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**CARICOM REGIONAL STANDARD**  
Labelling of Foods – Pre-Packaged Foods –  
Specification

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CRS 5: 201X



Caribbean Community



**CARICOM Regional Organisation for Standards and Quality (CROSQ)**

2<sup>nd</sup> Floor Baobab Tower

Warrens,

St Michael

Barbados

T: 246.622.7670 | F: 246.622.7678

Website: <http://www.crosq.org>

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**ATTACHMENT PAGE FOR CRS AMENDMENT SHEETS**

## CRS 5:201X

### Committee representation

This CARICOM Regional Standard was developed under the supervision of the Regional Technical Committee for Labelling (RTC 1) (hosted by the CARICOM Member State Jamaica) which at the time comprised the following members:

<b>Members</b>	<b>Representing</b>
Mr. Wayne Stewart - Chairman	Dunlop Corbin Communications Ltd. Jamaica
Ms. Aminah Mason	Department of Analytical Services, Antigua and Barbuda
Ms. Samantha Moit (Alternate)	Ministry of Health and the Environment, Antigua and Barbuda
Dr. Patricia Johnson	Bahamas Agricultural Health and Food Safety Authority (BAHFSA)
Mrs. Heather Farell - Clarke	HIPAC Ltd. Barbados
Mrs. Margaret Campbell – Leslie (Alternate)	Department of Commerce and Consumers Affairs, Barbados
Ms. Lenora Durand	Dominica Bureau of Standards
Ms. Roneka Joseph	Government Analyst-Food and Drug Department, Guyana
Ms. Crystal Nunes (Alternate)	Government Analyst-Food and Drug Department, Guyana
Ms. Audrey Morris	Caribbean Food & Nutrition Institute. Jamaica
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Mr. Jermine Mike	Saint Kitts and Nevis Bureau of Standards
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Mrs. Delicia Balsemhof	VSH Foods
Mr. Adrian McCarthy	Chemistry, Food and Drug Division, Trinidad and Tobago
Mr. Susje Pierre (Alternate)	Bureau of Haitian Standards
Mr. Reynold MENAGER	Haiti
Mr. Vikash Ramjattan	Baron Foods Ltd Saint Lucia Manufacturer's Association
Mr. Cheddi St. Juste	General Interest, Saint Lucia
Ms. Charelle Parker ( <b>Technical Secretary</b> )	Suriname Standards Bureau
Ms. Videsha Munusami ( <b>Technical Secretary</b> )	Suriname Standards Bureau

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## **Foreword**

This CARICOM Regional Standard is a modified adoption of the CODEX Alimentarius Standard for Labelling of Pre-packaged Foods.

This standard has been prepared and issued by the CARICOM Regional Organisation for Standards and Quality (CROSQ).

It was approved by the xx Meeting of the Council for Trade and Economic Development (COTED) on DD/MM/YY.

Supplementary nutrition information is intended to increase the consumer's understanding of the nutritional value of their food and to assist in interpreting the nutrient declaration. Front-of-package nutritional warning labels that interpret nutritional information add ease and speed to information access, improving the consumer's ability to make a critical and better-informed decision.

All manufacturers, importers, distributors and other entities engaged in the production and or trade of Pre-packaged Food within any Member State of the Caribbean Community shall comply with the requirements of this standard.

The following documents have been used in the revision of this standard:

CODEX Alimentarius  
*General Standard for the Labelling of Prepackaged Foods CX1 – 1985 Revised in 2018.*

Pan American Health Organization World Health Organisation  
*Washington DC 2016 Nutrient Profile Model*

## 1 Scope

This CARICOM Regional Standard applies to the labelling of all pre-packaged foods to be offered to the consumer or for catering purposes.

This standard is not applicable to food:

- a) sold unpackaged, or in an open or uncovered package;
- b) weighed or measured in or counted into the package in the presence of the purchaser;
- c) intended for export only, which comply with the requirements of standards or laws on labelling of the country to which they are being exported; and
- d) where any CARICOM Regional Standard for any class of food makes differing supplementary provisions for labelling.

NOTE In such cases, the provisions of that CARICOM Regional Standard shall prevail over the provisions of this standard.

## 2 Normative References

CARICOM Regional Organisation for Standards and Quality

*Labelling of goods – Part 2 Specific requirements for prepackaged goods CRS 55 – 2: 2016*

CODEX Alimentarius

*General Standard for the Labelling of Prepackaged Foods CX1 – 1985 Revised in 2018.*

## 3 Terms and definitions

For the purposes of this standard, the terms and definitions of CRS 55 – 2: 2016 – Labelling of goods – Part 2: Specific requirements for Pre-packaged goods shall apply in addition to the following terms and definitions.

### 3.1

#### **address**

identifiable or registered place of the business of:

- a) the manufacturer or packager of the goods; or
- b) the entity for whom the goods are manufactured or packaged;
- c) the importer and distributor of the goods.

### 3.2

#### **claim**

any representation which states, suggests or implies that a food has particular qualities relating to its origin, nutritional properties, nature, processing, composition or any other quality

### 3.3

#### **comparative claim**

claim that compares the nutrient levels and or energy value of two or more foods

EXAMPLE “reduced”, “less than”, “fewer”, “more than”

### 3.4

#### **competent authority**

Ministry, department of government or statutory body in a territory of the Caribbean Community administering any law regulating the labelling of goods or foods

### 3.5

#### **consumer**

Persons and families purchasing and receiving food in order to meet their personal needs.

### 3.6

#### **container**

any packaging of food for delivery as a single item, whether by completely or partially enclosing the food, and includes wrappers

NOTE A container may enclose several units or types of packages when such is offered to the consumer.

### 3.7

#### **contaminant**

Any substance not intentionally added to food or feed for food producing animals, which is present in such food or feed as a result of the production (including operations carried out in crop husbandry, animal husbandry and veterinary medicine), manufacture, processing, preparation, treatment, packing, packaging transport or holding of such food or feed, or as a result of environmental contamination. The term does not include insect fragments, rodent hairs and other extraneous matter.

### 3.8

#### **country of origin**

- a) country where the goods were wholly manufactured; or
- b) When a food undergoes processing in a second country which changes its nature, the country in which the processing is performed shall be considered to be the country of origin for the purposes of labelling.

NOTE A significant change in the product refers to where there is a change in the product that has resulted in a change of the BTN (Brussels Tariff Nomenclature) number or where there is no change in the BTN number but the product has gone through a significant process.

### 3.9

#### **date of manufacture**

date on which the food becomes the product as described

### 3.10

#### **date mark**

means any declaration by letters or figures of any date indicative of the age of a food.

### 3.11

#### **date of minimum durability**

(best before) means the date which signifies the end of the period under any stated conditions which the product will remain fully marketable and will retain any specific qualities for which tacit or express claims have been made. However, beyond that date the food may still be perfectly satisfactory.

### 3.12

#### **use by date**

(Recommended last consumption date, Expiration date) means the date which signifies the end of the estimated period under any stated storage conditions, after which the product probably will not have the quality attributes normally expected by the consumers. After this date, the food should not be regarded as marketable.

