<p>B.11.004. [S]. Frozen (naming the vegetable) shall be the product obtained by freezing the named fresh vegetable after it has been properly prepared and subjected to a blanching treatment and may contain added salt.</p>
6-6-74 24-6-75 5-8-82	<p>B.11.005. [S]. Tomatoes or Canned Tomatoes</p> <p>(a) shall be the product made by heat processing properly prepared fresh ripe tomatoes;</p> <p>(b) may contain</p> <p style="margin-left: 20px;">(i) a sweetening ingredient in dry form,</p> <p style="margin-left: 20px;">(ii) salt,</p> <p style="margin-left: 20px;">(iii) a firming agent,</p> <p style="margin-left: 20px;">(iv) citric acid, and</p> <p style="margin-left: 20px;">(v) spice or other seasoning; and</p> <p>(c) shall contain not less than 50 per cent drained tomato solids, as determined by official method FO-18, Determination of Drained Tomato Solids, October 15, 1981.</p>
24-6-75	<p>B.11.007. [S]. Tomato Juice shall be the unconcentrated, pasteurized liquid containing a substantial portion of fine tomato pulp extracted from sound, ripe, whole tomatoes from which all stems and objectionable portions have been removed by any method that does not add water to the liquid and may contain salt and a sweetening ingredient in dry form.</p>
5-8-82	<p>B.11.009. [S]. Tomato Paste shall be the product made by evaporating a portion of the water from tomatoes or sound tomato trimmings, may contain salt and Class II preservatives and shall contain not less than 20 per cent tomato solids, as determined by official method FO-19, Determination of Tomato Solids, October 15, 1981.</p>
3-9-64	<p>B.11.010. [S]. Concentrated Tomato Paste shall be tomato paste containing not less than 30 per cent tomato solids, as determined by official method FO-19, Determination of Tomato Solids, October 15, 1981.</p>
3-9-64	<p>B.11.011. [S]. Tomato Pulp shall be the heat processed product made from whole, ripe tomatoes or sound tomato trimmings concentrated to yield a product with a specific gravity of not less than 1.050 (20°C/20°C) and may contain salt and a Class II preservative.</p>
3-9-64	<p>B.11.012. [S]. Tomato Puree shall be the heat processed product made from whole, ripe tomatoes, with the skins and seeds removed, concentrated to yield a product with a specific gravity of not less than 1.050 (20°C/20°C) and may contain salt and a Class II preservative.</p>
3-9-64 24-6-75 3-9-64	<p>B.11.014. [S]. Tomato Catsup, Catsup or products whose common names are variants of the word Catsup</p> <p>(a) shall be the heat processed product made from the juice of red-ripe tomatoes or sound tomato trimmings from which skins and seeds have been removed;</p> <p>(b) shall contain</p> <p style="margin-left: 20px;">(i) vinegar,</p> <p style="margin-left: 20px;">(ii) salt,</p> <p style="margin-left: 20px;">(iii) seasoning, and</p> <p style="margin-left: 20px;">(iv) a sweetening ingredient; and</p> <p>(c) may contain</p> <p style="margin-left: 20px;">(i) a Class II preservative, and</p> <p style="margin-left: 20px;">(ii) food colour.</p>

- 19-3-97 | **B.11.015.** Repealed by P.C. 1997-381 of March 19, 1997.
- 5-8-82 | **B.11.016.** No person shall sell canned tomatoes, tomato juice or vegetable juice that contains mould filaments in more than 25 per cent of the microscopic fields, when examined by official method MFO-5, Examination of Canned Tomatoes, Tomato Juice and Vegetable Juice, Tomato Puree, Tomato Paste, Tomato Pulp and Tomato Catsup for Mould Filaments, November 30, 1981.
- 5-8-82 | **B.11.017.** No person shall sell tomato puree, tomato paste, tomato pulp or tomato catsup that contains mould filaments in more than 50 per cent of the microscopic fields, when examined by official method MFO-5, Examination of Canned Tomatoes, Tomato Juice and Vegetable Juice, Tomato Puree, Tomato Paste, Tomato Pulp and Tomato Catsup for Mould Filaments, November 30, 1981.
- 3-9-64 | **B.11.025.** No person shall sell potatoes, sweet potatoes or yams that have been artificially coloured.
- 5-8-82 | **B.11.040. [S].** **Beans with Pork or Beans and Pork** shall be the food prepared from dried beans and pork, may contain sauce, seasoning, spices and a sweetening agent and shall contain not less than 60 per cent drained solids, as determined by official method FO-20, Determination of Drained Solids of Beans with Pork or Beans and Pork and Beans or Vegetarian Beans, October 15, 1981.
- 5-8-82 | **B.11.041. [S].** **Beans or Vegetarian Beans** shall be the food prepared from dried beans, may contain sauce, seasoning, spices and a sweetening agent and shall contain not less than 60 per cent drained solids, as determined by official method FO-20, Determination of Drained Solids of Beans with Pork or Beans and Pork and Beans or Vegetarian Beans, October 15, 1981.
- 24-6-75 | **B.11.050. [S].** Olives shall be the plain or stuffed fruit of the olive tree, and may contain
- 3-9-64 | (a) vinegar;
- 3-9-64 | (b) salt;
- 3-9-64 | (c) a sweetening ingredient;
- 3-9-64 | (d) spices;
- 3-9-64 | (e) seasonings;
- 3-9-64 | (f) lactic acid; and
- 3-9-64 | (g) sorbic acid or its potassium or sodium salt;
- 9-12-97 | (h) calcium chloride;
- 9-12-97 | (i) citric acid; and
- 9-12-97 | (j) in the case of ripe olives, ferrous gluconate.

- 12-4-84 **B.11.051. [S].** Pickles and relishes shall be the product prepared from vegetables or fruits with salt and vinegar, and may contain
- (a) spices;
 - (b) seasonings;
 - (c) sugar, invert sugar, dextrose or glucose, in dry or liquid form;
 - 3-9-64 (d) food colour;
 - (e) a Class II preservative;
 - (f) a firming agent;
 - (g) polyoxyethylene (20) sorbitan monooleate in an amount not exceeding 0.05 per cent;
 - (h) lactic acid;
 - 15-6-67 (i) vegetable oils; and
 - (j) in the case of relishes and mustard pickles, a thickening agent.

Fruits

- 12-4-84 **B.11.101. [S].** Canned (**naming the fruit**)
- (a) shall be the product prepared by heat processing the named fresh fruit after it has been properly prepared;
 - 3-9-64 (b) shall be packed in hermetically sealed containers; and
 - (c) may contain
 - (i) a sweetening ingredient,
 - (ii) water,
 - (iii) fruit juice, fruit juice from concentrate, concentrated fruit juice or any combination thereof,
 - (iv) in the case of canned pears, citric acid, malic acid, L-tartaric or lactic acid at a level sufficient to maintain pH 4.2 to 4.5, lemon juice, spices, spice oils, mint and a flavouring preparation other than that which simulates the flavour of canned pears,
 - (v) in the case of canned apples, a firming agent,
 - (vi) in the case of canned applesauce, citric acid and malic acid at a level sufficient to maintain pH 4.2 to 4.5, ascorbic acid and isoascorbic acid provided the total does not exceed 150 parts per million, spices, salt and a flavouring preparation other than that which simulates the flavour of canned applesauce,
 - 17-11-77 (vii) in the case of canned grapefruit, citric acid at a level sufficient to maintain pH 4.2 to 4.5, lemon juice, calcium chloride and calcium lactate provided the total calcium content, whether naturally present or added, does not exceed 0.035 per cent, spices and a flavouring preparation other than that which simulates the flavour of canned grapefruit,
 - (viii) in the case of canned mandarin oranges, citric acid at a level sufficient to maintain pH 4.2 to 4.5,
 - (ix) in the case of canned peaches, L-ascorbic acid at a level not to exceed 550 parts per million, spices, peach pits and peach kernels intended for flavour development and a flavouring preparation other than that which simulates the flavour of canned peaches,
 - (x) in the case of canned pineapple, citric acid at a level sufficient to maintain pH 4.2 to 4.5, spices, spice oils, mint, dimethylpolysiloxane not to exceed 10 parts per million when pineapple juice is used as a packing medium and a flavouring preparation other than that which simulates the flavour of canned pineapple,
 - (xi) in the case of canned plums, a flavouring preparation other than that which simulates the flavour of canned plums, and
 - (xii) in the case of canned strawberries, citric acid, lactic acid, malic acid or L-tartaric acid at a level sufficient to maintain pH 4.2 to 4.5.
- 12-4-84 **B.11.102. [S].** Frozen (**naming the fruit**) shall be the product obtained by freezing the named fresh fruit after it has been properly prepared and may contain
- (a) a sweetening ingredient;
 - 28-4-77 (b) water;
 - (c) fruit juice, fruit juice from concentrate, concentrated fruit juice or any combination thereof;
 - 30-8-95 (d) ascorbic acid, citric acid, erythorbic acid or malic acid to prevent discolouration; and
 - (e) in the case of frozen sliced apples,
 - (i) a firming agent, and
 - (ii) sulphurous acid.

B.11.103. Revoked by P.C. 1979-675 of March 8, 1979.

B.11.104. Revoked by P.C. 1979-675 of March 8, 1979.

19-3-97 | **B.11.105.** Repealed by P.C. 1997-381 of March 19, 1997.

Fruit Juices

B.11.120. [S]. (Naming the fruit) Juice

5-10-92

- (a) shall be the juice obtained from the named fruit; and
- (b) may contain a sweetening ingredient in dry form, a Class II preservative, amylase, cellulase and pectinase.

28-6-68

B.11.121. Notwithstanding section B.11.120, the fruit juice prepared from any fruit named in any of sections B.11.123 to B.11.128A shall conform to the standard prescribed for that fruit juice in that section.

B.11.123. [S]. Apple Juice

18-1-90

3-9-64

- (a) shall be the fruit juice obtained from apples;
- (b) may contain a Class II preservative, vitamin C, amylase, cellulase and pectinase;
- (c) shall have a specific gravity of not less than 1.041 and not more than 1.065 (20°C/20°C); and
- (d) shall contain, in 100 millilitres measured at a temperature of 20°C, not less than 0.24 gram and not more than 0.60 gram of ash of which not less than 50 per cent shall be potassium carbonate.

B.11.124. [S]. Grape Juice

30-4-74

24-6-75

18-1-90

- (a) shall be the fruit juice obtained from grapes;
- (b) shall have a specific gravity of not less than 1.040 and not more than 1.124 (20°C/20°C);
- (c) shall contain, before the addition of a sweetening ingredient, in 100 millilitres measured at a temperature of 20°C,
 - (i) not less than 0.20 gram and not more than 0.55 gram of ash, and
 - (ii) not less than 0.015 gram and not more than 0.070 gram of phosphoric acid calculated as phosphorous pentoxide; and
- (d) may contain a pH-adjusting agent, a sweetening ingredient in dry form, a Class II preservative, vitamin C, amylase, cellulase and pectinase.

