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Draft Jamaican Standard  
Specification  
for  
**Liqueurs/Cordials**

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**BUREAU OF STANDARDS JAMAICA**

**PUBLIC COMMENT PERIOD:**

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DRAFT JAMAICAN STANDARD

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**DJS 211: 2026**

ICS 27.160.10

**Draft Jamaican Standard**

**Specification**

**for**

**Liqueurs/Cordials**

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Jamaican Standards establish requirements in relation to commodities, processes and practices, but do not purport to include all the necessary provisions of a contract.

The attention of those using this standard specification is called to the necessity of complying with any relevant legislation.

Amendments

No.	Date of Issue	Remarks	Entered by and date

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## Foreword

This standard is intended for use by manufacturers, bottlers and importers of Liqueurs and Cordials, to ensure that local customers get a product of good quality and also to help in promoting the export of this product.

This standard is compulsory.

## Committee representation

The preparation of this standard for the Standards Council, established under the Standards Act, 1969 was carried out under the supervision of the National Food Standards Technical Committee, which at the time comprised the following members:

## Acknowledgement

Acknowledgement is made to the Code of Federal Regulations, East African Community Partner States, Food Safety and Standards Authority of India, International Organisation of Vine and Wine, CODEX, the International Organization for Standardization, the Ministry of Agriculture, Land Reform and Rural Development in South Africa, Health & Welfare: Canada, London: International Maritime Organization and International Civil Aviation Organisation, to reproduce material from the documents referenced below.

## Related Documents

This standard makes reference to the following:

- a) *Health & Welfare, Canada - Health protection HPB-FC-10*
- b) *CFR 27 - Alcohol, tobacco products and firearms*
- c) *ISO 2859-1 - Sampling procedures for inspection by attributes- Part 1: Sampling plans indexed by acceptable quality level (AQL) for lot by lot inspection*
- d) *International Maritime Dangerous Goods Code. London: IMO*
- e) *International Civil Aviation Organisation: Technical instructions for the safe transport of dangerous goods by air DOC 9284-AN/905. Montreal: ICAO.*
- f) *Liquor Products Act: Regulations (Amendment)*
- g) *India Food Safety and Standards (Alcoholic Beverages) Regulations*
- h) *East African Draft Standard Liqueurs- Specification (DEAS 1275)*
- i) *Codex Guidelines for the use of Flavourings (CXG 66)*

\*Taken from a combination of all references with a harmonized approach.

# Jamaican Standard Specification for Liqueurs and Cordials

## 1. Scope

This standard specifies the requirements for the characteristics, labelling, packaging and sampling of spirit-based liqueurs/cordials for human consumption.

## 2. Normative References

The following documents are referred to in the text in such a way that some or all of their content constitutes requirements of this document. For dated references, only the edition cited applies. For undated references, the latest edition of the referenced document (including any amendments) applies.

- a) 27CFR 5 *Standards of Identity for Distilled Spirits*
- b) JS CRS 1, *Jamaican Standard Specification for Packaged Water*
- c) CAC/GL 66, *Guidelines for the use of flavourings*
- d) JS Codex STAN 192, *Jamaican General standard for food additives*
- e) JS CRS 5, *Labelling of pre-packaged foods*

## 3. Definitions

For the purpose of this standard the following definition applies:

### 3.1

#### **acceptance Number**

number of non-conforming products that will be accepted.

### 3.2

#### **acceptable Quality Limit (AQL)**

maximum percentage or ratio of defective items in a product batch that is considered tolerable for acceptance during sampling inspections.

### 3.3

#### **alcohol (ethyl)**

transparent, colourless, flammable, volatile liquid miscible with water, ether or chloroform and obtained by the fermentation of carbohydrates with yeast.

**Note to entry 1:** The term "Alcohol", when used without a qualifying adjective, refers to ethyl alcohol (C<sup>2</sup>H<sup>5</sup>OH) and includes all concentrations of this substance in water.

**Note to entry 2:** The definition for the term "Alcohol" is derived from the meaning of the words Ethyl alcohol (C<sup>2</sup>H<sup>5</sup>OH) or Ethanol.

