

## **CHAPTER V**

### **RULES FOR LABELING AND ADVERTISING OF FOOD**

#### **SPRyRS Joint Resolution 149/2005 and SAGPyA 683/2005**

#### **SPRyRS Joint Resolution 29/2006 and SAGPyA 639/2006**

**It replaces Annex II SPRyRS Joint Resolution 149/2005 and SAGPyA 683/2005.**

**Article 1** - Argentine Food Code shall be incorporated into the Common Market Group Resolution No. 26/03 "MERCOSUR Technical Regulation for Labeling of Canned Foods", attached as Annex I and form part of this Joint Resolution.

**Article 2** - Argentine Food Code shall be incorporated into the Common Market Group Resolution No. 46/03 "MERCOSUR Technical Regulation on nutrition labeling of Canned Foods", which is attached as Annex II and forms part of this Order.

**Article 3** - With the exception of art. 2nd Spry Joint Resolution SAGPyA RS Nro.41 and 345/03 Revoke Joint Resolutions SAGPY Spry RS and A. Nos. 41 and 345/03 and 71/04 and 414/04.

**Article 4** - Repeal from July 31, 2006, point 34 of Article 1 of the Resolution of former MS and AS No. 3/95 that joined the Common Market Group Resolution No. 18/94.

**Article 5** - During the transition period until the date of entry into force of the Common Market Group Resolution No. 46/03, in accordance with the provisions of art. 2 of the present, those responsible for the labeling of foods as art. 1st Argentine Food Code, shall comply with the terms of Resolution GMC 18/94, or, optionally, adapt it to the requirements contained in Resolution GMC 46/03.

**Section 6** - Any specific regulations referred MercadoComún Group Resolutions 26/03 and 46/03 will only as an exception provided by the National AutoridadSanitaria.

**Article 7** - Foods containing non-nutritive sweeteners, tartrazine, benzoic acid osus calcium, potassium or sodium and sulfur dioxide or its derivatives, must declare supresencia by a legend stating "CONTAINS ..... (Indicating the name completodel additive)" provided they do not indicate the specific name for those additives in the list of ingredients labeled. With reference to aspartame to be indicated for PKU, the presence of phenylalanine and in the case of all non-nutritive sweeteners is declared concentration thereof.

**Article 8** - Replacing Article 221 of the Argentine Food Code, which reads as Res.MS 2343/80, reads as follows: "Article 221. - The advertising materials must be respected by any definition, composition and product designation established by this Code. "

**Section 9** - Replacing Article 222 of the Argentine Food Code, which reads as Res.MS 2343/80, reads as follows: "Article 222. - It is forbidden to labeling and advertising of the products referred to in this Code when from the point of view of health-bromatológico they are able to raise mistake, misrepresentation or consumer confusion ".

**Section 10.** - Replacing Article 224 of the Argentine Food Code, the text of which reads as follows: "Article 224. - The products manufactured in the country will be considered as coming from Argentina Industry, even when wearing foreign materials in any proportion. "

**Article 11.** - Replacing Article 227 of the Argentine Food Code, the text of which reads as follows: "Article 224 (worth 227). - In the labels of food products intended exclusively Argentine exports, may be entered all Foreign language laws ".

**Article 12.** - Replacing Article 228 of the Argentine Food Code, the text of which reads as follows: "Article 228. - In Argentine food products intended solely for export if the container was made of tin, Argentina Industry expression or translation should be reported him indelibly, can take their weights and measures in any system, and the metric system. "

**Article 13.** - Replacing Article 233bis of the Argentine Food Code, which reads as MS and AS Res No. 659/94, reads as follows: "Article 233a. Be admitted to the products sweetened with artificial flavoring or natural identical flavoring in all cases not expressly prohibited by relevant product standard, the graphical representation of the fruit or substance whose taste characterizes the product must accompany the appointment of food with the words "flavored ..." (fill in the blank with the name / s of the flavor / is characterizing / s), in letters of good size and visibility enhancement, and the words "artificially flavored" characters of the same size as the product description. "

**Article 14.** - Replacing Article 240 of the Argentine Food Code, the text of which reads as follows: "Article 240. - The capacity of the container must be related to the actual volume of product, there may be a difference between more than 10% in the case of sealed opaque containers and 5% in the case of transparent containers. "

**Article 15.** - Replacing Article 243 of the Argentine Food Code, the text of which reads as follows: "Article 243. - The labeling of foodstuffs shall be solely at the place of manufacture or packaging of the same, prohibiting the possession of signs outside the establishments mentioned. "

**Article 16.-Replacing** Article 244 of the Argentine Food Code, which reads as MS Res 2343/80, reads as follows: "Article 244. - The use of labels that have amendments added with legends different from the typographical characters that correspond to them, as well as overlapping labels on packages, unless authorized by the competent health authority. "

**Article 17.** - Replacing Article 245 of the Argentine Food Code, the text of which reads as follows: "Article 245. - Under no circumstances will sales in retail, wholesale or retail, the existence of food in containers that do not have labels attached to them or that they are presented illegible, dirty, damaged or torn. "

**Article 18.** - Replacing Article 235 of the Argentine Food Code, the text of which reads as follows: "Article 235. - In the labels or advertisements for any medium (radio propaganda, television, oral or written) is prohibited make indications referring to medicinal properties, therapeutic or advise its use for reasons of stimulus, welfare or health. "

**Article 19.** - Replacing Article 235 bis1 Argentine Food Code, which reads as MS and AS Res No. 888/98, reads as follows: "Article 235 bis1. - In the labels of products containing

only vegetable ingredients allowed the inclusion of the legend: "THIS PRODUCT, AS WELL AS ALL PLANT, CONTAINS NO CHOLESTEROL".

**Article 20.** - Replacing Article 235 bis 2 of the Argentine Food Code, which reads as MS and AS Res No. 5/99, reads as follows: "Article

**235bis2.** - In the labeling of food products that must be shelled before eating or contain elements whose intake poses a risk to be recorded with good characters highlighted and clearly visible high on the / the following / s legends as appropriate: "Warning: Consuming shelling - Not suitable for children under six (6) years." "Small parts may be swallowed or aspirated." - "Attention: the size is inconvenient consumption by under ... years," placing in the blank, the age

adequate. "Small parts may be swallowed or aspirated." - "Warning: contains a toy is not suitable for children under three (3) years."

**Article 21.** - Article 235 Except fifth Repeal sections 220, 223, 225, 226, 229, 230, 231, 232, 233, 234, 236, 237, 238, 239, 241 and 242 of the Argentine Food Code .

**Article 22.** - The food labeling under Chapter XVII - Food or dietary regime - Argentine Food Code, shall be required to fulfill the requirements of this resolution and those specific Argentine Food Code not contrary to these general rules .

**Article 23.** - For complete information on the date of duration and batch identification required in this resolution may be used different typefaces for the rest of the label.

**Section 24.** - Any change in the labeling of food under the present Resolution shall be binding on the part of developers not claimable introduction whatsoever to any Health Authority.

**Section 25.** - Communicate via certified copy of this Resolution to the Administrative Secretariat based in the City of Montevideo to the knowledge of the States Parties, for the purposes of the provisions of Articles 38 and 40 of the Protocol of Ouro Preto.

**Article 26.** - Communicate via certified copy to the Ministry of Foreign Affairs, International Trade and Worship - Administrative Secretariat of the National Section CMG.

**Article 27.** - Communicate and Provincial Health Authorities of the Autonomous City of Buenos Aires.

**Article 28.** - Register, published, submitted to the National Gazette, contact and filed. - Graciela Z. Rosso. - Michael S. Campos.

## **ANNEX I**

### **MERCOSUR / GMC / RESOLUTION No. 26/03**

### **MERCOSUR TECHNICAL REGULATIONS FOR PACKAGED FOOD LABELING (Repeals GMC Res 21/02)**

SEEN: The Treaty of Asuncion, the Protocol of Ouro Preto, Decision No. 20/02 and 08/03 Common Market Council and Resolution No. 21/02 of the Common Market Group

## **WHEREAS:**

That through GMC Res No. 21/02 was adopted MERCOSUR Technical Regulation Packaged Food Labeling;

That it is necessary to update the legislation in order to give consumers all the information you can find it indispensable.

## **THE COMMON MARKET GROUP**

### **RESOLVED:**

**1** - To approve the "MERCOSUR Technical Regulation Labeling of Canned Foods", which appears as Annex and part of this Resolution.

**Article 2** - States Parties shall take effect the laws, regulations and administrative provisions necessary to comply with this resolution through the following organizations:

Argentina: Ministry of Health, Department of Health Policy and Regulation. Ministry of Economy and Production: Ministry of Agriculture, Livestock, Fisheries and Food - Ministry of Competition, Deregulation and Consumer Protection

Brazil: Ministério da Agricultura Livestock and Supply (MAPA). Ministério da Saúde - (MS)

Paraguay: Ministry of Public Health and Social Welfare (MSP and BS). Ministry of Industry and Commerce (MIC), Ministry of Agriculture and Livestock (MAG)

Uruguay: Ministry of Public Health (MPH). Ministry of Industry, Energy and Mining (MEMBER)

Technological Laboratory of Uruguay (LATU)

**Article 3** - This Regulation shall apply in the territory of States Parties, including trade and extra-zone imports.

**Section 4** - Repeal the GMC Res 21/02.

**Section 5** - MERCOSUR States Parties shall incorporate this resolution to their national law before 01/VII/2003.

## **ANNEX**

## **MERCOSUR TECHNICAL REGULATIONS FOR PACKAGED FOOD LABELING**

### **1. SCOPE**

This Technical Regulation shall apply to the labeling of all food that is marketed in the Member States of MERCOSUR, whatever their origin, packed in the absence of the client, ready to offer it to consumers.

In those cases where the individual characteristics of a food specific regulation is required, the same shall be applied in a complementary manner to the provisions of this Technical Regulation MERCOSUR.

### **Two. DEFINITIONS**

2.1-Labeling-It all registrations, legend, image or any descriptive or graphic material that has been written, printed, stencilled, marked, embossed or gravure or acceded to food packaging.

2.2-pack-is the container, packaging or packaging intended to ensure the conservation and facilitate the transport and handling of food.

2.2.1 Primary packaging or wrapping-primary-or container is the packaging that is in direct contact with food.

2.2.2-secondary container or packaging-container is intended to hold the containers or primary.

2.2.3-Package-tertiary or packing container is intended to contain one or more secondary

packaging.

2.3-Food-packaged food is all that is contained in a container ready for offer to the consumer.

2.4-Consumer-is any natural or legal person who acquires or uses food.

2.5-ingredient-is any substance, including food additives, which are used in the manufacture or preparation of food and to be present in the final product in its original or modified form.

2.6-Raw material-is any substance to be used as food needs to undergo treatment and / or processing and physical, chemical or biological.

2.7-Food Additive-It is any ingredient intentionally added to food, without the purpose of nurturing, in order to modify the physical, chemical, biological or sensory, during manufacture, processing, preparation, treatment, packing, packed, stored, transport or handling of a food, it will, or can be reasonably expected to (directly or indirectly) as a result that the additive itself or its products becoming a component of that food. This term does not include contaminants or nutrients that are incorporated into a food to maintain or improve its nutritional properties.

2.8-Food-is any substance that is ingested in its natural state, semi-processed or processed and is intended for human consumption, including beverages and any other substance that is used in its manufacture, preparation or treatment but does not include cosmetics, snuff or substances that are used only as medicine.

2.9-Food Sales name-is the specific and not generic name indicating the true nature and characteristics of the food. It will be fixed in the MERCOSUR Technical Regulations which indicate patterns inherent identity and product quality.

2.10-Fractionation food-is the operation by which a food divided and conditions for the purpose of distribution, marketing and delivery to the consumer.

2.11-Lot-is the set of items of the same type, processed by the same manufacturer or fractionator, in a space of time under essentially the same.

2.12-Country of Origin-is one in which the food was produced or having been made in more than one country, where he received the last substantial transformation process.

2.13 - mainly face is the part of the inscription which records in its most relevant the sales and brand or logo, if any.

### 3 - GENERAL PRINCIPLES

3.1-packaged food shall not be described or presented on any label that:

a) use words, signs, names, symbols, emblems, illustrations or other graphical representations that can make such information is untrue, inaccurate, insufficient, or which might lead to misunderstanding, confusion or mislead the consumer regarding the true nature, composition, origin, type, quality, quantity, durability, performance or use as food;

b) gives effects or properties which it does not possess or can not be demonstrated;

c) highlighting the presence or absence of components that are intrinsic or own food of the same kind, except as provided in Technical Regulations

Specific MERCOSUR;

d) projection in certain types of foods, the presence of components which are added as ingredients in all foods with similar processing technology;

e) highlight qualities that could lead to ambiguity regarding actual or alleged therapeutic properties components or ingredients that have or may have when consumed in amounts different from those that are in the food or when consumed on a dosage form;

f) indicate that the food has medicinal or therapeutic;

g) advise its use for reasons of stimulating, health improvement, disease prevention order or curative action.

3.2-The geographical designations of a country, region or a population recognized as places where food is prepared with certain characteristics may not be used in advertising or labeling of food produced in other places where this can induce to misleading or confusing the consumer.

3.3-When developing food technologies following features from different geographical locations for food with sensory characters like or similar to those typical of certain areas recognized in the name of the food shall include the word "type" in letters of equal size, enhancement and visibility that corresponding to the denomination approved in the regulations in force in the country of consumption.

You may not use the term "type", to describe wines and spirits with these characteristics.

3.4-The food labeling must be exclusively in establishments processors authorized by the competent authority of the country of origin for the preparation or fractionation.

When the labeling was not in the language of the destination State Party, should be placed a supplementary label containing the mandatory information in the appropriate language, with characters of good size and visibility enhancement. This label may be placed both at origin and destination. In this case the application must be made prior to marketing.

#### **4 - LANGUAGE**

The required information must be written in the official language of the country of consumption (Spanish or Portuguese), with characters of good size and visibility enhancement, notwithstanding the existence of texts in other languages.

#### **5 - INFORMATION REQUIRED**

Unless otherwise specified in this Technical Regulation or specific regulation, packaged food labeling mandatory must submit the following information:

- Food Sales name
- List of ingredients
- Net Contents
- Identification of the origin
- Name or business name and address of the importer, imported food.
- Lot Identification
- Duration Date
- Preparation and use of food instructions where applicable.

#### **6 - PRESENTATION OF INFORMATION REQUIRED**

**6.1** - Food Sales name must include the name or the name and brand of food, according to the following guidelines:

a) when it has established a name or names for food in a

MERCOSUR Technical Regulations shall be used at least one of these names:

b) may use a term coined, fantasy, factory or brand

registered, provided it is accompanied by one of the names referred to in a);

c) may appear additional words or phrases required to avoid misleading or confusing the consumer with respect to the true nature and physical condition of the food, which go by the name of the food or very close to it. For example: type of coverage, presentation, condition or type of treatment it has undergone.

**6.2** - List of ingredients

**6.2.1.** Except where one food ingredient (for example sugar, flour, mate, wine, etc..) shall appear on the label ingredients **list**.

**6.2.2.** The list of ingredients shall be preceded by the words: "ingredients" or "ingr.:" And

shall be governed by the following guidelines:

- a) all ingredients must be listed in descending order of initial weight;
- b) when an ingredient is itself a food made with two or more ingredients, such a compound ingredient is defined in a regulation of a State Party may declare themselves as such in the list of ingredients provided immediately accompanied by a list, in parentheses, of ingredients in descending order of proportion;
- c) where a compound ingredient which has established a name in a standard Codex Alimentarius FAO / WHO or MERCOSUR, constitutes less than 25% of the food need not be declared ingredients except food additives play a role technology in the finished product;
- d) water shall be declared in the ingredient list, except when part of ingredients such as pickles, syrups, syrups, broths or similar and these compound ingredients are declared as such in the list of ingredients is not necessary to declare water or other volatile components to evaporate during manufacture;
- e) in the case of dehydrated, concentrated, condensed or evaporated, intended to be reconstituted for consumption by the addition of water, you can list the ingredients in order of proportion (m / m) in the reconstituted food. In these cases shall contain the following expression: "ingredients product when prepared according to label directions";
- f) in the case of mixtures of fruits, vegetables, spices or herbs that none predominates by weight in a meaningful way, these ingredients may be listed in another order provided that that list of ingredients is accompanied by the words "in varying proportions".

