ETHIOPIAN STANDARD

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Guidelines for labeling

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Foreword

This Ethiopian Standard has been prepared under the direction of the Technical committee for (TC- 13) and published by Ethiopian Standard Agency (ESA).

The standard has been developed to address observed needs and to support the local industry in order to make p rogress t hrough upr aising c ompetitiveness and m aintain c omparative m arket ad vantage bot h domestically and internationally

During preparation of this standard reference was made to the following documents:

- European Union, 2011, High land Opportunity Ltd, Inverness, UK.

Acknowledgment has been made for the use of information from the above publication

Guidelines for labeling

1. Scope

This Ethiopian standard gives labeling guide for food and food products

2. Normative reference

The following referenced documents are indispensable for the application of this document. For dated references, only the edition cited applies. For undated references, the latest edition of the referenced document (including any amendments) applies.

3. Terms and Definitions

3.1
prepackage

is the combination of a product and the individual package in which it is pre packed.

3.2
pre packed product:

is pre packed when it is placed in a package of whatever nature without the purchaser being present and the quantity of product contained in the package has a predetermined value and cannot be altered without the package either being opened or undergoing a perceptible modification

3.3
lot:

a batch of sales units of a foodstuff produced, manufactured or packaged under identical conditions

3.4
claim:

any message or representation, which is not mandatory under Community or national legislation, including pictorial, graphic or symbolic representation, in any form, which states, suggests or implies that a food has particular characteristics;

3.5
nutrition claim:

any claim which states, suggests or implies that a food has particular beneficial nutritional properties;in

3.6
health claim:

any claim that states, suggests or implies that a relationship exists between a food category, a food or one of its constituents and health

3.7
nutrients:

proteins, carbohydrates, fats, fibers, sodium, vitamins and minerals and substances which belong to or are components of one of those categories

4. Labeling Principles

The main principle in the guideline is that the labelling, presentation and advertising of foodstuffs must not:

- mislead the consumer as to the foodstuff's characteristics or effects;
- Attribute to a foodstuff property for the prevention, treatment or cure of a human illness.

5. The food labelling rules

- The labelling of foodstuffs must include compulsory information and the particulars indicated on products
- must be easy to understand, visible, legible and indelible. In addition, some of them must also appear in the same field of vision and must not be positioned on different parts of the label

The compulsory requirement particulars include:

- Name under which the product is sold:
- List of ingredients:
- Date of minimum durability:
- Net content
- Name and address
- Country of origin
- Lot/batch identification
- Expire date (where applicable)
- Use of instruction and other mandatory requirement stated on CES 73

NB: The date of expire or shelf life shall be designated as, date, month and year (DD/MM/YYYY) in Gregorian (GC) or Ethiopian calendar (EC), in addition the Ethiopian regulatory and statutory requirements shall be respected.

For example:

Name under which the product is sold	Garlic sauce with parsley and chives
List of ingredients Quantity of ingredients or categories of ingredients expressed as a percentage	Ingredients: water, vegetable oil, sugar, modified maize starch, sprit vinegar, garlic Puree (1%), salt, roasted garlic puree (0.5%), whey powder, onion, chives, mustard flour , parsley, stabilizers (xanthan gum , guar gum), garlic powder ,citric acid ,white pepper
Net quantity	Net weight: 200g
shelf life	**(01/11/2021)** Keep refrigerated
Instruction for use	Instruction for use: to prepares drinks, as an addition to tea and dishes (omelets, pancakes, grit), desserts (ice cream, puddings), drinks and beer Preparation: add 9 parts of water to 1 part of syrup
Any special storage conditions or conditions of use	Storage instruction: store upright in a cool, dry place away from direct sunlight. once opened, keep refrigerated and consume within 3 days. Best served chilled. Best before end: see base of label, neck of bottle or cap

6. prepacked products

6.1 *The Labelling*

6.1.1 Lot

The lot indicated on the packaging or container is determined by the producer, manufacturer or packager of the foodstuff in question, must be clearly visible, clearly legible and indelible in accordance with CES 7

7. Nutritional information

7.1 Nutrition and Allergens

7.1.1 Nutritional Labelling

The Labelling

Only nutrition claims are allowed which relate to the energy value, the nutrients (proteins, carbohydrates, fat, dietary fibers, sodium, vitamins and minerals) or to substances which belong to one of the categories of these nutrients or which are components of them.
The information in nutrition labelling comes under group 1 or group 2, as indicated below:

Group 1:

1. the energy value, and
2. the amount of protein, carbohydrate and fat,

Group 2:

3. the energy values
4. the amount of protein, carbohydrate, sugar, fat, saturated fatty acids, dietary fiber and sodium.

