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China Releases Draft Nutrition Labeling Regulation 2007

Approved by:

Eric Trachtenberg
U.S. Embassy Beijing

Prepared by:

Chanda Beckman, Mark Petry and Wu Bugang

Report Highlights: China recently published a draft food nutrition labeling regulation that contains changes that would impact domestic and foreign manufacturers. Food nutrition labeling regulations are de facto mandatory for all packaged food sold in China and this draft contains changes that would require alterations to existing labeling content and format. The informal translation provided in this report is a draft published for the solicitation of comments from domestic Chinese food manufacturers and industry.

Includes PSD Changes: No
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Summary

China recently published a draft food nutrition labeling regulation containing changes that would impact the labeling requirements for domestic and foreign manufacturers. The informal translation provided in this report is a draft published for the solicitation of comments from domestic Chinese food manufacturers and industry. Comments were due by September 20, 2007. However, the Chinese Government has indicated that this version will also soon be passed to the World Trade Organization (WTO) for comment.

Food labeling is not mandatory in China. Thus, this regulation will not be mandatory for domestically produced or imported food. However, if any food label is used on food packaging in China, it must adhere to officially promulgated food labeling regulations. As such, for many products this regulation is a de facto mandatory regulation (see Article 6 of draft). The implementation of this regulation is expected to have trade impacts.

U.S. industry is encouraged to evaluate this regulation for potential trade impact and submit comments. If a U.S. company also manufactures food in China, it is recommended to submit comments to the Chinese Government through the domestic comment process and also to the WTO.

BEGIN TRANSLATION

National Food Nutrition Labeling Standard of the People's Republic of China
GB XXXX-200X

Chapter I General Provisions

Article 1 This Regulation is hereby formulated with a view to normalizing food nutrition labeling, so as to ensure the quality and healthfulness for consumers. This regulation is based on the Food Hygiene Law of the People's Republic of China.

Article 2 This Regulation is suited for all prepackaged foods sold within the territory of the People's Republic of China.

Article 3 The Ministry of Health (MOH) encourages enterprises to label nutritional information.

Article 4 "Food nutrition label" as defined by this Regulation refers to:

1. Nutrition information
2. Nutrition claims
3. Guidance regarding nutrition information

Article 5 Nutrition information includes ingredients that are good for human health, including nutrients, water, dietary fiber, and others.

Article 6 When there is any nutrition information labeling, the following nutritional information must be included on the label.

1. Energy
2. Protein
3. Fat
4. Carbohydrates

Article 7 The nutritional information below can be labeled:

1. Energy

2. Protein
3. Fat (saturated fatty acid, unsaturated fatty acid, mono-unsaturated fatty acid, multi-unsaturated fatty acid, trans fat)
4. Cholesterol
5. Carbohydrates
6. Sugar
7. Dietary fiber (soluble dietary fiber and insoluble dietary fiber)
8. Vitamins: Vitamin A (β -carotene), vitamin D, vitamin E, vitamin K, vitamin B₁ (thiamine), vitamin B₂ (riboflavin), vitamin B₆, vitamin B₁₂, vitamin C, nicotinic acid, folic acid, biotin.
9. Minerals: Sodium, calcium, potassium, magnesium, phosphorus, iron, zinc, iodine, selenium, copper, chromium, manganese, molybdenum.

The above nutrients can be named differently.

Article 8 The content of a nutrient should be labeled in actual “value” per 100 mL, per 100g and /or per serving. Recommended nutrient intake or adequate intake should be labeled as a percentage per serving.

Article 9 The definition of nutrient, label, and the review or judgment of value should comply with “Labeling Practices for Food Nutrition Labeling”.

Article 10 In any of the below cases, the nutrition information may not be labeled.

1. Daily food serving less than 10g.
2. Raw meat, raw fish, raw vegetables and fruit.
3. Food with a total packaged area less than 100cm².
4. Food made on the spot.
5. Foods containing more than 0.5% alcohol.
6. Other requirements allowed.