**6.2.3.** Declaration of food additives in the ingredients list. Food additives must be declared as part of the ingredient list. This declaration comprises:

- a) primary or fundamental function of the additive in food, and
- b) your full name, or INS number (International Numbering System, CODEX FOOD FAO / WHO), or both.

When between food additives have more than one with the same function, may mentioned one after another, grouped by function.

Food additives will be declared after the rest of the ingredients.

For the case of flavoring / flavoring only function is declared and optionally its classification as established in MERCOSUR Technical Regulations on flavoring / flavoring.

Some foods must indicate in their ingredient list the full name of the additive used. This situation will be indicated in specific MERCOSUR Technical Regulations.

### **6.3 - Net Contents**

Indicate as established for MERCOSUR Technical Regulations.

### **6.4. Source identification**

#### **6.4.1.** It should be noted: -

the name (name) of the manufacturer or producer or fractionator or holder (owner) of the mark;

- Address of the name - country and city;

- Registration number or identification code of the manufacturing facility to the competent

**6.4.2.** To be used to identify the origin of the following expressions: "made in ...", "product ...", "industry ..."

### **6.5 - Identification of Lot**

**6.5.1.** All signs shall carry printed, embossed or otherwise, an indication in code or plain language, that allows identifying the lot to which belongs the food so as to be readily visible, legible and indelible.

**6.5.2.** The lot will be determined in each case by the manufacturer, producer or food fractionator according to their criteria.

**6.5.3.** For details of the lot could be used:

- a) a key code preceded by the letter "L". This code must be available to the competent authority and included in the sales documents when exchange takes place between States Parties, or
- b) the date of processing, packaging or minimum, provided that the (s) it (s) so (n) at least the day and the month or the month and year in that clearly and order, as appropriate, in accordance with paragraph 6.6.1. b)

**6.6** - date duration

**6.6.1.** If not determined otherwise in MERCOSUR Technical Regulations specific marking govern the following date:

- a) be declared "long date".
- b) This shall consist at least of:
  - The day and month for products with a minimum duration not exceeding three months;
  - The month and year for products with a minimum durability of more than three months. If the

month is December, sufficient to indicate the year, stating: "end (year)".

c) The date shall be declared by any of the following expressions:

- "Use by ..."
- "Valid until ..."
- "Validity ..."
- "Val ..."
- "Overcome ..."
- "Win ..."
- "Maturity ...."
- "Exp ..."
- "Best before ..."

d) The terms set out in paragraph c) shall be accompanied by:

- The date itself, or
- A specific reference to the place where the date, or
- An impression where indicated by drilling or indelible marks on the day and the month or month and year as appropriate according to the criteria given in paragraph

**6.6.1 b).** Any indication used should be clear and precise

e) The day, month and year shall be declared in uncoded numerical order, except that the month may be indicated by letters in those countries where such use does not mislead the consumer. In the latter case allows abbreviate the month name using the first three letters of the same.

f) Notwithstanding the provisions of paragraph 6.6.1. a) does not require the indication of the minimum durability date:

- Fruits and vegetables, including potatoes, which have not been peeled, cut or Similarly treated differently;
- Wines, liqueur wines, sparkling wines, flavored wines, fruit wines and wines sparkling fruit;
- Beverages containing 10% (v / v) or more of alcohol;
- Bakery products which, by the nature of its content, is usually consumed within 24 hours of their manufacture;
- Vinegar;
- Solid sugar;
- Confectionery products consisting of flavored and / or colored, such as sweets and cakes;
- Chewing gum;
- Food grade salt (does not apply to rich salts);



- Foods that have been exempted by specific MERCOSUR Technical Regulations.

**6.6.2.** In the labels of food packages that require special requirements for your conservation should include a clearly legible legend indicating the precautions deemed necessary to maintain normal conditions, it must indicate the maximum and minimum temperatures to which the food must be stored and the time in which the manufacturer, producer or fractionator ensures durability under those conditions. The same shall apply in the case of foods that can be altered after opening the packaging.

In particular, for frozen foods, the date of minimum durability varies with storage temperature, this feature should be noted. In these cases it may indicate the date of minimum durability for each temperature, based on the aforementioned criteria or instead the minimum duration for each temperature, and should be noted in this latter situation, the day, month and year of manufacture.

For expression of the minimum duration may be used expressions such as:

"Duration at -18 ° C (freezer): ..."

"Duration - 4 ° C (freezer): ..."

"Duration at 4 ° C (refrigerator): ..."

**6.7** - Preparation and instructions for use of the product

**6.7.1** - When applicable, the notice shall contain the necessary instructions on the proper method of use, including reconstitution, thawing or treatment for the consumer must make proper use of the product.

**6.7.2** - These instructions must not be ambiguous or lead to false interpretations so as to ensure proper use of food.

## **7 - VOLUNTARY LABELING**

**7.1** - In the labeling Any information or pictorial device written, printed, or graphic matter if not inconsistent with the mandatory requirements of this standard, including those relating to the claim and deception given in Section 3 - General Principles.

**7.2-name** quality

**7.2.1** - Only use of grade may have been established when the corresponding specifications for a given food through a specific Technical Regulation.

**7.2.2-These** names must be easily understood and should not be misleading or deceptive in any way, and must meet all of the parameters that identify the quality of food.

**7.3** - Nutritional Information

It may provide nutritional information, if not contrary to the provisions of Section 3 - General Principles.

## **8 - PRESENTATION AND DISTRIBUTION OF INFORMATION REQUIRED**

**8.1** - should be on the main face, the sales of food, quality, purity or mixture, when regulated, the nominal amount of product contained, in its most relevant in conjunction with the design, if any, and in contrasting colors to ensure correct visibility.

**8.2** - The size of the letters and numbers for labeling mandatory, except the indication of the net contents shall not be less than 1 mm.

## **9 - CASES**

**9.1.** Unless exception of spices and herbs, small units that the main face surface for labeling after packaging, less than 10 cm<sup>2</sup>, may be exempted from the requirements of paragraph 5 -

Obligation Information ,

with the exception that should provide at least the product name and product brand.

**9.2-In** all the cases described in 9.1, the package containing smaller units must submit all mandatory information required.

## **ANNEX II**

### **MERCOSUR TECHNICAL REGULATION ON PACKAGED FOODS NUTRITIONAL LABELING**

SEEN: The Treaty of Asuncion, the Protocol of Ouro Preto, Decision No. 20/02 of the Common Market Council and Resolutions No. 91/93, 18/94, 38/98, 21/02 and 56/02 Common Market Group

#### **WHEREAS:**

That nutritional labeling will help consumers know the nutritional properties of food, contributing to proper consumption thereof.

That the information provided with nutritional labeling complement health strategies and policies of the States Parties to the benefit of consumer health.

It should be clearly defined nutritional labeling must bear packaged foods marketed in the MERCOSUR, with the objective of facilitating the free movement thereof, acting in the consumer and prevent technical barriers to trade.

That this Technical Regulation GMC complements Resolution No. 44/03.

#### **THE COMMON MARKET GROUP**

#### **RESOLVED:**

1 - To approve the "MERCOSUR Technical Regulation on Nutritional Labeling of Packaged Foods," which appears as Annex and part of this Resolution.

Article 2 - States Parties shall take effect the laws, regulations and

administrative provisions necessary to comply with this resolution through the following agencies:

Argentina:

Ministry of Health: Department of Health Policy and Regulation

Ministry of Economy and Production: Technical Coordination Secretariat - Secretariat of Agriculture, Livestock, Fisheries and Food - National Health Service and Food Quality (SENASA) Brazil:

Ministério da Saúde: National Agency of Health Surveillance (ANVISA)

Ministério of Agriculture, Livestock and Supply (MAPA) for the Defense Secretariat Agropecuaria (SDA)

Paraguay:

Ministry of Health and Social Welfare

National Institute of Food and Nutrition (INAN)

Ministry of Agriculture and Livestock

Ministry of Industry and Trade

National Institute of Standards and Technology (INTN)

Uruguay:

Ministry of Health

Technological Laboratory of Uruguay (LATU)

Article 3 - This Regulation shall apply to the territory of States Parties, including trade and extra-zone imports.

Article 4 - The States of MERCOSUR shall incorporate this Order to their national laws before 01/VII/2004.

GMC LII - Montevideo, 10/XII/03

## ANNEX

### MERCOSUR TECHNICAL REGULATION ON PACKAGED FOODS NUTRITIONAL LABELING

#### 1. Scope of Application

This Technical Regulation applies to Nutritional Labeling of Packaged Foods that are produced and marketed in the territory of States Parties of MERCOSUR, trade between them and extra-zone imports, packaged in the absence of the client, ready to be offered to consumers.

This Technical Regulation shall apply without prejudice to the provisions of MERCOSUR Technical Regulations in force for the labeling of packaged food and / or any other specific MERCOSUR Technical Regulations.

This Technical Regulation shall not apply to:

1 - Alcoholic Beverages

2 - Food additives and processing aids

3 - Spices

4 - Natural mineral waters and other waters intended for human consumption.

5 - Vinegars

6 - Salt (Sodium Chloride)

7 - Coffee, yerba mate, tea and other herbs, without addition of other ingredients

8 - Foods prepared and packaged in a restaurant or food service businesses, ready to eat.

9 - split products at the point of retail sale that are marketed as premeasured.

10 - Fruits, vegetables and meats that are presented in their natural state, chilled or frozen.

11 - Food in packages whose visible surface for labeling is less than or equal to 100 cm<sup>2</sup>, this exception does not apply to special purpose foods or nutrition claim submitted.

## Two. Definitions

For the purposes of this MERCOSUR Technical Regulation is defined as:

2.1. Nutritional Labeling: Is a description intended to inform consumers about the nutritional properties of a food.

The nutrition labeling includes:

a) a statement of the energy value and nutrients;

b) the nutrition claim (additional nutritional information).

2.2. Nutrients Statement: A standardized statement or listing of the nutrient content of a food.

2.3. Nutrition claim (additional nutritional information): any representation which states, suggests or implies that a food has particular nutritional properties, especially, but not only, in relation to their energy value and contents of protein, fat, carbohydrates and dietary fiber and with the content of vitamins and minerals.

2.4. Nutrient: Any substance normally consumed as a food component that:

a) provides power, and / or

b) is necessary, or contribute to the growth, development and maintenance of health and life, and / or

c) a deficit will occur chemical or physiological changes characteristic.

2.5. Carbs or carbohydrates or carbohydrates: These are all mono-, di- and polysaccharides, and includes polyols present in the food, they are digested, absorbed and metabolized by humans.

2.5.1. Sugars: are all monosaccharides and disaccharides present in food, they are digested, absorbed and metabolized by humans. Polyols are not included.

Food 2.6.Fibra: any edible material that is not hydrolysed by endogenous enzymes of the human digestive tract.

2.7. Fats or lipids: These are substances of plant or animal origin, insoluble in water, consisting of triglycerides and small amounts of non-glyceride, mainly phospholipids.

2.7.1. Saturated fats: triglycerides are fatty acids containing no double bonds, expressed as free fatty acids.

2.7.2. Monounsaturated fats: triglycerides are fatty acids containing a cis double bond, expressed as free fatty acids.

2.7.3. Polyunsaturated fats are triglycerides containing fatty acids with cis-cis double bonds separated by a methylene group, expressed as free fatty acids.

2.7.4. Trans fats: triglycerides are unsaturated fatty acids that contain one or more double bonds in trans configuration, expressed as free fatty acids.

2.8. Proteins: polymers are compounds which contain amino acids or amino acid polymers.

2.9. Serving: The average amount of food that should be consumed by healthy persons older than 36 months of age in each consumption occasion, in order to promote healthy eating.

2.10. Consumers: individuals are purchasing and receiving food in order to meet their food and nutritional needs.

2.11. Food Special purpose foods are processed or formulated to satisfy particular dietary requirements determined by particular physical or physiological condition and / or metabolic disorders and presented as such. They include foods for infants and children in early childhood.

The composition of these foodstuffs must be essentially different from conventional food composition of nature, if such ordinary foods exist.

### Three. Statement Calories and Nutrients

3.1. Obligation to report the following information:

3.1.1 The quantitative content of the energy value and the following nutrients:

- Carbohydrates
- Proteins

- Total Fat
- Saturated Fat
- Trans Fat
- Fibre
- Sodium

3.1.2 The amount of any other nutrient considered important for maintaining a good nutritional status, as required by the MERCOSUR Technical Regulations.

3.1.3. The amount of any other nutrient for which include nutrition claim or other statement that refers to nutrients.

3.1.4. When you include a nutrition claim (additional nutritional information) with respect to the type and / or amount of carbohydrates, indicate the amount of sugars and (the) carbohydrate (s) of (the) which provides an claim. It may also indicate the amount of starch and / or other (s) carbohydrate (s) in accordance with the provisions of paragraph 3.4.5.

3.1.5 When to include a nutrition claim (additional nutritional information) with respect to the type and / or amount of fats and / or fatty acids and / or cholesterol, it must indicate the amounts of saturated fats, trans, monounsaturated, polyunsaturated and cholesterol, in accordance with the provisions of paragraph 3.4.6.

3.2 Optionally you may declare:

3.2.1 The vitamins and minerals listed in Annex A, as long as they are present in quantities equal to or greater than 5% of the Recommended Daily Intake (RDI) per serving as quantified on the label.



### 3.2.2 Other nutrients.

## 3.3 Calculation of Calories and Nutrients.

### 3.3.1 Calculation of Calories.

The amount of energy to testify shall be calculated using the following conversion factors:

• Carbohydrates (except polyols) .....	4
kcal / g - 17 kJ / g	
• Proteins .....	
..... 4 kcal / g - 17 kJ / g	
• Fats .....	
..... 9 kcal / g - 37 kJ / g	
• Alcohol (Ethanol) .....	
..... 7 kcal / g - 29 kJ / g	
• Organic acids .....	
..... 3 kcal / g - 13 kJ / g	
• Polyols .....	
..... 2.4 kcal / g - 10 kJ / g	
• polydextroses .....	
..... 1 kcal / g - 4 kJ / g	

They may use other factors, for other nutrients not provided here, which will be indicated in specific MERCOSUR Technical Regulations or in his absence factors in the Codex Alimentarius.

### 3.3.2. Calculation of Protein.

The amount of protein shall be calculated using the following formula:

Protein = total nitrogen (Kjeldahl) x factor

Following factors shall be used:

Vegetable proteins 5.75;

6.38 milk protein;

6.25 meat proteins or protein mixtures;

6.25 soy protein and corn.

They may use a different factor as noted in specific MERCOSUR Technical Regulations or in his absence the factor indicated in specific analytical method validated and recognized internationally.

### 3.3.3. Calculating carbohydrates

Is calculated as the difference between 100 and the sum of protein, fat, fiber, moisture and ash.

## 3.4 Presentation of nutrition labeling

### 3.4.1 Location and characteristics of the information

3.4.1.1. The provision, enhancement and nutritional information order must follow the models presented in Annex B.

3.4.1.2 The nutritional information must be presented together in one place, structured in tabular form (tabular), with the figures and the units in columns. If not enough space, the linear form is used as the model presented in Annex B.

3.4.1.3 The declaration of the energy value and nutrients should be done numerically. However, not exclude the use of other complementary forms of presentation.

3.4.1.4 The information for nutrition labeling shall be in the official language of the country of consumption (Spanish or Portuguese), notwithstanding the existence of texts in other languages will be a visible place in legible and shall have contrasting color to the background where it was printed.