#### 3.3.1

##### **Ethyl alcohol or ethanol**

transparent, colourless, flammable, volatile liquid miscible with water, ether or chloroform and obtained by the fermentation of carbohydrates with yeast.

### **3.4 cordials/Liqueurs**

flavoured distilled spirits that are made by mixing or redistilling distilled spirits with or over fruits, flowers, plants, or pure juices therefrom, or other natural flavouring materials, or with extracts derived from infusions, percolation, or maceration of such materials, and containing sugar (such as sucrose, fructose, dextrose, or levulose) in an amount of not less than 2.5 percent by weight of the finished product.

NOTE Designations on labels may be "Cordial" or "Liqueur," or, in the alternative, may be one of the type designations below. Cordials and liqueurs may not be designated as "straight". The designation of a cordial or liqueur may include the word "dry" if sugar is less than 10 percent by weight of the finished product.

### **3.5 distillation**

process of boiling off a liquid as a vapour and then cooling the vapour so that it is received as liquid in another vessel.

### **3.6 inspection level**

inspection level designates the relative amount of inspection and determines the sample size.

### **3.7 rejection Number**

number of non-conforming products that will not be accepted.

## **4 General Requirements**

**4.1** A liqueur should be the product obtained by mixing or redistilling distilled spirits with, or over flavouring materials and containing any of the sugars, or a combination of these:

**4.1.1** The flavouring materials shall include:

- (a) fruits, flowers, plants or pure juices therefrom;
- (b) other natural flavouring materials;
- (c) extracts derived from the above materials;
- (d) approved artificial or synthetic flavouring.

**4.1.2** Total sugars should be not less than 2.5% by weight of the finished product.

If it is less than 10% then the designation of the liqueur may include the word 'dry'.

**4.2 Approved colouring, or other approved additives may be used.**

**4.2.1** Blending materials such as milk products may be added.

**4.2.2** The alcoholic content of a liqueur should not be less than 15% by volume.

**4.2.3** Typical commercial style liqueurs should be as set out in tables 1 to 3. These lists are not comprehensive, and the types are based on the dominant flavour used.

### 4.3 Product Description

**Table 1. Liqueurs based on fruit**

Principal Fruit	Liqueur
Apricot	Abricotene Apricot brandy Apy Ardine
Banana	Banadry Crème de Bananes
Blackberry	Blackberry brandy
Blackcurrant	Crème de Cassis
Cherry	Cerasella Cherry brandy Cherry herring Guignolet Sorbino
Citrus: Orange	Aurum Cointreau Curacao Grand Marnier Strega Triple Sec Van der Hum

	Mandarine Forbidden fruit San Michele
Damson	Damson Gin
Passion Fruit	Passion Fruit
Peach	Peach brandy
Pimento	Pimento
Pineapple	Crème de Ananas
Raspberry	Crème de Framboise
Sloe	Crème de Prunelle Sloe Gin
Strawberry	Crème de Fraise

**Table 2. Liqueurs dominated by one ingredient (other than fruit)**

Dominating ingredient	Liqueur
Almond	Crème de Noyau Amaretto
Aniseed	Anisette Danziger Liqueur d'Or
Caraway	Allaseh Crème de Cumin Echt Kammel
Cacao (cocoa)	Crème de Cacao
Coffee	Crème de Café Kahlúa

	Crème de Moka Tia Maria
Flowers	Fio d'Alpi Kontuszowka Crème de Roses Rosalia Crème de Violette Crème de Yvette
Gentian root	Gentiane
Honey	Bombom Crema
Mint	Crème de Menthe
Tea	Crème de The
Vanilla	Crème de Vanille

**Table 3. Liqueurs based on a mixture of herbs/spices**

Liqueur	Country of origin
Aiquebelle (CT)	France
Angelica (CT)	France/Spain
Benedictine	France
Benevento	Italy
Buchu	South Africa
Centerbe	Italy
Certosa (CT)	Italy
Chartreuse	France
Crambambuli	Balkans
Drambuie*	Scotland
Izarra (CT)	Spain

