

DIVISION 17

Salt

- B.17.001.(1) [S]. Salt**, other than crude rock salt, shall be crystalline sodium chloride and may contain:
- 4-12-86 (a) one or more of the following anti-caking agents,
    - (i) calcium aluminum silicate, calcium phosphate tribasic, calcium silicate, calcium stearate, magnesium carbonate, magnesium silicate, magnesium stearate, silicon dioxide and sodium aluminum silicate, the total amount not to exceed 1 per cent and, in the case of fine grained salt, the total amount not to exceed 2 per cent,
    - (ii) propylene glycol in an amount not exceeding 0.035 per cent, and
    - (iii) sodium ferrocyanide decahydrate in an amount not exceeding 13 parts per million calculated as anhydrous sodium ferrocyanide;
  - 13-9-79 (b) not more than
    - (i) 1.4 per cent, singly or in combination, of calcium sulphate or potassium chloride,
    - (ii) 13 parts per million sodium ferrocyanide when added as sodium ferrocyanide decahydrate in the production of dendritic crystals of salt,
    - (iii) 10 parts per million of polyoxyethylene (20) sorbitan monooleate when used in the production of coarse crystal salt,
    - (iv) 15 parts per million of sodium alginate when used in the production of coarse crystal salt, and
    - (v) 0.1 per cent other ingredients; and
  - (c) notwithstanding paragraphs (a) and (b), the total level of sodium ferrocyanide decahydrate, whether added as an anti-caking agent or as an adjuvant in the production of dendritic salt, shall not exceed 13 parts per million, calculated as anhydrous sodium ferrocyanide.
  - 19-3-97 (2) Repealed by P.C. 1997-381 of March 19, 1997.
  - 13-9-79 **B.17.002.** Repealed by P.C. 1979-2453 of September 13, 1979.
  - 13-5-75 **B.17.003.** Notwithstanding section B.17.001, salt for table or general household use shall contain 0.01 per cent potassium iodide, with or without dextrose, sodium thiosulphate or sodium bicarbonate as a stabilizer of the iodide and the presence of iodide shall be shown on the principal display panel.



**DIVISION 18**

**Sweetening Agents**

- B.18.001. [S]. Sugar**
- (a) shall be the food chemically known as sucrose; and
  - (b) shall contain not less than 99.8 per cent sucrose.
- B.18.002. [S]. Liquid Sugar** shall be the food obtained by dissolving sugar in water.
- 31-1-66 **B.18.003. [S]. Invert Sugar** shall be the food obtained by the partial or complete hydrolysis of sugar.
- B.18.004. [S]. Liquid Invert Sugar** shall be the food consisting of a solution of invert sugar in water.
- B.18.005.** No person shall sell liquid sugar or liquid invert sugar unless the label carries a statement of the percentage of sugar or invert sugar contained therein.
- B.18.006. [S]. Icing Sugar**
- (a) shall be powdered sugar; and
  - (b) may contain
    - (i) food colour, and
    - (ii) either not more than 5 per cent starch or an anti-caking agent.
- 9-8-67
- B.18.007. [S]. Brown Sugar, Yellow Sugar or Golden Sugar**
- (a) shall be the food obtained from the syrups originating in the sugar refining process;
  - (b) may contain not more than
    - (i) 4.5 per cent moisture, and
    - (ii) 3.5 per cent sulphated ash; and
  - (c) shall not contain less than 90 per cent sugar and invert sugar.
- 31-1-66
- B.18.008. [S]. Refined Sugar Syrup, Refiners' Syrup or Golden Syrup**
- (a) shall be the food made from syrup originating in the sugar refining process;
  - (b) may be hydrolyzed; and
  - (c) may not contain more than
    - (i) 35 per cent moisture, and
    - (ii) 2.5 per cent sulphated ash.
- B.18.009. [S]. Fancy Molasses**
- (a) shall be the syrupy food obtained by the evaporation and partial inversion of the clarified or unclarified sugar cane juice from which sugar has not been previously extracted;
  - (b) may contain sulphurous acid or its salts;
  - (c) shall not contain more than
    - (i) 25 per cent moisture, and
    - (ii) 3 per cent sulphated ash.
- 28-9-67
- B.18.010. [S]. Table Molasses**
- (a) shall be the liquid food obtained in the process of manufacturing raw or refined sugar;
  - (b) may contain sulphurous acid or its salts;
  - (c) shall not contain more than
    - (i) 25 per cent moisture, and
    - (ii) 3 per cent sulphated ash.
- 31-1-66

	<b>B.18.011. [S]. Refiners' Molasses, Blackstrap Molasses or Cooking Molasses</b>
31-1-66	<ul style="list-style-type: none"> <li>(a) shall be the residual liquid food obtained in the process of manufacturing raw or refined sugar;</li> <li>(b) may contain sulphurous acid or its salts;</li> <li>(c) shall not contain more than <ul style="list-style-type: none"> <li>(i) 25 per cent moisture, and</li> <li>(ii) 12 per cent sulphated ash.</li> </ul> </li> </ul>
12-4-84	<p><b>B.18.015. [S]. (1) Dextrose Anhydrous, for the purpose of Part B of these Regulations</b></p> <ul style="list-style-type: none"> <li>(a) shall be the food chemically known as dextrose;</li> <li>(b) shall contain not less than 99.5 per cent D-glucose on a dry basis;</li> <li>(c) shall contain not more than 0.25 per cent sulphated ash on a dry basis;</li> <li>(d) shall contain not less than 98 per cent total solids; and</li> <li>(e) may contain sulphurous acid or its salts.</li> </ul> <p style="text-align: center;">(2) Dextrose Monohydrate, for the purpose of Part B of these Regulations</p> <ul style="list-style-type: none"> <li>(a) shall be the food chemically known as dextrose;</li> <li>(b) shall contain not less than 99.5 per cent D-glucose on a dry basis;</li> <li>(c) shall contain not more than 0.25 per cent sulphated ash on a dry basis;</li> <li>(d) shall contain not less than 90 per cent total solids; and</li> <li>(e) may contain sulphurous acid or its salts.</li> </ul> <p><b>B.18.016. [S]. Glucose or Glucose Syrup</b></p>
27-4-78	<ul style="list-style-type: none"> <li>(a) shall be the purified concentrated solution of nutritive saccharides obtained from the incomplete hydrolysis, by means of acid or enzymes, of starch or of a starch-containing substance;</li> <li>(b) shall have a total solids content of not less than 70 per cent;</li> </ul>
26-2-76	<ul style="list-style-type: none"> <li>(c) shall have a sulphated ash content of not more than 1.0 per cent on a dry basis;</li> <li>(d) shall have a reducing sugar content (dextrose equivalent) of not less than 20 per cent expressed as D-glucose on a dry basis; and</li> <li>(e) may contain sulphurous acid or its salts.</li> </ul> <p><b>B.18.017. [S]. Glucose Solids or Dried Glucose Syrup</b></p> <ul style="list-style-type: none"> <li>(a) shall be glucose or glucose syrup from which the water has been partially removed;</li> <li>(b) shall have a total solids content of not less than 93 per cent;</li> <li>(c) shall have a sulphated ash content of not more than 1.0 per cent on a dry basis;</li> <li>(d) shall have a reducing sugar content (dextrose equivalent) of not less than 20 per cent expressed as D-glucose, on a dry basis; and</li> <li>(e) may contain sulphurous acid or its salts.</li> </ul> <p><b>B.18.018. [S]. (Naming the source of the glucose) Syrup</b></p>
31-6-66	<ul style="list-style-type: none"> <li>(a) shall be glucose;</li> <li>(b) may contain <ul style="list-style-type: none"> <li>(i) a sweetening agent,</li> <li>(ii) a flavouring preparation,</li> <li>(iii) sorbic acid,</li> <li>(iv) sulphurous acid or its salts,</li> </ul> </li> </ul>
13-1-94	<ul style="list-style-type: none"> <li>(v) salt, and</li> <li>(vi) water; and</li> </ul> <ul style="list-style-type: none"> <li>(c) shall not contain more than <ul style="list-style-type: none"> <li>(i) 35 per cent moisture; and</li> <li>(ii) 3 per cent ash.</li> </ul> </li> </ul>

5-11-74

**B.18.019. [S]. Lactose**

- (a) shall be the carbohydrate normally obtained from whey and may
  - (i) be anhydrous,
  - (ii) contain one molecule of water of crystallization, or
  - (iii) be a mixture of both (i) and (ii);
- (b) shall not contain less than 99.0% anhydrous lactose on a moisture free basis;
- (c) shall not contain more than 0.3% sulphated ash on a moisture free basis;
- (d) shall have a weight loss of not more than 6.0% on drying; and
- (e) shall have, in a 10% solution, a pH of not less than 4.5 and not more than 7.0.

**Honey**

**B.18.025. [S]. Honey** shall be the food produced by honey bees and derived from

- (a) the nectar of blossoms,
  - (b) secretions of living plants, or
  - (c) secretions on living plants,
- and shall have
- (d) a fluid, viscous or partly or wholly crystallized consistency;
  - (e) a diastase activity, determined after processing and blending, as represented by a diastase figure on the Gothe scale of not less than 8 where the hydroxy-methyl-furfural content is not more than 0.004 per cent; or
  - (f) a diastase activity, determined after processing and blending, as represented by a diastase figure on the Gothe scale of not less than 3 where the hydroxy-methyl-furfural content is not more than 0.0015 per cent.

18-3-75

**B.18.026.** (1) Subject to subsection (2), honey derived mainly from nectar of blossoms shall not contain

- (a) less than 65 per cent apparent reducing sugar, calculated as invert sugar;
- (b) more than 20 per cent moisture;
- (c) more than 5 per cent apparent sucrose;
- (d) more than 0.1 per cent water insoluble solids, except that pressed honey shall contain not more than 0.5 per cent water insoluble solids;
- (e) more than 0.6 per cent ash; and
- (f) more than 40 milliequivalents acid per 1000 grams.

(2) Honey derived mainly from the nectar of lavender, rubinia, alfalfa, or banksia menziesii shall meet the requirements of paragraphs (1)(a), (b) and (d) to (f) and shall contain not more than 10 per cent apparent sucrose.

**B.18.027.** Honey derived from secretions of living plants or from secretions on living plants shall not contain

- (a) less than 60 per cent apparent reducing sugar, calculated as invert sugar;
- (b) more than 20 per cent moisture;
- (c) more than 10 per cent apparent sucrose;
- (d) more than 0.1 per cent water insoluble solids, except that pressed honey shall contain not more than 0.5 per cent water insoluble solids;
- (e) more than 1.0 per cent ash; and
- (f) more than 40 milliequivalents acid per 1000 grams.



**DIVISION 19**

**Vinegar**

- 11-5-93 **B.19.001.** Vinegar shall be the liquid obtained by the acetous fermentation of an alcoholic liquid and shall contain not less than 4.1 per cent and not more than 12.3 per cent acetic acid.
- 13-5-75 **B.19.002.** The percentage of acetic acid by volume contained in any vinegar described in Division 19 shall be shown on the principal display panel followed by the words "acetic acid".
- B.19.003. [S]. Wine Vinegar** shall be vinegar made from wine and may contain caramel.
- B.19.004. [S]. Spirit Vinegar, Alcohol Vinegar, White Vinegar or Grain Vinegar** shall be vinegar made from diluted distilled alcohol.
- 3-9-64 **B.19.005. [S]. Malt Vinegar** shall be vinegar made from an infusion of malt undistilled prior to acetous fermentation, and may contain other cereals or caramel, shall be dextro-rotatory, and shall contain, in 100 millilitres measured at a temperature of 20°C, not less than
- (a) 1.8 grams of solids; and
  - (b) 0.2 gram of ash.
- B.19.006. [S]. Cider Vinegar or Apple Vinegar** shall be vinegar made from the liquid expressed from whole apples, apple parts or apple culls and may contain caramel.
- B.19.007. [S]. Blended Vinegar** shall be a combination of two or more varieties of vinegar of which spirit vinegar shall contribute not more than 55 per cent of the total acetic acid.
- B.19.008.** No person shall name any of the varieties of vinegar forming a blended vinegar unless the label of such blended vinegar carries a complete list of all the varieties of vinegar present in descending order of proportionate content, based on acetic acid.
- 13-5-75 **B.19.009.** The maximum limits for the acetic acid content of a vinegar described in section B.19.001 do not apply to vinegar sold only for manufacturing use if the words "For Manufacturing Use Only" are shown on the principal display panel and upon all documents pertaining to such vinegar.





**DIVISION 20**

**Tea**

- 3-9-64 **B.20.001. [S]. Tea** shall be the dried leaves and buds of *Thea sinensis* (L.) Sims prepared by the usual trade processes.
- B.20.002. [S]. Black Tea** shall be black tea or a blend of two or more black teas and shall contain, on the dry basis, not less than 30 per cent water-soluble extractive, as determined by official method FO-37, Determination of Water-Soluble Extractive in Tea, October 15, 1981, and not less than four per cent and not more than seven per cent total ash.
- 5-8-82 **B.20.003.** The provisions of B.20.002 do not apply to original unblended black tea that contains, on the dry basis, not less than 25 per cent water-soluble extractive, as determined by official method FO-37, Determination of Water-Soluble Extractive in Tea, October 15, 1981, and not less than four per cent and not more than seven per cent total ash, and is packaged according to good commercial practice in the country of origin.
- B.20.004. [S]. Green Tea** shall contain, on the dry basis, not less than 33 per cent water-soluble extractive, as determined by official method FO-37, Determination of Water-Soluble Extractive in Tea, October 15, 1981, and not less than four per cent and not more than seven per cent total ash.
- 27-7-90 **B.20.005. [S]. Decaffeinated (indicating the type of tea)**
- (a) shall be tea of the type indicated, from which caffeine has been removed and that, as a result of the removal, contains not more than 0.4 per cent caffeine; and
  - (b) may have been decaffeinated by means of extraction solvents set out in Table XV to Division 16.