3.4.2. The units to be used in the nutritional labeling are:

- Energy: kilocalories (kcal) and kilojoule (kJ)
- Protein: grams (g)
- Carbohydrates: grams (g)
- Fat: grams (g)
- Fibre: grams (g)
- Sodium: milligrams (mg)
- Cholesterol: milligram (mg)
- Vitamins: milligrams (mg) or micrograms (mcg), as expressed in the table in Annex A. IDR
- Minerals: milligrams (mg) or micrograms (mcg), as expressed in the table in Annex A. IDR
- Serving: grams (g) or milliliters (ml) and household measures according to specific MERCOSUR Technical Regulations.

3.4.3 Expression of the values

3.4.3.1. The Energy Value and Percent Daily Values (% DV) should be reported on integers.

Nutrients will be declared in accordance with the provisions of the following table and figures shall be expressed in the units indicated in Annex A:

Values greater than or equal to 100: be declared in three-digit integers
Values less than 100 and greater than or equal to 10: integers are declared in two figures
Values less than 10 and greater than or equal to 1: be declared with one decimal
Values less than 1: be declared for vitamins and minerals to two decimal places and to one decimal place for the rest of the nutrients

3.4.3.2. In the nutritional information, is expressed "zero" or "0" or "free" for the energy and / or nutrients, when the food contains less than or equal amounts to the set as "not significant" according to the following table :

Calories / Nutrients	Insignificant amounts per serving (expressed in g or ml)
Calories	Less than or equal to 4 kcal or less than 17 kJ
Carbohydrates	Less than or equal to 0.5 g
Proteins	Less than or equal to 0.5 g
Total Fat (*)	Less than or equal to 0.5 g
Saturated Fat	Less than or equal to 0.2 g
Trans Fat	Less than or equal to 0.2 g
Fibre	Less than or equal to 0.5 g
Sodium	Less than or equal to 5 mg

(\*) Shall be declared "zero" or "0" or "free", when the amount of total fat, saturated fat and trans fats meet the condition of immaterial amounts and any other type of fat is declared in excess zero.

3.4.3.3. Alternatively, you can use a simplified nutrition declaration. To this end, the declaration of the energy value or nutrient content is replaced by the following sentence:

"Not a significant source of (energy and / or / the name / s of / of the nutrient / s)", which is placed inside the space reserved for nutritional labeling.

#### 3.4.4. Rules for nutritional information

3.4.4.1. Nutrition information per serving should be expressed, including household measure corresponding thereto as established specific MERCOSUR Technical Regulation and percent Daily Value (% DV). We can not accept the declaration of trans fat as a percentage of the Daily Value (% DV). Additionally nutrition information can be expressed per 100g or 100 ml.

3.4.4.2. To calculate the percentage of the Daily Value (% DV) and energy value of each nutrient that provides food portion will be used Daily Values Nutrient Reference (VDR) and Recommended Daily Intake (RDI) contained in Appendix A of this Resolution. It should be added as part of the nutrition the following expression "Your daily values may be higher or lower depending on your calorie needs."

3.4.4.3. The amounts mentioned shall be those of the food as offered to the consumer. The information also may declare the food after preparation, provided indicating the specific preparation instructions and information relates to the food as prepared for consumption.

3.4.5. When you declare the amount of sugars and / or polyols and / or starch and / or other carbohydrates present in the food, this declaration shall immediately follow the amount of carbohydrates, as follows:

Carbohydrates: ..... g, of which:

sugars: ..... g

polyols ..... g

starch: ..... g

other carbohydrates (which shall be identified in the labeling) ..... g

The amount of sugars, polyols, starch and other carbohydrates may also be given as a percentage of total carbohydrates.

3.4.6. Out when the amount of (the) type (s) of fat (s) and / or fatty acids and / or cholesterol, this statement shall immediately follow the amount of total fat as follows:

Total fat: ..... g, of which:

saturated fat: ..... g

Trans fats: ..... g

Monounsaturated fats: ..... g

Polyunsaturated fats: ..... g

Cholesterol: ..... mg

### 3.5. Tolerance.

3.5.1. It accepts a tolerance of  $\pm 20\%$  on the nutrient values declared on the label.

3.5.2. For products containing micronutrients in an amount exceeding the tolerance established in Section 3.5.1, the company responsible should have to justify it studies.

### April. Nutritional properties Statement (Supplemental Nutrition Information)

4.1. The nutrition claim on food labels is optional and should not replace but the statement added nutrients.

### May. General Provisions

5.1. The nutrition labeling may be placed in the country of origin or destination, and ultimately prior to food marketing.

5.2. For the purpose of checking the nutritional information, divergent results if the parties agree acting internationally recognized using validated analytical methods.

5.3. When optionally declare nutrition information on food labels exempted by this Regulation or for foods not covered by MERCOSUR Technical Regulation Lots of Canned Foods, nutrition labeling shall meet the requirements of this Regulation.

In turn, for the determination of the portion of these foods should apply the provisions of MERCOSUR Technical Regulation Lots of Canned Foods, by reference, that or those foods whose nutritional characteristics similar comparable. Otherwise use the methodology for the harmonization of the portions described in that regulation.

5.4. Food for people with specific metabolic disorders and / or physiological condition may, by regulation, be exempted from declaring portions and / or the percentage of daily value established in specific MERCOSUR Technical Regulation.

## ANNEX A

### DAILY VALUES NUTRIENT REFERENCE (VDR) MANDATORY DECLARATION (1)

Calories	2000 kcal - 8400 kJ
Carbohydrates	300 grams
Proteins	75 grams
Total Fat	55 grams
Saturated Fat	22 grams
Fibre	25 grams
Sodium	2400 milligrams

### VALUES OF RECOMMENDED DAILY INTAKE OF NUTRIENTS (IDR) VOLUNTARY DECLARATION: VITAMINS AND MINERALS

Vitamin A (2)	600 g
Vitamin D (2)	5 ug
Vitamin C (2)	45 mg
Vitamin E (2)	10 mg
Thiamine (2)	1.2 mg
Riboflavin (2)	1.3 mg
Niacin (2)	16 mg
Vitamin B6 (2)	1.3 mg
Folic Acid (2)	400 mg
B12 (2)	2.4 mg
Biotin (2)	30 ug
Pantothenic Acid (2)	5 mg
Calcium (2)	1000 mg
Iron (2) (*)	14 mg
Magnesium (2)	260 mg

Zinc (2) (**)	7 mg
Iodine (2)	130 mg
Vitamin K (2)	65 mg
Phosphorus (3)	700 mg
Fluorine (3)	4 mg
Copper (3)	900 mg
Selenium (2)	34 mg
Molybdenum (3)	45 mg
Chromium (3)	35 mg
Manganese (3)	2.3 mg
Hill (3)	550 mg

(\*) 10% bioavailability

(\*\*) Moderate bioavailability

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#### NOTES:

(1) FAO / WHO, Diet, Nutrition and Prevention of Chronic Diseases. WHO Technical Report Series 916 Geneva, 2003.

(2) Human Vitamin and Mineral Requirements, Report 07th Joint FAO / WHO Expert Consultation Bangkok, Thailand, 2001

(3) Dietary Reference Intakes, Food and Nutrition Board Institute of Medicine. From 1999 to 2001.

#### ANNEX B

#### MODELS OF NUTRITIONAL LABELING

##### A) Model A Vertical



NUTRITIONAL INFORMATION		
Serving ... g or ml (as home)		
Calories ...	Amount per serving kcal = ... kJ	% DV (*)
Carbohydrates	... g	
Proteins	... g	
Total Fat	... g	
Saturated Fat	... g	
Trans Fat	... g	(Do not declare)
Fibre	... g	
Sodium	... mg	
Not a significant source of ..... (energy value and / or / the name / s of / of the nutrient / s) (This sentence can be used when using the simplified nutrition declaration)		

\*% Daily Values are based on a diet of 2,000 kcal or 8,400 kJ. Your daily values may be higher or lower depending on your calorie needs

#### B) Vertical Model B

	Amount per serving	% DV (*)	Amount per serving	% DV (*)
NUTRITIONAL INFORMATION	Calories ... kcal = ... kJ	Saturated Fat ... g		
Porción ___g or ml (as home)	Carbohydrates ..... g		Trans fats ..... g	(Do not declare)
	Proteins ..... g		Dietary fiber ..... g	
	Total fat g .....		..... Mg Sodium	
"Not a significant source of ..... (energy value and / or / the name / s of / of the nutrient / s)" (This phrase can be used when using the simplified nutrition declaration)				

\* Percent Daily Values are based on a diet of 2,000 kcal or 8,400 kJ. Your daily values may be higher or lower depending on your calorie needs

#### C) Linear Model

Nutrition Facts: Serving ..... g or ml (as home). Calories ..... kcal = .... Kj (...% DV \*) .... g Carbohydrates (...% DV), Protein .... g (...% DV) Total Fat .... g (...% DV) Saturated Fat .... g (...% DV), Trans Fat .... g, Dietary Fiber .... g (...% DV), Sodium .... mg (...% DV).

Not a significant source of ..... (energy value and / or / the name / s of / of the nutrient / s)  
(This sentence can be used when using the simplified nutrition declaration) \*% Daily Values are based to a diet of 2,000 kcal or 8,400 kJ. Your daily values may be higher or lower depending on your calorie needs.

Note for all models

The term "NUTRITIONAL INFORMATION", the value and units of the portion and corresponding to the household measure should be more highlighted than other nutritional information. "

### **ANNEX III**

#### **MERCOSUR / GMC / RESOLUTION No. 46/03**

#### **MERCOSUR TECHNICAL REGULATION ON PACKAGED FOODS NUTRITIONAL LABELING**

**SEEN: The Treaty of Asuncion, the Protocol of Ouro Preto, Decision No. 20/02 of the Common Market Council and Resolutions N ° 91/93, 18/94, 38/98, 21/02 and 56/02  
Market Group Common**

#### **WHEREAS:**

That nutritional labeling will help consumers know the nutritional properties of food, contributing to proper consumption thereof.

That the information provided with nutritional labeling complement health strategies and policies of the States Parties to the benefit of consumer health.

It should be clearly defined nutritional labeling must bear packaged foods marketed in the MERCOSUR, with the objective of facilitating the free movement thereof, acting in the consumer and prevent technical barriers to trade.

That this Technical Regulation complements the Group Resolution No. 44/03.

#### **THE COMMON MARKET GROUP RESOLVED:**

**1** - To approve the "MERCOSUR Technical Regulation on Nutritional Labeling of Packaged Foods," which appears as Annex and part of this Resolution.

**Article 2** - States Parties shall take effect the laws, regulations and administrative provisions necessary to comply with this resolution through the following agencies:

Argentina: Ministry of Health: Department of Health Policy and Regulation. Ministry of Economy and Production: Technical Coordination Secretariat - Secretariat of Agriculture, Livestock, Fisheries and Food - National Health Service and Food Quality (SENASA)

Brazil: Ministério da Saúde: National Agency of Health Surveillance (ANVISA). Ministério of Agriculture, Livestock and Supply (MAPA). Secretariat for the Defense Agropecuaria (SDA)

Paraguay: Ministry of Health and Welfare. National Institute of Food and Nutrition (INAN). Ministry of Agriculture and Livestock. Ministry of Industry and Trade. National Institute of Standards and Technology (INTN)

Uruguay: Ministry of Public Health. Technological Laboratory of Uruguay (LATU)

**Article 3** - This Regulation shall apply to the territory of States Parties, including trade and extra-zone imports.

**Article 4** - The States of MERCOSUR shall incorporate this Order to their national laws before 01/VII/2004.

## **ANNEX**

### **MERCOSUR TECHNICAL REGULATION ON PACKAGED FOODS NUTRITIONAL LABELING**

#### **1. Scope of Application**

This Technical Regulation shall apply to nutrition labeling of packaged foods that are produced and marketed in the territory of States Parties of MERCOSUR, trade between them and extra-zone imports, packaged in the absence of the client, ready to be offered to consumers.

This Technical Regulation shall apply without prejudice to the provisions of MERCOSUR Technical Regulations in force for the labeling of packaged food and / or any other specific MERCOSUR Technical Regulations.

This Technical Regulation shall not apply to:

- 1** - Alcoholic Beverages
- 2** - Food additives and processing aids
- 3** - Spices
- 4** - Natural mineral waters and other waters intended for human consumption.
- 5** - Vinegars
- 6** - Salt (Sodium Chloride)
- 7** - Coffee, yerba mate, tea and other herbs, without addition of other ingredients
- 8** - Foods prepared and packaged in a restaurant or food service businesses, ready to eat.
- 9** - split products at the point of retail sale that are marketed as premeasured.
- 10** - Fruits, vegetables and meats that are presented in their natural state, chilled or frozen.
- 11** - Food in packages whose visible surface for labeling is less than or equal to 100 cm<sup>2</sup>, this exception does not apply to special purpose foods or nutrition claim submitted.

#### **Two. Definitions**

For the purposes of this MERCOSUR Technical Regulation is defined as:

**2.1. Nutritional Labeling:** Is a description intended to inform consumers about the nutritional properties of a food.

The nutrition labeling includes:

- a) a statement of the energy value and nutrients;
- b) the nutrition claim (additional nutritional information).

**2.2. Nutrients Statement:** A standardized statement or listing of the nutrient content of a food.

**2.3. Nutrition claim (additional nutritional information):** any representation which states, suggests or implies that a food has particular nutritional properties, especially, but not only,

in relation to their energy value and contents of protein, fat, carbohydrates and dietary fiber and with the content of vitamins and minerals.

**2.4. Nutrient:** Any substance normally consumed as a food component that:

- a) provides power, and / or
- b) is necessary, or contribute to the growth, development and maintenance of health and life, and / or
- c) a deficit will occur chemical or physiological changes characteristic.

**2.5. Carbs or carbohydrates or carbohydrates:** These are all mono-, di- and polysaccharides, and includes polyols present in the food, they are digested, absorbed and metabolized by humans.

**2.5.1. Sugars:** are all monosaccharides and disaccharides present in food, they are digested, absorbed and metabolized by humans. Polyols are not included.

**2.6. Dietary fiber:** any edible material is not hydrolyzed by the endogenous enzymes of the human digestive tract.

**2.7. Fats or lipids:** These are substances of plant or animal origin, insoluble in water, consisting of triglycerides and small amounts of non-glyceride, mainly phospholipids.

**2.7.1. Saturated fats:** triglycerides are fatty acids containing no double bonds, expressed as free fatty acids.

**2.7.2. Monounsaturated fats:** triglycerides are fatty acids containing a cis double bond, expressed as free fatty acids.

**2.7.3. Polyunsaturated fats** are triglycerides containing fatty acids with cis-cis double bonds separated by a methylene group, expressed as free fatty acids.

**2.7.4. Trans fats:** are triglycerides containing unsaturated fatty acids with one or more double bonds in trans configuration, expressed as free fatty acids.

**2.8. Proteins:** are amino acid polymers or polymers containing compounds amino acids.

**2.9. Serving:** The average amount of food that should be consumed by healthy persons older than 36 months of age in each consumption occasion, in order to promote healthy eating.

**2.10. Consumers:** individuals are purchasing and receiving food in order to meet their food and nutritional needs.

**2.11. Foods Special purpose foods** are processed or prepared especially to meet power needs determined by particular physical or physiological conditions and / or disorders of metabolism and are presented as such. They include foods for infants and children in early childhood.

The composition of these foodstuffs must be essentially different from conventional food composition of nature, if such ordinary foods exist.

### **Three. Statement Calories and Nutrients**

**3.1. Obligation to report the following information:**

**3.1.1** quantitative content and energy value of the following nutrients:

- Carbohydrates
- Proteins
- Total Fat
- Saturated Fat
- Trans Fat
- Fibre
- Sodium

**3.1.2** The amount of any other nutrient considered important for maintaining a good nutritional status, as required by the MERCOSUR Technical Regulations.

**3.1.3.** The amount of any other nutrient for the inclusion statement

nutritional or other statement that refers to nutrients.

**3.1.4.** When you include a nutrition claim (additional nutritional information) with respect to the type and / or amount of carbohydrates, indicate the amount of sugars and (the) carbohydrate (s) of (the) that makes a claim. It may also indicate the amount of starch and / or other (s) carbohydrate (s) in accordance with the provisions of paragraph 3.4.5.