Generally, group 1 information is only normally required, however where the nutrition claim refers to sugars, saturated fatty acids, dietary fibers or sodium, group 2 information must be provided instead.

The declared energy value and amount of nutrients must be given in figures using specific units of measurement. The information should be expressed per 100g or per 100ml. They can also be expressed per package or per portion. Information on vitamins and minerals must, in addition, be expressed as a percentage of the recommended daily allowance (RDA), which may also be given in graphic form.

All of the above information must be grouped together in a clearly visible place and must be in legible, indelible characters.

Nutrition information	**Per 100g**
Energy	2361KJ/ Kcal
Protein	6.2 g
Carbohydrate	56.3 g
Fat	35.1 g

7.1.2 Nutrition and Health Claims

7.1.2.1 General conditions of use

Nutritional and health claims must meet the following conditions:

- the presence, absence or reduced content of a nutrient or other substance in respect of which the claim is made must have a beneficial nutritional or physiological effect, and be scientifically proven;
- the nutrient or substance in respect of which the claim is made is present in significant quantities in order to produce the nutritional or physiological effect claimed. Its absence or presence in a reduced quantity should also produce the expected nutritional or physiological effect;

- the nutrient or substance in respect of which the claim is made is in an immediately consumable form;
- the specific conditions of use must be complied with, for example, the active substance (e.g. vitamins, fibres, etc.) must be present in sufficient quantity in the food to have beneficial effects.

7.1.2.2 The Labeling

The labelling, presentation and publicity related to health claims must provide certain obligatory information:

- a statement indicating the importance of a varied and balanced diet and a healthylifestyle;
- the quantity of the food and pattern of consumption which will ensure the claimed beneficial effect;
- a statement addressed to persons who should avoid the substance concerned;
- warning of the health risks caused by excessive consumption.

Example of a label on a 'diet drink'

Additional information: can help sliming or weight control as part of a calorie-controlled diet

7.1.3 Food Supplements

7.1.3.1 The Labelling

the labelling of food supplements must contain:

- the names of the categories of the nutrients or substances that characterize the product or an indication of the nature of those nutrients or substances;
- the portion of the product recommended for daily consumption and a warning of the risks to health if this is exceeded;
- a declaration to the effect that the supplement is not a substitute for a varied diet;
- the reference "This is not a medicinal product", where the presentation of the product is similar to that of a medicinal product;
- a warning to the effect that the product should be stored out of the reach ofyoung children.

The labelling of food supplements must not contain:

- any statement attributing to the product properties of preventing, treating or curing a human disease;
- any mention stating or implying that a balanced and varied diet cannot provide appropriate quantities of nutrients in general.

Example: Nutritional labelling and warnings

Nutrition information	**Typical values per Tablet**	% RDA
Vitamin A	800 µg	100
Vitamin D	5 µg	100
Vitamin E	10mg	100
Vitamin C	60 mg	100
Thiamin (B1)	1. 4 mg	100
Riboflavin (B2)	1.6 mg	100
Niacin (B3)	18 mg	100
Vitamin B5	6 mg	100

Vitamin B6	2 mg	100
Vitamin B12	1 µg	100
Folic Acid	200 µg	100
Iron	14 mg	100
Iodine	150 µg	100
RDA = **recommended daily allowance**		
ALLERGEY ADVICE: Free from added wheat, dairy, lactose, yeast, gluten, salt, maize, soya, preservatives, and flavorings. Suitable for vegetarians Food supplements should not be used as a substitute for varied diet		

7.1.4 Gluten-Free Foodstuffs
7.1.4.1 The *Labelling*

Gluten-free' foodstuffs*:*
Gluten-free foodstuffs must contain less than 20 mg/kg of gluten in the finished product

Very low gluten:
Very low gluten foodstuffs must contain less than 100 mg/kg of gluten in the finished product

7.1.5 Addition of Vitamins, Minerals and Other Substances

List of vitamins and mineral substances which may be added to foods

Vitamins			
- Vitamins A, C, D, E, K, B1, B2, B6, B12 - Niacin - Pantothenic acid		- Folic acid	- Biotin
Minerals			
- Calcium	- Magnesium	- Iron	- Copper
- Iodine	- Zinc	- Manganese	- Sodium
- Potassium	- Selenium	- Chromium	- Molybdenum
- Fluoride	- Chloride	- Phosphorus	