**DIVISION 21**

**Marine and Fresh Water Animal Products**

**B.21.001.** The foods referred to in this Division are included in the term marine and fresh water animal products.

**B.21.002.** In this Division

3-9-64 "filler" means

- (a) flour or meal prepared from grain or potato, but not from a legume;
- 5-8-82 (b) processed wheat flour containing not less than the equivalent of 80 per cent dextrose, as determined by official method FO-32, Determination of Fillers, Binders and Dextrose Equivalent, October 15, 1981;
- (c) bread, biscuit or bakery products, but not those containing or made with a legume;
- (d) milk powder, skim milk powder, buttermilk powder or whey powder; and
- 28-4-77 (e) starch;

"Marine and fresh water animal" includes

- (a) fish;
- 25-3-65 (b) crustaceans, molluscs, other marine invertebrates,
- (c) marine mammals, and
- 6-5-75 (d) frogs.

12-4-84 **B.21.003. [S].** Fish shall be the clean, dressed edible portion of fish, with or without salt or seasoning, and may

- 9-12-97 (a) in the case of frozen fillets, contain ascorbic acid or its sodium salt, citric acid, or erythorbic acid or its sodium salt, and
- 17-10-88 (i) sodium tripolyphosphate, sodium hexametaphosphate or a combination of sodium tripolyphosphate, sodium acid pyrophosphate and sodium pyrophosphate tetrabasic, or
- (ii) a mixture of sodium hexametaphosphate and sodium carbonate;
- 17-7-75 (b) if frozen, have a glaze consisting of water, acetylated monoglycerides, calcium chloride, sodium alginate, sodium carboxymethyl cellulose, sodium phosphate (dibasic), corn syrup, dextrose, glucose, glucose solids, ascorbic acid or its sodium salt or erythorbic acid or its sodium salt; and
- 9-12-97 (c) if frozen minced, contain sodium tripolyphosphate, sodium hexametaphosphate, ascorbic acid or its sodium salt, citric acid, erythorbic acid or its sodium salt, or a combination of sodium tripolyphosphate, sodium acid pyrophosphate and sodium pyrophosphate tetrabasic.

14-2-91 **B.21.004. [S].** In this Division, meat shall be the clean, dressed flesh of crustaceans, molluscs, other marine invertebrates and marine mammals, whether minced or not, with or without salt or seasoning, and in the case of frozen lobster, frozen crab, frozen shrimp and frozen clams, may contain sodium tripolyphosphate or sodium hexametaphosphate or a combination of sodium hexametaphosphate and sodium carbonate or a combination of sodium tripolyphosphate, sodium acid pyrophosphate and sodium pyrophosphate tetrabasic.

16-9-70 **B.21.005.** Fish, except fish protein, and meat products or preparations thereof are adulterated if any of the following substances or any substance in one of the following classes is present therein or has been added thereto:

- (a) mucous membranes, any organ or portion of the genital system, or any organ or portion of a marine or fresh water animal that is not commonly sold as an article of food;
- (b) preservatives, other than those provided for in this Division, except
  - (i) sorbic acid or its salts in dried fish that has been smoked or salted, and in cold processed smoked and salted fish paste, and
  - 23-11-67 (ii) benzoic acid or its salts, methyl-p-hydroxy benzoate and propyl-p-hydroxy benzoate in marinated or similar cold-processed, packaged fish and meat products; and
- (c) food colour except as provided for in this Division.

31-1-66 **B.21.006. [S].** Prepared fish or prepared meat shall be the whole or comminuted food prepared from fresh or preserved fish or meat respectively, may be canned or cooked, and may,

- (a) in the case of lobster paste and fish roe (caviar), contain food colour;
- 9-3-71 (b) in the case of canned shellfish, canned spring mackerel and frozen cooked shrimp, contain citric acid or lemon juice;
- 8-1-81 (c) in the case of fish paste, contain filler, fish binder, monoglycerides or mono and diglycerides;

- (d) in the case of canned salmon, tuna, lobster, crab-meat and shrimp, contain calcium disodium ethylenediaminetetraacetate (calcium disodium EDTA) and aluminum sulphate;
- 13-5-75 (e) in the case of canned tuna, contain ascorbic acid;
- 25-10-05 (f) in the case of canned seafoods, contain sodium acid pyrophosphate, sodium hexametaphosphate or sodium tripolyphosphate, singly, or in combination, at a maximum level of total added phosphate not to exceed 0.5%, calculated as sodium phosphate, dibasic;
- 19-3-97 (g) contain liquid smoke flavour or liquid smoke flavour concentrate;
- (h) contain edible oil, vegetable broth and tomato sauce or puree;
- (i) contain a gelling agent if the principal display panel carries the word "jellied" as an integral part of the common name;
- 13-5-75 (j) contain salt;
- 1-11-94 (k) in the case of canned snails, canned sea snails and canned clams, contain calcium disodium ethylenediamine tetra-acetate;
- (l) in the case of canned flaked tuna, contain sodium sulphite;
- (m) in the case of lumpfish caviar, contain tragacanth gum;
- 25-5-93 (n) in the case of a blend of prepared fish and prepared meat that has the appearance and taste of the flesh of a marine or freshwater animal, contain filler, fish binder, whole egg, egg-white, egg-yolk, food colour, gelling or stabilizing agents, texture-modifying agents, natural and artificial flavouring preparations, pH-adjusting agents, sweetener and, in a proportion not exceeding two per cent of the blend, a legume;
- 9-10-86 (o) in the case of crustaceans, contain potassium bisulphite, potassium metabisulphite, sodium bisulphite, sodium dithionite, sodium metabisulphite, sodium sulphite or sulphurous acid;
- 6-4-89 (p) in the case of frozen crustaceans and molluscs, contain calcium oxide and sodium hydroxide;
- 9-12-97 (q) in the case of frozen pre-cooked battered or breaded fish products, contain citric acid at a level of use not exceeding 0.1 per cent;
- 25-10-05 (r) in the case of canned clams, contain sodium erythorbate at a level of use not exceeding 350 parts per million; and
- 19-4-07 (s) in the case of comminuted products, other than lumpfish caviar, contain tragacanth gum at a level of use not exceeding 0.75 per cent.
- 25-3-65 **B.21.007. [S]. Fish binder** for use in or upon prepared fish or prepared meat shall be filler with any combination of salt, sugar, dextrose, glucose, spices and other seasonings.
- 3-9-64 **B.21.008.** No person shall sell filler or a fish binder represented for use in fish products either by label or in any advertisement unless the label carries adequate directions for use in accordance with the limits provided in section B.21.020.
- 10-11-76 **B.21.009.** 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 marine and fresh water animal products.
- Prepared Fish**
- 3-9-64 **B.21.020.** No person shall sell prepared fish or prepared meat that contains more than
- 5-8-82 (a) that amount of filler, fish binder or other ingredients that is represented by four per cent reducing sugars, calculated as dextrose, as determined by official method FO-32, Determination of Fillers, Binders and Dextrose Equivalent, October 15, 1981; and
- 3-9-64 (b) 70 per cent moisture where such prepared fish contains filler.
- 23-11-67 **B.21.021. [S].** Preserved fish or preserved meat shall be cooked or uncooked fish or meat that is dried, salted, pickled, cured or smoked and may contain Class I Preservatives, dextrose, glucose, spices, sugar and vinegar, and
- (a) dried fish that has been smoked or salted, and cold processed smoked and salted fish paste may contain sorbic acid or its salts;
- (b) smoked fish may contain food colour;
- 1-10-68 (c) packaged fish and meat products that are marinated or otherwise cold-processed may contain sanderswood (sandalwood), benzoic acid or its salts, methyl-p-hydroxy benzoate and propyl-p-hydroxy benzoate;
- 17-10-95 (d) salted anchovy, salted scad and salted shrimp may contain erythrosine in such amount as will result in the finished product containing not more than 125 parts per million of erythrosine; and
- 19-4-07 (e) comminuted products may contain tragacanth gum at a level of use not exceeding 0.75 per cent.

**B.21.022.** Revoked by P.C. 1979-675 of March 8, 1979.

	<b>B.21.023.</b> Revoked by P.C. 1979-675 of March 8, 1979.
3-9-64	<b>B.21.024.</b> Notwithstanding section B.21.020 lobster paste shall not contain more than 2 per cent filler or fish binder.
	<b>B.21.025.</b> No person shall sell marine and fresh water animals, or marine and fresh water animal products, that are packed in a container that has been sealed to exclude air and that are smoked or to which liquid smoke flavour or liquid smoke flavour concentrate has been added, unless
16-8-94	(a) the container has been heat-processed after sealing at a temperature and for a time sufficient to destroy all spores of the species <i>Clostridium botulinum</i> ;
	(b) the contents of the container contain not less than nine per cent salt, as determined by official method FO-38, <i>Determination of Salt in Smoked Fish</i> , dated March 15, 1985;
	(c) the contents of the container are customarily cooked before eating; or
	(d) the contents of the container are frozen and the principal display panel of the label of the container carries the statement "Keep Frozen Prior to Use" in the same size type used for the common name of the contents of the container.
	<b>B.21.027. [S]. Fish Protein</b>
	(a) shall be the food prepared by
	(i) extracting water, fat and other soluble components through the use of isopropyl alcohol from fresh whole edible fish of the order Clupeiformes, families Clupeidae and Osmeridae and the order Gadiformes, family Gadidae, or from trimmings resulting from the filleting of such fish when eviscerated, and
	(ii) drying and grinding the protein concentrate resulting from the operation described in subparagraph (i);
	(b) may contain a pH adjusting agent; and
5-8-82	(c) shall not contain
	(i) less than 75 per cent protein, which protein shall be at least equivalent to casein in protein quality, as determined by official method FO-1, <i>Determination of Protein Rating</i> , October 15, 1981,
19-3-97	(ii) and (iii) are repealed by P.C. 1997-378 of March 19, 1997.
	<b>Froglegs</b>
5-8-82	<b>B.21.031.</b> No person shall sell fresh or frozen froglegs unless they are free from bacteria of the genus <i>Salmonella</i> , as determined by official method MFO-10, <i>Microbiological Examination of Froglegs</i> , November 30, 1981.



**DIVISION 22**

**Poultry, Poultry Meat, their Preparations and Products**

- 3-9-64 | **B.22.001. [S]. Poultry** shall be any bird that is commonly used as food.
- 19-12-79 | **B.22.002. [S].** Poultry meat shall be the clean, dressed flesh, including the heart and gizzard of eviscerated poultry that is healthy at the time of slaughter.
- | **B.22.003. [S].** Poultry meat by-product shall be the clean parts of poultry other than poultry meat commonly used as food and includes liver and skin, but excludes the oesophagus, feet and head.
- | **B.22.004. [S].** Giblets shall be the heart, liver and gizzard of poultry.
- 12-11-81 | **B.22.005.** Poultry meat, poultry meat by-products or preparations thereof are adulterated if any of the following substances or any substance in the following classes is present therein or has been added thereto:
- (a) any organ or portion of poultry that is not commonly sold as food;
  - (b) preservatives, other than those provided for in this DIVISION; and
  - (c) colour, other than caramel.
- | **B.22.006. [S]. Prepared poultry meat** or a **prepared poultry meat by-product** shall be any poultry meat or any poultry meat by-product, respectively, whether comminuted or not, to which has been added any ingredient permitted by these Regulations or that has been preserved, placed in a hermetically-sealed container or cooked, and may contain
- 24-3-94 | (a) where a minimum total protein content or minimum meat protein requirement 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; and(b) in the case of dried, cooked poultry meat, a Class IV preservative.
- 13-8-86 | **B.22.008.** In this Division, "filler" means any vegetable material (except tomato or beetroot), milk, egg, yeast, or any derivative or combination thereof that is acceptable as food.
- 4-3-63 | **B.22.009.** No person shall sell
- 22-10-87 | (a) any poultry intended for consumption as food if any preparation having oestrogenic activity has been administered to the poultry; or
- | (b) poultry meat or poultry meat by-product that contains any residues of exogenous oestrogenic substances.
- 10-11-76 | **B.22.010.** 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 poultry meat, poultry meat by-product, prepared poultry meat, prepared poultry meat by-product, extended poultry product and simulated poultry product.
- 24-3-94 | **B.22.011. [S]. Solid cut poultry meat** shall be
- (a) a whole cut of poultry meat; or
  - (b) a product consisting of pieces of poultry meat of which at least 80 per cent weigh at least 25 g each.

- 24-3-94 **B.22.012.** (1) No person shall sell solid cut poultry meat to which phosphate salts or water has been added unless
- (a) that meat
    - (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,
    - (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.
- (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).
- B.22.013.** No person shall sell the whole or any part of a dressed poultry carcass that has been placed in a chilling tank containing fluids to which phosphate salts have been added.
- Poultry Meat Stews**
- 16-11-78 **B.22.016.** For the purposes of sections B.22.017 to B.22.019, "stew poultry meat" means cooked or uncooked poultry meat containing not more than 15 per cent fat, calculated on the weight of uncooked stew poultry meat.
- 16-11-78 **B.22.017. [S]. Vegetable Stew with (naming the poultry meat)**
- (a) shall contain vegetables and the named poultry meat in the following amounts:
    - (i) if uncooked, 12 per cent or more of the named stew poultry meat,
    - (ii) if cooked, 6 per cent or more of the named stew poultry meat,
    - (iii) 38 per cent or more vegetables; and
  - (b) may contain gravy, salt, seasoning and spices.
- B.22.018. [S]. (naming the poultry meat) Stew**
- (a) shall contain vegetables and the named poultry meat in the following amounts:
    - (i) if uncooked, 20 per cent or more of the named stew poultry meat,
    - (ii) if cooked, 10 per cent or more of the named stew poultry meat,
    - (iii) 30 per cent or more vegetables; and
  - (b) may contain gravy, salt, seasoning and spices.
- B.22.019. [S]. Specialty Poultry Meat Stew**
- (a) shall contain poultry meat and vegetables in the following amounts:
    - (i) if uncooked, 25 per cent or more of stew poultry meat,
    - (ii) if cooked, 15 per cent or more of stew poultry meat,
    - (iii) 30 per cent or more vegetables; and
  - (b) may contain gravy, salt, seasoning and spices.