**3.1.5** When to include a nutrition claim (additional nutritional information) with respect to the type and / or amount of fats and / or fatty acids and / or cholesterol, it must indicate the amounts of saturated fats, trans, monounsaturated, polyunsaturated and cholesterol, in accordance with the provisions of paragraph 3.4.6.

**3.2** Optionally you may declare:

**3.2.1** The vitamins and minerals listed in Annex A, as long as they are present in quantities equal to or greater than 5% of the Recommended Daily Intake (RDI) per serving as quantified on the label.

**3.2.2** Other nutrients.

**3.3** Calculation of Calories and Nutrients

**3.3.1** Calculation of Calories

The amount of energy to testify shall be calculated using the following factors conversion:

- Carbohydrates (except polyols) 4 kcal / g - 17kJ / g
- Protein 4 kcal / g - 17kJ / g
- Fat 9 kcal / g - 37kJ / g
- Alcohol (Ethanol) 7 kcal / g - 29kJ / g
- Organic acids 3 kcal / g - 13kJ / g
- Polyols 2.4 kcal / g - 10kJ / g
- polydextroses 1 kcal / g - 4kJ / g

They may use other factors, for other nutrients not provided here, which will be indicated in specific MERCOSUR Technical Regulations or in his absence factors in the Codex Alimentarius.

GMC RESOLUTION No. 36/10 -

Built by Joint Resolution 12/2012 spre 13/2012 SAGyP

"CONVERSION FACTOR FOR CALCULATING THE ENERGY VALUE OF ERYTHRITOL" (COMPLEMENTATION OF RES. GMC 46/03)

THE COMMON MARKET GROUP RESOLVED:

Article 1 - To approve the following conversion factor for calculating the energy value of the polyol erythritol: 0.2 kcal / g - 0.8 kJ / g.

Section 2 - To be used exclusively erythritol conversion factor established in Section 1, while for the calculation of the energy value of other polyols the value set in Resolution GMC 46/03.

**3.3.2** Calculation of protein

The amount of protein shall be calculated using the following formula:

Protein = total nitrogen (Kjeldahl) x factor

Following factors shall be used:

Vegetable proteins 5.75

6.38 milk protein

6.25 meat proteins or protein mixtures

6.25 soy protein and corn

They may use a different factor as noted in specific MERCOSUR Technical Regulations or in his absence the factor indicated in specific analytical method validated and recognized internationally.

### **3.3.3. Calculation of carbohydrates**

Is calculated as the difference between 100 and the sum of protein, fat, fiber, moisture and ash.

### **3.4 Presentation of nutrition labeling**

#### **3.4.1 Location and characteristics of the information**

**3.4.1.1.** The provision, enhancement and nutritional information order must follow the models presented in Annex B.

**3.4.1.2** The nutritional information must be presented together in one place, structured in tabular form (tabular), with the figures and the units in columns. If not enough space, the linear form is used as the model presented in Annex B.

**3.4.1.3** The declaration of the energy value and nutrients should be made in the form numerically. However, not exclude the use of other complementary forms of presentation.

**3.4.1.4** The information for nutrition labeling shall be in the official language of the country of consumption (Spanish or Portuguese), notwithstanding the existence of texts in other languages will be a visible place in legible and shall have contrasting color to the background where it was printed.

**3.4.2.** The units to be used in the nutritional labeling are:

Energy: kilocalories (kcal) and kilojoule (kJ)

Proteins: grams (g)

Carbohydrates: grams (g)

Fat: grams (g)

Fibre: grams (g)

Sodium: milligram (mg)

Cholesterol: milligram (mg)

Vitamins: milligrams (mg) or micrograms (mcg), as expressed in the table in Annex A. IDR

Minerals milligrams (mg) or micrograms (ug), as expressed in the table in Annex A. IDR

Serving: grams (g) or milliliters (ml) and household measures according to specific MERCOSUR Technical Regulations.

#### **3.4.3 Expression of the values**

**3.4.3.1.** The Energy Value and Percent Daily Values (% DV) should be reported on integers.

Nutrients will be declared in accordance with the provisions of the following table and figures shall be expressed in the units indicated in Annex A:

Values greater than or equal to 100: be declared in three-digit integers
Values less than 100 and greater than or equal to 10: integers are declared in two figures
Values less than 10 and greater than or equal to 1: be declared with one decimal
Values less than 1: be declared for vitamins and minerals to two decimal places and to one decimal place for the rest of the nutrients

**3.4.3.2.** In the nutritional information, is expressed "zero" or "0" or "free" for the energy and / or nutrients, when the food contains less than or equal amounts las establecidas as "insignificant" according to the following table:

Calories / Nutrients	Insignificant amounts per serving (expressed in g or ml)
Calories	Less than or equal to 4 kcal or less than 17 kJ
Carbohydrates	Less than or equal to 0.5 g
Proteins	Less than or equal to 0.5 g
Total Fat (*)	Less than or equal to 0.5 g
Saturated Fat	Less than or equal to 0.2 g
Trans Fat	Less than or equal to 0.2 g
Fibre	Less than or equal to 0.5 g
Sodium	Less than or equal to 5 mg

(\*) Shall be declared "zero" "0" or "free", when the amount of total fat, saturated fat and trans fats meet the condition of immaterial amounts and any other type of fat is declared in excess of zero.

**3.4.3.3.** Alternatively, you can use a simplified nutrition declaration. To this end, the declaration of the energy value or nutrient content is replaced by the following sentence: "Not a significant source of (energy and / or / the name / s of / of nutrient / s)", which is placed inside the space reserved for nutritional labeling.

**3.4.4. Rules for nutritional information**

**3.4.4.1.** Nutrition information per serving should be expressed, including household measure corresponding thereto as established specific MERCOSUR Technical Regulation and percent Daily Value (% DV). We can not accept the declaration of trans fat as a percentage of the Daily Value (% DV). Additionally nutrition information can be expressed per 100g or 100 ml.

**3.4.4.2.** To calculate the percentage of the Daily Value (% DV) and energy value of each nutrient that provides food portion will be used Daily Values Nutrient Reference (VDR) and Recommended Daily Intake (RDI) consisting in Annex A to this Resolution. It should be added as part of the nutrition the following expression

"Your daily values may be higher or lower depending on your needs energy".

**3.4.4.3.** The amounts mentioned shall be those of the food as offered to the consumer. The information also may declare the food after preparation, provided indicating the specific preparation instructions and information relates to the food as prepared for consumption.

**3.4.5.** When declared the amount of sugars and / or polyols and / or starch and / or other carbohydrate present in the food, it will immediately return the amount of carbohydrates, as follows:

Carbohydrates: ..... g, of which:

sugars: ..... g

polyols ..... g

starch: ..... g

other carbohydrates (which shall be identified in the labeling) ..... g

The amount of sugars, polyols, starch and other carbohydrates may also be given as a percentage of total carbohydrates.

**3.4.6.** Out when the amount of (the) type (s) of fat (s) and / or fatty acids and / or cholesterol, this statement shall immediately follow the amount of total fat as follows:

Total fat: ..... g, of which:  
saturated fat: ..... g  
Trans fats: ..... g  
g monounsaturated .....  
Polyunsaturated fats: ..... g  
Cholesterol: ..... mg

### 3.5. Tolerance.

**3.5.1.** It accepts a tolerance of  $\pm 20\%$  on the nutrient values declared on the label.

**3.5.2.** For products containing micronutrients in an amount exceeding the tolerance established in Section 3.5.1, the company responsible should have to justify it studies.

## **April. Statement Nutritional properties (Supplemental Nutrition Information)**

**4.1.**'s Nutrition claim on food labels is optional and should not replace but the statement added nutrients.

## **May. General Provisions**

**5.1.** The nutrition labeling may be placed in the country of origin or destination, and in the latter case, prior to food marketing.

**5.2.** For the purpose of checking the nutritional information, divergent results if the parties agree to use analytical methods acting internationally recognized and validated.

**5.3.** When optionally declare nutrition information on food labels exempted by this Regulation or for foods not included in the RTM of Lots of Canned Foods, nutrition labeling shall meet the requirements of this Regulation.

In turn, for the determination of the portion of these foods it should be applied established RTM Lots of Canned Foods, by reference, that or those foods whose nutritional characteristics are comparable and / or similar.

Otherwise use the methodology for the harmonization of the portions described in that regulation.

**5.4.** Food for people with specific metabolic disorders and / or physiological condition may, by regulation, be exempted from declaring portions and / or the percentage of daily value established in specific MERCOSUR Technical Regulation.

## **ANNEX A**

### **DAILY VALUES NUTRIENT REFERENCE (VDR) MANDATORY DECLARATION (1)**

Calories	2000 kcal - 8400 kJ
Carbohydrates	300 grams
Proteins	75 grams
Total Fat	55 grams
Saturated Fat	22 grams
Fibre	25 grams
Sodium	2400 milligrams



**VALUES OF RECOMMENDED DAILY INTAKE OF NUTRIENTS (IDR)  
VOLUNTARY DECLARATION: VITAMINS AND MINERALS**

Vitamin A (2)	600 g
Vitamin D (2)	5 ug
Vitamin C (2)	45 mg
Vitamin E (2)	10 mg
Thiamine (2)	1.2 mg
Riboflavin (2)	1.3 mg
Niacin (2)	16 mg
Vitamin B6 (2)	1.3 mg
Folic acid (2)	400 mg
B12 (2)	2.4 mg
Biotin (2)	30 ug
Pantothenic acid	(2) 5 mg
Calcium (2)	1000 mg
Iron (2) (*)	14 mg
Magnesium (2)	260 mg
Zinc (2) (**)	7 mg
Iodine (2)	130 mg
Vitamin K (2)	65 mg
Phosphorus (3)	700 mg
Fluorine (3)	4 mg
Copper (3)	900 mg
Selenium (2)	34 mg
Molybdenum (3)	45µg
Chromium (3)	35µg
Manganese (3)	2.3 mg
Hill (3)	550 mg

(\*) 10% bioavailability

(\*\*) Moderate bioavailability

**NOTES:**

(1) FAO / WHO - Diet, Nutrition and Prevention of Chronic Diseases. WHO Technical Report Series 916 Geneva, 2003.

(2) Human Vitamin and Mineral Requirements, Report 07th Joint FAO / WHO Expert Consultation Bangkok, Thailand, 2001

(3) Dietary Reference Intakes, Food and Nutrition Broad Institute of Medicine. 1999-2001.

## ANNEX B

### MODELS OF NUTRITIONAL LABELING

#### A) Model A Vertical

NUTRITIONAL INFORMATION		
Serving ... g or ml (as home)		
	Amount per serving	% DV (*)
Calories	... kcal = ... kJ	
Carbohydrates	... g	
Proteins	... g	
Total Fat	... g	
Saturated Fat	... g	
Trans Fat	... g	(Do not declare)
Fibre	... g	
Sodium	... mg	
"Not a significant source of ..... (energy value and / or / the name / s of / models nutrient / s)" (This phrase can be used when using the simplified declaración nutricional)		

\*% Daily Values are based on a diet of 2,000 kcal or 8,400 kJ. Your daily values may be higher or lower depending on your calorie needs

#### B) Vertical Model B

	Amount per serving	% DV (*)	Amount per serving	% DV (*)
INFORMATION NUTRITIONAL Portion ____ g oml (medidacasa)	Calories ... kcal = ... kJ		Saturated Fat ... g	
	Carbohydrates ..... g		Trans fats ..... g	(Do not declare)
	Proteins ..... g		Dietary fiber ..... g	
	Total fat g .....		..... Mg Sodium	
"Not a significant source of ..... (energy value and / or / the name / s of / the nutrient / s)" (This phrase can be used when using the simplified declaración nutricional)				

\* Percent Daily Values are based on a diet of 2,000 kcal or 8,400 kJ. Your daily values may be higher or lower depending on your calorie needs

### **C) Linear Model**

Nutrition Facts: Serving ..... g or ml (as home). Calories ..... kcal = ..... kJ (...% DV \*)  
.... g Carbohydrates (...% DV), Protein .... g (...% DV) Total Fat .... g (...% DV) Saturated  
Fat .... g (...% DV), Trans Fat .... g, Dietary Fiber .... g (...% DV), Sodium .... mg (...% DV).  
Not a significant source of ... (energy value and / or / the name / s of / of the nutrient / s)  
(This sentence can be used when using the nutrition declaration  
simplified)

\*% Daily Values are based on a diet of 2,000 kcal or 8,400 kJ. Your daily values may be higher or lower depending on your calorie needs.

Note for all models

The term "NUTRITIONAL INFORMATION", the value and units of the portion and corresponding to the household measure should be more highlighted than the rest of the nutritional information.

### **SPRyRS Joint Resolution 150/2005 and SAGPyA 684/2005**

#### **SPRyRS Joint Resolution 42/2006 and SAGPyA 642/2006**

#### **Amending Annex SPRyRS Joint Resolution 150/2005 and SAGPyA 684/2005.**

**ARTICLE 1.** - Shall be incorporated into the Argentine Food Code Common Market Group Resolution No. 47/03 "MERCOSUR Technical Regulation of Lots of Canned Foods for the Purposes of Nutritional Labeling" as Appendix forms part of this Resolution, which shall take Effective August 1, 2006.

**ARTICLE 2.** - Any specific regulations referred Common Market Group Resolution No. 47/03 will only as an exception provided by the National Health Authority.

**ARTICLE 3.** - The food labeling under Chapter XVII - Food or dietary regime - Argentine Food Code, shall be required to fulfill the requirements of this resolution and those specific Argentine Food Code not contrary to these general rules .

**ARTICLE 4.** - Any change in the labeling of food under this resolution shall be binding on the part of developers not claimable introduction whatsoever to any Health Authority.

**ARTICLE 5.** - Communicate via certified copy of this Resolution to the Administrative Secretariat based in the City of Montevideo to the knowledge of the States Parties, for the purposes of the provisions of Articles 38 and 40 of the Protocol of Ouro Preto.

**ARTICLE 6.** - Communicate via certified copy to the Ministry of Foreign Affairs, International Trade and Worship - Administrative Secretariat of the National Section of the Common Market Group.

**ARTICLE 7.** - Communicate and Provincial Health Authorities of the Autonomous City of Buenos Aires.

**ARTICLE 8.** - Register, publish, take to the National Gazette, call and filed.

## **ANNEX I**

**MERCOSUR / GMC / RES. No. 47/03**

### **MERCOSUR TECHNICAL REGULATION OF LOTS OF CANNED FOODS FOR THE PURPOSES OF NUTRITIONAL LABELING**

**SEEN: The Treaty of Asuncion, the Protocol of Ouro Preto, Decision No. 20/02 of the Common Market Council and Resolutions N ° 91/93, 18/94, 38/98, 21/02 and 56/02 Market Group Common**

#### **WHEREAS:**

The right of consumers to have information on the characteristics and nutritional composition of the food they buy.

The need to establish the portion sizes of packaged foods for the purposes of Nutritional Labeling.

That these Technical Regulations provide guidance and assistance to those responsible (manufacturer, processor, packer and importer) of food for nutrition labeling statement.

That this Technical Regulation complements the MERCOSUR Technical Regulation "Nutritional Labeling of Packaged Foods."

That this Technical Regulation facilitates intra-and extra MERCOSUR.

#### **COMMON MARKET GROUP**

##### **RESOLVED:**

**1** - To approve the "MERCOSUR Technical Regulation Lots of Canned Foods to Nutritional Labeling Purposes," which appears as Annex and part of this Resolution.