B.11.125. [S]. Grapefruit Juice

30-4-74

5-8-82

18-1-90

- (a) shall be fruit juice obtained from clean, sound, mature grapefruit;
- (b) shall
 - (i) contain not less than 1.15 milliequivalents of free amino acid per 100 millilitres, as determined by official method FO-21, Determination of Amino Acids in Grapefruit Juice and Orange Juice, October 15, 1981,
 - (ii) contain not less than 70 milligrams of potassium per 100 millilitres, as determined by official method FO-22, Determination of Potassium in Grapefruit and Orange Juice, October 15, 1981, and
 - (iii) have an absorbance value for total polyphenolics of not less than 0.310, as determined by official method FO-23, Determination of Absorbance Value for Total Polyphenolics in Grapefruit Juice and Orange Juice, October 15, 1981;
- (c) shall, before the addition of sugar, invert sugar, dextrose or glucose solids,
 - (i) have a Brix reading of not less than 9.3°, as determined by official method FO-24, Determination of Brix Reading for Grapefruit Juice and Orange Juice, October 15, 1981, and
 - (ii) contain not less than 0.7 per cent and not more than 2.1 per cent of acid by weight calculated as anhydrous citric acid, as determined by official method FO-25, Determination of Acid in Grapefruit Juice or Orange Juice, October 15, 1981; and
- (d) may contain sugar, invert sugar, dextrose in dry form, glucose solids, a Class II preservative, amylase, cellulase and pectinase.

B.11.126. [S]. Lemon Juice

- 13-5-75 (a) shall be the fruit juice obtained from lemons;
- 13-5-75 (b) shall contain, before the addition of a sweetening ingredient, in 100 millilitres measured at a temperature of 20°C, not less than
 - 5-8-82 (i) 8.0 grams of soluble solids, as determined by official method FO-26, Determination of Soluble Solids in Lemon Juice, Lime Juice or Lime Fruit Juice, October 15, 1981, and
 - 5-8-82 (ii) 5.0 grams of acid calculated as anhydrous citric acid, as determined by official method FO-27, Determination of Acid in Lemon Juice, Lime Juice, or Lime Fruit Juice, October 15, 1981;
- 13-5-75 (c) may contain stannous chloride; and
- 18-1-90 (d) may contain a sweetening ingredient in dry form, a Class II preservative, amylase, cellulase, and pectinase.

B.11.127. [S]. Lime Juice or Lime Fruit Juice

- 3-9-64 (a) shall be the fruit juice obtained from limes;
- 3-9-64 (b) shall have
 - (i) a specific gravity of not less than 1.030 and not more than 1.040 (20°C/20°C),
 - (ii) its optical rotation between +0.5 and -1.5 degrees Ventzke, determined at a temperature of 20°C., using a tube 200 millimetres in length;
- 13-5-75 (c) shall contain, before the addition of a sweetening ingredient, in 100 millilitres measured at a temperature of 20°C, not less than
 - 13-5-75 (i) 8.0 grams of soluble solids, as determined by official method FO-26, Determination of Soluble Solids in Lemon Juice, Lime Juice or Lime Fruit Juice, October 15, 1981, and
 - 5-8-82 (ii) 5.5 grams of acid calculated as anhydrous citric acid, as determined by official method FO-27, Determination of Acid in Lemon Juice, Lime Juice or Lime Fruit Juice, October 15, 1981;
- 13-5-75 (d) may contain stannous chloride; and
- 18-1-90 (e) may contain a sweetening ingredient in dry form, a Class II preservative, amylase, cellulase and pectinase.

B.11.128. [S]. Orange Juice

- 30-4-74 (a) shall be fruit juice obtained from clean, sound, mature oranges;
- 30-4-74 (b) shall
 - (i) contain not less than 1.20 milliequivalents of free amino acids per 100 millilitres, as determined by official method FO-21, Determination of Amino Acids in Grapefruit Juice and Orange Juice, October 15, 1981,
 - (ii) contain not less than 115 milligrams of potassium per 100 millilitres, as determined by official method FO-22, Determination of Potassium in Grapefruit Juice and Orange Juice, October 15, 1981, and
 - (iii) have an absorbance value for total polyphenolics of not less than 0.380, as determined by official method FO-23, Determination of Absorbance Value for Total Polyphenolics in Grapefruit Juice and Orange Juice, October 15, 1981;
- 5-8-82 (c) shall, before the addition of sugar, invert sugar, dextrose or glucose solids,
 - (i) have a Brix reading of not less than 9.7°, as determined by official method FO-24, Determination of Brix Reading for Grapefruit Juice and Orange Juice, October 15, 1981, and
 - (ii) contain not less than 0.5 per cent and not more than 1.8 per cent of acid by weight calculated as anhydrous citric acid, as determined by official method FO-25, Determination of Acid in Grapefruit Juice or Orange Juice, October 15, 1981;
- 30-4-74 (d) may contain orange essences, orange oils and orange pulp adjusted in accordance with good manufacturing practice; and
- 18-1-90 (e) may contain sugar, invert sugar, dextrose in dry form, glucose solids, a Class II preservative, amylase, cellulase and pectinase.

B.11.128A [S]. Pineapple Juice

- 28-6-68 (a) shall be the fruit juice obtained from pineapple; and
- 31-12-90 (b) may contain a sweetening ingredient in dry form, a Class II preservative, vitamin C, amylase, cellulase, pectinase and an antifoaming agent.

- 3-9-64 **B.11.129. [S]. Carbonated (naming the fruit) Juice or Sparkling (naming the fruit) Juice** shall be the named fruit juice impregnated with carbon dioxide under pressure.

	B.11.130. [S]. (1) Concentrated (naming the fruit) juice
6-4-89	(a) shall be fruit juice that is concentrated to at least one half of its original volume by the removal of water;
	(b) may contain
	(i) vitamin C,
	(ii) food colour,
	(iii) stannous chloride,
	(iv) a sweetening ingredient, and
	(v) a class II preservative; and
31-1-91	(c) may have added to it, for the purpose of adjustment in accordance with good manufacturing practice, all or any of the following, namely,
	(i) essence, oil and pulp from the named fruit, and
	(ii) water.
	(2) Subparagraphs (1)(b)(i), (ii), (iii) and (v) do not apply in respect of frozen concentrated orange juice.
3-9-64	B.11.131. [S]. (Naming the fruits) Juice shall be a mixture of fruit juices each of which meets the standard prescribed for that fruit juice in this Division.
	B.11.132. [S]. Apple and (naming the fruit) Juice
15-6-67	(a) shall be a mixture of apple juice and another fruit juice, each of which meets the standard, if any, prescribed for that fruit juice in this Division; and
	(b) may contain added vitamin C.
	B.11.133. [S]. Reconstituted (naming the fruit) Juice or (naming the fruit) Juice from Concentrate
15-8-57	(a) shall be fruit juice that has been prepared by the addition of water to fruit juice of the same name from which water has been removed;
9-8-78	(b) may contain juice of the same name, a sweetening ingredient, and natural pulp, oils and esters of the named fruit;
	(c) shall conform to the standards for the named fruit juices as prescribed in this Division; and
3-2-77	(d) may contain, in the case of reconstituted lemon or lime juice, not more than 10 parts per million dimethylpolysiloxane.
	B.11.134. [S]. Apricot Nectar, Peach Nectar or Pear Nectar
	(a) shall be the unfermented but fermentable pulpy product, intended for direct consumption, obtained by blending the total edible part of sound and ripe apricots, peaches or pears, as the case may be, concentrated or unconcentrated with water and, subject to subparagraph (e)(i); a sweetening ingredient;
	(b) shall contain
	(i) in the case of peach nectar and pear nectar, not less than 40 per cent by weight of the fruit or the equivalent derived from the concentrated fruit, and
	(ii) in the case of apricot nectar, not less than 35 per cent by weight of the fruit or the equivalent derived from the concentrated fruit;
13-9-79	(c) shall contain not less than 13 per cent soluble solids by weight expressed as °Brix on the International Sucrose Scales and calculated by refractometer at 20°C and uncorrected for acidity;
	(d) shall not contain more than 3g/kg (3000 ppm) of ethanol and 10 mg/kg (10 ppm) of hydroxy methyl furfural; and
	(e) may contain
	(i) honey if no other sweetening ingredient is employed,
	(ii) citric acid and malic acid at levels consistent with good manufacturing practice,
	(iii) lemon juice, and
	(iv) vitamin C.

NOTE: Effective January 1, 1979 the following heading and sections will be added

Fruit Flavoured Drinks

B.11.150. No person shall label, package, sell or advertise a fruit flavoured drink in a manner that is likely to create an impression that the fruit flavoured drink contains vitamins or has any other nutritional value commonly associated with any fruit juice unless the following requirements are met:

- (a) it is sold as a substitute for fruit juice or as a breakfast drink;
 - (b) it is not carbonated;
 - (c) it is not represented to be or is not commonly known as
 - (i) a soft drink, or
 - (ii) a thirst-quenching or refreshment drink; and
 - (d) notwithstanding sections D.01.009, D.01.011 and D.02.009,
 - (i) it contains vitamin C in an amount not less than 24 milligrams and not more than 48 milligrams, and
 - (ii) it contains
 - (A) where folic acid has been added, an amount of folic acid of not less than 40 micrograms and not more than 80 micrograms,
 - (B) where thiamine has been added, an amount of thiamine of not less than 0.08 milligram and not more than 0.11 milligram,
 - (C) where iron has been added, an amount of iron of not less than 0.56 milligram and not more than 0.80 milligram, or
 - (D) where potassium has been added, an amount of potassium of not less than 100 milligrams and not more than 200 milligrams,
- per 100 millilitres when the drink is ready-to-serve.

18-5-78

B.11.151. No person shall label, package, sell or advertise a base, concentrate or mix that is used for making a fruit flavoured drink in a manner that is likely to create an impression that the drink made therefrom will contain vitamins or have any other nutritional value commonly associated with fruit juice unless the following requirements are met:

- (a) the base, concentrate or mix
 - (i) is sold for the purpose of making a breakfast drink or a substitute for fruit juice,
 - (ii) is not represented to be or is not commonly known as a product that is used for making a soft drink or a thirst-quenching or refreshment drink; and
- (b) where a drink is made therefrom as directed, the drink meets the requirements described in paragraph B.11.150(d).

Jams

B.11.201. [S]. (naming the fruit) Jam

- (a) shall be the product obtained by processing fruit, fruit pulp, or canned fruit, by boiling to a suitable consistency with water and a sweetening ingredient;
- 18-6-92 (b) shall contain not less than
 - (i) 45 per cent of the named fruit, and
 - (ii) 66 per cent water soluble solids estimated by the refractometer;
- 3-9-64 (c) may contain
 - (i) such amount of added pectin, pectinous preparation, or acid ingredient as reasonably compensates for any deficiency in the natural pectin content or acidity of the named fruit,
 - 25-3-65 (ii) a Class II preservative,
 - (iii) a pH adjusting agent, and
 - (iv) an antifoaming agent; and
- (d) shall not contain apple or rhubarb.