**Prepared Poultry Meats, Prepared Poultry Meat By-products**

- 13-8-86 **B.22.020.** Revoked by P.C. 1986-1844 of August 13, 1986.
- B.22.021. [S].** Preserved poultry meat or preserved poultry meat by-product shall be cooked or uncooked poultry meat or poultry meat by-product that is cured or smoked and may contain
- 16-8-94 (a) Class I preservatives;
  - (b) liquid smoke flavour, liquid smoke flavour concentrate or spices;
  - (c) sweetening agents;
  - (d) vinegar; and
  - 10-6-82 (e) in the case of cured poultry or poultry meat prepared by means of injection or cover solution, 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.
- 3-9-64 **B.22.022. [S].** Canned (naming the poultry) shall be prepared from poultry meat and may contain
- (a) those bones or pieces of bones attached to the portion of the poultry meat that is being canned;
  - (b) broth;
  - (c) salt;
  - 9-5-58 (d) seasoning;
  - (e) gelling agents; and
  - (f) small amounts of fat.
- 3-9-64 **B.22.023. [S].** Broth that is used in canned (naming the poultry) shall be the liquid in which the poultry meat has been cooked.
- 13-5-75 **B.22.024.** Where a gelling agent has been added to canned poultry, 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 an integral part of the common name of the food.
- 5-8-82 **B.22.025. [S]. Boneless (naming the poultry)** shall be canned poultry meat from which the bones and skin have been removed, shall contain not less than 50 per cent of the named poultry meat, as determined by official method FO-39, Determination of Meat in Boneless Poultry, October 15, 1981, and may contain broth having a specific gravity of not less than 1.000 at a temperature of 50°C.
- B.22.026.** No person shall sell poultry, poultry meat or poultry meat by-product that has been barbecued, roasted or broiled and is ready for consumption unless the cooked poultry, poultry meat or poultry meat by-product
- 28-4-77 (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
  - 23-6-88 (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.

**Poultry Product Extender**

- B.22.027.** No person shall sell a poultry product extender unless that extender
- (a) has, in the rehydrated state,
    - 5-8-82 (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) has, notwithstanding sections D.01.009 and D.02.009, each vitamin and mineral nutrient listed in Column I of the Table to Division 14 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 (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 Poultry Products

- B.22.028.** No person shall sell a food that consists of a mixture of poultry product and poultry product extender, unless that food
- (a) has a total protein content of not less than 16 per cent, and
  - (b) has a fat content of not more than 15 per cent, and
- the poultry product extender, meets the requirements of paragraphs B.22.027 (a) to (c).

### Simulated Poultry Products

- B.22.029.** No person shall sell a simulated poultry product unless that product
- (a) has a total protein content of not less than 16 per cent,
  - 5-8-82 (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 not more than 15 per cent,
  - 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 Division 14 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 Egg Products

- B.22.032.** No person shall sell any product simulating whole egg unless that product
- (a) is made from liquid, dried or frozen egg albumen or mixtures thereof;
  - 5-8-82 (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) notwithstanding sections D.01.009 and D.02.009, contains, per 100 grams on a ready-to-use basis,
    - (i) not less than
      - (A) 50 milligrams calcium,
      - (B) 2.3 milligrams iron,
      - (C) 1.5 milligrams zinc,
      - (D) 130 milligrams potassium,
      - (E) 1000 International Units Vitamin A,
      - 22-7-75 (F) 0.10 milligram thiamine,
      - (G) 0.30 milligram riboflavin,
      - (H) 3.60 milligrams niacin,
      - (I) 1.60 milligrams pantothenic acid,
      - (J) 0.20 milligram Vitamin B<sub>6</sub>,
      - (K) 0.50 microgram Vitamin B<sub>12</sub>,
      - (L) 0.02 milligram folic acid, and
      - (M) 2.0 International Units alpha tocopherol, and
    - (ii) not more than 3 milligrams cholesterol;
  - (d) has a calcium to phosphorous ratio of not less than one part calcium to four parts phosphorous; and
  - (e) contains in the total fat of any fat or oil used not less than 40 per cent cis-cis methylene interrupted polyunsaturated fatty acids and not more than 20 per cent saturated fatty acids.

- 5-8-82 **B.22.033.** No person shall sell any egg product referred to in sections B.22.032, B.22.034, B.22.035, B.22.036 and B.22.037 for use as food unless it is free from bacteria of the genus Salmonella, as determined by official method MFO-6, Microbiological Examination of Egg Products and Liquid Eggs, November 30, 1981.

### **B.22.034. [S]. Liquid Whole Egg, Dried Whole Egg or Frozen Whole Egg**

- 28-4-77 (a) shall be the product obtained by removing the shell from wholesome fresh eggs or wholesome stored eggs, and
- (i) in the case of dried whole egg, drying the product, or
  - (ii) in the case of frozen whole egg, freezing the product; and
- (b) may
- (i) contain aluminum sulphate, pH adjusting agents and the colour beta carotene,
  - (ii) in the case of liquid whole egg destined for drying, contain yeast autolysate and may be treated with hydrogen peroxide and catalase, glucose oxidase and catalase or yeast and suitable glucose fermenting bacterial culture, or
  - (iii) in the case of dried whole egg, contain anti-caking agents.

**B.22.035. [S]. Liquid Yolk, Dried Yolk or Frozen Yolk**

- (a) shall be the product obtained by removing the shell and egg-white from wholesome fresh eggs or wholesome stored eggs, and
  - (i) in the case of dried yolk, drying the product, or
  - (ii) in the case of frozen yolk, freezing the product, and
- (b) may
  - (i) contain aluminum sulphate, pH adjusting agents and the colour beta carotene,
  - (ii) in the case of liquid yolk destined for drying, contain yeast autolysate and may be treated with hydrogen peroxide and catalase, glucose oxidase and catalase or yeast and suitable glucose fermenting bacterial culture, or
  - (iii) in the case of dried yolk, contain anti-caking agents.

28-4-77

**B.22.036. [S]. Liquid Egg-White, (Liquid Albumen), Dried Egg-White, (Dried Albumen) or Frozen Egg-White (Frozen Albumen)**

- (a) shall be the product obtained by removing the shell and yolk from wholesome fresh eggs or wholesome stored eggs, and
  - (i) in the case of dried egg-white, drying the product, or
  - (ii) in the case of frozen egg-white, freezing the product; and
- (b) may
  - (i) contain whipping agents, aluminum sulphate and pH adjusting agents,
  - (ii) in the case of liquid egg-white destined for drying, contain yeast autolysate and may be treated with hydrogen peroxide and catalase, glucose oxidase and catalase or yeast and suitable glucose fermenting bacterial culture,
  - (iii) in the case of liquid egg-white and dried egg-white, contain lipase or pancreatin, or
  - (iv) in the case of dried egg-white, contain anti-caking agents.

**B.22.037. [S]. Liquid Whole Egg Mix, Dried Whole Egg Mix, Frozen Whole Egg Mix, Liquid Yolk Mix, Dried Yolk Mix or Frozen Yolk Mix**

- (a) shall be the product obtained by adding salt, sweetening agent or both to Liquid Whole Egg, Dried Whole Egg, Frozen Whole Egg, Liquid Yolk, Dried Yolk or Frozen Yolk; and
- (b) may, in the case of dried whole egg mix or dried yolk mix, contain anti-caking agents.

14-5-96

**B.22.038.** (1) No person shall use a common name referred to in sections B.22.034 to B.22.037 for an egg product that has been subjected to a process, other than a process referred to in those sections, if that process results in a decrease in the amount of a vitamin or mineral nutrient that before processing was present in 100 g of the egg product in an amount equal to at least 10 per cent of the weighted recommended nutrient intake, unless the amount of the vitamin or mineral nutrient is restored to the amount that was present before processing.

(2) Notwithstanding sections D.01.009, D.01.011 and D.02.009, a person may add any vitamin or mineral nutrient referred to in column II of item 27 of the table to section D.03.002 to any egg product referred to in sections B.22.034 to B.22.037 to restore the vitamin or mineral nutrient to the amount that was present in the egg product before processing.

(3) In this section, "weighted recommended nutrient intake" has the same meaning as in subsection D.01.001(1).



DIVISION 23

**Food Packaging Materials**

- B.23.001.** No person shall sell any food in a package that may yield to its contents any substance that may be injurious to the health of a consumer of the food.
- B.23.002.** Subject to section B.23.003 no person shall sell any food in a package that has been manufactured from a polyvinyl chloride formulation containing an octyltin chemical.
- 4-12-86 **B.23.003.** A person may sell food, other than milk, skim milk, partly skimmed milk, sterilized milk, malt beverages and carbonated non-alcoholic beverage products, in a package that has been manufactured from a polyvinyl chloride formulation containing any or all of the octyltin chemicals, namely, di (n-octyl)tin S,S'-bis(isooctylmercaptoacetate), di (n-octyl)tin maleate polymer and (n-octyl)tin S,S',S''-tris(isooctylmercaptoacetate) if the proportion of such chemicals, either singly or in combination, does not exceed a total of 3 per cent of the resin, and the food in contact with the package contains not more than 1 part per million total octyltin.
- B.23.004.** (1) Di (n-octyl)tin S,S'-bis (isooctylmercaptoacetate) shall be the octyltin chemical made from di (n-octyl)tin dichloride and shall contain 15.1 to 16.4 per cent of tin and 8.1 to 8.9 per cent of mercapto sulfur.
- (2) For the purposes of this Division, di (n-octyl)tin dichloride shall be the chemical having an organotin composition of not less than 95 per cent di (n-octyl)tin dichloride and shall contain not more than
- 4-12-86 (a) 5 per cent total of n-octyltin trichloride or tri (n-octyl)tin chloride or both;
- (b) 0.2 per cent total of other eight (8) carbon isomeric alkyltin derivatives; and
- (c) 0.1 per cent total of the higher and lower homologous alkyltin derivatives.
- B.23.005.** Di (n-octyl)tin maleate polymer shall be the octyltin chemical made from di (n-octyl)tin dichloride and shall have the formula ((C<sub>8</sub>H<sub>17</sub>)<sub>2</sub>SnC<sub>4</sub>H<sub>2</sub>O<sub>4</sub>)<sub>n</sub> (where n is between 2 and 4 inclusive), and a saponification number of 225 and 255, and shall contain 25.2 to 26.6 per cent of tin.
- B.23.006.** (1) (n-octyl)tin S,S',S''-tris (isooctylmercaptoacetate), being an octyltin chemical having the formula n-C<sub>8</sub>H<sub>17</sub>Sn(SCH<sub>2</sub>CO<sub>2</sub>C<sub>8</sub>H<sub>17</sub>)<sub>3</sub>, shall be made from (n-octyl)tin trichloride and shall contain 13.4 to 14.8 per cent of tin and 10.9 to 11.9 per cent of mercapto sulfur.
- (2) For the purposes of this Division, (n-octyl)tin trichloride shall be the chemical having an organotin composition of not less than 95 per cent (n-octyl)tin trichloride and shall contain not more than
- 4-12-86 (a) 5 per cent total of di (n-octyl)tin dichloride, tri (n-octyl)tin chloride or the higher (more than eight (8) carbons) alkyltin chlorides or any combination of the foregoing.
- (b) 0.2 per cent total of alkyl tin derivatives; and
- (c) 0.1 per cent of the lower (less than eight carbons) homologous alkyltin derivatives.
- 5-8-82 **B.23.007.** No person shall sell a food in a package that may yield to its contents any amount of vinyl chloride, as determined by official method FO-40, Determination of Vinyl Chloride in Food, October 15, 1981, in respect of that food.
- 27-5-82 **B.23.008.** No person shall sell a food in a package that may yield to its contents any amount of acrylonitrile as determined by official method, FO-41, Determination of Acrylonitrile in Food, February 16, 1982, in respect of that food.



DIVISION 24

30-8-78	<b>Foods for Special Dietary Use</b>
	<b>B.24.001.</b> In this Division,
	" <b>expiration date</b> " means, in respect of a formulated liquid diet, a food represented for use in a very low-energy diet, a meal replacement or a nutritional supplement, the date
3-10-95	(a) after which the manufacturer does not recommend that it be consumed, and
	(b) up to which it maintains its microbiological and physical stability and the nutrient content declared on the label; ( <i>date limite d'utilisation</i> )
	" <b>food for special dietary use</b> " means food that has been specially processed or formulated to meet the particular requirements of a person
30-8-78	(a) in whom a physical or physiological condition exists as a result of a disease, disorder or injury, or
	(b) for whom a particular effect, including but not limited to weight loss, is to be obtained by a controlled intake of foods; ( <i>aliment à usage diététique spécial</i> )
	" <b>formulated liquid diet</b> " means a food that
	(a) is sold for consumption in liquid form, and
	(b) is sold or represented as a nutritionally complete diet for oral or tube feeding of a person described in paragraph (a) of the definition "food for special dietary use"; ( <i>préparation pour régime liquide</i> )
	" <b>hospital</b> " means a facility
	(a) that is licensed, approved or designated as a hospital by a province, in accordance with the laws of the province, to provide care or treatment to persons suffering from any form of disease or illness, or
13-1-94	(b) that is owned or operated by the government of Canada or of a province and that provides health services; ( <i>hôpital</i> )
	" <b>major change</b> " means, in respect of a food that is represented for use in a very low energy diet, any change in any of the following, where the manufacturer's experience or generally accepted theory would predict an adverse effect on the levels or availability of nutrients in, the microbiological or chemical safety of or the safe use of the food:
	(a) an ingredient or the amount of an ingredient in the food,
	(b) the manufacturing process or the packaging of the food, or
	(c) the directions for the preparation and use of the food;
	( <i>changement majeur</i> )
3-10-95	" <b>meal replacement</b> " - Revoked by P.C. 1995-1676 of October 3, 1995.
	" <b>pharmacist</b> " means a person who is registered and entitled under the laws of a province to practise pharmacy and who is practising pharmacy under those laws in that province; ( <i>pharmacien</i> )
13-1-94	" <b>physician</b> " means a person who is registered and entitled under the laws of a province to practise medicine and who is practicing medicine under those laws in that province; ( <i>médecin</i> )
3-10-95	" <b>prepackaged meal</b> " - Revoked by P.C. 1995-1676 of October 3, 1995.
	" <b>target body weight</b> " means the anticipated body weight at the end of the weight reduction diet, as determined by the physician before the weight reduction diet begins; ( <i>poids corporel cible</i> )
13-1-94	" <b>very low energy diet</b> " means a diet for weight reduction that provides less than 900 kilocalories per day when followed as directed. ( <i>régime à très faible teneur en énergie</i> )
15-9-77	<b>B.24.002.</b> Revoked by P.C. 1977-2550 of September 15, 1977.