Below you will find examples of labelling for a drink which has been enriched with vitamins:

***CONTAINS NATURALLY OCCURRING SUGARS** **Fruit content** :100% **Ingredients**: apple juice from concentrate, orange juice concentrate, passion fruit, pineapple juice from concentrate, banana puree, guava puree, lemon juice from concentrate, brazil plum puree, mango puree, apricot puree, vitamin C, niacin, Vitamin E, pantothenic acid, beta carotene (provitamin A) , Vitamin B6, riboflavin, thiamin, folic acid ,biotin ,Vitamin B12 Shake well before opening, store in a cool and dry place,	**Nutrition information**	**Per 100ml**	**RDA**
	Energy	220kJ/52 kcal	
	Protein	o.4g	
	Carbohydrate	12g	
	Fat	0.2g	
	Sodium	<0.01 g	
	Vitamin C	30 mg	50%
	niacin	9mg	50%
	Vitamin E	5 mg	50%

Once opened, store upright in the refrigerated and consume within 3-4 days. best before: see top of pack			
	Vitamin B12	0.5 µ	50%
	RDA: recommended daily allowance		

Caffeine and Quinine

7.1.5.1 The Labelling

For caffeine, once a certain threshold is exceeded (more than 150 mg per liter), the label must, in the same field of vision as the product name, state "high caffeine content" and specify the quantity.

Examples: an example of a label of an energy drink which has exceeded the caffeine threshold

Energy drink – high caffeine content (32 mg/100ml)

7.2 Special diets

7.2.1 Foodstuff for Particular Nutritional Use

7.2.1.1 The Labelling

Foodstuffs intended for particular nutritional uses which have not been regulated by a specific directive shall comply with the rules on labelling, presentation and advertising of foodstuffs for general consumption. Nonetheless, the designation under which a dietetic product is sold must be accompanied by an indication of its particular nutritional characteristics and include additional information concerning:

- the composition or manufacturing process which gives the product its particular nutritional characteristics;
- the energy value in kilojoules (kJ) and kilocalories (kcal);
- the carbohydrate, protein and fat content per 100 grams or 100 millilitres of product.

Foodstuffs intended for particular nutritional uses shall only be allowed on the market in pre- packaged form, and the packaging shall completely cover the products, except for the retail trade or if a specific directive provides otherwise.

7.2.2 Energy-Restricted Diet Food

7.2.2.1 **The *Labelling***

In addition to the rules set out in the rules on labelling, presentation and advertising of foodstuffs, the following provisions are mandatory for diet replacement food:

- the available energy value expressed in kJ and kcal, and the content of proteins, carbohydrates and fat, expressed in numerical form, per specified quantity of the product ready for use as proposed for consumption;
- instructions for appropriate preparation, where necessary, and a statement as to the importance of following those instructions;
- a statement on the importance of maintaining an adequate daily fluid intake;
- for products presented as a replacement for the whole of the daily diet:

  - a statement that the product provides adequate amounts of all essential nutrients for the day;
  - a statement that the product should not be used for more than three weeks without medical advice;

- for products presented as a replacement for one or more meals of the daily diet: a statement to the effect that the products are useful for the intended use only as part of an energy- restricted diet and that other foodstuffs should be a necessary part of such diet.

  The labelling, advertising and presentation of the products concerned shall not make any reference to the rate or amount of weight loss which may result from their use.

7.2.3 Dietary Foods for Special Medical Purposes

Classification

Dietary foods for special medical purposes are classified in the following three categories:		
1. Nutritionally complete foods with a standard nutrient formulation which, used in accordance with the manufacturer's instructions, may constitute the sole source of nourishment for the persons for whom they are intended;	2. Nutritionally complete foods with a nutrient-adapted formulation specific for a disease, disorder or medical condition which, used in accordance with the manufacturer's instructions, may constitute the sole source of nourishment for the persons for whom they are intended. These foods may also be used as a partial replacement or as a supplement to the patient's diet;	3. Nutritionally incomplete foods with a standard formulation or a nutrient- adapted formulation specific for a disease, disorder or medical condition which are not suitable to be used as the sole source of nourishment. These foods may also be used as a partial replacement or as a supplement to the patient's diet.