### 3.13

#### **dietary fibre**

carbohydrate polymers with ten or more monomeric units which are not hydrolysed by the endogenous enzymes in the small intestine of humans, belong to the following categories:

- Edible carbohydrate polymers naturally occurring in the food as consumed.

- Carbohydrate polymers, which have been obtained from food raw material by physical, enzymatic or chemical means and which have been shown to have a physiological effect of benefit to health as demonstrated by generally accepted scientific evidence to competent authorities.
- Synthetic carbohydrate polymers which have been shown to have a physiological effect of benefit to health as demonstrated by generally accepted scientific evidence to competent authorities.

NOTE Hydrolysis is determined by a method approved by the national and, where applicable, regional competent authority.

### **3.14**

#### **expiration date**

date which signifies the end of the estimated period under any stated storage conditions, after which the product probably will not have the quality attributes normally expected by the consumers

### **3.15**

#### **food**

any substance, whether processed, semi-processed or raw, which is intended for human consumption

NOTE This includes drinks, chewing gum and any substance which has been used in the manufacture, preparation or treatment of food but does not include cosmetics, tobacco or substances used only as drugs.

### **3.16**

#### **food additive**

any substance not normally consumed as a food by itself and not normally used as a typical ingredient of the food, whether or not it has nutritive value, the intentional addition of which the food for a technological (including organoleptic) purpose in the manufacture, processing, preparation, treatment, packing, packaging, transport or holding of such food results, or may be reasonably expected to result, (directly or indirectly) in it or its by-products becoming a component of or otherwise affecting the characteristics of such foods.

NOTE The term does not include contaminants or substances added to food for maintaining or improving nutritional qualities.

### **3.17**

#### **foods for catering purposes**

foods for use on airlines in restaurants, canteens, schools, hospitals and similar institutions where food is offered for immediate consumption.

### **3.18**

#### **foods for special dietary uses**

foods which are specially processed or formulated to satisfy particular dietary requirements, which exist because of a particular physical or physiological condition and or specific diseases and disorders.

NOTE The composition of these foodstuffs must differ significantly from the composition of ordinary foods of comparable nature, if such ordinary foods exist. This includes foods for infants and young children (CODEX STAN 146-1985)

### **3.19**

#### **health claim**

representation which states, suggests or implies that a relationship exists between a food, or a constituent of that food, and health

NOTE See Annex E for types of health claims and examples.

### **3.20**

#### **ingredient**

substance, including a food additive, used in the manufacture or preparation of a food and present in the final product although possibly in a modified form

### **3.21**

#### **label**

tag, brand, mark, pictorial or other descriptive matter, written, printed, stencilled, marked, embossed or impressed on, or attached to, a container of food

### **3.22**

#### **labelling**

written, printed or graphic matter that is present on the label, accompanies the food, or is displayed near the food, including that for the purpose of promoting its sale or disposal

### **3.23**

#### **lot**

definitive quantity of a commodity produced essentially under the same conditions

### **3.24**

#### **main panel**

part of a label normally intended to be presented to the consumer or intended to be most conspicuous to the consumer at the time when the food, to which the label relates, is offered or exposed for sale

### **3.25**

#### **nature-identical**

substances chemically isolated from aromatic raw materials or obtained synthetically; they are chemically identical to substances present in natural products intended for human consumption, either processed or not.

### **3.26**

#### **nutrient**

substance normally consumed as a constituent of food, which provides energy, is needed for growth, development and maintenance of life or a deficit of which will cause characteristic bio-chemical or physiological changes to occur

### **3.27**

#### **nutrient content claim**

nutrition claim that describes the level of a nutrient contained in a food

EXAMPLE "source of calcium", "high in fibre" and "low in fat"

### **3.28**

#### **nutrition claim**

Any representation which states, suggests or implies that a food has particular nutritional properties including, but not limited to, the energy value, the content of protein, fat and carbohydrates, as well as vitamins and minerals.

#### NOTE

- The following do not constitute nutrition claims:
- (a) The mention of substances in the list of ingredients;
  - (b) The mention of nutrients as a mandatory part of nutrition labelling;
  - (c) Quantitative or qualitative declaration of certain nutrients or ingredients on the label if required by national legislation.

### **3.29**

#### **nutrition declaration**

standardized statement or listing of the nutrient content of a food

### **3.30**

#### **nutrition labelling**

description intended to inform the consumer of the nutritional properties of a food

NOTE It consists of nutrient declaration and supplementary nutrition information.

### **3.31**

#### **pre-packaged**

packaged or made up in advance in a container, ready for offer to the consumer, or for catering purposes

### **3.32**

#### **processing aid**

substance or material not including apparatus or utensils, and not consumed as a food ingredient by itself, intentionally used in the processing of raw materials, food or its ingredients, to fulfil a certain technological purpose during treatment or processing and which may result in the non-intentional but unavoidable presence of residues or derivatives in the final product

### **3.33**

#### **saturated fat**

Fat molecules with no double bonds between carbon molecules. The saturated fatty acids used most often in current food products are C14, C16, and C18. In the case of milk and coconut oil, however, saturated fatty acids range from C4 to C18.

### **3.34**

#### **sodium**

A soft, silver-white element found in salt; 1 g of sodium is contained in 2.5 g of salt or alternately, 2.5 g of salt contains 1 g of sodium.

### **3.35**

#### **sugars**

all mono-saccharides and di-saccharides present in food.

This includes added sugars for example:

- Sucrose, glucose, honey, molasses, corn syrup etc.
- Foods that contain sugars as an ingredient (examples: jams, jellies, sweetened chocolate, sweetened fruit pieces, etc.);
- Foods that contain sugars that substitute for added sugars (examples, non-reconstituted concentrated fruit juice, dried fruit paste, etc.) and
- Sugars of the food itself that has been increased above the amount contributed by the ingredients by some other means (examples: the use of enzymes to hydrolyse starches to release sugars).

NOTE After this date, the food should not be regarded as marketable.

### **3.36**

#### **total fat**

The total fat content of a food product composed of fatty acids from the three main groups (saturated fatty acids, mono-unsaturated fatty acids, and polyunsaturated fatty acids), which are differentiated based on chemical composition.

### **3.37**

#### **trans fat**

A form of fat that results from the hydrogenation of unsaturated fatty acids or occurs naturally in the milk and meat of certain animals. The most common trans-fatty acids in current food products are isomers (18:1 trans) derived from partial hydrogenation of vegetable oils.

## **4. General Principles**

**4.1** Pre-packaged food shall not be described or presented on any label or in any labelling in a manner that is false, misleading or deceptive or is likely to create an erroneous impression regarding its character in any respect.

**4.1.1** Pre-packaged food shall not be described or presented on any label or in any labelling by

words, pictorial or other devices which refer to or are suggestive, either directly or indirectly, of any other product with which such food might be confused, or in such a manner as to lead the purchaser or consumer to suppose that the food is connected with such other product.