**Article 2** - States Parties shall take effect the laws, regulations and administrative provisions necessary to comply with this resolution through the following agencies:

Argentina: Ministry of Health. Policy and Regulation Department of Health. Ministry of Economy and Production. Technical Coordination. Secretariat of Agriculture, Livestock, Fisheries and Food. National Health Service and Food Quality (SENASA)

Brazil: Ministério da Saúde, National Agency of Health Surveillance (ANVISA). Ministério of Agriculture, Livestock and Supply (MAPA). Secretary for Defense of Agropecuaria

Paraguay: Ministry of Health and Welfare. National Institute of Food and Nutrition (INAN). Ministry of Agriculture and Livestock. Ministry of Industry and Trade. National Institute of Standards and Technology (INTN)

Uruguay: Ministry of Public Health. Technological Laboratory of Uruguay (LATU)

**Article 3** - This Resolution shall apply on the territory of States Parties, including trade and extra-zone imports.

**Article 4** - The States of MERCOSUR shall incorporate this Order to their national laws before 01/VII/2004.

## **ANNEX**

### **MERCOSUR TECHNICAL REGULATION OF LOTS OF CANNED FOODS FOR THE PURPOSES OF NUTRITIONAL LABELING**

#### **1. SCOPE**

This Technical Regulation shall apply to nutrition labeling of food produced and marketed in the territory of the Member States of MERCOSUR, trade between them and extra-zone imports, packaged in the absence of the client, ready to be offered to consumers.

This Technical Regulation shall apply without prejudice to the provisions of MERCOSUR

Technical Regulations in force for the labeling of packaged food and / or any other specific MERCOSUR Technical Regulations.

## **Two. DEFINITIONS**

For the purposes of this MERCOSUR Technical Regulation is defined as:

**2.1. Serving:** The average amount of food that should be consumed by healthy persons older than 36 months of age in each consumption occasion, in order to promote healthy eating.

**2.2. Household measure:** It is a tool commonly used by consumers to measure foods.

**2.3. Unit:** Each of the same or similar food products contained in the same package.

**2.4. Fraction:** Part of a whole.

**2.5. Slice feta or slice:** Fraction of uniform thickness obtained from food.

**2.6. Dish made ready or semi-ready:** Food prepared, cooked or precooked that requires no added ingredients for consumption.

## **Three. ACTION HOME**

**3.1** For the purposes of this Technical Regulation and effects of nutritional labeling declare the household measure and its relation to the corresponding portion in grams or milliliters details the commonly used tools, capacities and approximate dimensions are as specified in the table below:

Household measure	Capacity or dimension
Teacup	200 cm <sup>3</sup> or ml
Glass	200 cm <sup>3</sup> or ml
Tablespoon	10 cm <sup>3</sup> or ml
Tea spoon	5 cm <sup>3</sup> or ml
Dinner plate or shallow	22 cm diameter
Dish	250 cm <sup>3</sup> or ml

**3.2** Other forms of return home measures set out in Annex table (slices, feta, slice, section or unit) should be the most appropriate for the specific product. The quantitative indication of the portion (g or ml) will be declared as provided in specific MERCOSUR Technical Regulation.

**3.3** The portion, expressed in household measures, shall be indicated in full amounts or fractions thereof according to the provisions of the following tables:

For values less than or equal to household measurement unit:

PERCENTAGE OF OPERATION HOME	FRACTION TO INDICATE
Up to 30%	1/4 ..... (Household measure)
From 31% to 70%	1/2 ..... (Household measure)
From 71% to 130%	1 ..... (Household measure)

For higher values to household measurement unit:

PERCENTAGE OF MEASURE	HOME FRACTION TO INDICATE
131% to 170%	1 1/2 ..... (Household measure)
171% to 230%	2 ..... (Household measure)

#### **April. METHODOLOGY USED TO DETERMINE THE SERVING SIZE**

**4.1** For the purposes of determining the portion size should be considered:

a) that was made based on a daily diet of 2000 kcal or 8400 kilojoule. Foods were ranked and FOOD GROUP LEVELS, determining the ENERGY-ENVIRONMENT contributed by each group, the recommended LOT NUMBER ENERGY-ENVIRONMENT and corresponding to each serving.

b) That for occasional use food in a healthy diet appropriate to include in the Group VII shall not be taken into account the average energy value established for the group.

c) other food products not classified in four levels are included in Group VIII called "Sauces, dressings, soups, soups and ready meals."

LEVEL	FOOD GROUPS	ENERGÉTICO MEDIO VALUE (VE)		NUMBER OF PORTIONS	VALUE ENERGÉTICO MEDIO POR PORCIÓN	
		kcal	kcal		KJ	KJ
1	I - bread products, cereals, legumes, roots, tubers and their derivatives	900	3800	6	150	630
2	II - Vegetables, vegetables and canned vegetables III - Fruit juices, nectars and fruit drinks.	300	1260	3	30	1255
				3	70	295
3	IV - Milk and dairy V - Meat and eggs	500	2100		125	525
					125	525
4	VI - Oil, grease, oil y semillas VII - Products what Sugars and fats provide energíaprovenient	300	1260	2	100	420
				1	100	420

	es of carbohidratosy					
-----	VIII - Sauces dressings, broths, soups and ready meals.	-----	-	----	----	----

**May. - INSTRUCTIONS FOR USE ON THE TABLE OF LOTS AND CRITERIA FOR APPLICATION IN THE NUTRITIONAL LABELING**

Harmonized portion and the corresponding household measure should be used for the declaration of energy and nutrient value, depending on the food or food group, as detailed in the table annexed to this Regulation portions.

For the purposes of the declaration of the energy value and nutrients should note the following situations in terms of some form of presentation, use, and / or food marketing.

**5.1. Criteria Tolerance**

**5.1.1 Food presented individually packed**

Individual container is considered that the content corresponds to a portion usually consumed on a single occasion. It accepts a maximum variation of  $\pm 30\%$  from the value in grams or milliliters established for the serving of food in accordance with the table annexed to this Regulation. For foods whose contents exceed this variation, you must report the number of portions contained in the individual package, according to what is established in the following table:

Content not exceeding 70% of the portion set	Content between 71% and 130% of the portion set	Content between 131% and 170% of the portion set
The declaration of nutrition information should be referred to the net contents of the container.	The declaration of nutrition information should be referred to the contenido neto the container.	The declaration of nutrition information should be referred alcontenido packaging net.
The state portion shall comply with the following: - When the net is less than 30% is declare: 1/4 (quarter) followed by the corresponding household measure; - When the net content is between 31% and 70% is declare: 1/2 (half) followed by the corresponding household measure.	It must declare one (1) household measure followed by corresponding	It must declare 1 1/2 (one and half) followed by corresponding household measure.

### **5.1.2 Products in the units or fractionated**

Be accepted at  $\pm 30\%$  relative to the value in grams or milliliters established for the portion of food for the measure was established as "X units that apply" or "appropriate fraction".

### **5.2. Food prepared semi - ready or ready for consumption**

The serving size should be set for a maximum contribution of 500 kcal or 2100 kJ, except for foods in the table annexed to this Regulation.

### **5.3. Foods concentrated or powdered or dehydrated food preparations that require reconstitution with or without the addition of other ingredients**

The portion will be declared enough product as offered to consumer to prepare the final product set amount indicated in the table below in each particular case. It may also declare the portion of the food prepared, provided indicating the specific preparation instructions and information relates to the food as prepared for consumption.

### **5.4. Food ingredients usually used as**

The portion should correspond to the amount of product commonly used in the Common preparations and should not exceed energy intake per serving for the group to which they belong.

### **5.5. Foods with two separable phases**

The phase corresponds to the portion drained or drained, except for those foods where the liquid-solid are usually consumed. The nutritional information should clearly state what part or parts of the food is declared.

### **5.6. Foods presented with inedible parts**

The portion apply to the edible part. The nutritional information must record clearly that it is referring to the edible part.

### **5.7. Foods in containers with multiple units**

For the purposes of the application of the following situations, the term identical units of a similar nature or those which by their nutritional composition and ingredients used resaltables features can be broadly considered as similar and comparable foods. When these conditions do not occur, it follows that the units are of different nature and different types of food.

#### **5.7.1. Units identical or similar in nature**

The portion of food that is present in a package containing identical units or of a similar nature, arranged for individual consumption will be that established in the table in Annex. The nutritional information must correspond to the average value of the units.

#### **5.7.2. Different nature Units**

Food portion is present on a package containing units of different kinds, arranged for individual consumption will correspond, according to the table, each of the foods in the container. They declare the energy and nutrient content of each of them.

### **5.8. Foods compounds**

It is considered that compound food presentation which includes two or more foods packaged separately with preparation instructions or habitual use of which suggest their use altogether. The nutritional information must be related to the combined food portion. This must be the sum of the portions of each of the individual products.

The information on the household measure should be established for the main product in the table annexed to this Regulation.

**TABLE I**  
**BAKERY PRODUCTS, CEREALS,**  
**PULSES, roots, tubers, and their derivatives**  
(1 serving approximately 150 kcal)



Productos	Porción (g/ml)	Medidas Caseras
Almidones y féculas.	20	1 cuchara de sopa
Arroz crudo.	50	1/4 de taza
Avena arrollada sin otros ingredientes.	30	2 cucharas de sopa
Barra de cereales con hasta 10% de grasa.	30	X unidades que corresponda
Papa, mandioca y otros tubérculos cocidos en agua, envasados al vacío.	150	X unidades/tazas que correspondan
Papa y mandioca pre-frita congelada.	85	X unidades/tazas que correspondan
Productos a base de tubérculos y cereales pre-fritos y/o congelados.	85	X unidades que corresponda
Galletitas saladas, integrales y grisines.	30	X unidades que corresponda
Bizcochuelos, budines y tortas, sin relleno.	60	1 rebanada/fracción que corresponda
Maíz blanco, loco (crudo).	50	1/3 taza
Cereales para desayuno que pesan hasta 45 g por taza – livianos.	30	X tazas que correspondan
Cereales para desayuno que pesan más de 45 g por taza.	40	X tazas que correspondan
Cereales integrales crudos.	45	X tazas que correspondan
Harinas de cereales y tubérculos, todos los tipos.	50	X taza
Salvado y germen de trigo.	10	1 cuchara de sopa
Harina láctea.	30	1 cuchara de sopa
Harina gruesa de mandioca tostada.	35	1 cuchara de sopa
Fideos y Pastas secas.	80	X plato/ taza que

Productos	Porción (g/ml)	Medidas Caseras
Facturas y productos de pastelería, salados o dulces sin relleno.	40	X unidades que corresponda
Pan de papa, pan de queso y otros panes enfriados o congelados con relleno y masas para panes.	40	X unidades/rebanadas que corresponda
Pan de papa, pan de queso y otros panes enfriados o congelados sin relleno, chipa paraguaya.	50	X unidades/rebanadas que corresponda
Pororó, pochoclo, palomitas dulces o saladas.	25	1 taza
Tostadas.	30	X unidades que corresponda
Tofu.	40	1 rebanada
Trigo para kibe y proteína de soja texturizada.	50	1/3 taza
Leguminosas secas, todas.	60	X tazas que correspondan
Polvos para preparar flanes y postres.	Cantidad Suficiente para Preparar 120 g	X cucharas que correspondan
Tapioca.	30	2 cucharas de sopa
Masa para empanadas, pasteles y panqueques.	30	X unidades que corresponda
Masa para tarta.	30	X fracción que corresponda
Masa para pizza.	40	X fracción que corresponda
Pan rallado, galleta molida y rebozador.	30	3 cucharas de sopa
Preparaciones a base de soja (tipo: milanesa, albóndiga y hamburguesa).	80	X unidades que corresponda
Mezcla para sopa paraguaya y chipaguzú.	Cantidad Suficiente para preparar 150 g	1 rebanada
Pre-mezcla para preparar bori-bori.	Cantidad Suficiente para Preparar 80 g	X cucharadas que correspondan

TABLA II

HORTALIZAS Y CONSERVAS VEGETALES

(1 porción aproximadamente 30 kcal)

Productos	Porción (g/ml)	Medidas Caseras
Concentrado de vegetales triple (extracto).	30	2 cucharas de sopa
Concentrado de vegetales.	15	1 cuchara de sopa
Puré o pulpa de vegetales incluido tomate.	60	3 cucharas de sopa

Productos	Porción (g/ml)	Medidas Caseras
Salsa de tomate o a base de tomate y otros vegetales.	60	3 cucharas de sopa
Pickles y alcaparras.	15	1 cuchara de sopa
Jugos vegetales, frutas y soja.	200 ml	1 vaso
Vegetales deshidratados en conserva (tomate seco).	40	X cucharas que correspondan
Vegetales deshidratados para sopa.	40	X cucharas que correspondan
Vegetales deshidratados para puré.	Cantidad suficiente para preparar 150 g	X cucharas que correspondan
Vegetales en conserva (alcaucil, espárrago, hongos, ajíes, pepino y palmitos) en salmuera, vinagre y aceites.	50	X unidades/tazas que corresponda
Jardineras y otras conservas de vegetales y legumbres (zanahorias, arvejas, choclo, tomate pelado y otros).	130	X taza que corresponda
Milanesas de vegetales.	80	X unidades que corresponda

TABLA III

FRUTAS, JUGOS, NECTARES Y REFRESCOS DE FRUTAS

(1 porción aproximadamente 70 kcal)

Productos	Porción (g/ml)	Medidas Caseras
Pulpa de frutas para refrescos, jugos concentrados de frutas y deshidratados.	Cantidad suficiente para preparar 200 ml	X cucharas que correspondan
Pulpa de frutas para postres.	50	X cucharas que correspondan
Jugo, néctar y refrescos bebidas de frutas.	200 ml	1 vaso
Frutas deshidratadas (peras, duraznos, ananá, ciruelas, parte comestible).	50	X unidades/ cucharas que corresponda
Pasas de uva.	30	X cucharas que correspondan
Frutas en conserva, incluido ensalada y cóctel de frutas.	140	X unidades/ cucharas que corresponda

TABLA IV

LECHE Y DERIVADOS

(1 porción aproximadamente 125 kcal)

Productos	Porción (g/ml)	Medidas Caseras
Bebida láctea.	200 ml	1 vaso
Leche fermentada, yoghurt, todos los tipos.	200	1 vaso
Leche fluida, todos los tipos.	200 ml	1 vaso
Leche evaporada.	Cantidad suficiente para preparar 200 ml	X cucharas que corresponda
Queso rallado.	10	1 cuchara de sopa
Quesos cottage, ricota descremada, queso blanco y untado descremado.	50	2 cucharas de sopa

Otros quesos (ricota, semiduros blanco, unttables, quesos cremosos, fundidos y en pasta).	30	X cucharas/rebanada que corresponda
Leche en polvo.	Cantidad suficiente para preparar 200 ml	X cucharas que corresponda
Postres lácteos.	120	1 unidad o 1/2 taza
Polvos para preparar postres lácteos.	Cantidad suficiente para preparar 120 g	X cucharas que corresponda
Polvo para helados.	Cantidad suficiente para preparar 50 g	X cucharas que corresponda



TABLA V

CARNES Y HUEVOS

(1 porción aproximadamente 125 kcal)

Productos	Porción (g/ml)	Medidas Caseras
Albóndigas a base de carnes.	80	X unidades que corresponda
Anchoas en conserva.	15	1 cuchara de sopa
Jamonada, Corned Beef.	30	1 rebanada
Atún, sardina, caballa, y otros pescados con o sin salsas.	60	3 cucharas de sopa/unidad que corresponda
Caviar.	10	1 cuchara de té
Charqui, charque, tasajo.	30	X fracciones de plato que corresponda
Hamburguesas a base de carnes.	80	X unidades que corresponda
Chorizos, salchichas, todos los tipos.	50	X unidades/fracción que corresponda
Derivados del Surimi.	20	X unidades o cucharas que corresponda
Preparaciones de carnes condimentadas, ahumadas, cocidas o no.	100	X unidades que corresponda
Preparaciones de carnes con harinas o rebozadas.	130	X unidades que corresponda
Embutidos, fiambres.	40	X unidades/feta que corresponda
Blanco de pavita.	60	X unidades/feta que corresponda
Patés (jamón, hígado, panceta, etcétera).	10	1 cuchara de té
Huevo.	X gramos que	1 unidad

TABLA VI

ACEITES, GRASAS Y SEMILLAS OLEAGINOSAS

(1 porción aproximadamente 100 kcal)

Productos	Porción (g/ml)	Medidas Caseras
Aceites vegetales, todos los tipos.	13 ml	1 cuchara de sopa
Aceituna.	20	X unidades que corresponda
Panceta en trozos, ahumada o fresca.	10	1 rebanada
Grasas animales.	10	1 cuchara de sopa
Grasas vegetales.	10	1 cuchara de sopa
Mayonesa y salsas a base de mayonesa.	12	1 cuchara de sopa
Manteca, margarina y similares.	10	1 cuchara de sopa
Salsas para ensaladas a base de aceite.	13 ml	1 cuchara de sopa
Crema Chantilly.	20	1 cuchara de sopa
Crema de leche.	15	1 cuchara y 1/2 de sopa
Leche de coco.	15	1 cuchara de sopa
Coco rallado.	12	2 cucharas de té
Semillas oleaginosas (mezcladas, cortadas, picadas, enteras).	15	1 cuchara de sopa



TABLA VII

AZUCARES Y PRODUCTOS CON ENERGIA PROVENIENTE DE CARBOHIDRATOS  
GRASAS

(1 porción aproximadamente 100 kcal)

Productos	Porción (g/ml)	Medidas Caseras
Azúcar, todos los tipos.	5	1 cuchara de té
Polvo achocolatado, polvos a base de cacao, chocolate en polvo y cacao en polvo.	20	2 cucharas de sopa
Dulces de corte (guayaba, membrillo, higo, batata, etcétera).	40	1 rebanada
Dulces en pasta (calabaza, guayaba, de leche, banana, mocoto).	20	1 cuchara de sopa
Mermeladas y jaleas diversas.	20	1 cuchara de sopa
Jarabe de maíz, miel, cobertura de frutas, leche condensada y otros jarabes (cassis, grosella, frambuesa, mora, guaraná, etcétera).	20	X cuchara que correspondan
Polvo para gelatina y jaleas de fantasía	Cantidad suficiente para preparar 120 g	X cucharas de sopa
Postres de gelatina lista y jaleas de fantasía.	120	1 unidad

- LOS PRODUCTOS PRESENTADOS A CONTINUACION SON CONSIDERADOS CONSUMO OCASIONAL.