B.11.202. [S]. (naming the fruit) Jam with Pectin

- (a) shall be the product obtained by processing fruit, fruit pulp, or canned fruit by boiling to a suitable consistency with water and a sweetening ingredient;
- 18-6-92 (b) shall contain
 - (i) not less than 27 per cent of the named fruit,
 - 3-9-64 (ii) not less than 66 per cent water soluble solids as estimated by the refractometer, and
 - (iii) pectin or pectinous preparations;
- (c) may contain
 - (i) such amount of acid ingredients as reasonably compensates for any deficiency in the natural acidity of the named fruit,
 - 25-3-65 (ii) food colour,
 - (iii) a Class II preservative,
 - (iv) a pH adjusting agent, and
 - (v) an antifoaming agent; and
- (d) shall not contain apple or rhubarb.

	B.11.203. [S]. Apple (or Rhubarb) and (naming the fruit) Jam
3-9-64	(a) shall be the product obtained by processing fruit, fruit pulp or canned fruit by boiling to a suitable consistency with water and a sweetening ingredient;
	(b) shall contain not less than
	(i) 12.5 per cent of the named fruit, except that where the named fruit is strawberry it shall contain not less than 15 per cent strawberries,
	(ii) 20 per cent apple or rhubarb pulp, and
	(iii) 66 per cent water soluble solids as estimated by the refractometer; and
	(c) may contain
	(i) pectin or pectinous preparation,
	(ii) such amount of acid ingredient as reasonably compensates for any deficiency in the natural acidity of the fruit used in its preparation,
25-3-65	(iii) food colour,
	(iv) a Class II preservative,
	(v) a pH adjusting agent, and
	(vi) an antifoaming agent.
13-5-75	B.11.204. Where a jam for which a standard is prescribed in section B.11.203 contains added pectin or pectinous preparation, a statement to the effect that pectin or pectinous preparation has been added shall be shown on the principal display panel.
	Marmalade
	B.11.220. [S]. (naming the citrus fruit) Marmalade shall be the food of jelly-like consistency made from any combination of peel, pulp or juice of the named citrus fruit by boiling with water and a sweetening ingredient and shall contain not less than 65 per cent water soluble solids as estimated by the refractometer and may contain
3-9-65	(a) such amount of acid ingredient as reasonably compensates for any deficiency in the natural acidity of the named citrus fruit;
25-3-65	(b) a pH adjusting agent; and
	(c) an antifoaming agent.
	B.11.221. [S]. (naming the citrus fruit) Marmalade with Pectin
	(a) shall be the food of jelly-like consistency made from any combination of peel, pulp or juice of the named citrus fruit by boiling with water and a sweetening ingredient;
	(b) shall contain
3-9-64	(i) not less than 27 per cent of any combination of peel, pulp or juice of the named citrus fruit,
	(ii) not less than 65 per cent water soluble solids as estimated by the refractometer, and
	(iii) pectin or pectinous preparation; and
	(c) may contain
	(i) such amount of acid ingredient as reasonably compensates for any deficiency in the natural acidity of the citrus fruit used in its preparation,
25-3-65	(ii) a Class II preservative,
	(iii) a pH adjusting agent, and
	(iv) an antifoaming agent.
	B.11.222. [S]. Pineapple Marmalade or Fig Marmalade
3-9-64	(a) shall be the food of jelly-like consistency made from the pulp or juice of the named fruit by boiling with water and a sweetening ingredient;

- 3-9-64 (b) shall contain not less than
 (i) 45 per cent of the named fruit, and
 (ii) 65 per cent water soluble solids, as estimated by the refractometer;
- 25-3-65 (c) may contain such amounts of added pectin, pectinous preparation or acid ingredient as reasonably compensates for any deficiency in the natural pectin content or acidity of the named fruit;
 (d) a pH adjusting agent; and
 (e) an antifoaming agent.

B.11.223. [S]. Pineapple Marmalade with Pectin or Fig Marmalade with Pectin

- 12-4-84 (a) shall be the food of jelly-like consistency made from the pulp and juice of the named fruit by boiling with water and a sweetening ingredient;
- 3-9-64 (b) shall contain
 (i) not less than 27 per cent of the named fruit,
 (ii) not less than 65 per cent water soluble solids as estimated by the refractometer, and
 (iii) pectin or pectinous preparation; and
- 25-3-65 (c) may contain
 (i) such amount of acid ingredient as reasonably compensates for any deficiency in the natural acidity of the named fruit,
 (ii) food colour,
 (iii) a Class II preservative,
 (iv) a pH adjusting agent, and
 (v) an antifoaming agent.

B.11.224. [S]. (Naming the fruit) Preserve (Conserve) shall be the food made by processing fruit other than apple or rhubarb with a sweetening ingredient and shall contain not less than

- 24-6-75 (a) 45 parts by weight of the named fruit for each 55 parts by weight, on the dry basis, of a sweetening ingredient; and
 (b) 60 per cent water-soluble solids, as estimated by the refractometer.

Jelly

- 3-9-64 **B.11.240. [S]. (Naming the fruit) Jelly** shall be the gelatinous food, free of seeds and pulp, made from the named fruit, the juice of the named fruit or a concentrate of the juice of the named fruit, which has been boiled with water and a sweetening ingredient, shall contain not less than 62 per cent water soluble solids as estimated by the refractometer and may contain
- 25-3-65 (a) such amount of added pectin, pectinous preparation or acid ingredient as reasonably compensates for any deficiency of the natural pectin content or acidity of the named fruit;
 (b) a pH adjusting agent; and
 (c) an antifoaming agent.

B.11.241. [S]. (Naming the fruit) Jelly with Pectin

- 3-9-64 (a) shall be the gelatinous food, free of seeds and pulp, made from the named fruit, the juice of the named fruit or a concentrate of the juice of the named fruit, which has been boiled with water and a sweetening ingredient;
- (b) shall contain
 (i) not less than the equivalent of 32 per cent juice of the named fruit,
 (ii) not less than 62 per cent water soluble solids, as estimated by the refractometer, and
 (iii) pectin or pectinous preparation; and
- (c) may contain
 (i) such amount of acid ingredient as reasonably compensates for any deficiency in the natural acidity of the named fruit,
 (ii) juice of another fruit,
 (iii) a gelling agent,
 (iv) food colour,

- 25-3-65 (v) a Class II preservative,
(vi) a pH adjusting agent, and
(vii) an antifoaming agent.

3-9-64 **B. 11.242.** The standards prescribed in these Regulations for jam and jelly do not apply to cranberry sauce, jellied cranberry, cranberry jelly, mint jelly and jellied mint.

Mince Meat

B. 11.250. [S]. Mince, Mince Meat or Fruit Mince

- (a) shall be the food prepared from
- (i) fruit or dried fruit,
 - (ii) suet,
 - (iii) salt,
 - (iv) spices, and
 - (v) a sweetening agent; and
- 3-9-64 (b) may contain
- (i) vinegar,
 - (ii) fresh, concentrated or fermented fruit juice,
 - (iii) spirituous liquor,
 - (iv) nuts,
 - (v) cooked meat,
 - (vi) a Class II preservative,
 - (vii) a thickening agent,
 - (viii) citric acid, and
 - 13-5-76 (ix) caramel.

Boiled Cider

3-9-64 **B. 11.260. [S]. Boiled Cider** shall be the liquid expressed from whole apples, apple cores, apple trimmings or apple culls and concentrated by boiling.

DIVISION 12

Prepackaged Water and Ice

- 31-7-80 **B.12.001. [S].** Water represented as mineral water or spring water,
- (a) shall be potable water obtained from an underground source but not obtained from a public community water supply;
 - 5-8-82 (b) shall not contain any coliform bacteria, as determined by official method MFO-9, Microbiological Examination of Mineral Water, November 30, 1981;
 - (c) shall not have its composition modified through the use of any chemicals; and
 - (d) notwithstanding paragraph (c), may contain
 - 31-7-80 (i) added carbon dioxide,
 - (ii) added fluoride, if the total fluoride ion content thereof does not exceed 1 part per million, and
 - (iii) added ozone.
- 23-6-88 **B.12.002.** The principal display panel of the label on a container of water represented as mineral water or spring water shall carry a statement
- 4-10-73 (a) of the geographical location of the underground source from which it is obtained;
 - (b) of the total dissolved mineral salt content expressed in parts per million;
 - (c) of the total fluoride ion content expressed in parts per million; and
 - (d) of any addition of fluoride or ozone thereto.
- 23-6-88 **B.12.003.** Where carbon dioxide has been added to water represented as mineral water or spring water, the word "carbonated" ("gazéifiée") shall appear on the principal display panel of the label on the container thereof, as the first designation in the common name of the water when the added carbon dioxide
- (a) did not originate from decarbonation of the water upon emergence from the underground source; or
 - (b) is present in a quantity greater than was present originally in the water.
- B.12.004.** No person shall sell water in sealed containers, other than water represented as mineral water or spring water, if it contains
- (a) any coliform bacteria, as determined by official method MFO-15, Microbiological Examination of Water in Sealed Containers (Excluding Mineral and Spring Water) and of Prepackaged Ice, November 30, 1981;
 - 5-8-82 (b) more than 100 total aerobic bacteria per millilitre, as determined by official method MFO-15, Microbiological Examination of Water in Sealed Containers (Excluding Mineral and Spring Water) and of Prepackaged Ice, November 30, 1981;
 - (c) naturally occurring fluoride ion in an amount that exceeds its naturally occurring amount; or
 - (d) added fluoride in such an amount that the total amount therein of added and naturally occurring fluoride ion exceeds 1 part per million.
- 31-7-80 **B.12.005.** (1) No person shall sell prepackaged ice if it contains
- 5-8-82 (a) any coliform bacteria as determined by the official method, MFO-15, Microbiological Examination of Water in Sealed Containers (Excluding Mineral and Spring Water) and of Prepackaged Ice, November 30, 1981;
 - (b) naturally occurring fluoride ion in an amount that exceeds its naturally occurring amount; or
 - 31-7-80 (c) added fluoride in such an amount that the total amount therein of added and naturally occurring fluoride ion exceeds 1 part per million.
- (2) No person shall manufacture prepackaged ice for sale if the water from which it is made contains
- 5-8-82 (a) any coliform bacteria, as determined by official method MFO-15, Microbiological Examination of Water in Sealed Containers (Excluding Mineral and Spring Water) and of Prepackaged Ice, November 30, 1981;
 - (b) naturally occurring fluoride ion in an amount that exceeds its naturally occurring amount; or
 - (c) added fluoride in such an amount that the total amount therein of added and naturally occurring fluoride ion exceeds 1 part per million.