Article 11 Nutrition claims can include:

1. Claims for nutrient content referred to the level of energy or certain nutrients as “high”, “rich in”, “low” or “non”.
2. Claims for comparative content referred to the level of energy or certain nutrients are less or higher than that of standard food or reference value.
3. Claims for nutritional identity referred to the identity of the food raw material, such as “fortified” or “supplemented”.

Article 12 Claim for nutrient content should comply with “Nutritional claim criterion and guidance for nutrition knowledge”.

Article 13 Claims for comparative content should label the difference in percentage of mass; the actual content which is less or more than the standard food or reference value should $\geq 25\%$.

Article 14 The standard food or reference value for comparison should conform to the following requirements:

1. The standard food for comparison should be well known and be the same kind of food by different processing or with various form.
2. The reference value for comparison only refers to the nutrients involving recommended nutrient intake or adequate intake.

Article 15 All claims should be truthful.

Article 16 Guidance regarding nutrition information refers to the claim of certain nutrients for maintaining normal growth, development, and physical function of the human body labeled on the food nutrient label. Including:

1. Nutrition function.
2. Decrease the risk/incidence of chronic disease.
3. Other functional claims as good for human health.

Article 17 Guidance for nutrition knowledge labeled on the food nutrition label should be scientific, precise, and conform to the requirement of “Nutrition claim criterion and guidance for nutrition knowledge”, and should not claim or hint at pharmacological effect of nutrients on diseases or the function of the product.

Article 18 Term of guidance for nutrition knowledge should conform to the requirements listed in “Nutrition claim criterion and guidance for nutrition knowledge”. It should not be exaggerated or revised by any words, figures, symbols, or hints. It should not mislead or deceive consumers with the size of print or color deviation.

Article 19 In order to keep the scientific progress and the actual request, the content of the nutritional claim might be revised by MOH.

Article 20 The format of nutrition labeling for prepackaged food should conform to the following requirements:

1. The nutritional facts must be indicated in a “square table”. The square for nutritional facts can be any size and can be placed vertical to the baseline of the package. Recommended format is described in part six of the “Labeling Practices for Food Nutrition”.
2. The label of nutritional facts must be placed in an eye-catching position on the package.
3. In case the main area for labeling is less than 20 square centimeters or the package size is too large, labels can be placed in horizontal form.
4. The background color, font and style of the labeling should clear and is easy to read, but the character size for nutritional fact content and health claims must not greater than the product name.
5. In case there is an outer package (or large-sized package), nutritional facts can be placed on the outer package but the smaller package must be labeled with its weight.

Article 21 The nutrition labels should use Chinese characters. If a foreign language is used on the label, it should correspond to the Chinese version. The size of the foreign language should not be greater than the Chinese.

Article 22 Food manufacturers should indicate nutritional facts on the nutrition labels of their products and should be obliged to guide the consumers to form a healthy diet.

Article 23 Food manufacturers should be equipped with specialized persons who are responsible for making and reviewing the nutrition labels. Ex-factory testing or measuring of nutrition facts should be done and the food can be released only after it has passed the compliance test. In case a food does not comply with the labeling content, the manufacturer should re-test the product or take necessary corrective measures in the course of processing.

Article 24 The testing of food nutrition facts can be done by the manufacturer or by a third party. If the manufacturer is capable to test, its testing equipment or instruments should be inspected regularly or maintained in time and should always be in good conditions to ensure accuracy of the testing data. The original record of the testing should be kept complete, intact, and authentic. All testing records and reports must be kept for at least two years for the purpose of verification and traceability.

Article 25 The food manufacturers and suppliers of raw materials should ensure certain technological investment and reinforce the construction of a food nutrition testing system. They should establish and perfect the testing and monitoring on key segments like raw material, processing and finished product related to food nutrition quality and should establish a recall system for unqualified foods failing nutrition labeling.