Frutas enteras en conserva para adornos (cerezas al marrasquino, frambuesas).	20	X unidades que correspondan
Caramelos, chupetines y pastillas.	20	X unidades que correspondan
Gomas de mascar.	3	X unidades que correspondan
Chocolates, bombones y similares.	25	X unidades/fracción que corresponden

Confites de chocolate y grageados en general, garrapiñadas.	25	X cucharas/unidades que correspondan
Helados.	60 g o 130 ml	1 bola o unidades que correspondan
Helados en envase individual.	60 g o 130 ml	X unidades que correspondan
Barra de cereales con más de 10% de grasas, turrone, dulce de maní, pasta de maní.	20	X unidades/ fracción que corresponden
Bebidas sin alcohol carbonatadas o no (té, bebidas a base de soja y refrescos).	200 ml	1 taza/vaso
Polvo para preparar refrescos.	Cantidad Suficiente para preparar 200 ml	X cucharas de sopa
Galletitas dulces, con o sin relleno.	30	X unidades que correspondan
Brownies y alfajores.	40	X unidades que corresponden
Frutas abrillantadas.	30	X unidades /cucharas que corresponden
Pan Dulce.	80	X unidades/rebanadas que corresponden
Tortas, budines con frutas.	60	X unidades/rebanadas que corresponden
Tortas, budines con relleno y/o coberturas.	60	X unidades/rebanadas que corresponden
Facturas, productos de pastelería, salados o dulces con relleno y/o cobertura.	40	X unidades que corresponden
Productos para copetín a base de cereales y harinas, extruidos o no.	25	X taza
Mezcla para la preparación de rellenos, coberturas para tortas y helados y otros.	20	X cucharas de sopa que correspondan

TABLA VIII

SALSAS, ADEREZOS, CALDOS, SOPAS Y PLATOS PREPARADOS

Productos	Porción (g/ml)	Medidas Caseras
Caldo (carne, gallina, legumbres, etcétera) y polvos para sopa incluye (bori-bori, pirá caldo, soyo).	Cantidad suficiente para preparar 250 ml	X cucharas de sopa/ Fracción / unidades que correspondan
Ketchup y mostaza.	12	1 cuchara de sopa
Salsas a base de soja y/o vinagre.	X gramos que correspondan	1 cuchara de sopa
Salsas a base de productos lácteos o caldos.	X gramos que correspondan	2 cucharas de sopa
Polvos para preparar salsas.	Cantidad suficiente para preparar 2 cucharadas de sopa	X cucharas de sopa que correspondan
Miso.	20	1 cuchara de sopa

Missoshiro.	Cantidad suficiente para preparar 200 ml	X cucharas de sopa que correspondan
Extracto de soja.	30	2 cucharas de sopa
Platos preparados listos y semi-listos no incluidos en otros ítems de la tabla.	X gramos (máximo de 500 kcal)	X unidades/fracción que corresponda
Condimentos preparados.	5 g	1 cuchara de té

\* DONDE NO FIGURAN UNIDADES DE MEDIDA SE ENTIENDE QUE LOS VALORES SE EXPRESAN EN GRAMOS (g).

**Article 221** (Res MS 2343, 4/19/80) (Ratified by Res Conj. SPRyRS 149/05 and SAGPyA 683/05)

In the advertising materials must be respected by any definition, composition and product designation established by this Code.

**Article 222** (Res MS 2343, 4/19/80) (Ratified by Res Conj. SPRyRS 149/05 and SAGPyA 683/05)

Is prohibited labeling and advertising of products covered by this Code if from the point of view of health-bromatológico the same are able to raise mistake, misrepresentation or consumer confusion.

**Section 223** Repealed by Res Conj. SPRyRS 149/05 and SAGPyA 683/05

**Section 224** (Res Conj. SPRyRS 149/05 and SAGPyA 683/05)

The products manufactured in the country will be considered as coming from the Industry Argentina, even when using foreign raw materials at any ratio.

**Section 225** Repealed by Res Conj. SPRyRS 149/05 and SAGPyA 683/05

**Section 226** Repealed by Res Conj. SPRyRS 149/05 and SAGPyA 683/05

**Article 227** (Res Conj. SPRyRS 149/05 and SAGPyA 683/05)

In the labels of food products intended exclusively Argentine export all the legends may be entered in a foreign language.

**Article 228** (Res Conj. SPRyRS 149/05 and SAGPyA 683/05)

In Argentine food products intended only for export, if it were made of tin container, Argentina Industry expression or translation should recorded indelibly on him, may take their weights and measures any system, in addition to the metric system.

**Section 229** Repealed by Res Conj. SPRyRS 149/05 and SAGPyA 683/05

**Section 230** Repealed by Res Conj. SPRyRS 149/05 and SAGPyA 683/05

**Section 231** Repealed by Res Conj. SPRyRS 149/05 and SAGPyA 683/05

**Section 232** Repealed by Res Conj. SPRyRS 149/05 and SAGPyA 683/05

**Section 233** Repealed by Res Conj. SPRyRS 149/05 and SAGPyA 683/05

**Article 233bis** - (SPRyRS Res 659, 3/10/94) (Ratified by Res Conj. MSyA 149/05 and SAGPyA 683/05)

Be admitted to the products sweetened with artificial flavoring or nature-identical flavoring in all the cases where it is not forbidden specifically a particular standard product, the graphical representation of the fruit or substance whose taste characterizes the product must accompany the appointment of food with the words "flavored ..." (Filling the blank with the name / s flavor / is characterizing / s), in letters of good size and visibility enhancement, and the

labeled "artificially flavored" characters of the same size as the Product designation.

**Article 234** - Repealed by Res Conj. SPRyRS 149/05 and SAGPyA 683/05

**Article 235** - (Res Conj. SPRyRS 149/05 and SAGPyA 683/05)

In the labels or advertisements for any medium (radio propaganda, television, oral or written) is prohibited from making indications referring to properties medical, therapeutic or counseling consumption stimulus reasons, welfare or health.

**Article 235 bis1** (MSyAS Res No. 888, 4/11/98) (Ratified by Res Conj. SPRyRS 149/05 and SAGPyA 683/05)

In the labeling of products containing exclusively derived ingredients plant allowed the inclusion of the legend: "THIS PRODUCT LIKE PLANT ALL, NOT CONTAINING CHOLESTEROL ".

**Article 235 bis 2** - (Res SPRyRS No. 005, 01/07/99) (Ratified by Res Conj. MSyA 149/05 and SAGPyA 683/05)

In the labeling of food products which have to be chipped before consumed or contain elements whose intake involves risk should recorded with good characters highlighted and clearly visible high on the / the Next / s legends as appropriate: "Warning: Consuming shelling - Unsuitable for children under six (6) years. "" Small parts may be swallowed or sucked. "-" Attention: the size is inconvenient consumption by minor ... years, "placing in the blank, the appropriate age." Small parts may be swallowed or aspirated. "-" Warning: Contains a toy not suitable for under 3 (three) years. "

**Article 235 tris** - On the label of canned beverages with or without alcohol, carbonated or not, shall be recorded with good characters highlighted and clearly visible in a prominent position on the main face, the following legend: 'NOT CONSUME DIRECTLY FROM CONTAINER' .

**Article 235 c** - (By Res Conj. No. 2/2007 SPRyRS and 256/2007 SAGPyA)

On the label of packaged foods containing vegetables and nitrate content of which is greater than 200 mg / kg of product as it offers the consumer (pre-prepared), and in the case of vegetable juices nitrate content is greater than 40 mg / liter, shall be recorded with good characters highlighted and clearly visible in a prominent position on the main face, the following legend: "This product is not suitable for children under 1 year for nitrate content.

**Article 235 fifth** - (SPRyRS and SAGPyA Joint Resolution No. 40 and 298/2004)

In the labels or advertisements of food and every message (including brands commercial), which under any form of transmission (oral or written, radio, television, etc.) suggests or content-related properties of nutrients and / or energy value, and / or process is permitted, additional nutritional information (Declaration of nutritional properties "CLAIMS") related to the content of nutrients and / or energy value according to the conditions laid down in this article.

These conditions shall be without prejudice to the general rules for food labeling and in the special provisions contained in Chapter XVII of this Code.

## **1. SCOPE.**

Shall apply to all foods produced and / or packaged in the absence of the client, ready to offer to the consumer.

## **Two. DEFINITIONS**

### **2.1. Complementary Nutrition Facts.**

Is any expression and / or representation which states, suggests or implies that a food has particular nutritional properties, particularly but not only in relation to the energy value and contents of protein, fat, carbohydrates and dietary fiber, as well as its content vitamins and minerals.

No additional nutritional information is considered:

- a. The mention of substances in the list of ingredients
- b. The mention of nutrients as a mandatory part of nutrition labeling
- c. The quantitative or qualitative declaration of certain nutrients or ingredients or the energy value in the labeling when required by specific legislation.

### **2.2. Statements related to nutrient content and / or energy value comprising:**

#### **2.2.1. Contents all.**

Is Supplemental Nutritional Information that describes the level or amount of nutrient and / or energy value present in the food.

#### **2.2.2. Comparative Content.**

The Supplemental Nutritional Information Comparison is comparing plus or minus / the level / s of one or more nutrients and / or energy value of two or more foods.

## **Three. CRITERIA FOR THE USE OF SUPPLEMENTAL NUTRITION INFORMATION.**

**3.1.** Statement Supplemental Nutritional information will be optional for all foods is mandatory compliance with these standards when it was used.

**3.2.** This Article shall not apply to natural mineral waters or other waters intended for human consumption which have their own regulations, which allow the indication on the label of its features mineronutricionales.

**3.3.** Supplemental Nutrition Information must be calculated and expressed on the basis of 100 g or 100 ml of the food ready for consumption prepared, when appropriate, according to labeled instructions.

**3.4.** In the case of vitamins and minerals may only be Complementary Nutrition Facts those for which is established IDR or DDR in this Code.

**3.5.** Not allowed the use of Supplemental Nutrition Facts that can lead to misinterpretation or deceive the consumer.

**3.6.** Quantitative criteria for the use of Supplemental Nutrition Facts are those set out in the tables listed in 5.1 and 5.2.

**3.7.** Complementary Nutrition Facts When was based on inherent properties of food, there should be a clarification in a place close to the statement, with characters of equal sharpness and visibility, that all such foods also possess these properties.

**3.7.1.** When had legal obligation to modify the nutritional composition of food due to specific nutritional situations, you may use Supplemental Nutrition Information as provided in 3.7.

**3.8.** When a food is met for more than an attribute according to the attached tables, may be

included in the label each corresponding nutrition.

**3.9. Conditions for the use of not containing added:**

**3.9.1.** The term "salt" refers to sodium chloride and sodium is not synonymous. Therefore to use the attribute SAL WITHOUT ADDING the following conditions must be met:

- a) No salt is added during processing
- b) used as a reference food is typically made with salt,
- c) The sodium content of the food meets exempt status and,
- d) If the sodium content of the food meets the condition of very low or low sodium.

It must state on the label: "not a sodium free food".

**3.9.2.** Terms "no added sugar", "no added sugar" may be used if fully met the following conditions:

- a) No sugar added during processing or packaging
- b) The product contains no fruit juice or ingredients to which they have added sugars.
- c) using a medium such as the use of enzymes, during processing, which can increase the sugar content.
- d) used as a reference food is typically made with sugars.
- e) If the food does not meet exempt status must be entered in the label "NOT A SUGAR-FREE FOOD".
- f) If the food does not meet the requirements for "reduced or low energy" on the label must state one of the following phrases:

"NOT A REDUCED CALORIE FOOD / ENERGY" or

"NOT A LOW CALORIE FOOD / ENERGY"

**3.10.** Using Supplemental Nutritional Information Comparison must comply with the following assumptions:

**3.10.1.** Foods to be compared should be different versions of the same food or similar food. Foods to be compared should be clearly identified.

**3.10.2.** The difference in the attribute being compared (energy and / or nutrient content) must be expressed quantitatively on the label. This information may be contained in the Supplemental Nutrition Facts or in a place next to it or in the sales.

**3.10.2.1.** This difference can be expressed as a percentage, fraction or absolute number.

**3.10.2.2.** The identity of / for the feed / s being compared must be defined. Food should be described in a way that can be clearly identified by the consumer.

The comparison will be established by reference to: a similar product from the same manufacturer or the average value of contents of three similar known products or from a database.

**3.10.3.** Comparison for attributes "REDUCED" and "RAISED" must meet the two requirements listed below:

- a) A minimum relative difference of 25%, plus or minus, in the energy and / or nutrient content of foods compared. For micronutrients accept a relative difference of at least 10% of the RDI or DDR.

and:

- b) A minimum absolute difference in the energy value or nutrient content equal to the values defined in the attached tables for the attributes "SOURCE" or "LOW".

**3.11.** For the purposes of this article, the term can be used interchangeably:

- a) VCT (Total Caloric Value) and VET (Total Energy value);
- b) Lipids and Fats;
- c) Carbohydrates and Carbohydrate;
- d) Proteins and Proteins;

**April. TERMS TO BE USED FOR NUTRITION CLAIMS RELATING TO THE CONTENT OF NUTRIENTS AND / OR ENERGY VALUE.**

**4.1.** The terms listed in paragraph 4 may only be used accompanied by the object corresponding supplementary nutrition information in the same field of view with letters of good size and visibility enhancement.

**4.2.** Statements related to absolute content of nutrients and / or energy value.

**4.2.1.** Terms "MILD", "LIGHT", "LOW", "POOR", "LOW", "LIGHT", "LITE" or "LOW", may be used when the attribute is fulfilled "low" according to item 5.1.

**4.2.2.** Terms "VERY LOW" or "VERY LOW" may be used when the attribute is met "very low" according to item 5.1.

**4.2.3.** Terms "HIGH", "ALTO TENOR", "RICO", "RICH" or "HIGH", may be used when the attribute is met "high (high tenor)" according to item 5.1.

**4.2.4.** Terms "SOURCE" and "SOURCE" will be used once it reaches the attribute "source" according to item 5.1.

**4.2.5.** Terms "FREE", "NO", "ZERO", "NOT CONTAINS", "EXEMPT", "WITHOUT", "ZERO", "NO" or "FREE", may be used as they meet the attribute "free" according to item 5.1.