Monastrie (CT)	France
Parfait Amour	France/Holland
Raspail	France
Reverrendine (B)	France
Sapindor	France
La Senacole (CT)	France
Silvesto	Italy
Vielle Cure (B)	France

CT Chartreuse Style

B Benedictine style

\* Whisky base

**4.4** Liqueurs should be free from extraneous matter.

**4.5** Liqueurs should be manufactured in premises built and maintained in good hygienic condition.

**4.6** 'Rum liqueur', 'gin liqueur', 'brandy liqueur' are liqueurs bottled at not less than 30% alcohol by volume in which the distilled spirits are entirely rum, gin or brandy, respectively.

**4.7** An imitation liqueur should be any class or type of liqueur to which has been added imitation flavouring material of such nature as to cause the resultant product to simulate any other class or type of distilled spirit. An imitation product should be labelled as such.

**4.8** Tests should be carried out as prescribed in the appropriate appendices given in table 4 or by other approved methods.

**Table 4. Requirements for liqueurs**

Characteristic	Requirement (at drinking strength 40% ethanol)
Total sugars	2 1/2 % by weight (min)
Ethyl alcohol	15% (min)
Methyl alcohol	200 ppm (max)
Ethyl carbamate	500 ppb (max)

## 5 Classification of Liqueurs

### 5.1

#### **Sloe gin**

A cordial or liqueur with the main characteristic flavour derived from sloe berries.

### 5.2

#### **Rye liqueur, bourbon liqueur (or rye cordial or bourbon cordial)**

Liqueurs, bottled at not less than 30 percent alcohol by volume, in which not less than 51 percent, on a proof gallon basis, of the distilled spirits used are, respectively, rye or bourbon whisky, straight rye or straight bourbon whisky, or whisky distilled from a rye or bourbon mash, and which possess a predominant characteristic rye or bourbon flavour derived from such whisky. If used, must be within the 2.5 % limitation provided in 27 CFR 5 for colouring, flavouring, and blending materials.

### 5.3

#### **Rock and rye; Rock and bourbon; Rock and brandy; Rock and rum**

Liqueurs, bottled at not less than 24 percent alcohol by volume, in which, in the case of rock and rye and rock and bourbon, not less than 51 percent, on a proof gallon basis, of the distilled spirits used are, respectively, rye or bourbon whisky, straight rye or straight bourbon whisky, or whisky distilled from a rye or bourbon mash, and, in the case of rock and brandy and rock and rum, the distilled spirits used are all grape brandy or rum, respectively; containing rock candy or sugar syrup, with or without the addition of fruit, fruit juices, or other natural flavouring materials, and possessing, respectively, a predominant characteristic rye, bourbon, brandy, or rum flavour derived from the distilled spirits used. If used, must be within the 2.5 % limitation provided in 27 CFR 5 for harmless colouring, flavouring, and blending materials.

### 5.4

#### **Rum liqueur, gin liqueur, brandy liqueur**

Liqueurs, bottled at not less than 30 percent alcohol by volume, in which the distilled spirits used are entirely rum, gin, or brandy, respectively, and which possess, respectively, a predominant characteristic rum, gin, or brandy flavour derived from the distilled spirits used. In the case of brandy liqueur, the type of brandy must be stated in accordance with paragraph (d) of this section, except that liqueurs made entirely with grape brandy may be designated simply as "brandy liqueur." If used, must be within the 2.5 percent limitation provided for in 27 CFR for harmless colouring, flavouring, and blending materials.

### 5.5

#### **Amaretto**

Almond flavoured liqueur/cordial

### 5.6

#### **Kummel**

Caraway flavoured liqueur/cordial

### 5.7

#### **Ouzo, Anise, Anisette**

Anise flavoured liqueurs/cordials

### 5.8

#### **Sambuca**

Anise flavoured liqueur

### 5.9

#### **Peppermint Schnapps**

Peppermint flavoured liqueur/cordial

### 5.10

#### **Triple Sec and Curacao - Orange flavoured liqueurs/cordials**

Curacao may be preceded by the colour of the liqueur/cordial (for example, Blue Curacao).