Article 26 The “Labeling Practice for Food Nutrition Label” and “Rules for Nutrition and Health Claims” are formulated and issued by the Ministry of Health.

Article 27 This regulation will be enforced as of xxx 2007. In case any labeling and claims about food nutritional facts are not compliant with the practice, the practice should prevail.

Article 28 The Ministry of Health should be responsible for the interpretation of this practice.

Annexes

1. Food nutrition labeling practices
2. Rules on Nutrition and Health Claims
3. Nutrient reference value for China food label.

Annex 1

Food nutrition labeling practices

This annex stipulates the principle of definition of energy and nutrients, analysis and converse coefficients, labeling, and verifying methods involved in the regulation for food nutrition labeling.

I Term and definition (prepackaged foods, food compositions.....)

1. Nutrient is refers to substances with special physical functions and which are essential for maintaining the growth and activity and of body normal metabolism. If lacking in such substances, it may bring about adverse biochemical and physical effects on the human body. Such substances are protein, fat, carbohydrate, mineral and vitamins.

2. Energy refers to the actually available part supplied by the protein, fat, carbohydrate, available organic acid or alcohol in food. According to the content of such substances in food, the total energy of food may be calculated by following conversion coefficient.

Table 1, Energy conversion coefficient of nutrients in food

Ingredient	KJ/g*
Protein	17
Fat	37
Carbohydrate (available)	17
Alcohol	29
Organic acid	13
Dietary fiber	8.5

Where all the ingredients listed in table 1 are present, the energy may be present with following formulas.

3. Protein in food is consisted an amino acid, which may be calculated by multiplying total nitrogen content in food and the conversion coefficient (mass of protein = total nitrogen × conversion coefficient). Table 2 lists the conversion coefficient of protein in food. For processed food made of complex ingredients or formulation food, recommend conversion coefficient may be 6.25.

Table 2 Conversion coefficient of protein

Food	Conversion coefficient	Food	Conversion coefficient
Wheat		Egg	
Whole wheat powder	5.83	Whole egg	6.25
Wheat bran	6.31	Yolk	6.12
Malt	5.80	Egg white	6.32
Malt powder	5.70	Meat and fish	6.25
Oats	5.83	Animal gelatin	5.55
Barley, rye powder	5.83	Milk and milky product	6.38
Millet	6.31	Casein	6.40
Corn	6.25	Human milk	6.37
Rice and rice powder	5.95	Bean	
Brazil nut	5.46	Soybean	5.71
Peanut	5.46	Other beans	6.25
Apricot kernel	5.18		
Others, such as walnut, hazel	5.30	Other foods	6.25

Reference: FAO/WHO (1973) (China Food nutrition information 2002).

4. Fat and fatty acid

Fatty acid is the essential substance to form fat. Fatty acid is classified into saturated fatty acid and unsaturated fatty acid.

Saturated fatty acid refers to the fatty acid which carbon chains are free from double bonds and total saturated fatty acid is the sum of all fatty acids which carbon chains are free from double bond. Mono-unsaturated fatty acid is refers to the fatty acid which carbon chains contains a double bond, and total saturated fatty acid is the sum of all fatty acids contains a double bond. Poly-unsaturated fatty acid is referred to the fatty acid which carbon chains contains two or more double bonds, and total saturated fatty acid is the sum of all fatty acids contains two or more double bonds.

The content of fatty acid is labeled as g/100g food. Where the ratio (%) of single fatty acid to total fatty acid is converted into g/100g food; using standard conversion formulas and coefficient is recommended.

5. Carbohydrate in food is referred to those carbohydrates which could be digested and absorbed, produce glucose and supply energy in human body, are included free sugar, some oligosaccharides and starch. Label value is obtained from direct assay and calculation.

- A. **Assay.** Assay the content of starch and sugar respectively, and sum the both result is the content of total carbohydrate.
- B. **Calculation.** Regard the total weight of food is 100, the content of total carbohydrate is 100 minus protein, fat, water and ash.