**4.1.2** Claims made for a food shall comply with the requirements for the use of claims as set out in Annex A.

## **5 Labelling requirements**

### **5.1 General**

The following information shall appear on the label of pre-packaged foods as applicable to the food being labelled, unless otherwise stipulated in a national or regional standard for a specific food product.

### **5.2 Name of the food**

**5.2.1** The name shall indicate the true nature of the food and normally be specific and not generic.

**5.2.1.1** Where a name or names have been established for a food in a national or regional standard, at least one of these names shall be used.

**5.2.1.2** In other cases, the name prescribed by the national competent authority shall be used.

**5.2.1.3** In the absence of any such name, either a common or usual name that has been approved by the national standards body shall be used.

**5.2.1.4** A coined, fanciful, brand name or trade mark may be used, provided it accompanies one of the names provided in 4.2.1.1 to 4.2.1.3.

**5.2.2** The label shall state, additional words or phrases as necessary to avoid misleading or confusing the consumer in regard to the true nature and physical condition of the food. This shall be done either in conjunction with, or in close proximity to the name of the food.

**NOTE** Additional words or phrases may include the type of packing medium, style, and the condition or type of treatment it has undergone such as dried, concentrated, reconstituted, smoked.

### **5.3 List of ingredients**

**5.3.1** A list of ingredients shall be declared on the label, except for:

- a) single ingredient foods;
- b) alcoholic beverages for which there exist regional standards (see 4.3.4); and
- c) any other products permitted by the national standards body for exemption.

**5.3.1.1** The list of ingredients shall be headed or preceded by an appropriate title

EXAMPLE Ingredients, Contents, Prepared from

**5.3.1.2** All ingredients shall be listed in descending order of weight (m/m) at the time of the manufacture of the food.

**5.3.1.3** Where an ingredient is itself the product of two or more ingredients, such a compound ingredient may be declared as such in the list of ingredients, provided that it is immediately accompanied by a list, in brackets, of its ingredients in descending order of proportion (m/m) (mass/mass). Where a compound ingredient, for which a name has been established in a national or regional standard or in national legislation, constitutes less than 5% of the food, the ingredients need not be declared except in the following instances:

- a) food additives which serve a technological function in the finished product or are present in such amounts that their declaration is required by the national and, where applicable, regional competent authority;
- b) the ingredients listed in 4.3.1.4; and
- c) the substances listed in 4.3.2.4.

**5.3.1.4** The following foods and ingredients are known to cause hypersensitivity and shall always be declared:

- a) cereals containing gluten such as, wheat, rye, barley, oats, spelt or their hybridized strains and their related products;
- b) crustacea and crustacean products;
- c) eggs and egg products;
- d) fish and fish products;
- e) peanuts, soybeans and their related products;
- f) milk and milk products (lactose included);
- g) tree nuts and nut products; and
- h) sulphite in concentrations of 10 mg/kg or more.

**5.3.1.5** Where a food/ product is produced in a factory where the ingredients in 4.3.1.4 are processed, it shall be stated on the label.

**5.3.1.6** Water added to a food shall be declared in the list of ingredients except when the water forms part of an ingredient such as brine, syrup or broth, used in a compound food and declared as such in the list of ingredients. Water or other volatile ingredients evaporated in the course of manufacture need not be declared.

**5.3.2** A specific name shall be used for ingredients in the list of ingredients in accordance with the provisions stated in 4.2 with the exception of provisions stated in 4.3.2.1.

**5.3.2.1** With the exception of those ingredients listed in 4.3.1.4, and unless a general class name would be more informative, the class names specified in Table 1 may be used for the ingredients falling within these classes.

**Table 1 — Class names for ingredients**



<b>Ingredients</b>	<b>Class names</b>
All spices and spice extracts not exceeding 2 % (m/m) either singly or in combination in the food	Spice, spices or mixed spices as appropriate
All herbs or parts of herbs not exceeding 2 % (m/m) either singly or in combination in the food	Herbs, or mixed herbs as appropriate
All types of accepted gum preparations used in the manufacture of gum base for chewing gum	Gum base
All types of sucrose	Sugar
Anhydrous dextrose and dextrose monohydrate	Sugar
All types of caseinates	Caseinates
Press, expeller or refined cocoa butter	Cocoa butter
All crystallized fruit not exceeding 10 % of the weight of the food	Crystallized fruit

**5.3.2.2** Notwithstanding the provision in 4.3.2.1, pork fat, lard and beef fat shall always be declared by their specific names.

**5.3.2.3** For food additives falling in the respective classes and permitted for use in foods by the national and, where applicable, regional competent authority, the following class titles shall be used together with the specific name and or International Numbering System (INS) numerical identification:

- a) acid(s);
- b) acidity regulator(s);
- c) anti-caking agent(s);
- d) anti-foaming agent(s);
- e) antioxidant(s);
- f) artificial colour;
- g) bulking agent(s);
- h) colour retention agent(s);
- i) emulsifier(s);
- j) emulsifying salt(s);
- k) firming agent(s);
- l) flavour enhancer(s);
- m) flour treatment agent(s);
- n) foaming agent(s);
- o) gelling agent(s);
- p) glazing agent(s);
- q) humectant(s);
- r) leavening agent(s);

- s) natural colour;
- t) preservative(s);
- u) propellant(s);
- v) stabilizer(s);
- w) sweetener(s); and
- x) thickener(s).

**5.3.2.4** In addition to the provisions in 4.3.2.3, the following substances shall always be declared by name:

- a) Aspartame;
- b) Monosodium Glutamate;
- c) Potassium Sorbate;
- d) Sodium Benzoate; and
- e) Sodium Nitrite.

**5.3.2.5** The following class titles shall be used for food additives falling in the respective classes and permitted for use in foods by the national, and where applicable, regional competent authority:

- a) flavour(s) and flavouring(s); and
- b) modified starch(es).

**5.3.2.6** The expression flavours shall be qualified by natural, nature-identical, artificial or a combination of these words as appropriate.

### **5.3.3 Processing aids and carry-over of food additives**

**5.3.3.1** A food additive carried over into a food in a significant quantity or in an amount sufficient to perform a technological function in that food as a result of the use of the raw materials or other ingredients in which the additive was used shall be included in the list of ingredients.

**5.3.3.2** A food additive carried over into foods at a level less than required to achieve a technological function, and processing aids, are exempted from declaration in the list of ingredients. The exemption does not apply to food additives and processing aids that contain any of the ingredients listed in 4.3.2.4.

**5.3.3.3** In addition to the provisions of 5.3.3.1 and 5.3.3.2, the ingredients or substances listed in 5.3.1.4 and 5.3.2.4 shall always be declared when present in a food.

## **5.4 Net content and drained weight**

**5.4.1** The net content shall be declared in the metric system (Système International d'Unités). If the imperial system is used to declare the net content, it shall be stated in conjunction with the metric system.

**5.4.2** The net content shall be declared in the following manner:

- a) by volume, for liquid foods;

- b) by weight, for solid food; and
- c) either by weight or volume, for semi-solid or viscous foods.

**5.4.3** In addition to the declaration of net contents, a food packed in a liquid medium shall carry a declaration in the metric system of the drained weight of the food. If the imperial system is used to declare the drained weight, it shall be stated in conjunction with the metric system.