- 31-7-80 **B. 12.006.** The common name of water in sealed containers, other than water represented as mineral water or spring water, shall be "Water", modified by the word
- (a) "Distilled" when the treatment of the water includes its vaporization and condensation;
 - (b) "Demineralized" when the treatment of the water is such that the mineral content of the water is reduced, by means other than distillation, to less than 10 parts per million; and
 - (c) "Carbonated" when the water contains added carbon dioxide.
- B. 12.007.** Notwithstanding section B.01.008, when chlorine or any compounds of chlorine have been
- (a) used in the treatment of water in sealed containers, other than water represented as mineral water or spring water, and
 - (b) subsequently removed from the water together with any chlorine and compounds of chlorine produced in the water,
- chlorine or any compounds of chlorine need not be shown as ingredients on any part of the label on a sealed container of that water.
- 13-9-00 **B. 12.008.** A statement of the total fluoride ion content expressed in parts per million shall appear on the principal display panel of the label on a sealed container of water, other than water represented as mineral water or spring water and on the label on a container of prepackaged ice.
- 13-9-00 **B. 12.009.** The label on a sealed container of water, other than water represented as mineral water or spring water, shall bear a description on its principal display panel of any treatment the water has undergone, with the exception of the following:
- (a) the addition of an ingredient declared in the list of ingredients;
 - (b) chlorination followed by the removal of the agent used for the chlorination together with any chlorine and compounds of chlorine produced in the water;
 - (c) decantation; and
 - (d) filtration.
- 31-7-80

DIVISION 13

Grain and Bakery Products

B.13.001. [S]. Flour, White Flour, Enriched Flour or Enriched White Flour

- 25-8-76 (a) shall be the food prepared by the grinding and bolting through cloth having openings not larger than those of woven wire cloth designated "149 microns (No. 100)", of cleaned milling grades of wheat;
- (b) shall be free from bran coat and germ to such an extent that the percentage of ash therein, before the addition of any other material permitted by this section, calculated on a moisture-free basis, does not exceed 1.20 per cent;
- (c) shall have a moisture content of not more than 15 per cent;
- (d) shall contain in 100 grams of flour
- 5-11-98 (i) 0.64 milligram of thiamine,
- (ii) 0.40 milligram of riboflavin,
- (iii) 5.30 milligrams of niacin or niacinamide,
- (iv) 0.15 milligram of folic acid, and
- (v) 4.4 milligrams of iron;
- (e) may contain
- (i) malted wheat flour,
- 3-4-03 (ii) malted barley flour in an amount not exceeding 0.50 per cent of the weight of the flour,
- (iii) amylase, amylase (maltogenic), bromelain, glucoamylase, glucose oxidase, lactase, lipase, lipoxidase, pentosanase, protease, pullulanase or xylanase,
- (iv) chlorine,
- 25-8-76 (v) chlorine dioxide,
- 31-7-80 (vi) benzoyl peroxide in an amount not exceeding 150 parts by weight for each 1 million parts of flour, with or without not more than 900 parts by weight for each 1 million parts of flour of one or a mixture of two or more of calcium carbonate, calcium sulphate, dicalcium phosphate, magnesium carbonate, potassium aluminum sulphate, sodium aluminum sulphate, starch and tricalcium phosphate as carriers of the benzoyl peroxide,
- 1-3-94 (vii) Revoked by P.C. 1994-362 of March 1, 1994.
- (viii) ammonium persulphate in an amount not exceeding 250 parts by weight for each 1 million parts of flour,
- (ix) ammonium chloride in an amount not exceeding 2,000 parts by weight for each 1 million parts of flour,
- (x) acetone peroxide,
- (xi) azodicarbonamide in an amount not exceeding 45 parts by weight for each 1 million parts of flour,
- (xii) ascorbic acid in an amount not exceeding 200 parts by weight for each 1 million parts of flour,
- 25-8-76 (xiii) l-cysteine (hydrochloride) in an amount not exceeding 90 parts by weight for each 1 million parts of flour,
- (xiv) monocalcium phosphate in an amount not exceeding 7,500 parts by weight for each 1 million parts of flour, and
- (xv) in 100 grams of flour
- 5-11-98 (A) 0.31 milligram of vitamin B₆,
- (B) 1.3 milligrams of *d*-pantothenic acid, and
- (C) 190 milligrams of magnesium; and
- 5-11-98 (f) may contain calcium carbonate, edible bone meal, chalk (B.P.), ground limestone or calcium sulphate in an amount that will provide in 100 grams of flour 140 milligrams of calcium.
- 19-3-97 (g) Repealed by P.C. 1997-381 of March 19, 1997.
- 5-11-98 **B.13.002.** Notwithstanding section B.13.001, flour, white flour, enriched flour or enriched white flour, used in or sold for the manufacture of gluten or starch is not required to contain added thiamine, riboflavin, niacin, folic acid or iron.

	B.13.003. [S]. Vitamin B White Flour (Canada Approved)
3-9-64	<ul style="list-style-type: none"> (a) shall be flour that has been milled in such a way as to retain a high proportion of the vitamins naturally occurring in the original wheat berry; (b) shall constitute not less than 70 per cent of the wheat from which it is milled; (c) shall be bolted through at least one cloth having openings not larger than those of woven wire cloth designated "149 microns (No. 100)"; and (d) shall contain, on a moisture-free basis, <ul style="list-style-type: none"> (i) in one pound an amount of the vitamin B complex that will contribute not less than 1.2 milligrams of thiamine, and (ii) not more than 0.70 per cent and not less than 0.61 per cent ash.
	B.13.004. [S]. Revoked by P.C. 1979-675 of March 8, 1979.
3-9-64	B.13.005. [S]. Whole Wheat Flour or Entire Wheat Flour
3-4-03	<ul style="list-style-type: none"> (a) shall be the food prepared by the grinding and bolting of cleaned, milling grades of wheat from which a part of the outer bran or epidermis layer may have been separated; (b) shall contain the natural constituents of the wheat berry to the extent of not less than 95 per cent of the total weight of the wheat from which it is milled; (c) shall have <ul style="list-style-type: none"> (i) an ash content, calculated on a moisture-free basis, of not less than 1.25 per cent and not more than 2.25 per cent, (ii) a moisture content of not more than 15 per cent, and (iii) such a degree of fineness that not less than 90 per cent bolts freely through a No. 8 (2380 micron) sieve, and not less than 50 per cent through a No. 20 (840 micron) sieve; and (d) may contain <ul style="list-style-type: none"> (i) malted wheat flour, (ii) malted barley flour in an amount not exceeding 0.50 per cent of the weight of the flour, (iii) amylase, amylase (maltogenic), bromelain, glucoamylase, glucose oxidase, lactase, lipase, lipoxidase, pentosanase, protease, pullulanase or xylanase, (iv) chlorine, (v) chlorine dioxide, (vi) benzoyl peroxide in an amount not exceeding 150 parts by weight for each 1 million parts of flour, with or without not more than 900 parts by weight for each 1 million parts of flour of one or a mixture of two or more of calcium carbonate, calcium sulphate, dicalcium phosphate, magnesium carbonate, potassium aluminum sulphate, sodium aluminum sulphate, starch and tricalcium phosphate as carriers of the benzoyl peroxide,
1-3-94	<ul style="list-style-type: none"> (vii) Revoked by P.C. 1994-362 of March 1, 1994. (viii) ammonium persulphate in an amount not exceeding 250 parts by weight for each 1 million parts of flour, (ix) ammonium chloride in an amount not exceeding 2,000 parts by weight for each 1 million parts of flour, (x) azodicarbonamide in an amount not exceeding 45 parts by weight for each 1 million parts of flour, (xi) acetone peroxide, (xii) ascorbic acid in an amount not exceeding 200 parts by weight for each 1 million parts of flour, (xiii) l-cysteine (hydrochloride) in an amount not exceeding 90 parts by weight for each 1 million parts of flour.
19-3-97	(e) Repealed by P.C. 1997-381 of March 19, 1997

- B.13.006. [S]. Graham Flour** shall be flour to which has been added part of the bran and other constituents of the wheat berry, and shall have an ash content, calculated on a moisture-free basis, of not less than 1.20 per cent and not more than 2.25 per cent.
- B.13.007. [S]. Gluten Flour** shall be the food obtained by removing from flour a part of the starch and shall not contain more than
- 5-8-82 (a) 10 per cent moisture; and
(b) 44 per cent Starch, calculated on a moisture-free basis, as determined by official method FO-28, Determination of Starch in Gluten Flour, October 15, 1981.
- 3-9-64 **B.13.008. [S]. Crushed Wheat or Coarse Ground Wheat** shall be the food prepared by so crushing cleaned wheat that 40 per cent or more passes through a No. 8 (2380 micron) sieve and less than 50 per cent through a No. 20 (840 micron) sieve, the proportions of the natural constituents of such wheat, other than moisture, remaining unaltered and shall have
- (a) an ash content, calculated on a moisture-free basis, of not less than 1.50 per cent and not more than 2.25 per cent; and
(b) a moisture content of not more than 15.5 per cent.
- B.13.009. [S]. Cracked Wheat** shall be the food prepared by so cracking or cutting cleaned wheat into angular fragments that not less than 90 per cent passes through a No. 8 (2380 micron) sieve and not more than 20 per cent through a No. 20 (840 micron) sieve, the proportions of the natural constituents of such wheat, other than moisture, remaining unaltered and shall have
- (a) an ash content, calculated on a moisture-free basis, of not less than 1.50 per cent and not more than 2.25 per cent; and
(b) a moisture content of not more than 15.5 per cent.
- 27-4-78 **B.13.010. [S]. Rice** shall be the hulled or hulled and polished seed of the rice plant and, in the case of hulled and polished seeds, may be coated with magnesium silicate, talc and glucose.
- B.13.010.1** (1) For the purposes of this Division, pre-cooked rice means polished rice that has been cooked in water or steam and dried in such a manner as to retain the rice grains in a porous and open-structured condition.
- (2) Notwithstanding sections D.01.009, D.01.011 and D.02.009, no person shall sell pre-cooked rice to which a vitamin or mineral nutrient set out in column I of an item of the table to this section has been added, either singly or in any combination, unless each 100 g of the pre-cooked rice as sold contains the added vitamin or mineral nutrient in the amount set out in column II of that item.

13-3-86

TABLE

<i>Item</i>	<i>Column I Vitamin or Mineral Nutrient</i>	<i>Column II Amount per 100 g of Pre-cooked Rice</i>
1.	Thiamine	0.45 mg
2.	Niacin	4.2 mg
3.	Vitamin B ₆	0.6 mg
4.	Folic Acid	0.016 mg
5.	Pantothenic Acid	1.2 mg
6.	Iron	1.6 mg

(3) No person shall represent pre-cooked rice as "enriched" unless the food contains added thiamine, niacin and iron.