6. Dietary fiber refers to the indigestible carbohydrates which glucosidic bond >3, could not be digested and absorbed by human intestine and have health effect on human body, including some fibrin, semifibrin, lignin, some oligosaccharides, starch, dextran, and pectin. Label is dependant on the analysis method.

7. Nutritional fortification substances - Value and rounding

a. Nutrient reference value. (NRV) Nutrient reference value serves as a reference standard for the content of food nutrients, which is developed from the dietary nutrient reference intake (DRIs) of Chinese citizens, and is used for food nutrition labels.

b. Numerical value. Refers to the number of a measurement, such as “3” of 3m, “5” of 5kg.

c. Significant digit. For numerical values without a decimal and ending with the number zero, the significant digit refers to the number of digits of counting from the far left of the non-zero digit to the right, minus the number of insignificant zeros. For other decimal systems, the significant digit refers to the number of digits counting from the far left of the non-zero digit to the right. Example, 35000, if there are 2 insignificant zeros, the significant digit is 3, and may be present as 350×10^2 ; if there are 3 insignificant zeros, the significant digit is 2, and may be present as 35×10^3 .

d. Designated digit.

- the interval of rounding off is designated as 10^n (n = positive integer), or the numerical value designated to rounding off to n decimal.
- the interval of rounding off is designated as 1, or the numerical values is designated to rounding off to single digit.
- the interval of rounding off is designated as 10^n , or the numerical value is designated to rounding off to 10^n digit (n = positive integer), or the numerical values is designated to rounding off to 10, 100, 1000 digit.

e. Rounding increment refers to one mode of determining the retained digit of rounding off. As the numerical value of rounding off is determined, the value of rounding should be the integer times of that numerical value.

Example 1. Interval of rounding off is 0.1, the values of rounding off should be selected from the integer times 0.1, and equivalent to rounding off to 1 decimal.

Example 2. Interval of rounding off is 100, the values of rounding off should be selected from the integer times 100, and equivalent to rounding off to 100 digit.

II Analytical method for nutrition

The data on the food nutrition label may be obtained through both direct and indirect analysis. However, the State standard method should be the preferred choice for direct analysis. If there are no international methods available, some test methods recommended by AOAC may be employed. The basic principle for sample collection and choice of test method should comply with GB/T5009.1-2003. The content of food nutrient also may be calculated by the formulation of raw material or other confirmed data such as well known food nutrition information.

III Label of food nutrition information

Label of food nutrition information refers to the description of the name and content of various nutrients in food. Label of food nutrition information is expressed as the amount of each nutrient in 100 g (mL) of food or per serving. The nutrition reference value (NRV) should be included on the label in % of content per serving.

The labeling unit of energy and nutrients on food nutrition label is recommended as below:

1. Energy may be labeled in “Energy ... kJ” or “Energy ...kcal”
2. Protein may be labeled in “Protein ... g”
3. Fat may be labeled in “Fat ... g”. If the nutritional claim involves fatty acids, the content of classified fatty acid should also be labeled.

Fat	... g
Saturated fatty acid	... g
Monosaturated fatty acid	... g
Polysaturated fatty acid	... g
Transfat	... g

4. Cholesterol may be labeled in "Cholesterol ... mg"
5. Carbohydrates may be labeled in "Carbohydrate ... g"
6. Calcium may be labeled in "Calcium ... mg"
7. Sodium may be labeled in "Sodium ... mg or g"
8. Dietary fiber is labeled as total dietary fiber, soluble dietary fiber / insoluble dietary fiber
...g. If the AOAC test is conducted on a single ingredient, its content should also be labeled.
9. Vitamins and minerals
 - Vitamin A is labeled in μg RE.
 - Vitamin D is labeled in μg .
 - Vitamin E is labeled in α -TE or mg.
 - Folic acid is labeled in DEF or μg .
 - Nicotinic acid is labeled in NF or μg .
 - Other vitamin and mineral are labeled in mg or μg .