NOTE Liquid medium includes water, oil, aqueous solutions of sugar and salt, fruit and vegetable juices in canned fruits and vegetables only, or vinegar, either singly or in combination.

**5.4.4** Where the contents of a package of food are expressed in terms of weight or volume, any variation below the quantity declared shall be +/-5%.

**5.4.5** The net weight shall be preceded by the words Net Weight and the net content shall be preceded by the words "Net" or "Net Contents".

## **5.5 Name and address**

The name and address of the manufacturer, packer, distributor, importer, exporter, or vendor of the food shall be declared.

## **5.6 Country of origin**

**5.6.1** The country of origin of the food shall be declared if its omission would mislead or deceive the consumer.

**5.6.2** When a food undergoes processing in a second country which changes its nature, the country in which the processing is performed shall be considered to be the country of origin for the purposes of labelling.

**5.6.3** The country of origin of the food shall be declared as "Manufactured in.....(name of country)" or "Product of.....(name of country)" or produced in.....(name of country).

## **5.7 Lot identification**

Each container shall be embossed or otherwise permanently coded or un-coded to identify the producing factory and the lot. Where a code is used, the key to the code shall be provided to the national standards body in the country in which the product is to be sold.

## **5.8 Date marking and storage instructions**

**5.8.1** If not otherwise determined in an individual CROSQ standard, the following date marking shall apply, unless clause 4.8.1 (vii) applies:

(i) When a food must be consumed before a certain date to ensure its safety and quality the "Use-by Date" or "Expiration Date" shall be declared.

(ii) Where a "Use-by Date" or "Expiration Date" is not required, the "Best-Before Date" or "Best Quality Before Date" shall be declared.

(iii) The date marking should be as follows:

- On products with a durability of not more than three months; the day and month shall be declared and in addition, the year when competent authorities consider consumers could be misled.
- On products with a durability of more than three months at least the month and year shall be declared.

- (iv) The date shall be introduced by the words:
- “Use-by ” or “Expiration Date ” or Best before ” or “Best Quality Before ” as applicable where the day is indicated; or
  - “Use-by end” or “Expiration date end” or “Best before end” or “Best Quality Before end ” as applicable in other cases.
- (v) The words referred to in paragraph (iv) shall be accompanied by:
- either the date itself; or
  - a reference to where the date is given.
- (vi) The day and year shall be declared by uncoded numbers with the year to be denoted by 2 or 4 digits, and the month shall be declared by letters or characters or numbers. Where only numbers are used to declare the date or where the year is expressed as only two digits, the competent authority should determine whether to require the sequence of the day, month, year, be given by appropriate abbreviations accompanying the date mark (e.g. DD/MM/YYYY or YYYY/DD/MM).
- (vii) Provided that food safety is not compromised, the provision in 4.8.1 (i) or 4.8.1 (ii) is not required for a food if one or more of the following criteria apply:
1. Where safety is not compromised and quality does not deteriorate because the nature of the food is such that it cannot support microbial growth (e.g. alcohol, salt, acidity, low water activity under intended or stated storage conditions;
  2. Where deterioration is clearly evident by physical examination at the point of purchase, such as raw fresh produce that has not been subject to processing and presented in a manner that is visible to the consumer;
  3. Where the key/organoleptic quality aspects of the food are not lost;
  4. Where the food by its nature is normally consumed within 24 hours of its manufacture, such as some bakers’ or pastry-cooks’ wares.  
For example, foods such as
    - fresh fruits and vegetables, including tubers, which have not been peeled, cut or similarly treated;
    - wines, liqueur wines, sparkling wines, aromatized wines, fruit wines and sparkling fruit wines;
    - bakers’ or pastry-cooks’ wares, which given the nature of their content, are normally consumed within 24 hours of their manufacture;
    - vinegar;
    - non-iodized food grade salt;
    - non-fortified solid sugars;
    - confectionary products consisting of flavored and/or colored sugars;
    - Chewing gum.In such cases, the “Date of Manufacture” or the “Date of Packaging” may be provided.
- (viii) A “Date of Manufacture” or a “Date of Packaging” may be used in combination with 5.8.1 (i) or (ii). It shall be introduced with the words “Date of Manufacture” or “Date of Packaging”, as appropriate, and use the format provided in clause 5.8.1(vi).

**5.8.2** In addition to the date set out in 5.8.1, any special conditions for the storage of the food shall be declared on the label where they are required to support the integrity of the food and, where a date mark is used, the validity of the date depends thereon

## **5.9 Instructions for use**

Instructions for use, including reconstitution, where applicable, shall be included on the label, to ensure correct utilization of the food.

## **6 Additional requirements**

### **6.1 Quantitative labelling of ingredients**

**6.1.1** Where the labelling of a food places special emphasis on the presence of one or more valuable and or characterizing ingredients, or where the description of the food has the same effect, the percentage of the ingredient (m/m) at the time of manufacture shall be declared.

**6.1.2** Where the labelling of a food places special emphasis on the low content of one or more ingredients, the percentage of the ingredient (m/m) in the final product shall be declared.

**6.1.3** A reference in the name of a food to a particular ingredient shall not constitute the placing of special emphasis.

**6.1.4** A reference in the labelling of a food to an ingredient used in a small quantity and only as flavouring shall not constitute the placing of special emphasis.

### **6.2 Irradiated foods**

**6.2.1** Food which has been treated with ionizing radiation shall:

- a) carry a written statement on its label indicating that treatment in close proximity to the name of the food or
- b) use the international food irradiation symbol, as shown below, in close proximity to the name of the food.

**6.2.2** When an irradiated product is used as an ingredient in another food, this shall be declared in the list of ingredients.

**6.2.3** When a single ingredient product is prepared from a raw material which has been irradiated the label of the product shall contain a statement indicating the treatment.

### **6.3 Organically produced foods**

**6.3.1** Where a product or its ingredients are described by the terms “organic”, “biological”, “ecological”, “bio-dynamic” or words of similar intent, they shall be regarded as having an indication referring to organic production methods.

**6.3.2** Organically produced foods shall be certified by a competent authority, as complying with the requirements specified in the CARICOM Regional standards or any other equivalent standard.

### **6.4 Foods for special dietary uses**

Labelling requirements for foods for special dietary uses shall be in accordance with Annex B.

### **6.5 Food additives**

Labelling requirements for foods for food additives shall be in accordance with Annex C.

## 6.6 Application of a front-of-package nutritional warning labeling

6.6.1 According to PAHO the following foods are excluded from the nutrient profile model:

bulk or packaged white, parboiled, and wholegrain rice; whole grains of wheat and other cereals; granola made from cereal grains, nuts and dried fruits, cassava, corn, or wheat grits and flours; all types of beans; lentils, pigeon peas, chickpeas, and other legumes; dried fruits, fresh or pasteurized fruit juices without added sugars; nuts, peanuts, and other oilseeds without added salt; fresh and dried mushrooms and other fungi; fresh, frozen, dried beef, pork, poultry and other meat and fish; pasteurized, UHT liquid and powdered milk; fresh and dried eggs, yogurt; and tea, herbal infusions, coffee, and tap, spring, and mineral water.