7.2.3.1 The Labelling

In addition to the particulars provided for in the general rules on labelling, presentation and advertising of foodstuffs, labelling shall also bear the following mandatory particulars:

- the available energy value expressed in kJ and kcal, and the content of protein, carbohydrate and fat, expressed in numerical form, per 100 g or per 100 ml of the product as sold and where appropriate per 100 g or per 100 ml of the product ready for use in accordance with the manufacturer's instructions. This information may in addition be provided per serving as quantified on the label or per portion, provided that the number of portions contained in the package is stated;
- the average quantity of each mineral substance and each vitamin mentioned in the product, expressed in numerical form per 100 g or per 100 ml of the product as sold and where appropriate per 100 g or per 100 ml of the product ready for use in accordance with the manufacturer's instructions. This information may in addition be provided per serving as quantified on the label or per portion, provided that the number of portions contained in the package is stated;
- selectively, the content of components of protein, carbohydrate and fat and/or of other nutrients and their components the declaration of which would be necessary for the appropriate intended use of the product, expressed in numerical form, per 100 g or per 100 ml of the product as sold and where appropriate per 100 g or per 100 ml of the product ready for use in accordance with the manufacturer's instructions. This information may in addition be provided per serving as quantified on the label or per portion, provided that the number of portions contained in the package is stated;
- information on the osmolality or the osmolarity of the product, where appropriate;

Information on the origin and the nature of the protein and/or protein hydrolysates contained in the product.

The labelling shall in addition bear the following mandatory particulars, preceded by the words "important notice" or their equivalent:

- a statement that the product must be used under medical supervision;
- a statement as to whether the product is suitable for use as the sole source of nourishment;

- where appropriate, a statement that the product is intended for a specific age group;
- where appropriate, a statement that the product poses a health hazard when consumed by persons who do not have the diseases, disorders or medical conditions for whichthe product is intended.

The labelling shall also include:

- the statement "For the dietary management of...", where the blank shall be filled inwith the diseases, disorders or medical conditions for which the product is intended;
- where appropriate, a statement concerning adequate precautions and contra-indications;
- a description of the properties and/or characteristics that make the product useful in particular, as the case may be, relating to the nutrients which have been increased, reduced, eliminated or otherwise modified and the rationale of the use of theproduct;
- where appropriate, a warning that the product is not for parenteral use.

The labelling shall bear instructions for the appropriate preparation, use and storage of the product after the opening of the container, as appropriate

2. Genetically Modified Organisms

2.1. Traceability and labelling of GMOs

1. The *Labelling*

The consumer's safety is guaranteed as a result of the traceability of products consisting of or containing GMOs. operators who place on the market a pre-packaged product consisting of or containing GMOs must, at all stages of the production and distribution chain, ensure that the words " This product contains genetically modified organisms" or " Product produced from GM (name of organism)" appear on a label affixed to the product. In the case of products, including in large quantities, which are not packaged and if the use of a label is impossible, the operator must ensure that this information is transmitted with the product. It may take the form of accompanying documents, for example.

2. Food and Feed (GMO)

The Labelling

food and feed products containing gmos must be labelled as such. the words 'genetically modified' or 'produced from genetically modified (name of the organism)' must be clearly visible on the labelling of these products.

3. Additives, flavouring and enzymes

3.1 Food Additives

The Labelling

Labelling of food additives must comply with the general labelling conditions defined in CES 73.
It must include, in particular, the information necessary for their identification (name, batch, manufacturer, etc.).

Below example – a list of ingredients for a particular that contains many different colors, sweeteners, and stabilizers

Ingredients: carbonated water, color: sulphite ammonium caramel;
Sweeteners: sodium cyclamate, acesulfame K, citric acid, phosphoric acid
flavorings (contains caffeine),
Stabilizer: gum Arabic
Contains a source of phenylalanine

3.2 Food Flavoring

The Labelling

Labelling of food flavorings must comply with the general labelling conditions defined in CES 73 AND Directive EFDA) Labels must also include:

- either the word “flavoring” or a more specific name or description of it; and
- either the statement “for food” or the statement “restricted use in food” or a more specific reference to its intended food use.

The term “natural” may only be used for substances or preparations derived directly from an animal or vegetable material. The statement “identical to natural flavorings” has been removed

3.3 Food Enzymes

The Labelling

The labelling of food enzymes intended for sale to the final consumer should comply with the general conditions for labelling laid down in CES 73. It should also include:

- the name of the food enzyme or the accepted name laid down in the nomenclature of the International Union of Biochemistry and Molecular Biology (IUBMB);
- the statement ‘for food’ or the statement ‘restricted use in food’ or a more specific reference to its intended food use.