**4.2.6.** Terms "WITHOUT ADDITION", "WITH NO ADDED" or "NO ADDED ..." "NO ... AGGREGATE", may be used when it meets the attribute "without adding" according to item 5.1.

**4.2.7.** Terms "WITHOUT SALT ADDED", "NO SALT ADDED," "no salt added" may be used when attributes are met: "no sodium", "very low sodium" or "low sodium," according to item 5.1.

**4.3.** Statements related to comparative content of nutrients and / or energy value.

**4.3.1.** Terms "REDUCED", "LIGHT", "MINOR", "LIGHT", "LITE" or "UNLESS", may be used when the attribute is fulfilled: "reduced" according to item 5.2.

**4.3.2.** Terms "ENHANCED", "INCREASED" or "Such", may be used when the attribute is fulfilled "increased" according to item 5.2.

**TABLE OF EQUIVALENT TERMS**

<b>ATTRIBUTE</b>	<b>CONTENT DENUTRIENTES ABSOLUTE AND / OR VALORENERGÉTICO</b>	<b>ENGLISH EQUIVALENT TERMS</b>
<b>LOW</b>	Light, Light, Poor, Low, Low Content	Light, Lite, Low
<b>VERY LOW</b>	Very low	Very Low
<b>CONTAINS NO</b>	Free ..., Sin ... Zero ... Exempt ..., It contains ...	Free ..., No. ..., Without ... Zero ...
<b>NO ADDED</b>	No added .. , No added ..., No ... aggregate.	No. .... added
<b>ALTOCONTENIDO</b>	High content ... Rico ..., Alto Tenor ...	High ....., Rich ....
<b>SOURCE</b>	Source ...	Source ....



<b>ATTRIBUTE</b>	<b>COMPARISON OF NUTRIENT CONTENT AND / OR FOR ENERGY</b>	<b>ENGLISH EQUIVALENT TERMS</b>
<b>REDUCED</b>	Reduced ... Light ... Light, Less than ...	Light ... Lite ... Reduced ... less than ...
<b>INCREASED</b>	Increased ... More than ...	Increased ... More than ...

## **May. CONDITIONS FOR STATEMENTS RELATING TO THE CONTENT OF NUTRIENTS AND / OR ENERGY VALUE**

### **5.1-CONTENT WHATSOEVER**

<b>ENERGY VALUE (Caloric Value)</b>	
<b>ATTRIBUTE</b>	<b>CONDITIONS IN THE PRODUCT READY FOR CONSUMPTION</b>
<b>Low</b>	Maximum of 40 kcal (170 kJ) / 100 g for solids Maximum of 20 kcal (80 kJ) / 100 ml for liquids.
<b>Contains no</b>	Maximum of 4 kcal (17 kJ) / 100 g for solids Maximum of 4 kcal (17 kJ) / 100 ml for liquids
<b>CARBOHYDRATES</b>	
<b>ATTRIBUTE</b>	<b>CONDITIONS IN THE PRODUCT READY FOR CONSUMPTION</b>
<b>Low</b>	Up to 5 g / 100 g of carbohydrate solids Maximum of 2.5 g / 100 ml of liquid and carbohydrates same requirements for attributes Low or Reduced Calories Or one of the following phrases:  "Not a reduced calorie food / energy"  "Not a low calorie food / energy"
<b>Contains no</b>	Maximum of 0.5 g carbohydrate / 100g (solids) Maximum of 0.5 g carbohydrate / 100ml (liquids) and the same conditions required for attributes Low or Reduced Calories or one of the following phrases:  "Not a reduced calorie food / energy"  "Not a low calorie food / energy"
<b>No Addition</b>	

	<p>No sugar was added during the production or packaging of the product, contains no fruit juice or ingredients to which they have added sugars, complies with sugars exempt status or the phrase "not a sugar-free food" and, the same requirements for attributes or Bajo Valor Reduced Energy, or one of the following phrases:</p> <p>"Not a reduced calorie food / energy"</p> <p>"Not a low calorie food / energy"</p>
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<b>SUGAR</b>	
<b>ATTRIBUTE</b>	<b>PRODUCT CONDITION READY FOR CONSUMPTION</b>
<b>Low</b>	<p>Up to 5 g of sugar / 100 g (solids) Maximum of 2.5 g of sugars / 100 ml (liquids) and The same requirements for attributes Reduced or Low Calories, or one of the following phrases:</p> <p>"Not a reduced calorie food / energy"</p> <p>"Not a low calorie food / energy"</p>
<b>Contains No</b>	<p>Maximum of 0.5 g of sugars / 100 g (solids) Maximum of 0.5 g of sugars / 100 ml (liquids) and The same requirements for attributes Reduced or Low Calories, or one of the following phrases:</p> <p>"Not a reduced calorie food / energy"</p> <p>"Not a low calorie food / energy"</p>
<b>No Addition</b>	<p>No sugar was added during the production or packaging of the product, contains no fruit juice or ingredients to which they have added sugars, complies with sugars exempt status or the phrase "not a sugar-free food" and, the same requirements for attributes Reduced or Low Calories, or one of the following phrases:</p>

	"Not a reduced calorie food / energy"
	"Not a low calorie food / energy"
<b>TOTAL FAT</b>	
<b>ATTRIBUTE</b>	<b>PRODUCT CONDITION READY FOR CONSUMPTION</b>
<b>Low</b>	Up to 3 g of fat / 100 g (solids) Maximum of 1.5 g fat / 100 ml (liquids)
<b>Contains No</b>	Maximum fat 0.5 g / 100 g (solids) Maximum fat 0.5 g / 100 ml (liquid)

<b>SATURATED FATS</b>	
<b>ATTRIBUTE</b>	<b>PRODUCT CONDITION READY FOR CONSUMPTION</b>
<b>Low</b>	Maximum of 1.5 g saturated fat / 100 g (solids) Maximum saturated fat 0.75 g / 100 ml (liquids) and energy provided by saturated fat should not exceed 10% of Total Calories
<b>Contains No</b>	Maximum 0.1 g saturated fat / 100 g (solids) Maximum 0.1 g saturated fat / 100 ml (liquid)
<b>CHOLESTEROL</b>	
<b>ATTRIBUTE</b>	<b>PRODUCT CONDITION READY FOR CONSUMPTION</b>
<b>Low</b>	Up to 20 mg cholesterol / 100 g (solids) Maximum 10 mg cholesterol / 100 ml (liquids) and Maximum of 1.5 g saturated fat / 100 g (solids) Maximum of 0.75 g of saturated fat / 100 ml (liquid) and Energy contributed by saturated fat should not exceed 10% of Total Calories
<b>Contains No</b>	Cholesterol up to 5 mg / 100 g (solids) Maximum of 5 mg cholesterol / 100 ml (liquids) and Maximum of 1.5 g saturated fat / 100 g (solids) Maximum saturated fat 0.75 g / 100 ml (liquids) and Energy contributed by saturated fat should not exceed 10% of Total Calories

Trans fatty acids, when present, should be counted in the calculation of saturated fat for Supplemental Nutritional Information on attributes: low in saturated fat, and cholesterol low.

<b>SODIUM</b>	
<b>ATTRIBUTE</b>	<b>PRODUCT CONDITION READY FOR CONSUMPTION</b>
<b>Low</b>	Sodium maximum of 120 mg / 100 g (solids) Maximum of 120 mg sodium / 100ml (liquids)
<b>Very Low</b>	Maximum of 40 mg sodium / 100 g (solids) Maximum 40 mg sodium / 100ml (liquids)
<b>Contains no</b>	Maximum 5 mg sodium / 100 g (solids) Maximum of 5 mg sodium / 100ml (liquids)

<b>SAL</b>	
<b>ATTRIBUTE</b>	<b>PRODUCT CONDITION READY FOR CONSUMPTION</b>
<b>No Addition</b>	a) No salt is added during processing b) used as a reference food is typically prepared CONSAL, c) The sodium content of the food meets the condition deexento and d) If the content meets the conditions: very low or low ensodio, contain: Not a sodium free food

<b>PROTEIN</b>	
<b>ATTRIBUTE</b>	<b>PRODUCT CONDITION READY FOR CONSUMPTION</b>
<b>Source</b>	Minimum 10% of the RDI or reference DDR 100 g (solids) Minimum of 5% of the reference IDR or DDR 100 ml (liquids)
<b>High Content</b>	At least 20% RDI or reference DDR 100 g (solids) Minimum of 10% of the reference IDR or DDR 100 ml (liquids)
<b>Contains no</b>	Maximum 5 mg sodium / 100 g (solids) Maximum of 5 mg sodium / 100ml (liquids)
<b>DIETARY FIBER</b>	
<b>ATTRIBUTE</b>	<b>PRODUCT CONDITION READY FOR CONSUMPTION</b>
<b>Source</b>	At least 3.0 g fiber / 100 g (solids) At least 1.5 g fiber / 100 ml (liquid)

<b>High Content</b>	Fibers at least 6 g / 100 g (solids) Minimum of 3 g fiber / 100 ml (liquids)
<b>VITAMINS AND MINERALS</b>	
<b>ATTRIBUTE</b>	<b>PRODUCT CONDITION READY FOR CONSUMPTION</b>
<b>Source</b>	At least 15% RDI or reference DDR 100 g (solids) Minimum of 7.5% of the reference IDR or DDR 100 ml (liquids)
<b>High Content</b>	Minimum 30% of the RDI or reference DDR 100 g (solids) Minimum of 15% of the reference IDR or DDR 100 ml (liquids)

## 5.2 - COMPARATIVE CONTENT

<b>ENERGY VALUE (Caloric Value)</b>	
<b>ATTRIBUTE</b>	<b>PRODUCT CONDITION READY FOR CONSUMPTION</b>
<b>Reduced</b>	Minimum reduction of 25% Value Total Energy and greatest difference 40 kcal (170 kJ) / 100 g (for solids) or 20 kcal (80 kJ) / 100 ml (for liquids),
<b>Increased</b>	Minimum increase of 25% Value Total Energy and difference greater than 40 kcal (170 kJ) / 100 g (solids) or 20 kcal (80 kJ) / 100 ml (liquids)

<b>CARBOHYDRATES</b>	
<b>ATTRIBUTE</b>	<b>PRODUCT CONDITION READY FOR CONSUMPTION</b>
<b>Reduced</b>	Minimum reduction of 25% carbohydrate and difference greater than 5 g of carbs / 100 g (solids) 2.5 g carbohydrate / 100 ml (liquids), and the same requirements for attributes Low or Reduced Calories. Or one of the following phrases:

	"Not a reduced calorie food / energy"
	"Not a low calorie food / energy"
<b>Increased</b>	Minimal increase of 25% carbohydrate and difference greater than 5 g of carbs / 100 g (solids) 2.5 g carbohydrate / 100 ml (liquids).

<b>SUGAR</b>	
<b>ATTRIBUTE</b>	<b>PRODUCT CONDITION READY FOR CONSUMPTION</b>
<b>Reduced</b>	Least 25% Reduction of Sugars and difference greater than 5 g of sugar / 100 g (solids) Sugars 2.5 g / 100 ml (liquid) And the same requirements for attributes Reduced or Low Calories, Or one of the following phrases:  "Not a reduced calorie food / energy"  "Not a low calorie food / energy"
<b>Increased</b>	Minimal increase of 25% Sugars and difference greater than 5 g of sugar / 100 g (solids) Sugars 2.5 g / 100 ml (liquid)

<b>TOTAL FAT</b>	
<b>ATTRIBUTE</b>	<b>PRODUCT CONDITION READY FOR CONSUMPTION</b>
<b>Reduced</b>	Least 25% reduction in Total Fat and difference greater than 3 g fat / 100 g (solids) 1.5 g fat / 100 ml (liquids)

<b>SATURATED FATS</b>	
<b>ATTRIBUTE</b>	<b>PRODUCT CONDITION READY FOR CONSUMPTION</b>
<b>Reduced</b>	Least 25% reduction in saturated fat and difference greater than 1, saturated fat 5 g / 100 g (solids) Saturated Fat 0.75 g / 100 ml (liquids) and

	Energy contributed by saturated fats should be no more than 10% of Total Calories
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Trans fatty acids, when present, should be counted in the calculation of saturated fat for Supplemental Nutritional Information on saturated fat and cholesterol.

<b>CHOLESTEROL</b>	
<b>ATTRIBUTE</b>	<b>PRODUCT CONDITION READY FOR CONSUMPTION</b>
<b>Reduced</b>	Least 25% reduction in cholesterol and unlike cholesterol greater than 20 mg / 100 g (solids) Cholesterol 10 mg / 100 ml (liquids) and Maximum of 1.5 g saturated fat / 100 g (solids) and Maximum of 0.75 g of saturated fat / 100 ml (liquid) and Energy contributed by saturated fats should be no more than 10% of Total Calories
<b>SODIUM</b>	
<b>ATTRIBUTE</b>	<b>PRODUCT CONDITION READY FOR CONSUMPTION</b>
<b>Reduced</b>	Least 25% reduction in sodium and major difference que 120 mg / 100 g (solids) 120 mg / 100 ml (liquids)
<b>PROTEIN</b>	
<b>ATTRIBUTE</b>	<b>PRODUCT CONDITION READY FOR CONSUMPTION</b>
<b>Increased</b>	Minimum 25% increase of the protein content and greatest difference 10% of the RDI or DDR / 100 g for solids 5% of the IDR or DDR / 100 ml for liquids

<b>FIBRE FOOD</b>	
<b>ATTRIBUTE</b>	<b>PRODUCT CONDITION READY FOR CONSUMPTION</b>
<b>Increased</b>	Minimum 25% increase in the content of dietary fiber and greatest difference 3 g / 100g for sólidos1, 5 g / 100 ml liquid
<b>VITAMINS AND MINERALS</b>	
	<b>PRODUCT CONDITION READY FOR</b>

ATTRIBUTE	CONSUMPTION
<b>Increased</b>	Increased minimum of 10% of the IDR or DDR of vitamins and / or minerals And greatest difference 15% RDI or DDR / 100 g to sólidos7, 5% RDI or DDR / 100 ml liquid

**Article 235 sixth** (Res Conj. SPRyRS 136/07 and SAGPyA 109/07)

On the label of honey containers, shall be recorded with good characters highlighted and clearly visible in a prominent position on the main face, the following legend: "Do not give to children under 1 year."

**Article 235 Conj seventh** Res. SPRyRS 57/10 and SAGPyA 548/10)

1 - The allergens and substances which may cause adverse reactions in susceptible individuals listed in this must be declared following the label's ingredient list whenever they or their derivatives are present in packaged food products, whether added as ingredients or as part of other ingredients:

1.1 - Cereals containing gluten, wheat, rye, barley, oats and their crossbred varieties and products thereof (except: a-glucose syrups derived from wheat, or barley, including dextrose, b-maltodextrins derived from wheat or barley; c-cereals used for making distillates or ethyl alcohol of agricultural origin for spirit drinks);

1.2 - Crustaceans and products thereof;

1.3 - Eggs and egg products;

1.4 - Fish and fishery products (except: a-fish gelatine used as carrier for vitamin or carotenoid preparations; b-gelatina or Isinglass used as fining agent in beer and wine);

1.5 - Peanuts and products thereof;

1.6 - Soybeans and products thereof (except: a-oil and grease from fully refined soybean b-natural mixed tocopherols (INS 306), d-alpha tocopherol acetate, d-alpha tocopherol succinate from d- alpha tocopherol soy c-phytosterols and phytosterol esters derived from vegetable oils soy d stanol esters of phytosterols derived from soybean oil);

1.7 - Milk and milk products (including lactose), (except: a-whey used for making distillates or ethyl alcohol of agricultural origin for spirit drinks, b-lactitol);

1.8 - Dried fruits (almonds, hazelnuts, chestnuts, walnuts, pine nuts, pistachios and derived products (except: dried fruits used for making distillates or ethyl alcohol of agricultural origin for spirit drinks);

1.9 - Sulfur dioxide and sulfites;

1.10 - Tartrazine.

2 - The information is presented in contrasting colors to allow visibility and as follows: "Contains: ..." followed by the name of the substance and / or "derived from ..." filling in the blank as appropriate according to the list of Article 1.