**5.11****Crème de**

A liqueur/cordial where the blank is filled in with the predominant flavour (for example, Crème de menthe is mint flavoured liqueur/cordial.)

**5.12****Goldwasser**

Herb flavoured liqueur/cordial and containing gold flakes.

**6 Essential ingredients****6.4 Essential Ingredients**

The following ingredients if used shall comply with the relevant Standards:

- a. Ethyl Alcohol
- b. The flavouring extract materials in accordance with the Codex Guidelines for the use of Flavourings, CAC/GL 66.
- c. Water complying with JS CRS 1 Packaged water

**6.2 Optional Ingredients**

Liqueurs may be prepared using the following ingredients, provided they comply with relevant standards. They include but not limited:

- a. Blending materials such as egg, milk, cream, fat or vegetable oil
- b. Edible salt
- c. Sugars

**6.3 Food Additives**

Food additives may be used in liqueurs in accordance with JS Codex Stan 192.

**6.4 Heavy Metal**

Liqueurs shall not contain heavy metal contaminants more than the limits specified in Table #5 when tested in accordance with the methods specified therein.

**Table 5 Heavy metal contaminants levels for liqueurs**

S/N	Heavy metal	Maximum levels
i	Arsenic (As), mg/kg	0.1
ii	Lead (Pb), mg/kg	0.1

**7 Specific Requirements**

Liqueurs shall comply with the quality requirements given in Table 1 when tested in accordance with the test methods prescribed therein.

**Table 6 Specific requirements for Liqueurs**

<b>Characteristic</b>	<b>Requirement</b>
Volatile acidity g/L, max	2.5
Ethyl alcohol content % v/v at 20 °C, min	15
Sugar content in % as invert sugar	2.5 min
Methanol g/L, max.	50 mg/l
Total soluble solids, %, min.	5
Higher alcohols as amyl alcohol, g/L of absolute alcohol, max.	3

## **8 Packaging and Labelling**

### **8.1 Packaging**

**8.1.1** Liqueurs or Cordials may be filled in glass liquor bottles or in any other suitable food grade containers, to ensure products safety and quality.

**8.1.2** The bottles or containers should be of sizes conforming to standard practices and should be properly sealed in accordance with Government Excise Laws.

**8.1.3** The container should not impair the organoleptic or chemical characteristics of the product and/or make it harmful to health.

**8.1.4** Packing of containers (example: bottles, boxes etc). The containers shall be securely packed in cases or cartons to minimize damage.

**8.1.5** The inner surfaces of bottles used in packaging should be smooth without cracks, pinholes, sharp edges or broken bubbles. They should be free from cords, blisters and stones and as far as possible from loading marks.

**8.1.6** Liqueurs are likely to be classified as dangerous goods under the specifications given by the International Maritime Dangerous Goods Code and the International Civil Aviation Organization Technical Instructions for Dangerous Goods. If so classified liqueurs when intended for export shall be packaged and labelled as required by the regulations.

NOTE Alcoholic beverages that are bottled with alcoholic content of less than 24% alcohol by volume will not be classified as dangerous goods and will not fall under the relevant regulations.

### **8.2 Labelling**

#### **8.2.1 Detailed Requirements**

All labels shall contain the following information on the principal display panel:

- a. Brand name
- b. Product name

- c. Alcoholic content
- d. Net content

**8.2.1.1** The brand name shall appear in conjunction with the product name. Where it is likely to be misleading the word 'brand' or type shall appear in direct conjunction with the brand name.

**8.2.1.2** The name of the product shall depend on the class and type of liqueur and shall be designated in accordance with trade and consumer understanding thereof. The word 'cordial' or 'liqueur' shall be stated on the label.

If a fanciful name is used, it shall be distinctive and shall be followed by a truthful and adequate statement of composition (except that no statement of composition is required if the designation through general and established usage adequately indicates to the consumer the composition of the product).