Culinary ingredients: Oils made from soybeans, corn, sunflower, or olives; butter, lard, coconut fat; white, brown, and other types of sugar and honey; refined or coarse salt; sweetened condensed milk

6.6.2 Pre-packaged food and non-alcoholic beverages which require labeling in accordance with the provisions of this standard, shall include a front of package nutritional warning labeling, provided that:

6.6.2.1 sodium, sugars or fats have been added in the process of development of the product or to one or more of its ingredients and/or that the product contains free sugars, and

6.6.2.2 the content of sodium, sugars, fats or saturated fats in its final composition are equal or exceed the values as established in Table 2.

6.6.3 The front-of-package nutritional warning labeling to be incorporated in pre-packaged products must comply with the provisions of Annex D of this standard.

6.6.4 The processors, importers manufacturer and/or packager, will have the responsibility of compliance, veracity and legibility of the front-of-package nutritional warning labeling of the food.

### 6.6.5 Definition of products excessive in critical nutrients.

**Table 2 - Criteria for defining products excessive in sodium, sugars, total fat and saturated fat**

Sodium *	Sugars	Total fat	Saturated fat	<i>Trans-fat</i>
≥1 mg of sodium per 1 kcal of product or ≥300 mg per 100 g	≥10% of energy provided by the product from sugars	≥30% of energy provided by the product from total fat	≥10% of energy provided by the product from saturated fat	≥1% of energy provided by the product from <i>trans fat</i>

\* The product must receive a front-of-package nutritional warning label for sodium if it exceeds at least one of the criteria

## 7 Presentation of labelling information

### 7.1 General

7.1.1 Labels in pre-packaged foods shall be applied in such a manner that they shall not become

separated from the container.

**7.1.2** Statements required to appear on the label by virtue of this standard shall be clear, prominent, indelible and readily legible by the consumer under normal conditions of purchase and use.

**7.1.3** The information appearing on the label shall be in letters and or numbers of not less than 1.5 mm in height based on lower case "o".

6.1.4 Where the container is covered by a wrapper, the wrapper shall carry the necessary information or the label on the container shall be readily legible through the outer wrapper or not be obscured by it.

**7.1.4** The name and net content of the food including the front of package nutritional warning labeling set in Section 5.7, shall appear on the main panel of the label.

## **8 Language**

**8.1.1** The labelling requirements specified in this standard shall be in the official language(s) of the country in which the product is being sold.

**8.1.2** All numbers relating to net content and drained weight stated on the label shall be given in Arabic numerals.

## **9 Registration of labels programme**

Labels shall be registered with the national standards body or competent authority, if applicable.

## **Annex A** (normative)

### **Claims**

#### **A.1 Prohibited claims**

**A.1.1** The following is prohibited:

- a) claims stating that any given food will provide an adequate source of all essential nutrients, except in the case of well-defined products for which the national and, where applicable, regional competent authority permits this claim, or where appropriate International scientific consensus exists that the product is an adequate source of all essential nutrients;
- b) claims implying that a balanced diet cannot supply adequate amounts of all nutrients;
- c) claims which cannot be substantiated;
- d) claims as to the suitability of a food for use in the prevention, alleviation, treatment or cure of a disease, disorder or particular physiological condition, unless specifically permitted by the national and, where applicable, regional competent authority; and
- e) claims which could give rise to doubt about the safety of similar foods or which could arouse or exploit fear in the consumer.

**A.1.2** Potentially misleading claims are not allowed.

EXAMPLE 1 Meaningless claims, including incomplete comparatives and superlatives.

EXAMPLE 2 Claims as to good hygiene practice, such as wholesome, healthful and sound.

#### **A.2 Conditional claims**

The following claims are permitted subject to the particular condition attached to each:

- a) an indication that a food has obtained an increased or special nutritive value by means of the addition of nutrients, such as vitamins, minerals and amino acids, shall be given if such an addition has been made on the basis of nutritional considerations elaborated by the national competent authority and are consistent with the relevant legislation;
- b) an indication that the food has special nutritional qualities as a result of the reduction or omission of a nutrient shall be on the basis of nutritional considerations elaborated by national competent authority and are consistent with the relevant legislation;
- c) terms such as natural, pure, fresh, homemade, organically grown shall only be used when the product satisfies the definitions for these terms, as defined by the national and, where applicable, regional competent authority;
- d) religious or ritual preparation of a food is permitted provided that the food conforms to the requirements of the appropriate religious or ritual authorities, such as halal, kosher;



- e) an indication that a food has special characteristics when all such foods have the same characteristics;
- f) an indication of the absence or non-addition of particular substances to food is permitted provided that it is not misleading and provided that the substance:
  - 1) is not subject to specific requirements in any national or regional standard;
  - 2) is one which consumers would normally expect to find in the food;
  - 3) has not been substituted by another, giving the food equivalent characteristics, unless the nature of the substitution is clearly stated with equal prominence; and
  - 4) is one whose presence or addition is permitted in the food.
- g) An indication of the absence or non-addition of one or more nutrients are regarded as a nutrition claim and requires that the product provides nutrition labelling in accordance with the specifications stated in Annex D.

## **Annex B** (normative)

### **Pre-packaged foods for special dietary uses**

#### **B.1 General principle**

The labelling and advertising of foods for special dietary uses shall not imply that advice from a competent authority is not needed.

#### **B.2 Labelling of pre-packaged foods for special dietary uses**

The labels of all pre-packaged foods for special dietary uses shall bear the information required by 4.1 to 4.4 of this standard as applicable to the food being labelled, except as stated in a specific national or regional standard.

##### **B.2.1 The name of the food**

In addition to the declaration of the name of the food in accordance with 4.1, the following provisions apply:

- a) the designation “special dietary”, “special dietetic” or an appropriate equivalent term, is permitted when used in conjunction with the name only where the product corresponds to the definition of foods for special dietary uses; and
- b) the characterizing feature, but not the condition for which the food is intended, shall be stated in appropriate descriptive terms in close proximity to the name of the food.

##### **B.2.2 Nutrition labelling**

Nutrition labelling shall include the following:

- a) the total quantity of those specific nutrients or other components, which provide the characterizing feature for the special dietary use for which the food is intended per 100 g or 100 ml, and where appropriate, per specified quantity of the food as suggested for consumption.
- b) the specifications stated in Annex D.5.

##### **B.2.3 Date marking and storage**

**B.2.3.1** In addition to the declaration of date marking and storage instructions in accordance with 4.8, storage instructions of opened packages of a food for special dietary uses shall be included on the label to ensure that the opened product maintains its wholesomeness and nutritive value.

**B.2.3.2** A warning shall be included on the label if the food is not capable of being stored after opening, or is not capable of being stored in the container after opening.

## **B.3 Additional requirements for specific foods**

### **B.3.1 Claims**

**B.3.1.1** Any claims made for the foods covered by this standard shall be in accordance with the specifications for Claims stated in Annex A.