3 - Do not support any warning phrase that expresses or suggests the possible or probable content of an allergen.

**Section 236** Repealed by Res Conj. SPRyRS 149/05 and SAGPyA 683/05

**Section 237** Repealed by Res Conj. SPRyRS 149/05 and SAGPyA 683/05

**Section 238** Repealed by Res Conj. SPRyRS 149/05 and SAGPyA 683/05



**Section 239** Repealed by Res Conj. SPRyRS 149/05 and SAGPyA 683/05

**Article 240** (Res Conj. SPRyRS 149/05 and SAGPyA 683/05)

The capacity of the container must be related to the actual volume of product, there may be a difference between more than 10% in the case of sealed opaque containers and 5% in the case of containers transparent.

**Section 241** Repealed by Res Conj. SPRyRS 149/05 and SAGPyA 683/05

**Section 242** Repealed by Res Conj. SPRyRS 149/05 and SAGPyA 683/05

**Article 243** (Res Conj. SPRyRS 149/05 and SAGPyA 683/05)

The labeling of food products are made exclusively in places manufacturing or packaging thereof, prohibiting the possession of signs outside the establishments mentioned.

**Article 244** - (Res 2343, 4/19/80) (Ratified by Res Conj. SPRyRS 149/05 and SAGPyA 683/05)

The use of labels that have amendments added with legends different from the typographical characters corresponding thereto, and the overlapping labels on packages, unless authorized by the authority competent health.

**Article 245** (Res Conj. SPRyRS 149/05 and SAGPyA 683/05)

Under no circumstances will sales in stores, wholesalers or retailers, existence of foodstuffs in containers lacking signs concerned or that they presented illegible, dirty, damaged or partially torn.

**Section 246** Repealed by RES GMC 21/02 (replaced by RES GMC 26/03)

**Secretariat of Policies, Regulations and Sanitation and Ministry of Agriculture, Livestock, Fisheries and Food**

## **ARGENTINE FOOD CODE**

### **Joint Resolution 49/2007 and 106/2007**

Be incorporated Common Market Group Resolution No. 31/2006 "Nutritional Labeling of Packaged Foods (GMC Supplemental Resolutions No. 46/2003 and 47/2003)", to the Code.

BA, 13/4/2007

Laws SEEN 18,284 and 23,981 and the Protocol of Ouro Preto, the Common Market Group

Resolution No. 46/03, 47/03 and 38/98 and File No. Registry 1-47-2110-4921-06-0 the National Administration of Drugs, Food and Medical Technology, and

WHEREAS:

That MERCOSUR has issued Resolution Common Market Group (GMC) No 31/06 refers to "Nutrition Labeling of Packaged Foods (Supplemental Resolutions 46/03 and 47/03)".

That the GMC has considered the information furnished with nutritional labeling complements health strategies and policies for the benefit of consumer health, must be sufficiently explicit, and the results of the experience of implementation of these resolutions necessary to clarify the concepts in some of his writings.

That the aforementioned resolution complements GMC Resolutions 46/03 and N ° 47/03 incorporated into the Argentine Food Code and SPR Joint Resolution SAGPyA RS 149/05 and 683/05 and by the Joint Resolution and RS SPR SAGPyA No. 150/05 and 684/05 respectively.

That in order to keep updated the Argentine Food Code standards adapting them to technical advances produced in each subject corresponds to refer to agreements concluded within the framework of the Common Market of the South.

By virtue of the above is necessary to incorporate the Resolution (GMC) N ° 31/06 Argentine Food Code.

That such a modification also import the fulfillment of the commitment to incorporate into national legislation in the relevant areas, the harmonization achieved in goods, services and factors for the free movement thereof, made by the countries of the Southern Common Market.

That the National Food Commission has intervened, issuing favorably.

That the Permanent Legal Services of the agencies involved have taken the intervention of his competition.

That is acting under the powers conferred by Decree 815/99.

Thus

THE SECRETARY OF POLICY, REGULATION AND SANITARY RELATIONS

And

THE SECRETARY OF AGRICULTURE, FISHERIES AND FOOD

RESOLVE:

Article 1 - shall be incorporated into the Argentine Food Code Common Market Group Resolution No. 31/06, "Nutritional Labeling of Packaged Foods (Supplemental Resolutions GMC 46/03 and 47/03)" as Appendix I is a part of this Resolution .

Article 2 - Communicate via certified copy of this Resolution to the Administrative Secretariat based in the City of Montevideo to the knowledge of the States Parties, for the purposes of the provisions of Articles 38 and 40 of the Protocol of Ouro Preto .

Article 3 - Communicate via certified copy to the Ministry of Foreign Affairs, International Trade and Worship - Administrative Secretariat of the National Section CMG.

Article 4 - Contact Provincial Authorities and the Autonomous Government of the City of Buenos Aires.

Article 5 - Register, published, submitted to the National Gazette, call and filed. - Carlos A. Soratti. - Javier M. de Urquiza.

**ANNEX**

**PACKAGED FOODS NUTRITIONAL LABELING**

(COMPLEMENT OF RES. GMC 46/03 and 47/03)

1. With regard to the scope of Resolution GMC 46/03 is considered to be:

- Section 6 of the exceptions, "Salt (sodium chloride)" includes salt added according to health programs.

- In paragraph 7 of the exceptions, be understood to mean by "without adding other ingredients" adding ingredients that add no nutritional value to the product significant. The nutrient values are lost or insignificant in point 3.4.3.2 of Resolution GMC 46/03.

When the amount of nutrients added compelled to testify nutritional information on these products, should be considered as serving: "enough to make a cup" and used as household measure "X corresponding teaspoons".

Two. Rectified in Annex A of Resolution GMC 46/03: "Values Nutrient Recommended Daily Intake (RDI) Voluntary Disclosure: Vitamins and Minerals" set value for folic acid according to the document Human Vitamin and Mineral Requirements, Report 07 th Joint FAO / WHO Expert

Consultation Bangkok, Thailand, 2001:

Folic Acid-240 mcg (equivalent to 400 micrograms of folate)

Three. Individual containers

A. For the declaration of energy and nutrients in the tables of Annex B of Resolution GMC 46/03 in the case of individual containers, be understood to mean:

- Per serving: "Quantity per container"
- For household measure: Product unit: "1 bar", "one pot", "1 sachet", "1 on", "x unit (s)", among others.

B. When the net is between 171% and 200% of the portion set in the corresponding RTM, shall disclose:

- 2 (two) lots of reference, or
- Reference portion ... go ml.

The provisions for GMC Resolutions 46/03 and N ° 47/03, may optionally be declared as follows:

1) Net content less than 30% of the portion set

	NUTRITIONAL INFORMATION Go ..... ml (unit) - reference portion ..... g or ml	
	Quantity per container	

2) Net content between 31% and 70% of the portion set

	NUTRITIONAL INFORMATION Go ..... ml (unit) - reference portion ..... g or ml	
	Quantity per container	

3) Net content between 71% and 130% of the portion set

	NUTRITIONAL INFORMATION Serving ..... g or ml (1 measure home)	
	Amount per serving	

4) Net content between 131% and 170% of the portion set

	NUTRITIONAL INFORMATION Go ..... ml (unit) - reference portion ..... g or ml	
	Quantity per container	

5) Net content between 171% and 200% of the portion set

**I.**

	NUTRITIONAL INFORMATION Go ..... ml (unit) - reference portion ..... g or ml	
	Quantity per container	

**II.**

	NUTRITIONAL INFORMATION Go ..... ml (unit) - 2 servings reference	
	Quantity per container	

The phrase "reference portion .... g ml "may be placed under the table, referenced with a symbol (\*, #, etc.).

**"This standard was not incorporated in the national legislation required no such process"**

**MERCOSUR / GMC / RES. No. 48/06**

**PACKAGED FOODS NUTRITIONAL LABELING**

(COMPLEMENT OF RES. GMC 44/03)

SEEN: The Treaty of Asuncion, the Protocol of Ouro Preto, Decision No. 20/02 of the Common Market Council and Resolutions N ° 38/98, 56/02, 26/03, 44/03, 46/03 and 47 / 03 of the Common Market Group

**WHEREAS:**

That Resolution GMC 44/03 "MERCOSUR Technical Regulation on Nutritional Labeling of Packaged Foods" provides in Article 3 that nutrient declaration in nutrition labeling mandatory from 1st August 2006.

That the stock of returnable containers for soft drinks in the market, both glass and polyethylene terephthalate (PET), with lithographed labels and / or painted, it must be replaced to include nutritional information.

That the time allowed for this purpose is insufficient in terms of the normal rotation of these containers.

It is necessary to take into account the current situation on returnable containers non-alcoholic beverages marketed in MERCOSUR in order to facilitate free trade in them.

That nutritional labeling provides consumers know the nutritional properties of food, contributing to proper consumption thereof.

That the labeling allows the consumer to use the information provided in order to make sound decisions for the purchase of food.

## **COMMON MARKET GROUP**

### **RESOLVED:**

Article 1 - Extending the deadline set by the GMC Resolution No. 44/03 for the adequacy of nutrition labeling of non-alcoholic drinks sold in returnable containers until 1 August 2011. Until the deadline given, nutritional information, not included in the body of the container, must appear in the top thereof.

Section 2 - The competent national agencies for the implementation of this resolution are:

Argentina:

Ministry of Health

Secretariat of Policies, Regulations and Sanitation

Ministry of Economy and Production

Ministry of Domestic Trade

Secretariat of Agriculture, Livestock, Fisheries and Food

National Health Service and Food Quality (SENASA)

Brazil:

Ministério da Saúde

National Agency of Health Surveillance (ANVISA)

Paraguay: Ministry of Public Health and Social Welfare (MSPyBS)

National Institute of Food and Nutrition (INAN)

Ministry of Industry and Commerce (MIC)

Uruguay:

Ministry of Public Health

Technological Laboratory of Uruguay (LATU)

Article 3 - This Resolution shall apply on the territory of States Parties, including trade and extra-area imports.

Section 4 - States Parties shall incorporate this Order to their national laws before 26/XII/2006.

LXV GMC - Brasilia, 24/XI/06

**Secretariat of Policies, Regulations and Sanitation and Ministry of Agriculture, Livestock, Fisheries and Food**

## **ARGENTINE FOOD CODE**

### **Joint Resolution 49/2007 and 106/2007**

Be incorporated Common Market Group Resolution No. 31/2006 "Nutritional Labeling of Packaged Foods (GMC Supplemental Resolutions No. 46/2003 and 47/2003)", to the Code.

BA, 13/4/2007

Laws SEEN 18,284 and 23,981 and the Protocol of Ouro Preto, the Common Market Group Resolution No. 46/03, 47/03 and 38/98 and File No. Registry 1-47-2110-4921-06-0 the National Administration of Drugs, Food and Medical Technology, and

### **WHEREAS:**

That MERCOSUR has issued Resolution Common Market Group (GMC) No 31/06 refers to "Nutrition Labeling of Packaged Foods (Supplemental Resolutions 46/03 and 47/03)".

That the GMC has considered the information furnished with nutritional labeling complements health strategies and policies for the benefit of consumer health, must be sufficiently explicit, and the results of the experience of implementation of these resolutions necessary to clarify the concepts in some of his writings.

That the aforementioned resolution complements GMC Resolutions 46/03 and N ° 47/03 incorporated into the Argentine Food Code and SPR Joint Resolution SAGPyA RS 149/05 and 683/05 and by the Joint Resolution and RS SPR SAGPyA No. 150/05 and 684/05 respectively.

That in order to keep updated the Argentine Food Code standards adapting them to technical advances produced in each subject corresponds to refer to agreements concluded within the framework of the Common Market of the South.

By virtue of the above is necessary to incorporate the Resolution (GMC) N ° 31/06 Argentine Food Code.

That such a modification also import the fulfillment of the commitment to incorporate into national legislation in the relevant areas, the harmonization achieved in goods, services and factors for the free movement thereof, made by the countries of the Southern Common Market.

That the National Food Commission has intervened, issuing favorably.

That the Permanent Legal Services of the agencies involved have taken the intervention of his competition.

That is acting under the powers conferred by Decree 815/99.

Thus

THE SECRETARY OF POLICY, REGULATION AND SANITARY RELATIONS

And

THE SECRETARY OF AGRICULTURE, FISHERIES AND FOOD

RESOLVE:

Article 1 - shall be incorporated into the Argentine Food Code Common Market Group Resolution No. 31/06, "Nutritional Labeling of Packaged Foods (Supplemental Resolutions GMC 46/03 and 47/03)" as Appendix I is a part of this Resolution .

Article 2 - Communicate via certified copy of this Resolution to the Administrative Secretariat based in the City of Montevideo to the knowledge of the States Parties, for the purposes of the provisions of Articles 38 and 40 of the Protocol of Ouro Preto .

Article 3 - Communicate via certified copy to the Ministry of Foreign Affairs, International Trade and Worship - Administrative Secretariat of the National Section CMG.

Article 4 - Contact Provincial Authorities and the Autonomous Government of the City of Buenos Aires.

Article 5 - Register, published, submitted to the National Gazette, call and filed. - Carlos A. Soratti. - Javier M. de Urquiza.



**PACKAGED FOODS NUTRITIONAL LABELING  
(COMPLEMENTATION OF RES. GMC 46/03 and 47/03)**

1. With regard to the scope of Resolution GMC 46/03 is considered to be: - Section 6 of the exceptions, "Salt (sodium chloride)" includes salt added according to health programs.

- In paragraph 7 of the exceptions, be understood to mean by "without adding other ingredients" adding ingredients that add no significant nutritional value to the product. The nutrient values are significant not set out in section 3.4.3.2 of Resolution GMC 46/03.

When the amount of nutrients added compelled to testify nutritional information on these products, should be considered as serving: "enough to make a cup" and used as household measure "X corresponding teaspoons".

Two. Rectified in Annex A of Resolution GMC 46/03: "Values Nutrient Recommended Daily Intake (RDI) Voluntary Disclosure: Vitamins and Minerals" set value for folic acid according to the document Human Vitamin and Mineral Requirements, Report 07 th Joint FAO / WHO Expert Consultation Bangkok, Thailand, 2001:

Folic Acid - 240 micrograms (equivalent to 400 micrograms of folate).

Three. Individual containers

a. For the declaration of energy and nutrients in the tables of Annex B of Resolution GMC 46/03 in the case of individual containers, be understood to mean:

- Per serving: "Quantity per container"

- For household measure: Product unit: "1 bar", "one pot", "1 sachet", "1 on", "x unit (s)", among others.

b. When the net is between 171% and 200% of the portion set in the corresponding RTM, shall disclose:

- 2 (two) lots of reference, or

- Reference portion ... go ml.

The provisions for GMC Resolutions 46/03 and N ° 47/03, may optionally be declared as follows:

1) Contenido neto menor que 30% de la porción establecida

INFORMACION NUTRICIONAL		
.....g o ml (unidad)- porción de referencia de.....g o ml		
	Cantidad por envase	

2) Contenido neto entre 31% y 70% de la porción establecida

INFORMACION NUTRICIONAL		
.....g o ml (unidad)- porción de referencia de.....g o ml		
	Cantidad por envase	

3) Contenido neto entre 71% y 130% de la porción establecida

INFORMACION NUTRICIONAL		
Porción .....g o ml (1 medida casera)		
	Cantidad por envase	

4) Contenido neto entre 131% y 170% de la porción establecida

INFORMACION NUTRICIONAL		
.....g o ml (unidad)- porción de referencia de .....g o ml		
	Cantidad por envase	

5) Contenido neto entre 171% y 200% de la porción establecida

I.

INFORMACION NUTRICIONAL		
.....g o ml (unidad)- porción de referencia de.....g o ml		
	Cantidad por envase	

II.

INFORMACION NUTRICIONAL		
.....g o ml (unidad)- 2 porciones de referencia		
	Cantidad por envase	

La frase "porción de referencia de .... g o ml" podrá ser colocada debajo de la tabla, referenciada con un símbolo (\*, #, etc).

10-01-2010-11-2010

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