13-5-75	B.13.011. [S]. Corn starch shall be starch made from maize and shall contain not less than 84 per cent starch.
5-8-82	<p>B.13.014. For the purpose of this DIVISION moisture, ash and fineness shall be determined by the following applicable official methods:</p> <p>(a) FO-29, Determination of Moisture in Grain, October 15, 1981;</p> <p>(b) FO-30, Determination of Ash in Grain, October 15, 1981; and</p> <p>(c) FO-31, Determination of Degree of Fineness of Grain, October 15, 1981.</p>
10-12-74	B.13.015. [S]. Cottonseed Flour or similar products from cottonseed shall be derived from decorticated, defatted or partially defatted, cooked, ground cottonseed kernels and contain not more than 450 parts per million of free gossypol.
	Bread
23-3-89	B.13.020. In this Division, "milk solids" means the entire solids content from milk, partly skimmed milk or skim milk or their concentrated, dried or reconstituted form, singly or in any combination.
	B.13.021. [S]. Bread or White Bread shall be the food made by baking a yeast-leavened dough prepared with flour and water and may contain
3-9-64	<p>(a) salt;</p> <p>(b) shortening, lard, butter or margarine;</p> <p>(c) milk or milk product;</p> <p>(d) whole egg, egg-white, egg-yolk, (fresh, dried, or frozen);</p> <p>(e) a sweetening agent;</p> <p>(f) malt syrup, malt extract or malt flour;</p> <p>(g) inactive dried yeast of the genus <i>Saccharomyces cerevisiae</i> in an amount not greater than 2 parts by weight for each 100 parts of flour used;</p>
3-4-03	(h) amylase, amylase (maltogenic), bromelain, glucoamylase, glucose oxidase, lactase, lipase, lipoxidase, pentosanase, protease, pullulanase or xylanase;
8-3-79	(i) subject to section B.13.029, one or more of the following in a total amount not exceeding 5 parts by weight per 100 parts of flour used, namely, whole wheat flour, entire wheat flour, graham flour, gluten flour, wheat meal, wheat starch, non-wheat flour, non-wheat meal or non-wheat starch, any of which may be wholly or partially dextrinized;
15-5-68	(j) other parts of the wheat berry;
1-10-68	(k) lecithin or ammonium salt of phosphorylated glyceride;
10-3-70	(l) monoglycerides and diglycerides of fat-forming fatty acids;
3-9-69	(m) ammonium chloride, ammonium sulphate, calcium carbonate, calcium lactate, diammonium phosphate, dicalcium phosphate, monoammonium phosphate or any combination thereof in an amount not greater than 0.25 parts by weight of all such additives for each 100 parts of flour used;
1-3-94	(n) monocalcium phosphate in an amount not greater than 0.75 parts by weight for each 100 parts of flour used;
3-9-64	(o) calcium peroxide, ammonium persulphate, potassium persulphate or any combination thereof in an amount not greater than 0.01 part by weight of all such additives for each 100 parts of flour used;
8-9-66	(p) acetone peroxide;
8-3-79	(q) vinegar;
8-9-66	(r) Class III preservative;
8-3-79	(s) food colour;
8-9-66	(t) calcium stearoyl-2-lactylate or sodium stearoyl-2-lactylate in an amount not greater than 0.375 parts by weight for each 100 parts of flour used;
15-5-68	(u) l-cysteine (hydrochloride) in an amount not greater than 0.009 parts by weight for each 100 parts of flour used;
1-10-68	(v) calcium sulphate in an amount not greater than 0.5 parts by weight for each 100 parts of flour used;
1-4-82	(w) sodium stearyl fumarate in an amount not greater than 0.5 parts by weight for each 100 parts of flour used;
1-4-82	(x) ascorbic acid in an amount not greater than 0.02 parts by weight for each 100 parts of flour used;
1-4-82	(y) lactic acid;
1-4-82	(z) azodicarbonamide in an amount not exceeding 45 parts by weight for each 1 million parts of flour;
1-4-82	(aa) calcium iodate, potassium iodate or any combination thereof in an amount not greater than 45 parts by weight of all such additives for each 1 million parts of flour, and
1-4-82	(bb) acetylated tartaric acid esters of mono- and diglycerides in an amount not greater than 0.6 parts by weight for each 100 parts of flour used.

B.13.022. [S]. Enriched Bread or Enriched White Bread

- 5-11-98 (a) shall be bread that is baked from a dough in which enriched flour is the only wheat flour used;
- (b) shall contain
- (i) for each 100 parts of flour used, not less than
 - (A) two parts by weight of skim milk solids,
 - (B) four parts by weight of dried whey powder, or
 - (C) such amount of the protein product made from peas (*Pisum sativum*) or soybeans (*Glycine max*) as will provide 0.5 parts by weight of protein, and
 - (ii) in 100 grams of bread,
 - (A) 0.40 milligram of thiamine,
 - (B) 0.24 milligram of riboflavin,
 - (C) 3.3 milligrams of niacin or niacinamide,
 - (D) 0.10 milligram of folic acid, and
 - (E) 2.76 milligrams of iron;
- 5-11-98 (c) may contain, in 100 grams of bread,
- (i) 0.14 milligram of vitamin B₆,
 - (ii) 0.6 milligram of *d*-pantothenic acid,
 - (iii) 90 milligrams of magnesium, and
 - (iv) 66 milligrams of calcium; and
- (d) where it contains not less than 6 parts by weight of milk solids per 100 parts of enriched flour used, may be described by the common name "milk bread".

B.13.023. Revoked by P.C. 1979-675 of March 8, 1979.

B.13.024. Revoked by P.C. 1979-675 of March 8, 1979.

- 3-9-64 **B.13.025. [S]. Raisin Bread** shall be bread that contains for each 100 parts by weight of flour used not less than 50 parts by weight of seeded or seedless raisins, or raisins and currants of which not less than 35 parts shall be raisins and may contain spices or peel.

B.13.026. [S].(naming the percentage) Whole Wheat Bread

- 23-3-89 (a) shall
- (i) be bread in the making of which the named percentage of the flour used shall be whole wheat flour, and
 - (ii) contain not less than 60 per cent whole wheat flour in relation to the total flour used; and
- (b) may
- (i) contain caramel, and
 - (ii) where it contains not less than 6 parts by weight of milk solids per 100 parts of the total enriched flour and whole wheat flour used, be described by the common name "(naming the percentage) whole wheat milk bread".

B.13.027. [S]. Brown Bread shall be bread coloured by the use of whole wheat flour, graham flour, bran, molasses or caramel.

19-3-97 **B.13.028.** Revoked by P.C. 1997-381 of March 19, 1997.

B.13.029. A specialty bread may contain

- 8-3-79 (a) one or more of the ingredients specified in paragraph B.13.021(i) in a total amount greater than the total amount specified in that paragraph; and
 (b) fruits, nuts, seeds and flavouring.

Alimentary Paste

31-1-66 **B.13.051.** No person shall sell macaroni, spaghetti, noodles or similar alimentary pastes, as egg macaroni, egg spaghetti, egg noodles or egg alimentary pastes, respectively, unless they contain, on the dry basis, not less than 4 per cent egg-yolk solids derived from whole egg, dried egg, frozen egg or frozen egg-yolk.

1-11-94 **B.13.052.** (1) Notwithstanding sections D.01.009, D.01.011 and D.02.009, no person shall sell an alimentary paste to which a vitamin or a mineral nutrient set out in column I of any item of the table to this section has been added unless each 100 g of the alimentary paste contains the added vitamin or mineral nutrient in an amount not less than the minimum amount set out in column II of that item and not more than the maximum amount set out in column III of that item.

5-11-98 (2) No person shall represent an alimentary paste as "enriched" unless the alimentary paste contains added thiamine, riboflavin, niacin, folic acid and iron, in accordance with the table to this section.

TABLE

13-1-94

	<i>Column I</i>	<i>Column II</i>	<i>Column III</i>
<i>Item</i>	<i>Added Vitamin or Mineral Nutrient</i>	<i>Minimum Amount per 100 g of Alimentary Paste</i>	<i>Maximum Amount per 100 g of Alimentary Paste</i>
1.	Thiamine	0.63 mg	1.50 mg
2.	Riboflavin	0.11 mg	0.60 mg
3.	Niacin	5.90 mg	7.50 mg
4.	Folic Acid	0.20 mg	0.27 mg
5.	Pantothenic Acid	1.00 mg	2.00 mg
6.	Vitamin B ₆	0.40 mg	0.80 mg
7.	Iron	2.90 mg	4.30 mg
8.	Magnesium	150.00 mg	300.00 mg

5-11-98

Breakfast Cereal

B.13.060. Notwithstanding sections D.01.009, D.01.011 and D.02.009, no person shall sell a breakfast cereal to which a vitamin or mineral nutrient set out in column I of an item of the table to this section has been added, either singly or in any combination, unless each 100 g of the breakfast cereal contains the added vitamin or mineral nutrient in the amount set out in column II of that item.

3-11-83

TABLE

	<i>Column I</i>	<i>Column II</i>
<i>Item</i>	<i>Vitamin or Mineral Nutrient</i>	<i>Amount per 100 g of Breakfast Cereal</i>
1.	Thiamine	2.0 mg
2.	Niacin	4.8 mg
3.	Vitamin B ₆	0.6 mg
4.	Folic Acid	0.06 mg
5.	Pantothenic Acid	1.6 mg
6.	Magnesium	160.0 mg
7.	Iron	13.3 mg
8.	Zinc	3.5 mg

9-3-89

DIVISION 14

Meat, its Preparation and Products

- 13-8-86 **B.14.001.** In this Division
"animal" means any animal used as food, but does not include marine and fresh water animals;
"filler" means any vegetable material (except tomato or beetroot), milk, egg, yeast or any derivative or combination thereof that is acceptable as food. (*agent de remplissage*)
- 3-9-64 **B.14.002. [S].** Meat shall be the edible part of the skeletal muscle of an animal that was healthy at the time of slaughter, or muscle that is found in the tongue, diaphragm, heart or oesophagus, and may contain accompanying and overlying fat together with the portions of bone, skin, sinew, nerve and blood vessels that normally accompany the muscle tissue and are not separated from it in the process of dressing, but does not include muscle found in the lips, snout, scalp or ears.
- 20-11-97 **B.14.003. [S].** Meat by-product shall be any edible part of an animal, other than meat, that has been derived from one or more animals that were healthy at the time of slaughter.
- 24-3-94 **B.14.004.** Meat, meat by-products or preparations thereof are adulterated if any of the following substances or class of substances are present therein or have been added thereto;
- (a) mucous membranes, any organ or portions of the genital system, black gut, spleens, udders, lungs or any other organ or portion of animal that is not commonly sold as an article of food;
 - (b) preservatives other than those provided for in this Division; or
 - (c) colour other than annatto, allura red and sunset yellow FCF, where provided for in this Division, and caramel.
- 15-5-68 **B.14.005. [S]. Prepared meat** or a **prepared meat by-product** shall be any meat or any meat by-product, respectively, whether comminuted or not, to which has been added any ingredient permitted by these Regulations, or which has been preserved, placed in a hermetically-sealed container or cooked, and may contain
- (a) in the case of prepared hams, shoulders, butts, picnics and backs, gelatin,
 - (b) in the case of partially defatted pork fatty tissue and partially defatted beef fatty tissue, a Class IV preservative, and
 - (c) where a minimum total protein content or a minimum meat protein content is prescribed in this Division, phosphate salts that do not when calculated as sodium phosphate, dibasic, exceed the maximum level provided therefor in Table XII to section B.16.100 and that are one or more of the following phosphate salts, namely,
 - (i) sodium acid pyrophosphate,
 - (ii) sodium hexametaphosphate,
 - (iii) sodium phosphate, dibasic,
 - (iv) sodium phosphate, monobasic,
 - (v) sodium pyrophosphate, tetrabasic,
 - (vi) sodium tripolyphosphate,
 - (vii) potassium phosphate, monobasic,
 - (viii) potassium phosphate, dibasic, and
 - (ix) potassium pyrophosphate, tetrabasic.
- 10-11-76 **B.14.006.** Powdered hydrogenated cottonseed oil in an amount not greater than 0.25 per cent of the product may be applied as a release agent to the surface of meat, meat by-product, prepared meat, prepared meat by-product, extended meat product and simulated meat product.
- 19-12-79 **B.14.007. [S]. Meat Binder** or (**naming the meat product**) **Binder** shall be a filler with any combination of salt, sweetening agents, spices or other seasonings (except tomato), egg, egg albumen, and
- (a) where sold for use in preserved meat and preserved meat by-product, may contain potassium nitrate, potassium nitrite, sodium nitrate, sodium nitrite, ascorbic acid, sodium ascorbate, erythorbic acid, sodium erythorbate and sodium carbonate, if the nitrate or nitrite salts or both are packaged separately from any spice or seasoning;
 - (b) where sold for use in prepared meat or meat by-product in which a gelling agent is a permitted ingredient, may contain a gelling agent;
 - (c) where sold for use in fresh, uncooked sausage, may contain artificial maple flavour, and
 - (d) may contain an anticaking agent.
- 8-4-75
- 25-3-65
- 13-8-69
- 7-10-82