The information should be easily visible, clearly legible and indelible

3.4 Extraction Solvent

The Labelling

labelling requirements including:

- the commercial name;
- a clear indication that the extraction solvent is of a quality suitable for use for the extraction of food or food ingredients;
- the number of the batch or lot;
- the commercial name of the manufacturer or packer;
- the net quantity;
- if necessary, the special storage conditions or conditions of use.

There may be exemptions from these labelling rules. Only the first two particulars (the commercial name and use) may appear on the label if the extraction solvents are accompanied by commercial documents for the batch or lot which include the remaining information.

4. Agriculture and Foodstuff as Traditional Specialties Guaranteed

The Labelling

4.1. Geographical Indications and Designation of Origin

Designation of origin and geographical indication

Key terms

Geographical Indication	is linked to the name of a region, a specific place or, in exceptional cases, a country, used to describe an agricultural product or a foodstuff: - originating in that region, specific place or country - which possesses a specific quality, reputation or other characteristics attributable to that geographical origin, - the production and/or processing and/or preparation of which take place in the defined geographical area.
Designation of origin	is linked to the name of a region, a specific place or, in exceptional cases, a country, used to describe an agricultural product or a foodstuff: - originating in that region, specific place or country, and - the quality or characteristics of which are essentially or exclusively due to a particular geographical environment with its inherent natural and human factors, and - the production, processing and preparation of which take place in the defined geographical area.

4.2. Organic Products

The Labelling

Labelling, advertising or commercial documents may use terms such as “eco” and “bio” to describe an organic product, its ingredients, or raw materials. Also, the labelling of an organic product must be clearly visible on the packaging and contain a reference to the control body that certifies the product concerned

Example

Here is the EU organic product logo:

5. Foodstuff Treated with Ionizing Radiation

The Labelling

The words "irradiated" or "treated with ionizing radiation" must appear:

- on the label or packaging;
- on the documents which accompany irradiated foodstuffs or foodstuffs containing irradiated ingredients.

Products not intended for sale to the ultimate consumer must be marked to indicate that they have been irradiated and the name and address of the facility where this was carried out.

6. Quick Frozen Food

The Labelling

The labelling of quick-frozen foods must include the sales name, the indication "quick-frozen" and the batch identification. The other compulsory information varies according to whom the product is intended for:

- ultimate consumers, restaurants, hospitals, canteens: the date of minimum durability, the period during which the product may be stored by the purchaser, the storage temperature and the storage equipment required;

- others: the net quantity and the identity of the manufacturer, packer or seller.

7. Specific food/drink rules

7.1. Meat

Identification and Labelling of Beef and Veal

The Labelling

Operators or organizations marketing beef or imported beef are obliged to label the beef at all stages of the marketing process. When the product is not pre-wrapped, they must supply relevant information in written and visible form to the consumer at the point of sale.

The following information must be shown on the label:

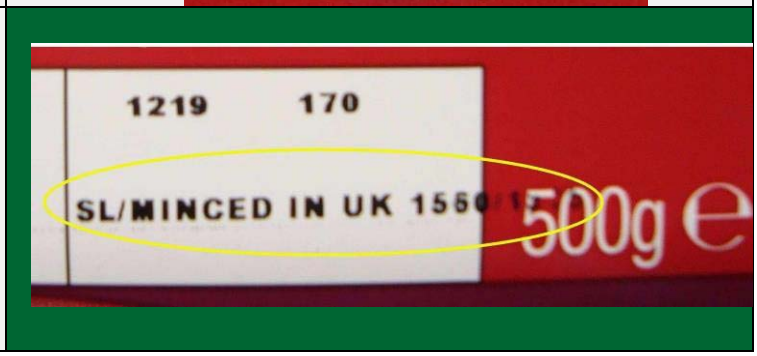
- the reference number or code establishing the link between the meat and the animal, or group of animals, from which the meat was derived;
- "Slaughtered in" (country where slaughter took place and license number of the slaughterhouse);
- "Cutting/cut in" (country where cutting was performed and license number of the cutting plant).