IV Expression of nutrition information

1 Interval of rounding off.

If the numerical value is labeled in KJ, the interval for rounding off is designated as 1, and equivalent to rounding off to signal digit. If the numerical value is labeled in g, μg , or μgDFE , the interval of rounding off is designated as 0.1, except Folic acid, which is 0.01.

V Judgment and review of labeled values

Within the date of minimum durability of product, the following principle should be complied with to judge the accuracy of nutrition information on the label.

Nutrient	Allowable variation limit of labeled value (%)
Energy, fat, transfat, saturated fatty acid, cholesterol, sugar, sodium	$\leq 120\%$
Nutrients	$\geq$ labeling value
Vitamin D, A	80%--180%
Mineral, protein, vitamin, dietary fiber, carbohydrate, monosaturated fatty acid, polysaturated fatty acid, starch	

VI Basic form of nutrition label

One of five basic forms recommended for the nutrition label might be applied. The unit of food may be per serving or per weight unit.

1 Basic form

Nutrition information

Items	per 100 g (mL) or per serving
Energy	kJ
Protein	g
Fat	g
Carbohydrate	g
Others	g/mg/ μg

2 Basic form enclosed nutrition reference value**Nutrition information**

	per 100 g (mL) or per serving	% NRV per serving
Energy	kJ , kca	%
Protein	G	%
Fat	G	%
Carbohydrate	G	%
Others	G	%

3 Form enclosed nutrition claim**Nutrition information**

	per 100 g (mL) or per serving	% NRV per serving
Energy	kJ , kca	%
Protein	G	%
Fat	G	%
Carbohydrate	G	%
Others	G	%

Claims:

4 Form also using English**Nutrition information**

	per 100 g or per 100 mL	per serving	% NRV per serving
/Energy	kJ , kca	kJ , kca	%
/Protein	g	g	
/Fat	g	g	
/Saturated fat	g	g	
/Carbohydrate	g	g	
/Insert other nutrient(s) to be declared	g, mg, or μ g	g, mg, or μ g	%
/Nutritional claim			
/ Guidance regarding nutrition information			

5. Form in horizontal arrangement.**Nutrition information**

Nutrition information						
Nutrients	per serving	%NRV per serving	Nutrients	per serving	%NRV per serving	
Energy	kJ , kca		Carbohydrate	g		Nutrition claim
Protein	g		Sugar	g		
Fat	g		Sodium	mg		
						Guidance regarding nutrition information
Other nutrient(s)						

Annex 2

Rules on Nutrition and Health Claims

This annex stipulates the nutritional claim, guidance regarding nutrition information, and the standard terms applied to food nutrition labels.

I Nutrition claim criterion

The nutrition profile of food declared or suggested in the nutritional claim may be positive or negative. For a positive claim, some terms such as “high”, “natural source”, “rich in”, “rich”, “fortified” or “supplemented” may be applied. For negative claim, some terms such as “lower”, “decreased”, “free from” or “no added” may be applied. Table 1 lists the criterion and relevant facts.