12-4-84	B.14.008. No person shall sell a meat binder, filler or preparations for pumping pickle, cover pickle or dry cure represented for use in meat products unless the label thereof carries directions for use that when followed will produce a food that will comply with the requirements of section B.14.030 insofar as the filler is concerned and the food will not contain food additives in excess of the maximum levels of use prescribed by these regulations.
	B.14.009. [S]. Pumping pickle, cover pickle and dry cure employed in the curing of preserved meat or preserved meat by-product may contain
13-9-79	(a) Class I preservatives if the nitrate or nitrite salts or both are packaged separately from any spice or seasoning;
19-12-79	(b) citric acid, sodium citrate or vinegar;
16-8-94	(c) sweetening agents, including maple sugar and maple syrup;
5-4-77	(d) liquid smoke flavour, liquid smoke flavour concentrate, salt, seasonings, spices, spice extracts, spice oils or spice oleoresins;
10-6-82	(e) sodium bicarbonate, sodium hydroxide or potassium hydroxide;
23-6-88	(f) in the case of pumping pickle for cured pork, beef and lamb cuts, disodium phosphate, monosodium phosphate, sodium hexametaphosphate, sodium tripolyphosphate, tetrasodium pyrophosphate and sodium acid pyrophosphate in such amount calculated as disodium phosphate, as will result in the finished product containing not more than 0.5 per cent added phosphate;
5-10-71	(g) in the case of pumping pickle for cured beef cuts, enzymes, if the principal display panel of the label of the cured beef carries, immediately preceding or following the common name, the statement "Tenderized with (naming the proteolytic enzyme or enzymes)";
1-10-68	(h) in the case of dry cure, an anticaking agent or a humectant; and (i) in the case of pumping pickle (i) for cured pork hams, shoulders and backs, artificial maple flavour, and (ii) for cured pork bellies, artificial maple flavour and an orange flavour that meets the standard prescribed in section B.10.005.
8-3-79	B.14.010. No person shall sell as food a dead animal or any part thereof.
31-7-61	B.14.011. No person shall sell as food, meat, meat by-products, preparations containing meat or meat derivatives obtained, prepared or manufactured from a dead animal.
	B.14.012. For the purpose of Sections B.14.010 and B.14.011, "dead animal" means a dead animal that
31-7-61	(a) was not killed for the purpose of food in accordance with commonly accepted practice of killing animals for the purpose of food, which shall include exsanguination, or (b) was affected with disease at the time it was killed.
19-3-97	B.14.013 repealed by P.C. 1997-378 of March 19, 1997.
	B.14.014 repealed by P.C. 1997-378 of March 19, 1997.
	Meats, Meat By-Products
	B.14.015. [S]. Regular Ground Beef shall be beef meat processed by grinding and shall contain not more than 30 per cent beef fat, as determined by official method FO-33, Determination of Fat in Meat and Simulated Meat Products, October 15, 1981.

5-8-82	<p>B.14.015A. [S]. Medium Ground Beef shall be beef meat processed by grinding and shall contain not more than 23 per cent beef fat, as determined by official method FO-33, Determination of Fat in Meat and Simulated Meat Products, October 15, 1981.</p> <p>B.14.015B. [S]. Lean Ground Beef shall be beef meat processed by grinding and shall contain not more than 17 per cent beef fat, as determined by official method FO-33, Determination of Fat in Meat and Simulated Meat Products, October 15, 1981.</p>
5-8-82	<p>B.14.015C. No person shall sell ground beef that contains more than 30 per cent beef fat, as determined by official method FO-33, Determination of Fat in Meat and Simulated Meat Products, October 15, 1981.</p>
23-6-88	<p>B.14.016. No person shall sell horse-meat or horse-meat by-product, or any food containing horse-meat or horse-meat by-product unless</p> <p>(a) it is labelled as such when offered or exposed for sale; and</p> <p>(b) when in package form, the principal display panel of the label carries a declaration of the presence of horse-meat or of horse-meat by-product in type at least as legible and conspicuous as any other type upon such principal display panel.</p>
13-8-03	<p>B.14.017. Repealed by P.C. 2003-1208 of August 13, 2003.</p>
12-12-02	<p>B.14.018. (1) Subject to subsection (2), if a carcass of beef or veal, or a portion of a carcass of beef or veal that weighs 7 kg or more, is advertised for sale, the advertisement shall indicate</p> <p>(a) in the case of a carcass other than an imported carcass, the grade that was assigned to the carcass by a grading authority established under the <i>Canada Agricultural Products Act</i> or a provincial law;</p> <p>(b) in the case of an imported beef carcass, the grade that was assigned to the carcass by a grading authority established under the <i>Canada Agricultural Products Act</i> or a provincial law or the grade that was assigned to the carcass by a grading authority established under the laws of the country from which the carcass was imported;</p> <p>(c) in the case of an imported veal carcass, the grade that was assigned to the carcass by a grading authority established under the laws of the country from which the carcass was imported; and</p> <p>(d) in the case of a beef carcass, the yield class, if any, that was assigned to the carcass by a grading authority established under the <i>Canada Agricultural Products Act</i>.</p> <p>(2) Where, in the case of a carcass referred to in subsection (1), no grade has been assigned thereto as described in that subsection and the carcass or portion thereof that weighs 7 kg or more is advertised for sale, the advertisement shall clearly indicate that the carcass has not been graded.</p>
29-10-92	<p>B.14.019. (1) Where a carcass of beef, veal, pork or lamb or a portion thereof that weighs 7 kg or more is advertised for sale and a selling price is stated in the advertisement, the advertisement shall</p> <p>(a) contain the words "price per kilogram is based on carcass weight before cutting, boning and trimming" or the words "price per kilogram is based on the weight of the meat after cutting, boning and trimming", whichever words are applicable; and</p> <p>(b) where in addition to the selling price a charge is payable for cutting, boning, trimming, wrapping or freezing the carcass or portion thereof, indicate</p> <p>(i) the amount of the additional charge, and</p> <p>(ii) where the additional charge is payable on a price per unit weight basis, whether the additional charge is based on the weight of the carcass or portion thereof before or after the carcass has been cut, boned and trimmed.</p> <p>(2) Any information required by subsection (1) to appear in an advertisement shall be located therein immediately adjacent to the selling price stated therein, without any intervening written, printed or graphic matter.</p>
24-3-94	<p>B.14.020. [S]. Solid cut meat shall be</p> <p>(a) a whole cut of meat; or</p> <p>(b) a product consisting of pieces of meat of which at least 80 per cent weigh at least 25 g each.</p>

24-3-94	<p>B.14.021. (1) No person shall sell solid cut meat to which phosphate salts or water has been added unless</p> <ul style="list-style-type: none"> (a) in the case of meat, other than side bacon, Wiltshire bacon, pork jowls, salt pork and salt beef, the meat <ul style="list-style-type: none"> (i) where cooked, contains a meat protein content of not less than 12 per cent, and (ii) where uncooked, contains a meat protein content of not less than 10 per cent; and (b) that meat contains, phosphate salts that do not when calculated as sodium phosphate, dibasic, exceed the maximum level provided therefor in Table XII to section B.16.100 and that are one or more of the following phosphate salts, namely, <ul style="list-style-type: none"> (i) sodium acid pyrophosphate, (ii) sodium hexametaphosphate, (iii) sodium phosphate, dibasic, (iv) sodium phosphate, monobasic, (v) sodium pyrophosphate, tetrabasic, (vi) sodium tripolyphosphate, (vii) potassium phosphate, monobasic, (viii) potassium phosphate, dibasic, and (ix) potassium pyrophosphate, tetrabasic. <p>(2) A bone or a visible fat layer shall not be included in any calculation used to determine meat protein content for the purposes of paragraph (1)(a).</p>
Prepared Meats, Prepared Meat By-Products	
13-8-86	<p>B.14.030. (1) Subject to subsections (2) and (3) and section B.14.030A, no person shall sell a prepared meat or prepared meat by-product with a meat protein content of less than 1.5 percentage points below the total protein requirement for that food.</p> <p>(2) Subsection (1) does not apply to an extended meat product.</p> <p>(3) Where gelatin is an ingredient of a prepared meat or prepared meat by-product, that gelatin shall not be included when calculating the total protein content of the prepared meat or prepared meat by-product.</p>
19-12-79	<p>B.14.030A. For the purposes of sections B.14.030, B.14.032, B.14.033, B.14.035, B.14.074, B.14.075, B.14.076 and B.14.077, where any of the non-meat ingredients listed in paragraphs B.14.032A (a) to (g) are present in a prepared meat or prepared meat by-product in separate identifiable pieces or chunks in any amount sufficient to differentiate those ingredients from the prepared meat or prepared meat by-product, those ingredients shall not be included when calculating the fat or protein content of the prepared meat or prepared meat by-product.</p>
19-12-79	<p>B.14.031. [S]. Preserved Meat or Preserved Meat By-product shall be cooked or uncooked meat or meat by-product that is salted, dried, pickled, corned, cured or smoked, may be glazed and may contain</p>
3-9-64	(a) Class I preservative;
19-12-79	(b) sweetening agents;
31-1-66	(c) spices and seasonings, except tomato;
19-3-97	(d) vinegar;
19-3-97	(e) alcohol;
19-3-97	(f) smoke flavouring or artificial smoke flavouring;
19-3-97	(g) in the case of cured pork hams, shoulders, backs and bellies, artificial maple flavour;
19-3-97	(gg) in the case of cured pork bellies, an added orange flavour that meets the standard prescribed in section B.10.005;
10-12-92	(h) in the case of cured pork, beef and lamb cuts prepared with the aid of pumping pickle, disodium phosphate, monosodium phosphate, sodium hexametaphosphate, sodium tripolyphosphate, tetrasodium pyrophosphate and sodium acid pyrophosphate in such amount calculated as disodium phosphate, as will result in the finished product containing not more than 0.5 per cent added phosphate; and
10-12-92	(i) in the case of tocino, annatto in such amount as will result in the finished product containing not more than 0.1 per cent annatto, if annatto is shown, by the word "annatto", in the list of ingredients on the label.