Labelling for minced beef must show:

- the reference number or code establishing the link between the meat and the animal, or group of animals, from which the meat was derived;
- the indication "Produced in" (followed by the name of the country of production) and the indication "Origin" where the country or countries concerned are not the same as the country of production;
- the country of slaughter;

Examples

Identification of where the animal was born, raised and slaughtered	Additional information: Scotch beef: born, raised and slaughtered in Scotland

The reference number for the slaughterhouse	
Here we can see the reference number to identify where the meat was minced	

7.2 Fats

7.2.1 Edible Oils and Fats:

Spreadable Fats

The Labelling

"Reduced fat" claims

the product has a reduced fat content must be mentioned clearly in the product designation. (Such claims consist of l abelling, pr esentation a nd adv ertising i nformation i nforming c onsumers abo ut t he characteristics of a food or of one of its ingredients.)

Examples

ingredients label for a light vegetable fat spread
38% Vegetable fat speared Ingredients: water, vegetable oils (contain sunflower oil (27%), salt (1.3%), emulsifier: mono and D iglycerides of f atty acids, pl oy glycerol pol yricinoleate; st abilizer: so dium al ginate; butter milk powder, preservative: potassium sorbate; citric acid, Vitamin E, natural flavoring, Vitamin B6, Vitamin A, color: carotenes; folic acitamin D,Vitmin B12

7.3 Milk derivative

7.3.1 Dehydrated Preserved Milk

The Labelling

the labelling must state near the trade name the percentage of fat and the percentage of fat- free dried milk extract.

The labelling of wholly dehydrated milk must specify the method of dilution or product reconstitution.

7.3.2 Edible Caseins and Caseinates

The Labelling

labelling of caseins and caseinates must include:

- for caseinates: the cation or cations;
- for mixtures: the words "mixture of…" the products which make up the mixture, the cation or cations for caseinates, and the protein content in the case of mixtures containing caseinates.
- the net quantity expressed in kilograms or grams;
- the name or company name and address of the manufacturer or packager, or seller established within the Community;
- the name of the country of origin for products imported from third countries;
- the manufacturing date or an indication identifying the batch or lot.

8. Sugar products

8.1. Sugars

The Labelling

Here is an ingredients list for a syrup product:
Ingredients: sugar, glucose -fructose syrup, water, concentrated multifruit juice 65% Concentrated raspberry juice (0.3%) colours: anthocyanins, caramel, Acidity agents: citric acid, enriching substances: vitaminC, flavour

Fruit Jams and Chestnut Puree

The Labelling

In addition, the labelling of jams, jellies, marmalades and sweetened chestnut puree must be according to CES 73.

Examples

Here is an ingredients list for a jam product:
Prepared with 50g of fruit per 100g. Total sugar content 63g per 100g. Ingredients: raspberries, sugar, glucose-fructose syrup, gelling agent: pectin; citric acid, suitable for vegetarians

8.2. Cocoa and Chocolate

The Labelling

- Labelling of chocolate products containing vegetable fats other than cocoa butter must bear the conspicuous and clearly legible statement "contains vegetable fat in addition to cocoa butter".
  This statement shall be in the same field of vision as the list of ingredients, clearly separated from that list, in letters at least as large and in bold with the sales name nearby;

  the labelling of powdered chocolate, of sweetened cocoas, as well as of chocolate, milk chocolate, family milk chocolate must indicate the total dry cocoa solids content. In addition, the labelling of non-fat and reduced-fat cocoas and powdered chocolate must indicate the cocoa butter content

Examples: here is an ingredients list for a chocolate product

Ingredients: sugar, cocoa butter, whole milk powder (17%), cream powder (5%), whey product, lactose, strawberry crisp (3.5%) (maltodextrin, strawberries, sugar, modified starch, thickener: sodium alginate; flavoring, citric acid), emulsifier, soya lecithin; flavoring, white chocolate contains: cocoa solids 28% minimum, contains milk and soya. may contain traces of nuts, wheat and gluten, suitable for vegetarians.no artificial preservatives or colors. store in a cool and dry place.

8.3. Honey

The Labelling

the labelling must include the country of origin(imported) the honey (with a d egree of flexibility for a bl end of honeys from different origins), However, these names may be replaced in certain cases by the simple product name ‘honey’ (except in the case of ‘filtered honey’, ‘comb honey’, ‘chunk honey or cut comb in honey’ or ‘baker’s honey’).

Information on regional, territorial or topographical origin, or on floral or vegetable origin, or on specific quality criteria may supplement this labelling (except for ‘filtered honey’ and ‘baker’s honey’).