30-1-86	<p><b>B.24.003.</b> (1) No person shall label, package, sell or advertise a food in a manner likely to create an impression that it is a food for special dietary use unless the food is</p> <p>(a) a carbohydrate-reduced food that meets the requirements contained in section B.24.004;</p>
18-4-84	<p>(b) a sugar-free food that meets the requirements contained in section B.24.005;</p> <p>(c) a calorie-reduced food that meets the requirements contained in section B.24.006;</p> <p>(d) a low calorie food that meets the requirements contained in section B.24.007;</p> <p>(e) a low sodium food that meets the requirements contained in section B.24.008;</p>
12-12-02	<p>* Paragraphs B.24.003 (1) (a) to (e) are repealed by P.C. 2002-2200 of December 12, 2002.</p>
3-10-95	<p>(f) a formulated liquid diet that meets the requirements contained in sections B.24.101 and B.24.102;</p> <p>(f.1) a meal replacement for special dietary use that meets the requirements contained in section B.24.200;</p> <p>(f.2) a nutritional supplement that meets the requirements contained in section B.24.201;</p>
1-5-96	<p>(g) a gluten-free food that meets the requirements contained in section B.24.018;</p> <p>(h) represented for protein-restricted diets;</p> <p>(i) represented for low (naming the amino acid) diets; or</p>
13-1-94	<p>(j) a food represented for use in a very low energy diet, where the food meets the requirements contained in section B.24.303.</p>
12-12-02	<p>* (1.1) Despite subsection (1), a person may label, package, sell or advertise a food in a manner likely to create an impression that it is a food for special dietary use if its label carries a statement or claim set out in column 4 of the table following section B.01.513, in accordance with section B.01.503, in respect of any of the following subjects set out in column 1:</p> <p>(a) "free of energy", set out in item 1;</p> <p>(b) "low in energy", set out in item 2;</p> <p>(c) "free of sodium or salt", set out in item 31;</p> <p>(d) "low in sodium or salt", set out in item 32; or</p> <p>(e) "free of sugars", set out in item 37.</p>
30-8-78	<p>(2) Subsection (1) does not apply to infant formulas.</p>
18-4-84	<p>(3) No person shall label, package, sell or advertise a food in a manner likely to create an impression that it is for use in a weight reduction diet unless that food is</p> <p>(a) a meal replacement that meets the compositional requirements contained in section B.24.200;</p> <p>(b) a prepackaged meal;</p> <p>(c) a food sold by a weight reduction clinic to clients of the clinic for use in a weight reduction program supervised by the staff of the clinic; or</p> <p>(d) a food represented for use in a very low-energy diet that meets the compositional requirements contained in section B.24.303.</p>
3-10-95	<p>* (4) Except as otherwise permitted by these Regulations, no person shall label, package, sell or advertise a food as "dietetic" or "diet", or use those words as part of the brand name of the food, unless its label carries a statement or claim set out in column 4 of the table following section B.01.513, in accordance with section B.01.503, in respect of any of the following subjects set out in column 1:</p> <p>(a) "free of energy", set out in item 1;</p> <p>(b) "low in energy", set out in item 2;</p> <p>(c) "reduced in energy", set out in item 3;</p> <p>(d) "lower in energy", set out in item 4; or</p> <p>(e) "free of sugars", set out in item 37.</p>
12-12-02	<p>(a) "free of energy", set out in item 1;</p> <p>(b) "low in energy", set out in item 2;</p> <p>(c) "reduced in energy", set out in item 3;</p> <p>(d) "lower in energy", set out in item 4; or</p> <p>(e) "free of sugars", set out in item 37.</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.*



13-6-74	<p><b>B.24.004.</b> A carbohydrate-reduced food is a food</p> <ul style="list-style-type: none"> <li>(a) that would, if it were not carbohydrate-reduced, derive at least 25 per cent of the calories contained in that food from its carbohydrate content; and</li> <li>(b) that, when ready to serve, <ul style="list-style-type: none"> <li>(i) contains not more than 50 per cent of available carbohydrate normally found in that food when it is not carbohydrate-reduced as determined by an acceptable method, and</li> <li>(ii) provides no more calories than would be provided if it were not carbohydrate-reduced.</li> </ul> </li> </ul>
12-1-78	<p><b>B.24.005.</b> A sugar-free food is a carbohydrate-reduced food that, when ready to serve,</p> <ul style="list-style-type: none"> <li>(a) contains not more than 0.25 per cent available carbohydrate as determined by an acceptable method; and</li> <li>(b) provides, except in the case of chewing gum, not more than one calorie per 100 grams, or per 100 millilitres of that food.</li> </ul>
	<p><b>B.24.006.</b> A calorie-reduced food is a food that, when ready to serve, provides not more than 50 per cent of the calories that would be normally provided in that food if it were not calorie-reduced.</p>
12-1-78	<p><b>B.24.007.</b> A low calorie food is a food that</p> <ul style="list-style-type: none"> <li>(a) is a calorie-reduced food; and</li> <li>(b) when ready to serve, provides not more than 15 calories per average serving and not more than 30 calories in a reasonable daily intake of that food as set out in Schedule K.</li> </ul>
14-4-83	<p><b>B.24.008.</b> A low sodium food is a food that, when ready to serve, contains</p> <ul style="list-style-type: none"> <li>(a) not more than 50 per cent of the sodium that would normally be present in that food if it were not sodium reduced;</li> <li>(b) not more than 40 milligrams of sodium per 100 grams of food, in the case of foods other than those described in paragraphs (c) and (d);</li> <li>(c) not more than 80 milligrams of sodium per 100 grams of food, in the case of meat, fish and poultry products;</li> <li>(d) not more than 50 milligrams of sodium per 100 grams of food, in the case of cheddar cheese, and</li> <li>(e) except in the case of salt substitutes, no added salts of sodium.</li> </ul>
12-1-78	<p><b>B.24.009.</b> (1) The label and advertisement of a carbohydrate-reduced food shall carry the statement that the food is recommended for "carbohydrate-reduced diets" (<i>régimes à teneur réduite en glucides</i>).</p> <p>(2) The label of a carbohydrate-reduced food shall carry</p> <ul style="list-style-type: none"> <li>(a) the expression "carbohydrate-reduced" (<i>réduite en glucides</i>) on the principal display panel in close proximity to, and in the same size type as, the common name; and</li> <li>(b) the following information, shown grouped together and given equal prominence on the label, per serving of stated size, namely, <ul style="list-style-type: none"> <li>(i) its energy value, expressed in Calories (Calories or Cal) and kilojoules (kilojoules or kJ), and</li> <li>(ii) its protein, fat and carbohydrate content, expressed in grams.</li> </ul> </li> </ul>
25-5-93	
12-1-78	<p><b>B.24.010.</b> (1) The label and advertisement of a sugar-free food shall carry the statement that the food is recommended for "carbohydrate-reduced diets" (<i>régimes à teneur réduite en glucides</i>).</p> <p>(2) The label of a sugar-free food shall carry</p> <ul style="list-style-type: none"> <li>(a) the expression "sugar-free" or "sugarless" (<i>sans sucre</i>) on the principal display panel in close proximity to, and in the same size type as, the common name; and</li> <li>(b) the following information, shown grouped together and given equal prominence on the label, per serving of stated size, namely, <ul style="list-style-type: none"> <li>(i) its energy value, expressed in Calories (Calories or Cal) and kilojoules (kilojoules or kJ), and</li> <li>(ii) its protein, fat and carbohydrate content, expressed in grams.</li> </ul> </li> </ul>
25-5-93	

	<b>B.24.011.</b>	(1) The label and advertisement of a calorie-reduced food shall carry the statement that the food is recommended for "calorie-reduced diets" ( <i>régimes à teneur réduite en calories</i> ).
		(2) The label of a calorie-reduced food shall carry
12-1-78	(a)	the expression "calorie-reduced" ( <i>réduit en calories</i> ) on the principal display panel in close proximity to, and in the same size type as, the common name; and
	(b)	the following information, shown grouped together and given equal prominence on the label, per serving of stated size, namely,
25-5-93	(i)	its energy value, expressed in Calories (Calories or Cal) and kilojoules (kilojoules or kJ), and
	(ii)	its protein, fat and carbohydrate content, expressed in grams.
	<b>B.24.012.</b>	(1) The label and advertisement of a low calorie food shall carry the statement that the food is recommended for "calorie-reduced diets" ( <i>régimes à teneur réduite en calories</i> ).
12-1-78		(2) The label of a low calorie food shall carry
	(a)	the expression "low calorie" ( <i>hypocalorique</i> ) on the principal display panel in close proximity to, and in the same size type as, the common name; and
	(b)	the following information, shown grouped together and given equal prominence on the label, per serving of stated size, namely,
25-5-93	(i)	its energy value, expressed in Calories (Calories or Cal) and kilojoules (kilojoules or kJ), and
	(ii)	its protein, fat and carbohydrate content, expressed in grams.
	<b>B.24.013.</b>	(1) The label and advertisement of a low sodium food shall carry the statement that the food is recommended for "sodium-restricted diets" ( <i>régimes à teneur réduite en sodium</i> ).
		(2) The label of a low sodium food shall carry
	(a)	the expression "low sodium" ( <i>hyposodique</i> ) on the principal display panel in close proximity to, and in the same size type as, the common name; and
	(b)	the following information, shown grouped together and given equal prominence on the label, per serving of stated size, namely,
4-4-95	(i)	its energy value, expressed in Calories (Calories or Cal) and kilojoules (kilojoules or kJ),
	(ii)	its protein, fat and carbohydrate content, expressed in grams, and
	(iii)	its sodium and potassium content, expressed in milligrams.
12-1-78	<b>B.24.014.</b>	For the purposes of this Division, where a common name is used in respect of a food other than the brand or trade name by which it is generally known, the common name shall be shown in close proximity to the brand or trade name in at least one-half the size of the type used for the brand or trade name.
12-12-02	* <b>B.24.004. to B.24.014</b>	of the Regulations are repealed by P.C. 2002-2200 of December 12, 2002.

\* **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	<b>B.24.015.</b>	Revoked by P.C. 1988-2457 of October 31, 1988
31-10-88	<b>B.24.016.</b>	Revoked by P.C. 1988-2457 of October 31, 1988
13-1-94	<b>B.24.017.</b>	(1) Where the manufacturer of a formulated liquid diet, a meal replacement or a food represented for use in a very low energy diet is requested in writing by the Director to submit, on or before a specified day, evidence with respect to that product, the manufacturer shall make no further sales of that product after that day unless the manufacturer has submitted the evidence requested.
30-8-78		(2) Where the Director is of the opinion that the evidence submitted by a manufacturer pursuant to subsection (1) is not sufficient, he shall so notify the manufacturer in writing.
		(3) Where, pursuant to subsection (2), a manufacturer is notified that the evidence with respect to a formulated liquid diet, a meal replacement or a food represented for use in a very low energy diet is not sufficient, the manufacturer shall make no further sales of that product unless the manufacturer submits further evidence and is notified in writing by the Director that the further evidence is sufficient.
13-1-94		(4) A reference in this section to evidence with respect to a formulated liquid diet, a meal replacement or a food represented for use in a very low energy diet means evidence to establish that the food is nutritionally adequate to be used as the sole source of nutrition in meeting the nutritional needs of a person for whom it is intended, when the food is consumed in accordance with the directions for use.
13-9-95	<b>B.24.018.</b>	No person shall label, package, sell or advertise a food in a manner likely to create an impression that it is a gluten-free food unless the food does not contain wheat, including spelt and kamut, or oats, barley, rye or triticale or any part thereof.
	<b>B.24.019.</b>	The label of a food that is labelled, packaged, sold or advertised as "gluten-free" shall carry the following information, per serving of stated size of the food:
		(a) the energy value of the food, expressed in Calories (Calories or Cal) and kilojoules (kilojoules or kJ); and
		(b) the protein, fat and carbohydrate content of the food, expressed in grams.
12-12-02	<b>*B.24.019.</b>	is repealed by P.C. 2002-2200 of December 12, 2002.

**\* 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.*

**Formulated Liquid Diets**

- 30-8-78 | **B.24.100.** No person shall advertise a formulated liquid diet to the general public.
- B.24.101.** No person shall sell a formulated liquid diet unless the food
- (a) if sold ready to serve, or
  - (b) if not sold ready to serve, when diluted with water, milk, or water and milk,
- is a complete substitute for the total diet in meeting the nutritional requirements of a person.
- 30-8-78 | **B.24.102.** (1) Subject to subsection (4), a formulated liquid diet shall contain, when ready to serve,
- (a) either
    - (i) not less than 20 grams of protein of nutritional quality equivalent to casein, as determined by official method FO-1, Determination of Protein Rating, October 15, 1981, or
    - (ii) such an amount and quality of protein, including those proteins to which amino acids are added, that, when the quality of the protein is expressed as a fraction of the quality of casein,
      - (A) the fraction will not be less than 85/100, and
      - (B) the result obtained by multiplying the fraction by the gram weight of the protein will not be less than 20; and
  - (b) not less than 1 gram linoleic acid in the form of a glyceride.
- 5-8-82
- 30-8-78 | (2) Notwithstanding sections D.01.009, D.01.011 and D.02.009, a formulated liquid diet shall contain, when ready to serve, the vitamins and minerals named in column I of the table to this section in amounts,
- (a) where the recommended intake of the food is 2,500 kilocalories per day or less, not less than the amounts set out in column II and not more than the amounts, if any, set out in column III of that table opposite those vitamins and minerals; and
  - (b) where the recommended intake of the food is greater than 2,500 kilocalories per day, not less than the amounts set out in column IV and not more than the amounts, if any, set out in column V of that table opposite those vitamins and minerals.
- (3) The amounts of the nutrients specified in paragraphs (1)(a) and (b) and subsection (2) shall be calculated
- (a) per 1,000 available kilocalories, where the recommended intake of the food is 2,500 kilocalories per day or less; and
  - (b) per 1,500 available kilocalories, where the recommended intake of the food is greater than 2,500 kilocalories per day.
- (4) Paragraph (1)(a) does not apply to a formulated liquid diet represented as being for a protein restricted diet or a low (named amino acid) diet.