	B.14.032. [S]. Sausage or Sausage Meat
19-12-79	(a) shall be fresh or preserved comminuted meat;
	(b) may be enclosed in a casing;
19-12-79	(c) may be dipped in vinegar, smoked cooked or dried;
	(d) may contain
4-10-65	(i) animal fat,
	(ii) filler,
	(iii) beef tripe,
	(iv) liver,
	(v) fresh or frozen beef and pork blood,
	(vi) sweetening agents,
19-12-79	(vii) salt and spices,
	(viii) seasoning, other than tomato,
	(ix) lactic acid producing starter culture,
	(x) meat binder,
19-12-79	(xi) beef and pork blood plasma,
19-3-97	(xii) in the case of preserved comminuted meat, smoke flavouring or artificial smoke flavouring,
	(xiii) if cooked
15-5-68	(1) glucono delta lactone;
	(2) partially defatted beef fatty tissue or partially defatted pork fatty tissue; and
	(3) a dried skim milk product, obtained from skim milk by the reduction of its calcium content and a corresponding increase in its sodium content, in an amount not exceeding 3 per cent of the finished food,
19-3-97	(xiv) in the case of fresh uncooked sausage, artificial maple flavour or apple powder as a flavouring ingredient,
10-12-92	(xv) in the case of dry sausage or dry sausage meat, glucono delta lactone; and
20-11-97	(xvi) in the case of longaniza,
	(A) annatto in such amount as will result in the finished product containing not more than 1000 parts per million annatto, if annatto is shown, by the word "annatto", in the list of ingredients on the label,
	(B) allura red in such amount as will result in the finished product containing not more than 80 parts per million allura red, if allura red is shown, by the words "allura red", in the list of ingredients on the label, and
	(C) sunset yellow FCF in such amount as will result in the finished product containing not more than 20 parts per million sunset yellow FCF, if sunset yellow FCF is shown, by the words "sunset yellow FCF", in the list of ingredients on the label.
5-8-82	(e) shall contain, in the case of a product sold as fresh sausage, not more than 40 per cent fat, as determined by official method FO-33, Determination of Fat in Meat and Simulated Meat Products, October 15, 1981;
	(f) shall have, if cooked, a total protein content of not less than 11 per cent;
	(g) shall have, in the case of fresh uncooked sausage and fresh uncooked sausage meat, a total protein content of not less than 9 per cent.
	B.14.032A. [S]. (naming the prepared meat or prepared meat by-product) with (naming the non-meat ingredients) shall be prepared meat to which has been added other non-meat ingredients including
	(a) fruit,
	(b) vegetables,
	(c) nuts,
28-1-75	(d) cheese or processed cheese,
	(e) macaroni,
	(f) pickles, or
	(g) olives.
13-8-86	B.14.032AA. Where the non-meat ingredients referred to in section B.14.032A are added to prepared meat in such a manner that they are not present in the final product in separate identifiable pieces or chunks, the final product shall meet the total protein content requirement established for (naming the prepared meat or prepared meat by-product) referred to in section B.14.032A.
19-12-79	B.14.033. [S]. Potted Meat, Meat Paste or Meat Spread shall be comminuted and cooked, fresh or preserved meat and may contain meat binder, salt, sweetening agent, spices, other seasonings and a gelling agent and shall have a total protein content of not less than 9 per cent.

9-8-78	B.14.034. [S]. Potted Meat By-product, Meat By-product Paste or Meat By-product Spread shall be a food that
	(a) consists, wholly or in part, of meat by-products and conforms to the standard prescribed for potted meat; and
13-8-86	(b) in the case of liverpaste or liverwurst spread, may contain wheat germ and yeast.
19-12-79	B.14.035. [S]. Meat Loaf, Meat Roll, Meat Lunch or Luncheon Meat shall be comminuted and cooked, fresh or preserved meat, pressed into shape and may contain a dried skim milk product obtained from skim milk by the reduction of its calcium content and a corresponding increase in its sodium content, in an amount not exceeding 3 per cent of the finished food, filler, meat binder, salt, sweetening agents, glucono delta lactone, spices, other seasonings, milk, eggs, a gelling agent and partially defatted beef fatty tissue or partially defatted pork fatty tissue and shall have a total protein content of not less than 11 per cent.
	B.14.036. [S]. Meat By-product Loaf or Meat and Meat By-product Loaf shall be the food consisting, wholly or in part, of meat by-products and shall otherwise conform to the standard prescribed for meat loaf.
	B.14.037. [S]. Headcheese
	(a) shall be comminuted cooked meat or comminuted cooked preserved meat;
3-9-64	(b) shall not contain
	(i) less than 50 per cent head meat, or
	(ii) skin, other than that naturally adherent to any pork meat used;
	(c) may contain scalps, snouts, beef tripe, salt, spices, seasoning or an added gelling agent; and
26-6-80	(d) may contain
	(i) ascorbic acid or its sodium salt, or
	(ii) erythorbic acid or its sodium salt.
	B.14.038. [S]. Brawn shall be headcheese, except that it need not contain 50 per cent head meat.
13-5-75	B.14.039. Where a gelling agent has been added to prepared meat or prepared meat by-product, a statement to the effect that a gelling agent has been added shall be shown on the principal display panel or the word "jellied" shall be shown as a integral part of the common name of the food.
28-4-77	B.14.040. Subject to section B.14.032 and sections B.14.033 to B.14.036, no person shall sell a food that consists of a mixture of ground meat and filler, ground meat by-product and filler or ground meat, ground meat by-product and filler, unless that food
	(a) has a total protein content of not less than 13 per cent;
	(b) has a fat content of not more than 40 per cent, as determined by official method FO-33, Determination of Fat in Meat and Simulated Meat Products, October 15, 1981, in the case of a mixture containing pork meat or pork meat by-product or both; and
5-8-82	(c) has a fat content of not more than 30 per cent, as determined by official method FO-33, Determination of Fat in Meat and Simulated Meat Products, October 15, 1981, in the case of any other meat mixture.
28-4-77	B.14.041. Subject to section B.14.032 and sections B.14.033 to B.14.036, no person shall sell a food that consists of a mixture of ground meat and spices and seasonings, ground meat by-product and spices and seasonings, ground meat, ground meat by-product and spices and seasonings or ground meat and ground meat by-product, unless that food
	(a) has a total protein content of not less than 16 per cent;
	(b) has a fat content of not more than 40 per cent, as determined by official method FO-33, Determination of Fat in Meat and Simulated Meat Products, October 15, 1981, in the case of a mixture containing pork meat or pork meat by-product or both; and
5-8-82	(c) has a fat content of not more than 30 per cent, as determined by official method FO-33, Determination of Fat in Meat and Simulated Meat Products, October 15, 1981, in the case of any other meat mixture.

Meat Derivatives

- 25-3-65 **B. 14.061. [S]. Edible Bone Meal or Edible Bone Flour** shall be the food prepared by grinding dry defatted bones, obtained from animals healthy at the time of slaughter and shall contain
- 5-8-82 (a) not less than 85 per cent ash, as determined by official method FO-34, Determination of Ash in Edible Bone Meal or Edible Bone Flour, October 15, 1981;
- 19-3-97 (b) repealed by P.C. 1997-378 of March 19, 1997;
- (c) repealed by P.C. 1997-378 of March 19, 1997.
- 17-11-77 **B. 14.062. [S]. (1) Gelatin or Edible Gelatin**
- 5-8-82 (a) shall be the purified food obtained by the processing of skin, ligaments or bones of animals;
- (b) shall contain not less than 82 per cent ash-free solids, when tested by official method FO-35, Determination of Ash-Free Solids in Gelatin, October 15, 1981;
- (c) shall be free from objectionable taste and offensive odour when 2.5 grams thereof are dissolved in 100 millilitres of warm water;
- 19-3-97 (d) repealed by P.C. 1997-378 of March 19, 1997;
- 17-11-77 (e) shall not contain any residues of hydrogen peroxide where it has been used in the course of manufacture; and
- (f) may contain
- (i) not more than 2.6 per cent ash on a dry basis,
- (ii) not more than 500 parts per million of sulphurous acid, including the salts thereof, calculated as sulphur dioxide, and
- (iii) where intended for use in the manufacture of marshmallow, sodium hexametaphosphate or sodium lauryl sulphate.
- (2) No person shall use, in the course of manufacturing gelatin or edible gelatin,
- 26-6-80 (a) acidic or basic compounds other than acetic acid, ammonium hydroxide, citric acid, fumaric acid, hydrochloric acid, lime magnesium hydroside, phosphoric acid, sodium carbonate, sodium hydroxide, sodium sulphide, sulphuric acid, sulphurous acid or tartaric acid; or
- 16-11-78 (b) filtering and clarifying agents other than activated carbon, alumina, aluminum sulphate, calcium phosphate, dibasic, cellulose, diatomaceous earth, perlite, strongly acidic cation exchange resin in the hydrogen ion form or basic anion exchange resins in the chloride ion or free base ion forms.

Meat Stews

B. 14.063. For the purposes of section B.14.064 to B.14.068, "stew meat" means meat that contains when raw not more than

- (a) 25 per cent fat, in the case of meat in meat ball stews; and
- (b) 20 per cent fat, in the case of meat in other stews.

B. 14.064. [S]. Vegetable Stew with (naming the meat)

- (a) shall contain vegetables and the named meat in the following amounts, calculated as raw ingredients:
- (i) 12 per cent or more stew meat, and
- (ii) 38 per cent or more vegetables; and
- 16-11-78 (b) may contain gravy, salt, seasoning and spices.

B. 14.065. [S]. (naming the meat) Stew

- (a) shall contain vegetables and the named meat in the following amounts, calculated as raw ingredients:
- (i) 20 per cent or more stew meat, and
- (ii) 30 per cent or more vegetables; and
- (b) may contain gravy, salt, seasoning and spices.

B.14.066. [S]. Irish Stew

- (a) shall contain mutton, lamb or beef, singly or in any combination and vegetables, in the following amounts, calculated as raw ingredients:
 - (i) 20 per cent or more stew meat,
 - (ii) 30 per cent or more vegetables; and
- (b) may contain gravy, salt, seasoning and spices.

B.14.067. [S]. Meat Ball Stew

- (a) shall contain vegetables and meat balls in the following amounts, calculated as raw ingredients:
 - (i) 22 per cent or more meat balls,
 - (ii) 30 per cent or more vegetables; and
- (b) may contain gravy, salt, seasoning and spices.

16-11-78 **B.14.068. [S]. Specialty Meat Stews**

- (a) shall contain meat and vegetables in the following amounts, calculated as raw ingredients:
 - (i) 25 per cent or more stew meat,
 - (ii) 30 per cent or more vegetables; and
- (b) may contain gravy, salt, seasoning and spices.

Meat Specialties

B.14.070. [S]. Wieners and Beans or Wieners with Beans shall be the food prepared from dried beans and wieners, may contain sauce, seasoning, spices and a sweetening agent, and shall contain not less than 25 per cent wieners, as determined by official method FO-36, Determination of Wiener Content of Meat Specialties, October 15, 1981.

5-8-82 **B.14.071. [S]. Beans and Wieners or Beans with Wieners** shall be the food prepared from dried beans and wieners, may contain sauce, seasoning, spices and a sweetening agent and shall contain not less than 10 per cent wieners, as determined by official method FO-36, Determination of Wiener Content of Meat Specialties, October 15, 1981.