Table 1 Nutritional claim criterion

Nutrient	Mode of claim	
Energy	“Food” with low energy	≤ 40 kcal (170kJ) / 100g solid ≤ 20 kcal (80kJ) / 100mL liquid
	“Food” decreasing energy	Decreased 25% than similar product
	“Food” without energy	≤ 17 kJ / 100mL liquid or 100g
Protein	Protein source, contains protein, provides protein	$\geq 10\%$ NRV per 100g $\geq 5\%$ NRV per 100 mL or $\geq 5\%$ NRV per 420 KJ
	High content or rich in protein	2 times or more of protein from natural sources
	Low content of protein	Energy from protein $\leq 5\%$ kcal
Fat	Low lipid or low fat	≤ 3 g / 100g solid
	Degrease or de-fat	≤ 1.5 g / 100mL liquid
	Without or free of fat	≤ 0.5 g / 100g solid or 100mL liquid
	Less fat	Decreased 25% than similar product
	Low saturated fatty acid	≤ 1.5 g / 100g solid and provide less than 10% energy ≤ 0.75 g / 100mL liquid provide less than 10% energy
Cholesterol	Low cholesterol	≤ 0.02 g / 100g solid; ≤ 0.01 g / 100mL liquid and saturated fatty acid ≤ 1.5 g / 100g solid and provide less than 10% energy ≤ 0.75 g / 100mL liquid provide less than 10% energy
	Without or free of cholesterol	≤ 0.005 g / 100g solid or 100mL liquid and saturated fat ≤ 1.5 g / 100g solid or ≤ 0.75 g / 100mL liquid, and the energy from saturated fat $\leq 10\%$ total energy
	Less cholesterol	Decreased 25% than similar product
Sugar	Less sugar	Decreased 25% than similar product

	Low sugar Without or free of sugar	≤ 5 g / 100g solid or 100mL liquid ≤ 0.5 g / 100g solid or 100mL liquid
Sodium	Low sodium Very low sodium Without or free of sodium	≤ 0.12 g / 100g or 100mL ≤ 0.04 g / 100g or 100mL ≤ 0.005 g / 100g or 100mL
Calcium, vitamins, and minerals	Source from xx Provide xx	≥15% NRV per 100g ≥7.5% NRV per 100 mL or ≥5% NRV per 100 kcal
	High xx or rich in xx	2 times or more of "source"
	"decreased" or added	Decreased or added 25% than similar product
Dietary fiber	Source from xx, provide xx	≥ 3 g/100 g or 1.5g/100 kcal
	High dietary fiber	2 times or more of "natural source"
Carbohydrates	Low lactose Free from lactose	≤ 2 g/ 100mg (ml) ≤0.5 g/ 100mg (ml)
	"decreased" or "increased" Less lactose	Decreased or increased 25% than standard food Decreased 25% than standard food

Note: Terms for per serving should also conform to the requirement for per 100g.

Claim request:

claim	request	condition
Add, strengthen	Comply with GB 14880	Only for nutrition strengthen food
Muti-vitamin	More than 3 kinds of Vitamins. Comply with GB 14880	
degrease		Only for Dairy food
Thin ()	Fat less than 10%	Only for meat

II Guidance regarding nutrition information

Food nutrients cited as guidance regarding nutrition information are energy, protein, fat (saturated fat), cholesterol, carbohydrate, sugar, sodium, and calcium. The application of guidance regarding nutrition information should comply with the relevant criterion of nutritional claims and other requirements listed in the regulation for nutrition labeling.

Following is a set of standard words that may be applied according to the profile of the food:

1. Energy

The human body needs energy to maintain vital activities.

The growth and development of bodily activities need energy.

Proper energy could help maintain health.

2. Protein

Protein is essential to the composition of the human body and supplies several kinds of amino acids.

Protein is vital for bodily activity.

Protein aids in the formation and growth of tissue.

3. Fat

Fat could supply high levels of energy and essential fatty acids for the human body, however, overall intake will affect health.

Fat is essential to the composition of the human body, however, overall intake could result in weight gain.

The daily energy supplied by total dietary fat should not be more than 30% total energy.

4. Carbohydrates

Carbohydrates, including starch and a variety of sugars, are the main energy source of the human body.

Carbohydrates are the most economical source of energy in a diet, and by consuming, one can save on the consumption of protein and fat.

Carbohydrates are an essential substance and the main energy source for human life.

Low lactose content is helpful so those with intolerance to lactose can avoid the product.

5. Sugar

Sugar, including monosaccharide and disaccharide, is a pure substance supplying energy.

Sugar is a carbohydrate, over-intake of energy is also related to monosaccharide and disaccharide.