**TABLE**

<i>Column I Vitamins</i>	<i>Per 1,000 available kilocalories</i>		<i>Per 1,500 available kilocalories</i>	
<i>Column II Minimum</i>	<i>Column III Maximum</i>		<i>Column IV Minimum</i>	<i>Column V Maximum</i>
Vitamin A	2,000 International Units	5,000 International Units	2,000 International Units 100	3,000 International Units
Vitamin D	100 International Units	400 International Units	International Units 5.0	200 International Units
Vitamin E ( $\alpha$ -tocopherol)	5.0 International Units		International Units 20 milligrams 0.6 milligram	
Ascorbic Acid	20 milligrams		0.84 milligram	
Thiamine	0.5 milligram		7.9 milligrams	
Riboflavin	0.7 milligram		0.9 milligram	
Niacin	6.6 milligrams		1.5 micrograms	
Vitamin B <sub>6</sub>	0.9 milligram		100 micrograms	
Vitamin B <sub>12</sub>	1.5 micrograms			
Folic Acid	100 micrograms		2.5 milligrams	
<i>d</i> -pantothenic Acid	2.5 milligrams		400 milligrams 400 milligrams	
Calcium	400 milligrams		8 milligrams	
Phosphorus	400 milligrams		50 micrograms	
Iron	8 milligrams		150 milligrams	
Iodine	50 micrograms		1 milligram	
Magnesium	150 milligrams		7 milligrams	
Copper	1 milligram			
Zinc	7 milligrams			

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**B.24.103.** The label of a formulated liquid diet shall carry the following information:

- (a) a statement that the food is intended to be consumed orally or by tube feeding;
- (b) a statement of the energy value of the food, expressed in Calories
  - (i) per 100 grams or per 100 millilitres of the food as offered for sale, and
  - (ii) per unit of ready-to-serve food;
- (c) a statement of the content in the food of protein or protein equivalent, fat, linoleic acid, available carbohydrate and, where present, crude fibre, expressed in grams
  - (i) per 100 grams or per 100 millilitres of the food as offered for sale, and
  - (ii) per unit of ready-to-serve food;
- (d) a statement of the content of vitamins and mineral nutrients that are listed in the table to section B.24.102, expressed in International Units or milligrams
  - (i) per 100 grams or per 100 millilitres of the food as offered for sale, and
  - (ii) per unit of ready-to-serve food;
- (e) a statement of the content of any vitamin or mineral nutrient that is not listed in the table to section B.24.102, expressed in milligrams
  - (i) per 100 grams or per 100 millilitres of the food as offered for sale, and
  - (ii) per unit of ready-to-serve food;
- (f) complete directions for the preparation and use of the food and for its storage after the container has been opened; and
- (g) the expiration date of the formulated liquid diet.

**Meal Replacements, Nutritional Supplements, Prepackaged Meals  
and Foods Sold by Weight Reduction Clinics**

**B.24.200.** (1) No person shall sell or advertise a meal replacement unless, when in a ready-to-serve form or when prepared according to directions for use, with water, milk, partially skim milk or skim milk, or a combination thereof, it meets the following requirements:

- (a) the meal replacement provides a minimum of 225 kcal or 945 kJ per serving;
- (b) not less than 15 per cent and not more than 40 per cent of the energy available from the meal replacement is derived from its protein content, except that a meal replacement for use in a weight reduction diet shall derive not less than 20 per cent of its available energy from its protein content;
- (c) subject to subsection (2), not more than 35 per cent of the energy available from the meal replacement is derived from its fat content;
- (d) not less than 3.0 per cent of the energy available from the meal replacement is derived from linoleic acid in the form of a glyceride and not less than 0.5 per cent of the energy available from the meal replacement is derived from n-3 linolenic acid in the form of a glyceride, and the ratio of linoleic acid to n-3 linolenic acid is not less than 4 to 1 and not more than 10 to 1;
- (e) the proteins present in the meal replacement are
  - (i) of a nutritional quality equivalent to that of casein, or
  - (ii) of a nutritional quality and in an amount sufficient to yield a result of not less than 15 per cent, or not less than 20 per cent in the case of a meal replacement for use in a weight reduction diet, when the nutritional quality of those proteins is divided by the nutritional quality of casein and multiplied by the percentage of energy available from the proteins present in the meal replacement; and
- (f) each serving of the meal replacement contains each vitamin and mineral nutrient listed in column I of the table to this section
  - (i) subject to subsection (3), in an amount not less than the minimum amount shown for that vitamin or mineral nutrient in column II of the table, and
  - (ii) subject to subsections (4) and (5), in an amount that, including overage, is not more than the maximum amount shown for that vitamin or mineral nutrient in column III of the table.

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(2) No person shall sell or advertise a meal replacement that is represented as a replacement for all daily meals unless, when in a ready-to-serve form or when prepared according to directions for use, with water, milk, partially skim milk or skim milk, or a combination thereof, it meets the following requirements:

- (a) not more than 30 per cent of the energy available from the meal replacement is derived from its fat content; and
- (b) not more than 10 per cent of the energy available from the meal replacement is derived from its saturated fatty acid content.

(3) The minimum amount required under subparagraph (1)(f)(i) for selenium, chromium or molybdenum does not apply in respect of a meal replacement that is not represented as a replacement for all daily meals and that does not contain added selenium, chromium or molybdenum, as the case may be.

(4) A vitamin or mineral nutrient that is not an added ingredient in the meal replacement shall not be taken into account for the purposes of subparagraph (1)(f)(ii).

(5) The maximum amount shown for vitamin C in column III of the table to this section does not include overage.

**TABLE**

<i>COLUMN I</i>	<i>COLUMN II</i>		<i>COLUMN III</i>	
<i>Nutrients</i>	<i>Minimum Amount per Serving</i>		<i>Maximum Amount per Serving</i>	
<b>VITAMINS</b>				
Vitamin A	250	RE	630	RE
Vitamin D	1.25	µg	2.50	µg
Vitamin E	2.5	mg	5.0	mg
Vitamin C	10	mg	20	mg
Thiamine	300	µg	750	µg
Riboflavin	400	µg	800	µg
Niacin	6	NE	12	NE
Vitamin B <sub>6</sub>	400	µg	750	µg
Vitamin B <sub>12</sub>	0.25	µg	0.75	µg
Folacin	60	µg	120	µg
Pantothenic acid	1.25	mg	2.50	mg
Biotin	25	µg	75	µg
<b>MINERAL NUTRIENTS</b>				
Calcium	200	mg	400	mg
Phosphorus	250	mg	500	mg
Iron	2.5	mg	5.0	mg
Iodide	40	µg	120	µg
Magnesium	60	mg	120	mg
Copper	0.5	mg	1.0	mg
Zinc	3	mg	6	mg
Potassium	375	mg		
Sodium	250	mg		
Manganese	1	mg	2	mg
Selenium	10	µg	20	µg
Chromium	10	µg	20	µg
Molybdenum	20	µg	40	µg

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**B.24.201.** (1) No person shall sell or advertise a nutritional supplement that contains less than 225 kcal or 945 kJ per serving, unless it meets the following requirements:

- (a) the nutritional supplement contains at least 150 kcal or 630 kJ per serving;
- (b) not less than 15 per cent and no more than 40 per cent of the energy available from the nutritional supplement is derived from its protein content;
- (c) the proteins present in the nutritional supplement are
  - (i) of a nutritional quality equivalent to that of casein, or
  - (ii) of a nutritional quality and in an amount sufficient to yield a result of not less than 15 per cent when the nutritional quality of those proteins is divided by the nutritional quality of casein and multiplied by the percentage of energy available from the proteins present in the nutritional supplement; and
- (d) the nutritional supplement contains, per 100 kcal or 420 kJ, each vitamin and mineral nutrient listed in column I of the table to this section
  - (i) subject to subsection (3), in an amount not less than the minimum amount shown for that vitamin or mineral nutrient in column II of the table, and
  - (ii) subject to subsections (4) and (5), in an amount that, including overage, is not more than the maximum amount shown for that vitamin or mineral nutrient in column III of the table.

(2) No person shall sell or advertise a nutritional supplement that provides 225 kcal or 945 kJ, or more, per serving unless, when in a ready-to-serve form or when prepared according to directions for use, with water, milk, partially skim milk, skim milk, or a combination thereof, it meets the following requirements:

- (a) the nutritional supplement provides at least 225 kcal or 945 kJ per serving;
- (b) not more than 35 per cent of the energy available from the nutritional supplement is derived from its fat content;

- (c) not less than 3.0 per cent of the energy available from the nutritional supplement is derived from linoleic acid in the form of a glyceride and not less than 0.5 per cent of the energy available from the nutritional supplement is derived from n-3 linolenic acid in the form of a glyceride, and the ratio of linoleic acid to n-3 linolenic acid is not less than 4 to 1 and not more than 10 to 1;
- (d) not less than 15 per cent and not more than 40 per cent of the energy available from the nutritional supplement is derived from its protein content;
- (e) the proteins present in the nutritional supplement are
  - (i) of a nutritional quality equivalent to that of casein, or
  - (ii) of a nutritional quality and in an amount sufficient to yield a result of not less than 15 per cent when the nutritional quality of those proteins is divided by the nutritional quality of casein and multiplied by the percentage of energy available from the proteins present in the nutritional supplement; and
- (f) the nutritional supplement contains, per 100 kcal or 420 kJ, each vitamin and mineral nutrient listed in column I of the table to this section
  - (i) subject to subsection (3), in an amount not less than the minimum amount shown for that vitamin or mineral nutrient in column II of the table, and
  - (ii) subject to subsections (4) and (5), in an amount that, including overage, is not more than the maximum amount shown for that vitamin or mineral nutrient in column III of the table.

(3) The minimum amount required under subparagraph (1)(d)(i) or (2)(f)(i) for selenium, chromium or molybdenum does not apply in respect of a nutritional supplement that does not contain added selenium, chromium or molybdenum, as the case may be.

(4) A vitamin or mineral nutrient that is not an added ingredient in the nutritional supplement shall not be taken into account for the purposes of subparagraphs (1)(d)(ii) and (2)(f)(ii).

(5) The maximum amount shown for vitamin C in column III of the table to this section does not include overage.

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**TABLE**

<i>COLUMN I</i>	<i>COLUMN II</i>		<i>COLUMN III</i>	
<i>Nutrients</i>	<i>Minimum Amount per Available 100 Kcal or 420 kJ</i>		<i>Maximum Amount per Available 100 Kcal or 420 kJ</i>	
<b>VITAMINS</b>				
Vitamin A	100	RE	250	RE
Vitamin D	0.25	µg	1	µg
Vitamin E	1.0	mg	2.0	mg
Vitamin C	5	mg	10	mg
Thiamine	140	µg	350	µg
Riboflavin	180	µg	360	µg
Niacin	3	NE	6	NE
Vitamin B <sub>6</sub>	180	µg	350	µg
Vitamin B <sub>12</sub>	0.1	µg	0.3	µg
Folacin	30	µg	60	µg
Pantothenic acid	0.6	mg	1.2	mg
Biotin	12	µg	35	µg
<b>MINERAL NUTRIENTS</b>				
Calcium	100	mg	175	mg
Phosphorus	100	mg	175	mg
Iron	1.0	mg	2.0	mg
Iodide	15	µg	45	µg
Magnesium	20	mg	40	mg
Copper	0.15	mg	0.30	mg
Zinc	1.4	mg	2.0	mg
Potassium	175	mg		
Manganese	0.45	mg	0.90	mg
Selenium	4	µg	8	µg
Chromium	4	µg	8	µg
Molybdenum	8	µg	15	µg



**B.24.202.** The label of a meal replacement or nutritional supplement shall

- (a) show the following information per serving of stated size and per stated quantity of food, when prepared according to the directions for use:
- (i) the energy value of the food, expressed in Calories (Calories or Cal) and kilojoules (kilojoules or kJ),
  - (ii) the protein, fat, linoleic acid, n-3 linolenic acid, saturated fatty acid and carbohydrate contents of the food, expressed in grams,
  - (iii) the vitamin A, vitamin D, vitamin E, vitamin C, thiamin or vitamin B<sub>1</sub>, riboflavin or vitamin B<sub>2</sub>, niacin, vitamin B<sub>6</sub>, vitamin B<sub>12</sub>, folacin and pantothenic acid or pantothenate contents of the food, expressed, in the case of a meal replacement, as a percentage of the recommended daily intake specified in column II of the table to Division 1 of Part D for that vitamin and, in the case of a nutritional supplement, in retinol equivalents (RE) for vitamin A, in niacin equivalents (NE) for niacin and in milligrams for vitamin D, vitamin E, vitamin C, thiamin or vitamin B<sub>1</sub>, riboflavin or vitamin B<sub>2</sub>, vitamin B<sub>6</sub>, vitamin B<sub>12</sub>, folacin and pantothenic acid or pantothenate,
  - (iv) the calcium, phosphorus, iron, iodide, magnesium and zinc contents of the food, expressed, in the case of a meal replacement, as a percentage of the recommended daily intake specified for that mineral nutrient in column II of the table to Division 2 of Part D and, in the case of a nutritional supplement, expressed in milligrams, and
  - (v) the biotin, copper, potassium, sodium, manganese, selenium, chromium and molybdenum contents of the food, expressed in milligrams;
- (b) in the case of a meal replacement or a nutritional supplement to which milk, partially skim milk or skim milk is to be added, carry a statement that the nutrient content of the food has been determined taking into consideration the milk, partially skim milk or skim milk that will be added according to the directions for use;
- (c) in the case of a meal replacement that is sold or advertised as a replacement for all daily meals in a weight reduction diet, include directions for use that would result in a daily energy intake of at least 900 kcal or 3 780 kJ;
- (d) include the expiration date of the meal replacement or nutritional supplement;
- (e) in the case of a meal replacement for use in a weight reduction diet, carry the statement "USEFUL IN WEIGHT REDUCTION ONLY AS PART OF AN ENERGY-REDUCED DIET / UTILE POUR PERDRE DU POIDS SEULEMENT DANS LE CADRE D'UN RÉGIME À TENEUR RÉDUITE EN ÉNERGIE" prominently displayed on the principal display panel; and
- (f) in the case of a meal replacement for use in a weight reduction diet that is not represented as a replacement for all daily meals in a diet, include the information required under section B.24.204.