**B.3.1.2** Where a claim is made that the food is suitable for special dietary use, that food shall comply with all provisions of this standard except as otherwise provided in a specific national or regional standard for foods for special dietary uses.

**B.3.1.3** A food, which has not been modified in accordance with the definition of foods for special dietary uses but is suitable for use in a particular dietary regimen because of its natural composition, shall not be designated “special dietary” or “special dietetic” or any other equivalent term. Such a food is permitted to carry a statement on the label e.g. “this food is by its nature “X” where “X” refers to the essential distinguishing characteristic, provided that such statement does not mislead the consumer.

## **Annex C** (normative)

### **Food additives**

#### **C.1 General**

The term “x flavour” is permitted to be used to describe a flavour which is not derived from, but reproduces the flavour of “x”.

NOTE Sodium chloride is not included as an additive to which these specifications apply.

#### **C.2 Labelling of pre-packaged food additives sold by retail**

The labels of all food additives sold by retail shall carry the information required by C.2.1 to C.2.4, as applicable to the food additive being labelled.

##### **C.2.1 Details of the food additive**

**C.2.1.1** The name of each food additive present shall be given. The name shall be specific and not generic and shall indicate the true nature of the food additive. Where a name has been established for a food additive in a CODEX Alimentarius list of additives, that name shall be used. In other cases, the common or usual name shall be listed or, where none exists, an appropriate descriptive name shall be used.

**C.2.1.2** If two or more food additives are present, their names shall be given in the form of a list in the order of proportion by weight which each food additive bears to the total contents of the container. The food additive present in the greatest proportion by weight shall be listed first. Where one or more of the food additives is subject to a quantitative limitation in a food covered by a national standard, the quantity or proportion of that additive shall be stated. If food ingredients are part of the preparation, they shall be declared in the list of ingredients in descending order of proportion.

**C.2.1.3** In the case of mixtures of flavourings, the name of each flavouring present in the mixture is not required. The generic expression “flavour” or “flavouring” is permitted together with a true indication of the nature of the flavour. The expression “flavour” or “flavouring” may be qualified by the words “natural”, “natural–identical”, “artificial”, or a combination of these words as appropriate.

NOTE This provision applies to herbs and spices, but not to flavour modifiers.

**C.2.1.4** Food additives with a shelf-life not exceeding 18 months shall carry the date of minimum durability.

**C.2.1.5** The words “For Food Use” or a similar statement shall appear in a prominent position on the label.

##### **C.2.2 Instructions on storage and use**

Adequate information shall be given about the manner in which the food additive is to be stored and used in food.

### **C.2.3 Net content**

The net content shall be declared in the metric system of measurement in the following manner:

- a) by volume or weight, for liquid food additives;
- b) by weight for solid food additives, other than those sold in tablet form;
- c) either by weight or volume for semi-solid or viscous food additives; and
- d) by weight together with the number of tablets in the package for food additives sold in tablet form.

### **C.2.4 Lot identification**

Each container shall be coded or un-coded to identify the producing factory and the lot.

## **C.3 Labelling of pre-packaged food additives sold other than by retail**

The labels of all food additives sold other than by retail shall carry the information stated in C.2.1 to C.2.4 except that:

- a) where the food additives in non-retail containers are intended for further industrial processing, the required information, other than that described in C.2.1.1 and C.2.1.4, is allowed on the documents relating to the sale; or
- b) where one or more food additives is subject to a quantitative limitation in a food to be sold, the quantity or proportion of that additive and or adequate instruction to enable compliance with the limitation, shall be given.

## **C.4 Presentation of information**

Statements required to appear on the label are not permitted to be obscured by designs or by other written, printed or graphic matter and shall be on contrasting background. The letters in the name of the food additive shall be in a size equivalent to the most prominent printed matter on the label. The name and net content shall appear on the main panel of the label.

## Annex D (normative)

### Principles for front of package nutritional warning labelling

**D.1** The front-of-package nutritional warning labeling shall consist of symbols with octagonal design and black background and white border, which shall contain the expression “HIGH IN” followed by the corresponding nutrient: FAT, SATURATED FATS, SUGARS or SODIUM, as detailed in Figure D.1. It will include a symbol for each nutrient that is in excess. The text shall be written in white capital letters. In addition, in the same symbol, the sentence "Ministry of Health" shall be written in white letters, according to Figure D.1.

**Figure D.1. Nutritional warning symbols**



- D.2** The front-of-package nutritional warning labeling will be available on the CROSQ website at a high-quality resolution and should be downloaded for inclusion in the labels according to the specifications set forth in this standard.
- D.3** An independent octagon must be used for each critical nutrient that exceeds the limits established in Table 2 of this standard. The nutritional warning labeling should be placed on the main panel of the container preferably in the upper part, using the dimensions established in Table D.1. The octagons should be isolated from the other elements of the main panel by a white background as shown in figure D.1 In the case of containers in which the main panel is less than 30cm<sup>2</sup>, the front-of-package nutritional warning labeling should be included in the larger package containing them, but visible at all times to consumers.
- D.4** If the front-of-package nutritional warning labeling is required for more than one critical nutrient, the symbols should be placed one next to the other, using one of the formats that will be available on the CROSQ website.
- D.5** Front-of-package nutritional warning labeling must be included in the packaging indelibly and may not be partially or totally covered by any other element. In the case of imported products, the use of indelible stickers on the label is permitted, provided that they meet the requirements of characteristics, size and location established in this Standard.

**Table D.1. Dimensions of the front-of-package nutritional warning labeling according to the area of the main face of the package.**

Area of the main panel of the container	Dimensions of each of the nutritional warning symbols
Less than 30 cm <sup>2</sup>	The secondary container must be labelled according to the area of its main face
Greater or equal to 30 and less than 60 cm <sup>2</sup>	2.0 x 2.0 cm (font size: between 8-10 pt)
Greater or equal to 60 and less than 100 cm <sup>2</sup>	2.5 x 2.5 cm (font size: between 11-13 pt)
Greater or equal to 100 and less than 200 cm <sup>2</sup>	3.5 x 3.5 cm (font size: between 15-18 pt)
Greater or equal to 200 and less than 300 cm <sup>2</sup>	4.5 x 4.5 cm (font size: between 20-23 pt)
Greater or equal to 300 cm <sup>2</sup>	5.0 x 5.0 cm (font size: between 22-25 pt)