Example

here is some information supplied on a honey product

Only honey from specially selected sources is blende to make this wild blossom honey. blend of EC and non-EC honeys. To retain the honey's full aromatic flavor, store at room temperature. clear honey is a natural product and as such, it may crystalize. Should this occur, place bottle in a bowl of warm water until the honey returns to its original consistency. honey should not be given to infants under 12 months of age

9. Beverages

9.1 Natural Mineral Waters

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The Labelling

Labelling includes mandatory information:

- the statement of analytical composition;
- the name of the spring and the place of exploitation;
- information on any treatments.

Indications attributing properties relating to the prevention, treatment or cure of a human illness are prohibited. The properties of the water may be mentioned, according to the criteria established at national level by recognized scientific method

Examples
Here is the statement of analytical composition for a mineral water product:

Sodium	**Na^+**	**13.8 mg/l**
Magnesium	**Mg^{++}**	**2.9 mg/l**
Calcium	**Ca^{++}**	**28.0 mg/l**
Chloride	**Cl^-**	**33.0 mg/l**
Sulphate	**SO_4^{2-}**	**40.8 mg/l**
Nitrate	**NO_3^-**	**<0.5 mg/l**

9.2 .Fruit Juices

The Labelling

Fruit juices are labelled in accordance with the general rules. However, specific provisions are adopted in order to improve consumer information. These provisions require the addition of wording indicating:

- if a product is a mixture of different fruits;
- if a product has been sweetened;
- if a product has been obtained entirely or partly from a concentrate.

In the case of concentrated fruit juice, if the product is not intended for delivery to the final consumer, the labelling must indicate any addition of sugars, lemon juice or acidifying agents.

Examples

Here is the ingredients list for a fruit **Juice product:**

Fruit content: 100 %
Ingredients: apple juice from concentrate, orange juice from concentrate, passion fruit juice from concentrate, nectarine puree, pineapple juice from concentrate, banana puree, guava puree, lemon juice from concentrate, brazil plum puree, mango puree, apricot puree, vitamin C, niacin, vitamin E, pantothenic acid, beta carotene (provitamin A), vitamin B6, riboflavin, thiamin, folic acid, biotin, vitamin B12

9.3 Coffee and Chicory Extracts

The Labelling

Coffee and chicory extracts must be labelled in accordance with the provisions of CES73, which relates to the labelling, presentation and advertising of foodstuffs.

However, only the above-mentioned descriptions may be used in trade in these products, possibly accompanied by information concerning the form ("paste", "liquid", "concentrated", etc.), any added substances, and the caffeine content. An indication of the minimum coffee- or chicory-based dry matter content as a percentage by weight of the finished product is also obligatory.

Examples

Ingredients: Skimmed Milk Powder, Glucose Syrup, Vegetable oil, Instant Coffee (12%), Dried Glucose Syrup, Lactose, Milk Protein, Stabilizers (E34Oiii, E452i, E331iii), Salt

9.4 Alcoholic Beverages

Alcoholic strength by '% volume'

The labelling of alcoholic beverages containing more than 0.5 % by volume of alcohol must indicate the alcoholic strength by volume, i.e., the figure corresponding to the alcoholic strength followed by the symbol '% vol.'. The figure shall be given to not more than one decimal place. In certain cases, the figure shall be preceded by the word 'alcohol' or the abbreviation 'alc.'.

Spirits

The Labelling

General Provisions

Alcohol must include the following information:
- Name under which the product is sold
- No trademark or brand name may substitute for the generic name, but may be used in addition
- Net quantity of pre-packaged beverage in metric units (e.g., liter, centiliter, milliliter)
- Indication of the acquired alcoholic strength:
- The labeling of beverages containing more than 1.2% by volume of alcohol must indicate the actual alcoholic strength by volume, i.e., showing the word "alcohol" or the abbreviation "alc." followed by the symbol "% vol."
- Any special conditions for keeping or use
- Name or business name and address of the manufacturer, packager, or importer
- Place of origin
- Instructions of use, where appropriate

The following must appear on a label in a single field of vision: (i.e., can be viewed without having to turn the bottle, *except* for the Importer's details, the Lot number, and allergenic ingredients)
- Wine of "(country name)"
- Actual alcoholic strength
- Nominal volume
- Lot number
- Importer details
- Allergenic ingredients (i.e., if wine contains sulfites):
- Wine variety and vintage may *not* be shown on labels of wine with non-geographical origin; only wine with a proper geographical indication may display such information

Wine-specific labelling
Spirits

Although the general rules concerning the presentation and labelling of foodstuffs apply to spirit drinks, where the labelling of a spirit drink indicates the raw material used to produce the ethyl alcohol of agricultural origin, each agricultural alcohol used shall be mentioned in descending order of the quantity used.