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**B.24.203.** The label of a prepackaged meal for use in a weight reduction diet or of a food to be sold in a weight reduction clinic shall

- (a) show the following information per serving of stated size and per stated quantity of food, when prepared according to directions for use:
- (i) the energy value of the food, expressed in Calories (Calories or Cal) and kilojoules (kilojoules or kJ), and
  - (ii) the protein, fat and carbohydrate contents of the food, expressed in grams;
- (b) carry the statement "USEFUL IN WEIGHT REDUCTION ONLY AS PART OF AN ENERGY-REDUCED DIET / UTILE POUR PERDRE DU POIDS SEULEMENT DANS LE CADRE D'UN RÉGIME À TENEUR RÉDUITE EN ÉNERGIE" prominently displayed on the principal display panel; and
- (c) include the information required under section B.24.204.

12-12-02

\* (a) Repealed by P.C. 2002-2200 of December 12, 2002

**\* 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

**B.24.204.** The label of a prepackaged meal, or of a meal replacement other than a meal replacement represented as a replacement for all daily meals in a diet, that is packaged, sold or advertised for use in a weight reduction diet, or of a food to be sold in a weight reduction clinic, shall include, in the directions for use, a sample seven-day menu in which the prepackaged meal, meal replacement or food is used and which meets the following requirements:

- (a) each daily meal includes a minimum of one serving, as described in Canada's Food Guide to Healthy Eating, published in 1992 by the Department of Supply and Services by authority of the Minister of National Health and Welfare, of one food from each of the following groups:
  - (i) milk, milk products or their alternatives,
  - (ii) meat and meat alternatives,
  - (iii) bread and grain products, and
  - (iv) vegetables and fruit;
- (b) the daily energy intake provided for is not less than 1 200 kcal or 5 040 kJ;
- (c) not more than 30 per cent of the total daily energy intake of the seven-day menu is derived from its fat content and not more than 10 per cent of the total daily energy intake of the menu is derived from its saturated fatty acid content;
- (d) the mean daily intake of each nutrient listed in column I of the table to this section is not less than the amount shown in column II, in the case of a menu recommended for men, or in column III, in the case of a menu recommended for women; and
- (e) the menu does not include any reference to vitamin or mineral supplements.

**TABLE**

<i>COLUMN I</i>	<i>COLUMN II</i>		<i>COLUMN III</i>	
	<i>MEAN DAILY INTAKE</i>			
<i>Nutrients</i>	<i>Men</i>		<i>Women</i>	
Protein	65	g	55	g
<b>VITAMINS</b>				
Vitamin A	1 000	RE	800	RE
Vitamin D	5	µg	5	µg
Vitamin E	10	mg	7	mg
Vitamin C	40	mg	30	mg
Thiamin	1	mg	1	mg
Riboflavin	1	mg	1	mg
Niacin	14	NE	14	NE
Vitamin B <sub>6</sub>	1.5	mg	1.5	mg
Vitamin B <sub>12</sub>	1	µg	1	µg
Folacin	230	µg	200	µg
Pantothenic Acid	5	mg	5	mg
<b>MINERAL NUTRIENTS</b>				
Calcium	800	mg	800	mg
Phosphorus	1 000	mg	850	mg
Iron	9	mg	13	mg
Iodide	160	µg	160	µg
Magnesium	250	mg	210	mg
Copper	2	mg	2	mg
Zinc	12	mg	9	mg

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**B.24.205.** (1) No person shall label, package, sell or advertise a prepackaged meal or meal replacement for use in a weight reduction diet, or a food to be sold in a weight reduction clinic, in a manner likely to create an impression that consumption of a vitamin or mineral supplement must be part of a weight reduction diet.

(2) No person shall, on a label of or in advertisement for a prepackaged meal or meal replacement for use in a weight reduction diet, or a food to be sold in a weight reduction clinic, make any direct or indirect reference to a vitamin or mineral supplement.

(3) Every person who advertises a prepackaged meal or meal replacement for use in a weight reduction diet, or a food to be sold in a weight reduction clinic, shall include in the advertisement the statement "USEFUL IN WEIGHT REDUCTION ONLY AS PART OF AN ENERGY-REDUCED DIET / UTILE POUR PERDRE DU POIDS SEULEMENT DANS LE CADRE D'UN RÉGIME À TENEUR RÉDUITE EN ÉNERGIE".

#### **Foods Represented for Use in Very Low Energy Diets**

**B.24.300.** No person shall advertise to the general public a food represented for use in a very low energy diet.

13-1-94

**B.24.301.** (1) No person shall sell, without a written order from a physician, a food represented for use in a very low energy diet.

(2) Notwithstanding subsection (1), a person may sell, without a written order from a physician, a food represented for use in a very low energy diet to

- (a) a physician;
- (b) a wholesale druggist;
- (c) a pharmacist; or
- (d) a hospital.

13-1-94

(3) No person other than a pharmacist shall sell to the general public a food represented for use in a very low energy diet.

**B.24.302.** A pharmacist shall retain the written order of a physician for a food represented for use in a very low energy diet for at least two years after the date on which the order is filled.

**B.24.303.** (1) A food represented for use in a very low energy diet, whether ready to serve or diluted with water according to the manufacturer's directions, shall provide, per daily allowance recommended by the manufacturer

- (a) either
  - (i) not less than 60 g of protein of a nutritional quality equivalent to that of casein, or
  - (ii) such an amount and quality of protein that, when the quality of the protein is expressed as a fraction of the quality of casein,
    - (A) the fraction is not less than 85/100, and
    - (B) the product obtained by multiplying the fraction by the gram weight of the protein is not less than 60;
- (b) each vitamin or mineral nutrient named in column I of an item of the table to this subsection, in an amount not less than the minimum amount per day set out in column II of that item; and
- (c) any nutritive substance added to the food other than those referred to in paragraph (a) or (b), in an amount that is appropriate for the purpose of the substance in the food as determined from clinical trials.

**TABLE**

Item	Column I	Column II	
	Vitamin or Mineral Nutrient	Minimum amount per day	
1.	Thiamine	1.3	mg
2.	Riboflavin	1.6	mg
3.	Niacin	23	mg
4.	Folacin	0.22	mg
5.	Biotin	0.15	mg
6.	Pantothenic acid	7.0	mg
7.	Vitamin B <sub>6</sub>	1.5	mg
8.	Vitamin B <sub>12</sub>	0.001	mg
9.	Vitamin A	1000	RE
10.	Vitamin D	0.005	mg
11.	Vitamin E	10	mg
12.	Vitamin C	40	mg
13.	Calcium	800	mg
14.	Phosphorus	1000	mg
15.	Magnesium	250	mg
16.	Iron	13	mg
17.	Iodine	0.16	mg
18.	Zinc	12	mg
19.	Copper	2	mg
20.	Manganese	3.5	mg
21.	Selenium	0.07	mg
22.	Chromium	0.05	mg
23.	Molybdenum	0.1	mg
24.	Sodium	2000	mg
25.	Potassium	3000	mg
26.	Chloride	1500	mg

13-1-94

(2) Notwithstanding paragraph (1)(a), a food represented for use in a very low energy diet shall be accompanied by directions for use that when followed would result in the daily intake by a person of at least 1.2g of protein per kilogram target body weight.

**B.24.304.** The label of a food represented for use in a very low energy diet shall carry the following information:

- (a) a statement of the energy value of the food, expressed in Calories (Calories or Cal) and kilojoules (kilojoules or kJ) per 100 g or 100 mL of the food as offered for sale and per unit of ready-to-serve food;
- (b) a statement of the content in the food of protein, fat, carbohydrate and, where present, fibre expressed in grams per 100 g or 100 mL of the food as offered for sale and per unit of ready-to-serve food;
- (c) a statement of the content in the food of all those vitamins and mineral nutrients that are listed in the table to subsection B.24.303(1) expressed in milligrams, in the case of vitamin A expressed in retinol equivalents (RE), per 100 g or 100 mL of the food as offered for sale and per unit of ready-to-serve food;
- (d) a statement of the content in the food of any other nutritive substance added to the food in an amount described in paragraph B.24.303(1)(c), expressed in milligrams or in grams per 100 g or 100 mL of the food as offered for sale and per unit of ready-to-serve food;
- (e) the statement "**USE ONLY UNDER MEDICAL SUPERVISION**" prominently displayed on the principal display panel;
- (f) directions for use of the food, including
  - (i) a statement of the rationale for the use of the food,
  - (ii) criteria to be used for the selection of the persons to whom the food may be prescribed,
  - (iii) instructions for consultation with and evaluation of the patient and patient follow-up, and
  - (iv) a statement concerning adequate precautions and contra-indications;
- (g) directions for the preparation of the food, and storage instructions for the food before and after the container has been opened; and
- (h) the expiration date of the food.

**B.24.305.** (1) No person shall sell or advertise for sale a food represented for use in a very low energy diet unless the manufacturer, at least 90 days before the sale or advertisement, notifies the Director in writing of the intention to sell the food or advertise the food for sale.

(2) The notification referred to in subsection (1) shall be signed by the manufacturer and shall include, in respect of the food represented for use in a very low energy diet, the following information:

13-1-94

- (a) the name under which the food is to be sold or advertised for sale;
- (b) the name and address of the principal place of business of the manufacturer;
- (c) the name and address of each establishment in which the food is manufactured;
- (d) a list of the ingredients of the food, stated quantitatively;
- (e) the specifications for nutrient, microbiological and physical quality for each ingredient and for the food;
- (f) details of quality control procedures respecting the testing of the ingredients and of the food;
- (g) details of the manufacturing process and quality control procedures used throughout the process;
- (h) the results of tests carried out to determine the expiration date of the food;
- (i) the evidence relied on to establish that the food meets the nutritional requirements, other than energy requirements, of a person for whom it is intended, when the food is consumed in accordance with the directions for use;
- (j) a description of the type of packaging to be used;
- (k) directions for use;
- (l) the written text of all labels, including package inserts, to be used in connection with the food; and
- (m) the name and title of the person who signed the notification and the date of signature.

(3) Notwithstanding subsection (1), a person may sell or advertise for sale a food represented for use in a very low energy diet, if the Director, after having been notified by the manufacturer pursuant to that subsection, has informed the manufacturer in writing that the notification meets the requirements of subsection (2).

**B.24.306.** (1) No person shall sell or advertise for sale a food represented for use in a very low energy diet that has undergone a major change, unless the manufacturer, at least 90 days before the sale or advertisement, notifies the Director in writing of the intention to sell or advertise for sale the food that has undergone the major change.

(2) The notification referred to in subsection (1) shall be signed by the manufacturer and shall include, in respect of the food represented for use in a very low energy diet that has undergone a major change, the following information:

13-1-94

- (a) the name under which the food is to be sold or advertised for sale;
- (b) the name and address of the principal place of business of the manufacturer;
- (c) a description of the major change;
- (d) the evidence relied on to establish that the food meets the nutritional requirements, other than energy requirements, of a person for whom it is intended, when the food is consumed in accordance with the directions for use;
- (e) the evidence relied on to establish that the major change has no adverse effect on the food or its use;
- (f) the written text of all labels, including package inserts, to be used in connection with the food; and
- (g) the name and title of the person who signed the notification and the date of signature.

(3) Notwithstanding subsection (1), a person may sell or advertise for sale a food represented for use in a very low energy diet that has undergone a major change, if the Director, after having been notified by the manufacturer pursuant to that subsection, has informed the manufacturer in writing that the notification meets the requirements of subsection (2).



**Interpretation**

**B.25.001.** In this Division,

15-3-90

"expiration date" means, in respect of a human milk substitute, the date

- (a) after which the manufacturer does not recommend that it be consumed, and
- (b) up to which it maintains its microbiological and physical stability and the nutrient content declared on the label; (*date limite d'utilisation*)

"human milk substitute" means any food that is represented

- (a) for use as a partial or total replacement for human milk and intended for consumption by infants, or
- (b) for use as an ingredient in a food referred to in paragraph (a); (*succédané de lait humain*)

"infant" means a person who is under the age of one year; (*bébé*)

"infant food" means a food that is represented for consumption by infants; (*aliment pour bébés*)

"junior (naming a food)" means the named food where it contains particles of a size to encourage chewing by infants, but may be readily swallowed by infants without chewing; (*nom d'un aliment pour enfants en bas âge*)

"major change" means, in respect of a human milk substitute, any change of an ingredient, the amount of an ingredient or the processing or packaging of the human milk substitute where the manufacturer's experience or generally accepted theory would predict an adverse effect on the levels or availability of nutrients in, or the microbiological or chemical safety of, the human milk substitute; (*changement majeur*)

15-3-90

"new human milk substitute" means a human milk substitute that is

- (a) manufactured for the first time,
- (b) sold in Canada for the first time, or
- (c) manufactured by a person who manufactures it for the first time; (*succédané de lait humain nouveau*)

"strained (naming a food)" means the named food where it is of a generally uniform particle size that does not require and does not encourage chewing by infants before being swallowed; (*nom d'un aliment en purée ou tamisé*).

**Infant Foods**

**B.25.002.** No person shall sell or advertise for sale an infant food that is set out in column I of an item of Table I to this Division and contains more than the amount of sodium set out in column II of that item.

8-12-83

**B.25.003.** (1) Subject to subsection (2), no person shall sell infant food that contains

- (a) strained fruit,
- (b) fruit juice,
- (c) fruit drink, or
- (d) cereal,

if sodium chloride has been added to that food.