Sugar could supplement bodily energy needed immediately, however, over-intake may affect health.

6. Saturated fat

Saturated fat could accelerate the absorption of cholesterol in food, however, over-intake will increase the level blood lipids.

The saturated fat intake should be less than 1/3 of daily total fat intake, over-intake may affect health.

Over-intake of saturated fat will increase the level of blood cholesterol, the daily intake should be less than 10% daily total energy.

7. Cholesterol

Adequate intake of cholesterol is good for health, the daily intake of cholesterol should be less than 300 mg.

Over-intake of cholesterol will increase the risk of atherosclerosis.

Over-intake of cholesterol over a long period of time will increase the level of blood lipids, the daily intake should be less than 300 mg.

8. Sodium

Sodium could regulate the water balance of human body, over-intake may cause hypertension.

WHO recommends that daily salt intake should not be more than 6 g.

Sodium helps maintain the acid-base balance of human body, over-intake may cause hypertension.

9. Calcium

Calcium is the main component of human bones and teeth. Many physical functions also rely on calcium.

Calcium depletion might affect the bone health.

Calcium helps in the development of bones and teeth.

Calcium aids in maintaining the strength of bones and teeth.

Annex 3

Nutrient reference value for China food label
Nutrient reference value (NRV)

Energy and nutrients	NRV	Energy and nutrients	NRV
Energy and macro-quantity nutrients:			
Energy	2000 kcal	Pantothenic acid	5 mg
Protein	60 g	Biotin	30 μ g
Total fat	<60 g	Choline	450 mg
Saturated fatty acid	<20 g	Minerals:	
Cholesterol	<300 mg	Calcium	800 mg
Carbohydrate	300 g	Phosphorus	700 mg
Dietary fiber	25 g	Sodium	2000 mg
Vitamins:		Potassium	2000 mg
Vitamin A	800 μ gRE	Magnesium	300 mg
Vitamin D	5 μ g	Iron	15 mg
Vitamin E	14 mg α -TE	Zinc	15 mg
Vitamin K	80 μ g	Iodine	150 μ g
Vitamin B2	1.4 mg	Selenium e	50 μ g
Vitamin B6	1.4 mg	Copper	1.5 mg
Vitamin B12	2.4 μ g	Fluorine	1 μ g
Vitamin C	100 mg	Manganese n	3 mg
Nicotinic acid	14 mg	Molybdenum	40 μ g
Folic acid	400 μ gDFE	Chromium	50 μ g

Note:

- Energy supplied from protein, fat, and carbohydrates are 12%, 27%, and 60% total energy respectively.
- μ gRE means retinol equivalent, and equivalent to μ g vitamin A + 1/6 (μ g β -carotene)
- mg α -TE means equivalent to mg α -tocopherol.
- μ gDFE means dietary folic acid equivalent, and equivalent to dietary folic acid μ g + (1.7 $\times$ folic acid supplementary agent μ g).
- Passed by 6th standing council, Chinese Society of Nutrition.

2. Expression of numerical value "zero".

As the numerical value of energy and nutrients are negligible for intake to the human body, numerical values of "zero" are allowable. The following table lists the range which might be labeled in numerical value "zero".

Nutrient	Unit	Range labeled in numerical value "zero" (per serving or 100g)
Energy	kJ	≤ 17 kJ
Energy from saturated fat		≤ 20 kJ
Protein	g	≤ 0.5 g
Total fat	g	≤ 0.5 g
Saturated fatty acid	g	≤ 0.5 g
Cholesterol	mg	≤ 5 mg
Carbohydrate	g	≤ 0.5 g
Sugar	g	≤ 0.5 g
Sodium	mg	≤ 5 mg
Calcium, potassium	mg	$\leq 1\%$ NRV

Vitamin A	μg RE	$\leq 1\% \text{NRV}$
Other Minerals	Mg/ μg	$\leq 2\%$