The term 'blend', 'blending' or 'blended' may be used only if the spirit drink is a blend two or more spirit drinks belonging to the same category

Examples

Here is an example of part of a label from an alcoholic beverage:


10. Novel foods

10.1 Novel Foods and Ingredients

The Labelling

the labelling of novel food and food ingredients must mention:

- any characteristics such as composition, nutritional value or the intended use of the foodstuff;
- the presence of materials which may have implications for the health of some individuals;
- the presence of materials which give rise to ethical concerns.

11. foods for infants and young children

11.1 Infant Formula

The Labelling

The name under which infant formula and follow-up formula are sold, shall be respectively: “infant formula” and “follow-on formula”, unless they are entirely manufactured from cows' milk proteins. In this case their name shall be, respectively: "infant milk" and "follow-on milk".

Mandatory particulars are added to the general rules for the labelling, presentation and advertising of foodstuffs. These particulars state:

- *in the case of infant formulae:*
  - that the product is suitable for particular nutritional use by infants from birth when they are not breastfed;
  - the superiority of breast feeding;
  - that the product is only to be used on the advice of independent persons qualified in this field.
- *in the case of follow-on formulae:*
  - that the product is suitable for particular nutritional use by infants aged over six months,

- that it should form only part of a diversified diet,
- that it is not to be used as a substitute for breast milk during the first six months of life,
- that the decision to begin complementary feeding should be made only on the advice of professionals responsible for maternal and child care;

- *in the case of infant formulae and follow-on formulae:*
- the energy value and protein, carbohydrate and fat content,
- the average quantity of each mineral substance and
- instructions concerning the preparation, storage and disposal of the product.

The labelling of infant formulae shall not include pictures of infants, nor shall it include other pictures or text which may idealize the use of the product

11.2 Processed Cereal-Based Foods and Baby Foods

The Labelling

In addition to the mandatory particulars stipulated by CES 73, labelling must bear the following information:

- the age from which the product may be used, which must not be less than four months. Products recommended for use from the age of four months may indicate that they are suitable from that age unless persons having qualifications in medicine, nutrition etc. advise otherwise;

the available energy value (in kJ and kcal) and the protein, carbohydrate and lipid content (in numerical form) per 100 g or 100 ml of the product as sold and, where appropriate, per specified quantity of the product as proposed for consumption;

- the average quantity of each mineral substance and of each vitamin governed by a specific level expressed in numerical form, per 100 g or 100 ml of the product as sold and, where appropriate, per specified quantity of the product as proposed for consumption;
- instructions for appropriate preparation, when necessary, and a statement as to the importance of following those instructions.

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Ethiopian Standards Agency

Organization and Objectives

The Ethiopian Standards Agency (ESA) is the national standards body of Ethiopia established in 2010 based on regulation No. 193/2010.ESA is established due to the restructuring of Quality and Standards Authority of Ethiopia (QSAE) which was established in 1998.

ESA's objectives are:-

- ❖ Develop Ethiopian standards and establish a system that enable to check whether goods and services are in compliance with the required standards,
- ❖ Facilitate the country's technology transfer through the use of standards,
- ❖ Develop national standards for local products and services so as to make them competitive in the international market.

Ethiopian Standards

The Ethiopian Standards are developed by national technical committees which are composed of different stakeholders consisting of educational Institutions, research institutes, government or ganizations, certification, inspection, and testing organizations, regulatory bodies, consumer association etc. The requirements and/ or recommendations contained in Ethiopian Standards are consensus based that reflects the interest of the TC representatives and also of comments received from the public and other sources. Ethiopian Standards are approved by the National Standardization Council and are kept under continuous review after publication and updated regularly to take account of latest scientific and technological changes.
Orders for all Ethiopian Standards, International Standard and ASTM standards, including electronic versions, should be addressed to the Documentation and Publication Team at the Head office and Branch (Liaisons) offices. A catalogue of Ethiopian Standards is also available freely and can be accessed in from our website.

International Involvement

ESA, representing Ethiopia, is a member of the International Organization for Standardization (ISO), and Codex Alimentarius Commission (CODEX). It also maintains close working relations with the International Electro-technical Commission (IEC) and American Society for Testing and Materials (ASTM).It is a founding member of the African Regional Organization for standardization (ARSO).

<u>More Information</u>?
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