(2) Subsection (1) does not apply to strained desserts containing any of the foods mentioned in paragraphs (1)(a) to (d).

**Human Milk Substitutes and Foods Containing Human Milk Substitutes**

15-3-90

**B.25.045.** The common name of a human milk substitute or a new human milk substitute shall be "infant formula". (*préparation pour nourrissons*)

15-3-90	<p><b>B.25.046.</b> (1) No person shall sell or advertise for sale a new human milk substitute unless the manufacturer, at least 90 days before the sale or advertisement, notifies the Director in writing of the intention to sell or advertise for sale the new human milk substitute.</p> <p>(2) The notification referred to in subsection (1) shall be signed and shall include, in respect of the new human milk substitute, the following information:</p> <ul style="list-style-type: none"> <li>(a) the name under which it will be sold or advertised for sale;</li> <li>(b) the name and the address of the principal place of business of the manufacturer;</li> <li>(c) the names and addresses of each establishment in which it is manufactured;</li> <li>(d) a list of all of its ingredients, stated quantitatively;</li> <li>(e) the specifications for nutrient, microbiological and physical quality for the ingredients and for the new human milk substitute;</li> <li>(f) details of quality control procedures respecting the testing of the ingredients and of the new human milk substitute;</li> <li>(g) details of the manufacturing process and quality control procedures used throughout the process;</li> <li>(h) the results of tests carried out to determine the expiration date of the new human milk substitute;</li> <li>(i) the evidence relied on to establish that the new human milk substitute is nutritionally adequate to promote acceptable growth and development in infants when consumed in accordance with the directions for use;</li> <li>(j) a description of the type of packaging to be used;</li> <li>(k) directions for use;</li> <li>(l) the written text of all labels, including package inserts, to be used in connection with the new human milk substitute; and</li> <li>(m) the name and title of the person who signed the notification and the date of signature.</li> </ul> <p>(3) Notwithstanding subsection (1), a person may sell or advertise for sale a new human milk substitute if the manufacturer has notified the Director pursuant to subsection (1) and is informed in writing by the Director that the notification is satisfactory.</p>
12-12-02	<p><b>B.25.047.</b> Sections B.25.051 to B.25.058 apply in respect of new human milk substitutes.</p> <p><b>*B.25.047.</b> Sections B.25.051 to B.25.059 apply in respect of new human milk substitutes.</p>
15-3-90	<p><b>B.25.048.</b> (1) No person shall sell or advertise for sale a human milk substitute that has undergone a major change unless the manufacturer of the human milk substitute, at least 90 days before the sale or advertisement, notifies the Director in writing of the intention to sell or advertise for sale the human milk substitute.</p> <p>(2) The notification referred to in subsection (1) shall be signed and shall include, in respect of the human milk substitute, the following information:</p> <ul style="list-style-type: none"> <li>(a) the name under which it will be sold or advertised for sale;</li> <li>(b) the name and the address of the principal place of business of the manufacturer;</li> <li>(c) a description of the major change;</li> <li>(d) the evidence relied on to establish that the human milk substitute is nutritionally adequate to promote acceptable growth and development in infants when consumed in accordance with the directions for use;</li> <li>(e) the evidence relied on to establish that the major change has had no adverse effect on the human milk substitute;</li> <li>(f) the written text of all labels, including package inserts, to be used in connection with the human milk substitute; and</li> <li>(g) the name and title of the person who signed the notification and the date of signature.</li> </ul> <p>(3) Notwithstanding subsection (1), a person may sell or advertise for sale a human milk substitute that has undergone a major change if the manufacturer has notified the Director pursuant to subsection (1) and is informed in writing by the Director that the notification is satisfactory.</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.25.051.** (1) No person shall sell or advertise for sale a human milk substitute unless, when prepared according to directions for use, it complies with the provisions of this Division respecting human milk substitutes.

(2) No person shall sell or advertise for sale a food that is represented as containing a human milk substitute unless the human milk substitute portion of the food complies with the nutritional requirements set out in this Division for human milk substitutes.

8-12-83

- B.25.052.** (1) No person shall sell or advertise for sale a human milk substitute unless it meets the nutritional requirements of infants with normal or special dietary needs and it is of such a consistency that, when ready-to-serve, it passes freely through a nursing bottle nipple.
- (2) No person shall sell or advertise for sale a food that is represented as containing a human milk substitute unless the human milk substitute portion of the food meets the nutritional requirements of infants with normal or special dietary needs.
- B.25.053.** (1) No person shall sell or advertise for sale a human milk substitute that requires, when prepared according to directions for use, the addition of a nutritive substance, other than water or a source of carbohydrate or both.
- (2) No person shall sell or advertise for sale a food represented as containing a human milk substitute that requires, when prepared according to directions for use, the addition of a nutritive substance other than water.
- B.25.054.** (1) Except as otherwise provided in this Division, no person shall sell or advertise for sale a human milk substitute unless it contains, when prepared according to directions for use,
- (a) per 100 available kilocalories
- (i) not less than 3.3 and not more than 6.0 grams of fat,
  - (ii) not less than 500 milligrams of linoleic acid in the form of a glyceride,
  - (iii) not more than 1 kilocalorie from C22 Monoenoic Fatty Acids,
  - (iv) not less than 1.8 and not more than 4.0 grams of protein,
  - (v) not less than 1.8 grams of protein of nutritional quality equivalent to casein, or such an amount and quality of protein, including those proteins to which amino acids are added, that, when the quality of the protein is expressed as a fraction of the quality of casein,
    - (A) the fraction will not be less than 85/100, and
    - (B) the product obtained by multiplying the fraction by the gram weight of the protein will not be less than 1.8,
  - (vi) notwithstanding sections D.01.010, D.01.011 and D.02.009, the vitamin and mineral nutrient set out in column I of an item of Table II to this Division in an amount not less than the amount set out in column II of that item and not more than the amount set out in column III of that item, and
  - (vii) not less than 12 milligrams of choline; and
- (b) a ratio of
- (i) alpha-tocopherol to linoleic acid of not less than 0.6 International Units to one gram,
  - (ii) calcium to phosphorus of not less than 1.2 grams to one gram and not more than 2.0 grams to one gram, and
  - (iii) vitamin B<sub>6</sub> to protein of not less than 15 micrograms to one gram.
- (2) No person shall sell or advertise for sale a food that is represented as containing a human milk substitute unless the human milk substitute portion of the food complies with subsection (1).
- B.25.055.** (1) Subparagraph B.25.054(1)(a)(i) does not apply to a human milk substitute represented as being for a fat-modified diet.
- (2) Subparagraph B.25.054(1)(a)(iv), except that portion thereof that prescribes the maximum amount of protein, and subparagraph B.25.054(1)(a)(v) do not apply to a human milk substitute represented as being for a low (naming the amino acid) diet.
- (3) All that portion of subparagraph B.25.054(1)(a)(vi) that prescribes the minimum amounts of vitamin D, calcium and phosphorus and subparagraph B.25.054(1)(b)(ii) do not apply to a human milk substitute represented as being for a low (naming the mineral) diet or a low vitamin D diet or both.
- B.25.056.** No person shall sell a human milk substitute or a food that is represented as containing a human milk substitute
- (a) that contains an added nutritive substance that is
- (i) normally contained in human milk, and
  - (ii) not referred to in paragraph B.25.054(1)(a) unless the amount of that substance present per 100 available kilocalories of the human milk substitute or human milk substitute portion of the food, when prepared according to directions for use, is equal to the amount thereof present per 100 available kilocalories of human milk; or

- 8-12-83 (b) that contains added amino acids unless
- (i) the amino acids are required to improve the quality of the protein in the human milk substitute or human milk substitute portion of the food and are present in an amount not exceeding the minimum required for that purpose, or
  - (ii) the protein content of the human milk substitute or human milk substitute portion of the food is supplied by isolated amino acids or by protein hydrolysate, or both and only the L forms of the amino acids have been added.

**B.25.057.** (1) The label of a human milk substitute shall carry the following information:

- 31-10-88 (a) a statement of the content of protein, fat, available carbohydrate, ash and, where present, crude fibre in the food
- (i) in grams per 100 grams or in grams per 100 millilitres of the human milk substitute as offered for sale, and
  - (ii) in grams in a stated quantity of the human milk substitute when ready-to-serve;
- (b) a statement of the energy value expressed in
- (i) calories per 100 grams or calories per 100 millilitres of the human milk substitute as offered for sale, and
  - (ii) calories in a stated quantity of the human milk substitute when ready-to-serve;
- (c) a statement of the quantity of all vitamins and mineral nutrients listed in Table II to this Division
- (i) in International Units or milligrams per 100 grams or in International Units or milligrams per 100 millilitres of the human milk substitute as offered for sale, and
  - (ii) in International Units or milligrams in a stated quantity of the human milk substitute when ready-to-serve;
- (d) a statement of the quantity of choline and of any added nutritive substance normally contained in human milk and not referred to in paragraph B.25.054(1)(a)
- (i) in milligrams or grams per 100 grams, or in milligrams or grams per 100 millilitres, of the human milk substitute as offered for sale, and
  - (ii) in milligrams or grams in a stated quantity of the human milk substitute when ready-to-serve;
- (e) adequate directions for the preparation, use and storage of the human milk substitute after the container has been opened; and
- (f) the expiration date of the human milk substitute.

(2) The label of a food that is represented as containing human milk substitute shall carry the following information:

- 8-12-83 (a) a statement on the principal display panel of the proportion of the human milk substitute contained in the food as offered for sale in close proximity to any claim regarding the presence of the human milk substitute and given equal prominence to such a claim;
- 8-12-83 (b) the common name of the human milk substitute in the list of ingredients to be followed by a statement of all the components contained in the human milk substitute;
- 31-10-88 (c) a statement of
- (i) the content of protein, fat, available carbohydrate, ash and, where present, crude fibre contained in the human milk substitute portion of the food, expressed in grams per 100 grams or per 100 millilitres of the human milk substitute portion of the food as offered for sale,
  - (ii) the energy value of the human milk substitute portion of the food expressed in calories per 100 grams or in calories per 100 millilitres of the human milk substitute portion of the food as offered for sale,
  - (iii) the quantity of all the vitamins and mineral nutrients set out in Table II to this Division that are contained in the human milk substitute portion of the food in International Units or milligrams per 100 grams or in International Units or milligrams per 100 millilitres of the human milk substitute portion of the food as offered for sale, and
  - (iv) the quantity of choline and of any added nutritive substance normally contained in human milk and not referred to in paragraph B.25.054(1)(a) contained in the human milk substitute portion of the food in milligrams or grams per 100 grams or in milligrams or grams per 100 millilitres of the human milk substitute portion of the food as offered for sale;
- 31-10-88 (d) a statement of
- (i) the content of protein, fat, available carbohydrate, ash and, where present, crude fibre, expressed in grams per 100 grams or per 100 millilitres of the food as offered for sale and in grams per stated quantity of ready-to-serve food,
  - (ii) the energy value expressed in calories per 100 grams or in calories per 100 millilitres of the food as offered for sale and in grams per a stated quantity of the food when ready-to-serve,
  - (iii) the quantity of all vitamins and mineral nutrients set out in Table II to this Division in International Units or milligrams per 100 grams or in International Units or milligrams per 100 millilitres of the food as offered for sale and in International Units or milligrams in a stated quantity of the food when ready-to-serve, and
  - (iv) the quantity of choline and of any added nutritive substance normally contained in human milk and not referred to in paragraph B.25.054(1)(a) in milligrams or grams per 100 grams or in milligrams or grams per 100 millilitres of the food as offered for sale and in milligrams or grams in a stated quantity of the food when ready-to-serve;

31-10-88	<p>(e) adequate directions for the preparation, use and storage of the food after the container has been opened; and</p> <p>(f) the expiration date of the food.</p>
	<p><b>B.25.058.</b> Notwithstanding section D.02.005, no person shall make any claim with respect to the iron content of a human milk substitute except as required by paragraph B.25.057(1)(c), unless the human milk substitute contains at least 1 milligram of iron per 100 available kilocalories.</p>
11-8-88	<p><b>B.25.059.</b> Revoked by P.C. 1988-1609 of August 11, 1988.</p>
	<p>*<b>B.25.059.</b> No person shall, on the label of or in any advertisement for a human milk substitute or a food represented as containing a human milk substitute, make any statement or claim relating to the content in the food of</p>
12-12-02	<p>(a) the percentage of the daily value of</p> <p>(i) fat,</p> <p>(ii) saturated fatty acids and <i>trans</i> fatty acids,</p> <p>(iii) sodium,</p> <p>(iv) potassium,</p> <p>(v) carbohydrate,</p> <p>(vi) fibre, or</p> <p>(vii) cholesterol; or</p> <p>(b) the number of Calories from</p> <p>(i) fat, or</p> <p>(ii) saturated fatty acids and <i>trans</i> fatty acids.</p>
	<p><b>B.25.060.</b> (1) Where the manufacturer of a human milk substitute or of a food that is represented as containing a human milk substitute is requested in writing by the Director to submit on or before a specified day evidence with respect to the human milk substitute, the manufacturer shall make no further sales of that human milk substitute or food that is represented as containing human milk substitute after that day unless he has submitted the evidence requested.</p> <p>(2) Where the Director is of the opinion that the evidence submitted by a manufacturer pursuant to subsection (1) is not sufficient, he shall notify the manufacturer in writing that the evidence is not sufficient.</p> <p>(3) Where, pursuant to subsection (2), a manufacturer is notified that the evidence with respect to the human milk substitute is not sufficient, he shall make no further sales of that human milk substitute or of that food that is represented as containing the human milk substitute unless he submits further evidence and is notified in writing by the Director that the further evidence is sufficient.</p> <p>(4) In this section "evidence with respect to the human milk substitute" means</p>
8-12-83	
15-3-90	<p>(a) evidence that establishes that the human milk substitute is nutritionally adequate to promote acceptable growth and development in infants when consumed in accordance with the directions for use; and</p> <p>(b) the results of tests carried out to determine the expiration date of the human milk substitute.</p>
	<p><b>B.25.061.</b> (1) Subject to subsection (2), no person shall include on the label of a food any representation respecting the consumption of the food by an infant who is less than 6 months of age.</p>
15-3-90	<p>(2) Subsection (1) does not apply in respect of a human milk substitute or a new human milk substitute.</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>B.25.062.</b>	(1) Subject to subsection (2), no person shall sell a food that is labelled or advertised for consumption by infants if the food contains a food additive.
8-12-83		(2) Subsection (1) does not apply to
9-12-97	(a)	bakery products that are labelled or advertised for consumption by infants;
	(b)	ascorbic acid used in cereals containing banana and fruit purees that are labelled or advertised for consumption by infants;
	(c)	soyabean lecithin used in rice cereal labelled or advertised for consumption by infants;
	(d)	citric acid used in foods that are labelled or advertised for consumption by infants;
14-12-89	(e)	infant formula that contains the food additives set out in Tables IV and X to section B.16.100 for use in infant formula; or
	(f)	infant formula that contains ingredients manufactured with food additives set out in Table V to section B.16.100.