**D.6** The graphic characteristics of the nutritional warning symbols indicated in Figure 2 shall be the following:

**D.6.1** Elements of the nutritional warning symbol, according to Figure D.2.:

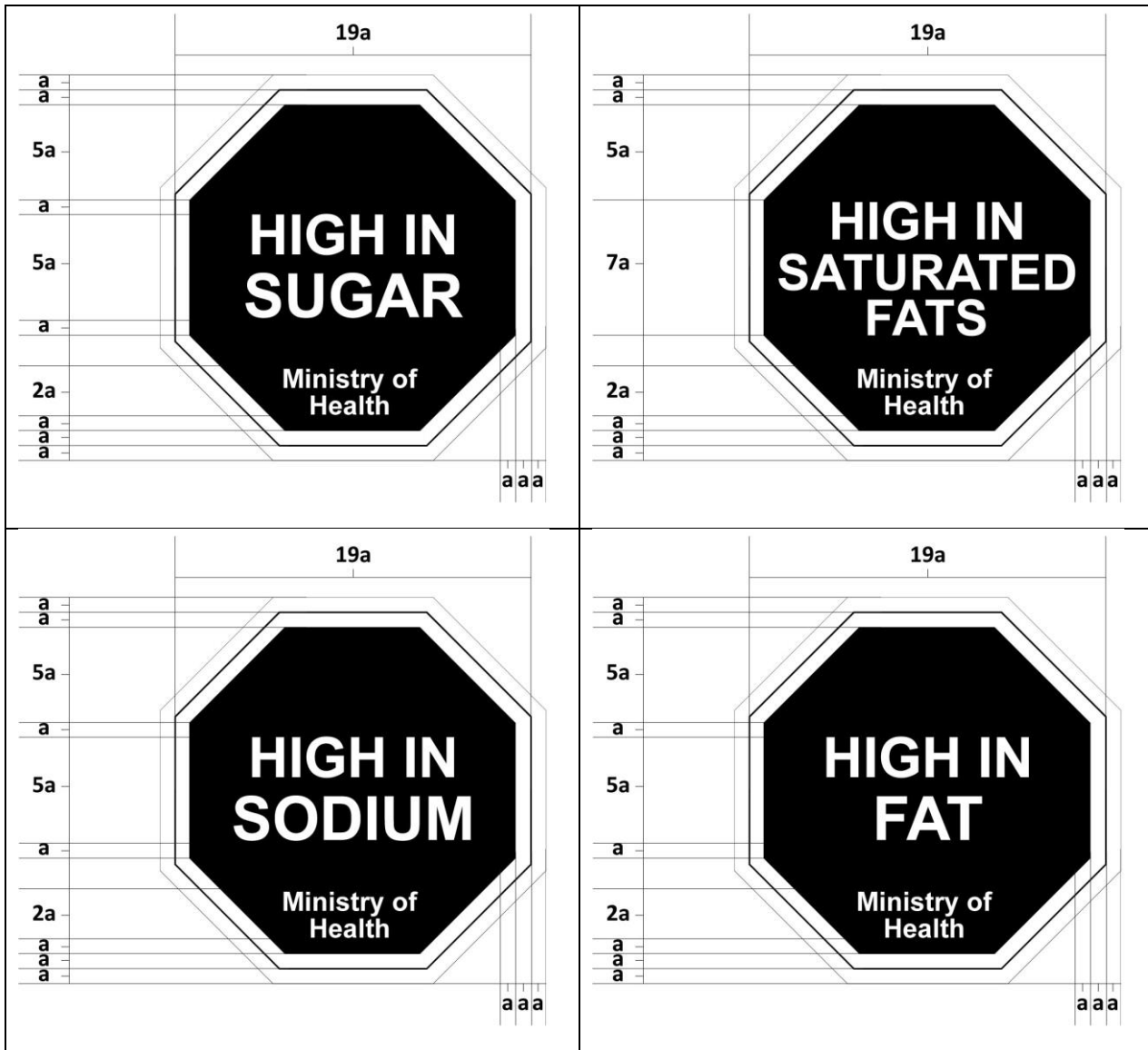
1. Octagonal base containing the message.
2. Descriptor's main message.
3. Signature of the Ministry of Health
4. Double white border separated by a black line
5. White background isolating the icon from the package background.

Figure D.2. Elements of the nutritional warning symbol:



**D.6.2** Proportions of the nutritional warning symbols are specified in Figure D.3.:

**Figure D.3.: Proportions of the nutritional warning symbols:**

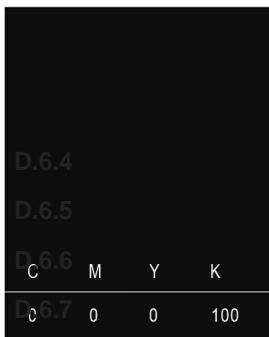


**D.6.3** Color of the health warning symbol:

The whole iconography of the symbol is composed of the color:

**Figure D.4. Color example:**

C	M	Y	K
0	0	0	100





D.6.8 Font: The font used in the iconography belongs to the "Arial" family, particularly in its "bold" format.

Figure D.5. Font example:

**ABCDEFGHIJKL  
MNÑOPQRSTU  
VWXYZ**

D.6.9 Labeling of more than one health warning symbol: Pre-packaged foods that require more than one health warning, must include them in accordance with the following examples:

D. 6.5.1. Labeling with 2 health warning symbols:

Figure D.6. Labeling with 2 health warning symbols



D. 6.5.2. Labeling with 3 health warning symbols:

Figure D.7. Labeling with 3 health warning symbols, format 1:

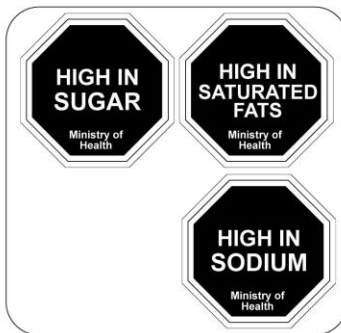
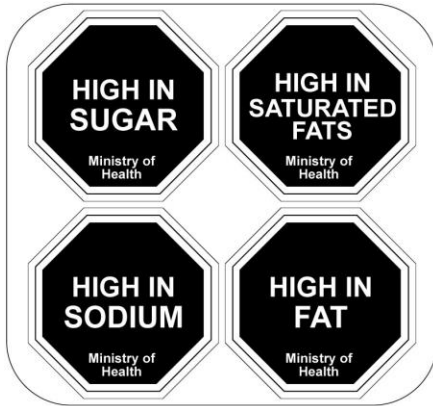


Figure D.8. Labeling with 3 health warning symbols, format 2:



D. 6.5.3. Labeling with 4 health warning symbols:

**Figure D.9. Labeling with 4 health warning symbols, format 1:**



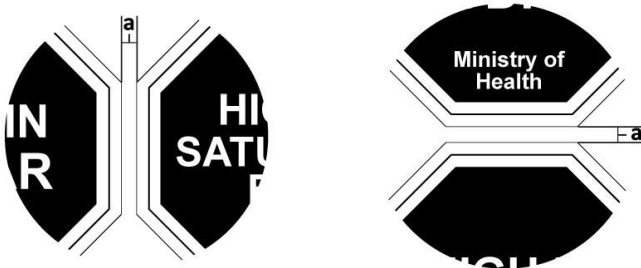
**Figure D.10. Labeling with 4 health warning symbols, format 2:**

This Format shall be used when the quadrant's height of the label's main front with the size belonging to the descriptor does not permit the use of Format 1.