20-2-73 **Sale of Barbecued, Roasted or Broiled Meat or Meat By-Products**

B.14.072. No person shall sell meat or a meat by-product that has been barbecued, roasted or broiled and is ready for consumption unless the cooked meat or meat by-product

- (a) at all times
 - (i) has a temperature of 40°F (4.4°C) or lower, or 140°F (60°C) or higher, or
 - (ii) has been stored at an ambient temperature of 40°F (4.4°C) or lower, or 140°F (60°C) or higher; and
- (b) carries on the principal display panel of the label a statement to the effect that the food must be stored at a temperature of 40°F (4.4°C) or lower, or 140°F (60°C) or higher.

Meat Product Extender

- 28-1-75
5-8-82
- B. 14.073.** No person shall sell a meat product extender intended to be used in a food consisting of a mixture described in section B.14.074, B.14.075, B.14.076, B.14.077 or B.14.078, unless that extender
- (a) has, in the rehydrated state,
 - (i) a total protein content of not less than 16 per cent; and
 - (ii) a protein rating of not less than 40, as determined by official method FO-1, Determination of Protein Rating, October 15, 1981;
 - (b) contains, notwithstanding sections D.01.009 and D.02.009, each vitamin and mineral nutrient listed in Column I of the Table to this Division in an amount not less than the amount shown in Column II of that Table opposite each such vitamin and mineral nutrient respectively, and
 - (c) where isolated essential amino acids have been added, contains those acids in an amount not exceeding an amount that improves the nutritional quality of the protein.

Extended Meat Products

- 28-4-77
5-8-82
10-8-77
- B. 14.074.** Subject to sections B.14.075 to B.14.079, no person shall sell a food that consists of a mixture of meat product and meat product extender, unless that food
- (a) has a total protein content of not less than 16 per cent,
 - (b) has a fat content of not more than 25 per cent, as determined by official method FO-33, Determination of Fat in Meat and Simulated Meat Products, October 15, 1981; and
 - (c) in respect of the meat product extender, meets the requirements of paragraphs B.14.073 (a) to (c).
- 20-1-75
5-8-82
10-8-77
- B. 14.075.** No person shall sell a food that consists of a mixture of meat product and meat product extender and that resembles fresh sausage, unless that food
- (a) has a total protein content of not less than 9 per cent,
 - (b) has a fat content of not more than 40 per cent, as determined by official method FO-33, Determination of Fat in Meat and Simulated Meat Products, October 15, 1981; and
 - (c) in respect of the meat product extender, meets the requirements of paragraphs B.14.073 (a) to (c).
- 28-1-75
5-8-82
28-1-75
- B. 14.076.** No person shall sell a food that consists of a mixture of meat product and meat product extender and that resembles cooked sausage, meat loaf, meat by-product loaf, meat roll, meat lunch, or luncheon meat, unless that food
- (a) has a total protein content of not less than 11 per cent,
 - (b) has a fat content of not more than 25 per cent, as determined by official method FO-33, Determination of Fat in Meat and Simulated Meat Products, October 15, 1981; and
 - (c) in respect of the meat product extender, meets the requirements of paragraphs B.14.073 (a) to (c).
- 12-4-84
5-8-82
28-1-75
- B. 14.077.** No person shall sell a food that consists of a mixture of meat product and meat product extender and that resembles potted meat, potted meat by-product, meat paste, meat by-product paste, meat spread, or meat by-product spread, unless that food
- (a) has a total protein content of not less than 9 per cent,
 - (b) has a fat content of not more than 30 per cent, as determined by official method FO-33, Determination of Fat in Meat and Simulated Meat Products, October 15, 1981; and
 - (c) in respect of the meat product extender, meets the requirements of paragraphs B.14.073 (a) to (c).

- B. 14.078.** No person shall sell a food that consists of a mixture of meat product and meat product extender and that resembles regular ground beef, medium ground beef or lean ground beef, unless that food
- 28-4-77 (a) has a total protein content of not less than 16 per cent;
 - (b) has a fat content of
 - (i) not more than 30 per cent, as determined by official method FO-33, Determination of Fat in Meat and Simulated Meat Products, October 15, 1981, in the case where the product is represented as being regular,
 - (ii) not more than 23 per cent, as determined by official method FO-33, Determination of Fat in Meat and Simulated Meat Products, October 15, 1981, in the case where the product is represented as being medium, or
 - 5-8-82 (iii) not more than 17 per cent, as determined by official method FO-33, Determination of Fat in Meat and Simulated Meat Products, October 15, 1981, in the case where the product is represented as being lean; and
 - 28-4-77 (c) in respect of the meat product extender, meets the requirements of paragraphs B.14.073(a) to (c).
- B. 14.079.** No person shall sell a food that consists of a mixture of meat product, filler and meat product extender, unless that food
- 28-4-77 (a) has a total protein content of not less than 13 per cent;
 - 5-8-82 (b) has a fat content of not more than 25 per cent, as determined by official method FO-33, Determination of Fat in Meat and Simulated Meat Products, October 15, 1981; and
 - 10-8-77 (c) in respect of the meat product extender, meets the requirements of paragraphs B.14.073(a) to (c).

Simulated Meat Products

- B. 14.085.** Subject to sections B.14.086 to B.14.090 no person shall sell a simulated meat product, unless that product
- 10-8-77 (a) has, in the rehydrated state,
- (i) a total protein content of not less than 16 per cent,
- (ii) a protein rating of not less than 40, as determined by official method FO-1, Determination of Protein Rating, October 15, 1981, and
- 5-8-82 (iii) a fat content of not more than 25 per cent, as determined by official method FO-33, Determination of Fat in Meat and Simulated Meat Products, October 15, 1981;
- (b) contains, notwithstanding sections D.01.009 and D.02.009, each vitamin and mineral nutrient listed in Column I of the Table to this Division in an amount not less than the amount shown in Column II of that Table opposite each such vitamin and mineral nutrient respectively, and
- 10-8-77 (c) where isolated essential amino acids have been added, contains those acids in an amount not exceeding an amount that improves the nutritional quality of the protein.
- 10-8-77 **B. 14.086.** No person shall sell a simulated meat product that resembles fresh sausage, unless that product
- (a) has a total protein content of not less than 9 per cent,
- 5-8-82 (b) has a protein rating of not less than 23, as determined by official method FO-1, Determination of Protein Rating, October 15, 1981;
- (c) has a fat content of not more than 40 per cent, as determined by official method FO-33, Determination of Fat in Meat and Simulated Meat Products, October 15, 1981;
- 10-8-77 (d) has, notwithstanding sections D.01.009 and D.02.009, each vitamin and mineral nutrient listed in Column I of the Table to this Division in an amount not less than the amount shown in Column II of that Table opposite each such vitamin and mineral nutrient respectively, and
- 28-1-75 (e) where isolated essential amino acids have been added, contains those acids in an amount not exceeding an amount that improves the nutritional quality of the protein.
- 10-8-77 **B. 14.087.** No person shall sell a simulated meat product that resembles cooked sausage, meat loaf, meat by-product loaf, meat roll, meat lunch, or luncheon meat, unless that product
- (a) has a total protein content of not less than 11 per cent,
- 5-8-82 (b) has a protein rating of not less than 28, as determined by official method FO-1, Determination of Protein Rating, October 15, 1981;
- (c) has a fat content of not more than 25 per cent, as determined by official method FO-33, Determination of Fat in Meat and Simulated Meat Products, October 15, 1981;
- (d) contains, notwithstanding sections D.01.009 and D.02.009, each vitamin and mineral nutrient listed in Column I of the Table to this Division in an amount not less than the amount shown in Column II of that Table opposite each such vitamin and mineral nutrient respectively, and
- 28-1-75 (e) where isolated essential amino acids have been added, contains those acids in an amount not exceeding an amount that improves the nutritional quality of the protein.
- 10-8-77 **B. 14.088.** No person shall sell a simulated meat product that resembles potted meat, potted meat by-product, meat paste, meat by-product paste, meat spread, or meat by-product spread, unless that product
- (a) has a total protein content of not less than 9 per cent,
- 5-8-82 (b) has a protein rating of not less than 23, as determined by official method FO-1, Determination of Protein Rating, October 15, 1981;
- (c) has a fat content of not more than 30 per cent, as determined by official method FO-33, Determination of Fat in Meat and Simulated Meat Products, October 15, 1981;
- 28-1-75 (d) contains, notwithstanding sections D.01.009 and D.02.009, each vitamin and mineral nutrient listed in Column I of the Table to this Division in an amount not less than the amount shown in Column II of that Table opposite each such vitamin and mineral nutrient respectively, and
- (e) where isolated essential amino acids have been added, contains those acids in an amount not exceeding an amount that improves the nutritional quality of the protein.

- 28-4-77 **B.14.089.** No person shall sell a simulated meat product that resembles regular ground beef, medium ground beef or lean ground beef, unless that product
- (a) has a total protein content of not less than 16 per cent;
 - (b) has a protein rating of not less than 40, as determined by official method FO-1, Determination of Protein Rating, October 15, 1981;
 - (c) has a fat content of
 - (i) not more than 30 per cent, as determined by official method FO-33, Determination of Fat in Meat and Simulated Meat Products, October 15, 1981, in the case where the product is represented as being regular,
 - 5-8-82 (ii) not more than 23 per cent, as determined by official method FO-33, Determination of Fat in Meat and Simulated Meat Products, October 15, 1981, in the case where the product is represented as being medium, or
 - (iii) not more than 17 per cent, as determined by official method FO-33, Determination of Fat in Meat and Simulated Meat Products, October 15, 1981, in the case where the product is represented as being lean;
 - 28-4-77 (d) contains, notwithstanding sections D.01.009 and D.02.009, each vitamin and mineral nutrient listed in column I of the Table to this Division in an amount not less than the amount shown in column II of that Table opposite each such vitamin and mineral nutrient, respectively; and
 - (e) where isolated essential amino acids have been added, contains those acids in an amount not exceeding an amount that improves the nutritional quality of the protein.
- 28-1-75 **B.14.090.** No person shall sell a simulated meat product that resembles side bacon, unless that product
- 5-8-82 (a) has a total protein content of not less than 25 per cent,
 - (b) has a protein rating of not less than 20, as determined by official method FO-1, Determination of Protein Rating, October 15, 1981,
 - (c) contains, notwithstanding sections D.01.009 and D.02.009, each vitamin and mineral nutrient listed in Column I of the Table to this Division in an amount not less than the amount shown in Column II of that Table opposite each such vitamin and mineral nutrient respectively, and
 - 28-1-75 (d) where isolated essential amino acids have been added, contains those acids in an amount not exceeding an amount that improves the nutritional quality of the protein.

TABLE

<i>Item No.</i>	<i>Column I Vitamin or Mineral Nutrient</i>	<i>Column II Amount per gram of protein</i>
C.1	Copper	4.4 micrograms
F.1	Folic Acid	0.45 microgram
I.1	Iron	0.25 milligram
M.1	Magnesium	1.1 milligrams
N.1	Niacin	0.34 milligram
P.1	Pantothenic Acid	0.04 milligram
P.2	Potassium	20.0 milligrams
P.3	Pyridoxine	0.02 milligram
R.1	Riboflavin	0.01 milligram
T.1	Thiamine	0.02 milligram
V.1	Vitamin B ₁₂	0.08 microgram
Z.1	Zinc	0.20 milligram