**TABLE I**  
**SODIUM CONTENT IN INFANT FOODS**

<i>Column I</i>	<i>Column II</i>
<i>Food</i>	<i>Total Sodium in Grams per 100 Grams of Food</i>
1. Junior Desserts	0.10
2. Junior Meat, Junior Meat Dinners, Junior Dinners, Junior Breakfasts	0.25
3. Junior Vegetables, Junior Soups	0.20
4. Strained Desserts	0.05
5. Strained Meats, Strained Meat Dinners, Strained Dinners, Strained Breakfasts	0.15
6. Strained Vegetables, Strained Soups	0.10

**TABLE II**

	<i>Column I</i>	<i>Column II</i>	<i>Column III</i>
<i>Item No.</i>	<i>Vitamin or Mineral nutrient</i>	<i>Minimum amount per 100 available kilocalories</i>	<i>Maximum amount per 100 available kilocalories</i>
B.1	Biotin	2 mcg	--
F.1	Folic Acid	4 mcg	--
N.1	Niacin	250 mcg	--
P.1	<b>d</b> -pantothenic acid	300 mcg	--
R.1	Riboflavin	60 mcg	--
T.1	Thiamine	40 mcg	--
T.2	Alpha-tocopherol	0.6 I.U.	--
V.1	Vitamin A	250 I.U.	500 I.U.
V.2	Vitamin B <sub>6</sub>	35 mcg	--
V.3	Vitamin B <sub>12</sub>	0.15 mcg	--
V.4	Vitamin C	8 mg	--
V.5	Vitamin D	40 I.U.	80 I.U.
V.6	Vitamin K <sub>1</sub>	8 mcg	--
C.1	Calcium	50 mg	--
C.2	Chloride	55 mg	150 mg
C.3	Copper	60 mcg	--
L.1	Iodine	5 mcg	--
L.2	Iron	0.15 mg	--
M.1	Magnesium	6 mg	--
M.2	Manganese	5 mcg	--
P.2	Phosphorous	25 mg	--
P.3	Potassium	80 mg	200 mg
S.1	Sodium	20 mg	60 mg
Z.1	Zinc	0.5 mg	--

8-12-83

**Food Irradiation**

**Interpretation**

**B.26.001.** In this Division,

"**ionizing radiation**" means

- (a) gamma-radiation from a Cobalt-60 or Cesium-137 source,
- (b) X-rays generated from a machine source operated at or below an energy level of 5 MeV, and
- (c) electrons generated from a machine source operated at or below an energy level of 10 MeV; (*rayonnement ionisant*)

"**irradiation**" means treatment with ionizing radiation. (*irradiation*)

**Application**

**B.26.002.** This Division does not apply to foods exposed to ionizing radiation from a measuring instrument used to determine weight, estimate bulk solids, measure the total solids in liquids or perform other inspection procedures.

**General**

**B.26.003.** (1) Subject to subsection (2), no person shall sell a food that has been irradiated.

(2) A food set out in column I of an item of the table to this Division that has been irradiated may be sold if

- (a) the food was irradiated from a source set out in column II of that item for the purpose set out in column III of that item; and
- (b) the dose of ionizing radiation absorbed by the food is within the permitted absorbed dose set out in column IV of that item.

23-3-89

**Records**

**B.26.004.** (1) A manufacturer who sells a food that has been irradiated shall keep on his premises, for at least two years after the date of the irradiation, a record containing the following information:

- (a) the food irradiated and the quantity and lot numbers of the food;
- (b) the purpose of the irradiation;
- (c) the date of the irradiation;
- (d) the dose of ionizing radiation absorbed by the food;
- (e) the source of the ionizing radiation; and
- (f) a statement indicating whether the food was irradiated prior to the irradiation by the manufacturer and, if so, the information referred to in paragraphs (a) to (e) in respect of that prior irradiation.

(2) Every person who imports a food that is intended for sale in Canada that has been irradiated shall keep on his premises a record of the information referred to in subsection (1) for at least two years after the date of importation.

**Changes to the Table**

**B.26.005.** A request that a food be added or a change made to the table to this Division shall be accompanied by a submission to the Director containing the following information:

- (a) the purpose and details of the proposed irradiation, including the source of ionizing radiation and the proposed frequency of and minimum and maximum dose of ionizing radiation;
- (b) data indicating that the minimum dose of ionizing radiation proposed to be used accomplishes the intended purpose of the irradiation and the maximum dose of ionizing radiation proposed does not exceed the amount required to accomplish the purpose of the irradiation;
- (c) information on the nature of the dosimeter used, the frequency of the dosimetry on the food and data pertaining to the dosimetry and phantoms used to assure that the dosimetry readings reflect the dose absorbed by the food during irradiation;
- (d) data indicating the effects, if any, on the nutritional quality of the food, raw and ready-to-serve, under the proposed conditions of irradiation and any other processes that are combined with the irradiation;

- (e) data establishing that the irradiated food has not been significantly altered in chemical, physical or microbiological characteristics to render the food unfit for human consumption;
- (f) where the Director so requests, data establishing that the proposed irradiation is safe under the conditions proposed for the irradiation;
- (g) the recommended conditions of storage and shipment of the irradiated food including the time, temperature and packaging and a comparison of the recommended conditions for the same food that has not been irradiated;
- (h) details of any other processes to be applied to the food prior to or after the proposed irradiation; and
- (i) such other data as the Director may require to establish that consumers and purchasers of the irradiated food will not be deceived or misled as to the character, value, composition, merit or safety of the irradiated food.

23-3-89

**TABLE**

<i>Item</i>	<i>Column I Food</i>	<i>Column II Permitted Sources of Ionizing Radiation</i>	<i>Column III Purpose of Treatment</i>	<i>Column IV Permitted Absorbed Dose</i>
1.	Potatoes ( <i>Solanum tuberosum L.</i> )	Cobalt-60	To inhibit sprouting during storage	0.15 kGy max.
2.	Onions ( <i>Allium cepa</i> )	Cobalt-60	To inhibit sprouting during storage	0.15 kGy max.
3.	Wheat, Flour, Whole Wheat Flour ( <i>Triticum sp.</i> )	Cobalt-60	To control insect infestation in stored food	0.75 kGy max.
4.	Whole or ground spices and dehydrated seasoning preparations	Cobalt-60, Cesium-137, or electrons from machine sources (3 MeV max.)	To reduce microbial load	10.00 kGy max. total overall average dose



**Low-Acid Foods Packaged in Hermetically Sealed Containers**

**B.27.001.** In this Division,

"**commercially sterile**" means the condition obtained in a food that has been processed by the application of heat, alone or in combination with other treatments, to render the food free from viable forms of microorganisms, including spores, capable of growing in the food at temperatures at which the food is designed normally to be held during distribution and storage; (*stérilité commerciale*)

"**hermetically sealed container**" means a container designed and intended to be secure against the entry of microorganisms, including spores; (*réceptacle hermétiquement fermé*)

"**low-acid food**" means a food, other than an alcoholic beverage, where any component of the food has a pH greater than 4.6 and a water activity greater than 0.85; (*aliment peu acide*)

"**refrigeration**" means exposure to a temperature of 4°C or less but does not mean frozen; (*réfrigéré*)

"**shipping container**" means a receptacle, package or wrapper in which containers of food are placed for transportation; (*contenant d'expédition*)

"**water activity**" means the ratio of the water vapour pressure of a food to the vapour pressure of pure water, at the same temperature and pressure. (*activité de l'eau*)

15-6-89

**B.27.002.** (1) No person shall sell a low-acid food packaged in a hermetically sealed container unless the food is commercially sterile.

(2) Subsection (1) does not apply in respect of a low-acid food packaged in a hermetically sealed container where

(a) the low-acid food is kept under refrigeration and the statement "Keep Refrigerated" and "Garder au froid" is carried on the principal display panel of the label of its container, as well as on the label of its shipping container; or

14-2-91

(b) the low-acid food is kept frozen and the statement "Keep Frozen" and "Garder congelé" is carried on the principal display panel of the label of its container, as well as on the label of its shipping container.

(3) Subsection (1) does not apply in respect of tomatoes or tomato products packaged in hermetically sealed containers where the tomatoes or tomato products have a pH of 4.7 or less after heat processing.

**B.27.003.** No person shall sell a low-acid food packaged in a hermetically sealed container where the container

(a) is swollen;

(b) is not properly sealed; or

(c) has any defect that may adversely affect its hermetic seal.

**B.27.004.** (1) Where, in the opinion of the Director, the sale of a low-acid food packaged in a hermetically sealed container may contravene section B.27.002 or B.27.003, the Director may, by notice in writing, request that the manufacturer or importer of the food submit, on or before the date specified in the notice, evidence that establishes that the processes used to manufacture, process and package the food rendered and maintained the food commercially sterile.

(2) Where a manufacturer or an importer receives a notice issued pursuant to subsection (1), the manufacturer or importer shall make no further sales of the food on or after the day specified in the notice until he has submitted the evidence requested in that notice.

(3) Where the Director is of the opinion that the evidence submitted by a manufacturer or importer pursuant to subsection (1) is not sufficient, the Director shall notify the manufacturer or importer in writing that the evidence is not sufficient.

(4) Where, pursuant to subsection (3), a manufacturer or importer is notified that the evidence he has submitted is not sufficient, the manufacturer or importer shall make no further sales of the food until he submits further evidence and is notified in writing by the Director that the further evidence is sufficient.

15-6-89

**B.27.005.** No person shall sell a commercially sterile low-acid food packaged in a hermetically sealed container unless

- (a) the label or container of the food bears a code or lot number that identifies, in a legible and permanent manner,
  - (i) the establishment in which the product was rendered commercially sterile, and
  - (ii) the day, month and year on which the food was rendered commercially sterile; and
- (b) the exact meaning of each item in any code or lot number referred to in paragraph (a) is available to an inspector at the establishment or, where the food is imported, from the importer.

**Novel Foods**

**Interpretation**

**B.28.001.** The definitions in this section apply in this Division.

"**genetically modify**" means to change the heritable traits of a plant, animal or microorganism by means of intentional manipulation. (*modifier génétiquement*)

"**major change**" means, in respect of a food, a change in the food that, based on the manufacturer's experience or generally accepted nutritional or food science theory, places the modified food outside the accepted limits of natural variations for that food with regard to

- (a) the composition, structure or nutritional quality of the food or its generally recognized physiological effects;
- (b) the manner in which the food is metabolized in the body; or
- (c) the microbiological safety, the chemical safety or the safe use of the food. (*changement majeur*)

"**novel food**" means

- (a) a substance, including a microorganism, that does not have a history of safe use as a food;
- (b) a food that has been manufactured, prepared, preserved or packaged by a process that
  - (i) has not been previously applied to that food, and
  - (ii) causes the food to undergo a major change; and
- (c) a food that is derived from a plant, animal or microorganism that has been genetically modified such that
  - (i) the plant, animal or microorganism exhibits characteristics that were not previously observed in that plant, animal or microorganism,
  - (ii) the plant, animal or microorganism no longer exhibits characteristics that were previously observed in that plant, animal or microorganism, or
  - (iii) one or more characteristics of the plant, animal or microorganism no longer fall within the anticipated range for that plant, animal or microorganism. (*aliment nouveau*)

**Pre-market notification**

6-10-99

**B.28.002.** (1) No person shall sell or advertise for sale a novel food unless the manufacturer or importer of the novel food

- (a) has notified the Director in writing of their intention to sell or advertise for sale the novel food; and
- (b) has received a written notice from the Director under paragraph B.28.003(1)(a) or subsection B.28.003(2).

(2) A notification referred to in paragraph (1)(a) shall be signed by the manufacturer or importer, or a person authorized to sign on behalf of the manufacturer or importer, and shall include the following information:

- (a) the common name under which the novel food will be sold;
- (b) the name and address of the principal place of business of the manufacturer and, if the address is outside Canada, the name and address of the principal place of business of the importer;
- (c) a description of the novel food, together with
  - (i) information respecting its development,
  - (ii) details of the method by which it is manufactured, prepared, preserved, packaged and stored,
  - (iii) details of the major change, if any,
  - (iv) information respecting its intended use and directions for its preparation,
  - (v) information respecting its history of use as a food in a country other than Canada, if applicable, and
  - (vi) information relied on to establish that the novel food is safe for consumption;
- (d) information respecting the estimated levels of consumption by consumers of the novel food;
- (e) the text of all labels to be used in connection with the novel food; and
- (f) the name and title of the person who signed the notification and the date of signing.

**B.28.003.** (1) Within 45 days after receiving a notification referred to in paragraph B.28.002(1)(a), the Director shall review the information included in the notification and

- (a) if the information establishes that the novel food is safe for consumption, notify the manufacturer or importer in writing that the information is sufficient; or
- (b) if additional information of a scientific nature is necessary in order to assess the safety of the novel food, request in writing that the manufacturer or importer submit that information.

(2) Within 90 days after receiving the additional information requested under paragraph (1)(b) the Director shall assess it and, if it establishes that the novel food is safe for consumption, notify the manufacturer or importer in writing that the information is sufficient.