**D.6.10** Distance between descriptors: Descriptors shall be separated in such a fashion as to retain the same proportions described for the construction for each, as detailed below:

**Figure D.11: Distance between descriptors**



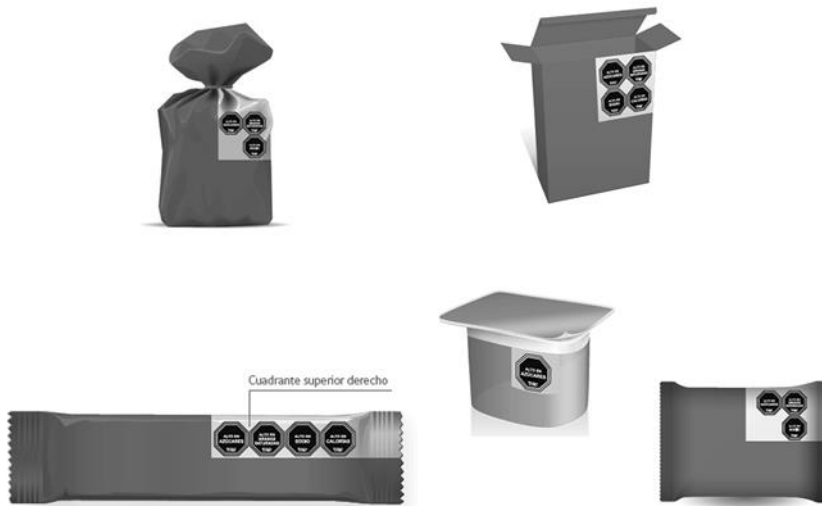
**D.6.11** Minimum Size: When labeling with the minimum size descriptor is applicable –1,5 cm high/1,5 cm wide–, "Ministry of Health" may be changed to "MOH". Example:

**Figure D.12: Minimum size**



**D.6.12** Position suggestion for the label's main front: It is suggested that the position of the descriptor or descriptors to be labeled, as the case may be, should be at the higher right corner of the label's main front.

**Figure D.13. Examples of position for descriptors on different types of packaging**



## **Annex E** (informative)

### **Health claims**

#### **E.1 Nutrition function claim**

Nutrient function claim is a nutrition claim that describes the physiological role of the nutrient in growth, development and normal functions of the body.

- EXAMPLE 1 Calcium aids in the development of strong bones and teeth
- EXAMPLE 2 Protein helps build and repair body tissues
- EXAMPLE 3 Iron is a factor in red blood cell formation
- EXAMPLE 4 Vitamin E protects the fat in body tissues from oxidation
- EXAMPLE 5 Contains folic acid which contributes to the normal growth of the foetus

#### **E.2 Enhanced function claims**

These claims concern specific beneficial effects of the consumption of foods and their constituents, in the context of the total diet, on physiological or psychological functions or biological activities, but do not include nutrient function claims. Such claims relate to a positive contribution to health or to the improvement of a function or to modifying or preserving health.

- EXAMPLE 1 Certain non-digestible oligosaccharides improve the growth of specific bacterial flora in the gut.
- EXAMPLE 2 Folate can help reduce plasma homocysteine levels.
- EXAMPLE 3 X may assist in increasing alertness.

#### **E.3 Reduction of disease risk claims**

Claims relating the consumption of a food or food constituent, in the context of the total diet, to the reduced risk of developing a disease or health-related condition. The claim should consist of two parts in the following order:

- a) information on an accepted diet-health relationship; and
- b) information on the composition of the product relevant to the relationship, unless the relationship is based on a whole food or foods.

- EXAMPLE 1 Iron can help reduce the risk of anaemia. Food A is a rich source of iron.
- EXAMPLE 2 A diet low in saturated fat may reduce the risk of heart disease. Food B is low in saturated fat.
- EXAMPLE 3 Folate may reduce a woman's risk of having a child with neural tube defects. Food C is high in folate.
- EXAMPLE 4 Sufficient calcium intake may reduce the risk of osteoporosis in later life. Food D is high in calcium.

**Table 1 — Examples of health and nutrition claims**

Component	Type of claim	Claim
Calcium	Nutrient content claim	Food A is a source of calcium
	Comparative claim	Food A contains x % more calcium than ...
	Nutrient function claim	Calcium aids in the development of strong bones and teeth. Food A is a source of (or rich in) calcium.
	Enhanced function claim	Calcium may help to improve bone density. Food A is a source of/rich in calcium.
	Reduction of disease risk claim	Sufficient calcium intake may reduce the risk of osteoporosis in later life. Food A is high in calcium.
	Nutrient content claim	Food B is a source of iron
	Comparative claim	Food B contains an increased content of iron
	Nutrient function claim	Iron is a factor in red blood cell formation. Food B is a source of (or rich in) iron.
	Enhanced function claim	A good iron status may promote physical endurance. Food B is a rich source of (or rich in) iron.
	Reduction of disease risk claim	Iron deficiency is common among women. Good dietary habits can reduce the risk of developing iron deficiency. Food B is an important source of the type of iron that is readily absorbed by the body.
Folic Acid	Nutrient content claim	Food C is a source of folic acid
	Comparative claim	Food C contains x % more folic acid than...
	Nutrient function claim	Folic acid contributes to the normal growth of the foetus. Food C contains folic acid
	Reduction of disease risk claim	Folate may help to normalize plasma homocysteine levels. Food C is a source of (or rich in) folate.
General Examples	Nutrient content claim	Food D is high in fibre Food D is low in fat
	Comparative claim	Component X has been reduced in Food E Food E contains less component X than...
	Nutrient function claim	Protein helps build and repair body tissues Vitamin E protects the fat in body tissues from oxidation Certain non-digestible oligosaccharides improve the growth of specific bacterial flora in the gut. Food F may assist in increasing alertness
	Reduction of disease risk claim	A diet low in saturated fat may reduce the risk of heart disease. Food G is low in saturated fat
NOTE The use of these examples does not represent an endorsement of the specific claims listed in the Table.		

**End of document**

**CARICOM REGIONAL ORGANISATION FOR STANDARDS AND QUALITY**

The CARICOM Regional Organisation for Standards and Quality (CROSQ) was created as an Inter-Governmental Organisation by the signing of an agreement among fourteen Member States of the Caribbean Community (CARICOM). CROSQ is the regional centre for promoting efficiency and competitive production in goods and services, through the process of standardization and the verification of quality. It is the successor to the Caribbean Common Market Standards Council (CCMSC), and supports the CARICOM mandate in the expansion of intra-regional and extra-regional trade in goods and services.

CROSQ is mandated to represent the interest of the region in international and hemispheric standards work, to promote the harmonization of metrology systems and standards, and to increase the pace of development of regional standards for the sustainable production of goods and services in the CARICOM Single Market and Economy (CSME), and the enhancement of social and economic development.

**CROSQ VISION:**

The premier CARICOM organisation for the development and promotion of an Internationally Recognised Regional Quality Infrastructure; and for international and regional harmonized CARICOM Metrology, Standards, Inspection, Testing and Quality Infrastructure

**CROSQ MISSION:**

The promotion and development of standards and standards related activities to facilitate international competitiveness and the sustainable production of goods and services within the CARICOM Single Market and Economy (CSME) for the enhancement of social and economic development



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