**8.2.1.3** The alcoholic content shall be stated as % alcohol as volume. The equivalent proof may be added in close proximity to the required declaration of alcoholic content.

**8.2.1.4** The net content shall be stated in metric in accordance with Government Excise Laws. The equivalent volume in other units may accompany the statutory volume declaration.

NOTE. Net volume shall be the volume indicated on the container subject to a tolerance of  $\pm$  2%. The volume shall be measured at a fixed temperature of 27° C.

**8.2.2** The following additional statements shall appear on any part of the label.

- a. The name and address of the manufacturer
- b. The country of origin
- c. The name of the importer/distributor

**8.2.2.1** The name and address of the manufacturer shall be the name and street address of the of the registered place of business of the distiller or bottler of the product. It shall be preceded by the words, 'Manufactured by ....., 'Bottled by ....., or any other suitable term as applicable.

**8.2.2.2** The country of origin should be prominently and clearly stated as 'Product of....., Produced by....., Manufactured by....., Made in ....., etc, with the blank to be filled in accordingly.

**8.2.2.3** Labels of imported liqueurs shall bear the words 'Imported by ....., followed by the name of the importer or sole distributor or person responsible for the importation, together with the street address of the principal place of business.

**8.2.2.4** Liqueurs shall not be labelled as 'distilled'.

**8.2.3** If a statement of age is given, the label must indicate that the age refers to the youngest ingredient in the liqueur.

**8.2.4** Any individual covering, carton, or other container of the bottle used for sale at retail; or any written, printed, graphic or other matter accompanying the bottle to the consumer or

buyer, shall not contain any statement, design, device or graphic, pictorial or emblematic representation that is prohibited in the standard.

**8.2.5** When bottles are enclosed in sealed opaque coverings, cartons or other containers used for sale at retail outlets, such coverings, cartons or other containers must bear all mandatory label information.

**8.3** Labels shall conform to any additional requirements given in the Jamaican Standard Specification for the Labelling of Pre-packaged Goods, JS CRS 5 standard except that a list of ingredients will not be required.

**8.4** No health claim shall be made on liqueurs or cordials.

**8.** The label shall include written warnings about potential health and safety risks, including drinking and driving, risks of excessive consumption (e.g., liver disease, addiction) and interaction with medications.

Additionally, graphic warnings may accompany the text.



**8.6** The application of the mandatory pregnancy warnings shall be stated on beverages containing 0.5% ABV or more. The label shall state the effects on pregnancy (e.g., fetal alcohol syndrome).



**8.7** The label shall include warnings for underage consumers.



**Table 7 - Minimum Diameter of warning logos or pictogram**

Packaging volume	Minimum requirement (mm)
Over 1 litre	10
500ml -1 litre	8
Under 500ml	5
Not required under 50 ml	-

**9 Sampling**

**9.1 Sampling plan**

combination of sample size(s) to be used and associated lot acceptability criteria

**NOTE 1** A single sampling plan is a combination of sample size and acceptance and rejection numbers.

**NOTE 2** A sampling plan does not contain the rules on how to draw the sample.

**9.1.1** The inspection level required for any particular application shall be specified by the responsible authority. This allows the authority to require greater discrimination for some purposes and less for others.

**9.1.2** All the containers drawn from a particular lot shall be considered a sample for testing purposes.

**9.1.3** Samples shall be tested from each lot for ascertaining conformity of the material to the requirements of the specification.

**9.1.4** The number of containers to be selected from each lot shall be in accordance with the requirements given in table #.

**9.1.5** The containers shall be selected at random. In order to ensure randomness of selection, random number tables shall be used. If random number tables are not available the following procedure shall be used:

Starting from any case count 1,2,3,4 ..... 'r' in a systematic manner. Every 'r<sup>th</sup>' case thus counted shall be withdrawn until the desired number is obtained; 'r' being the integral part of N/n. Where 'N' is the total number of cases in the lot, and 'n' is the number of cases to be selected, one container shall be drawn from each case.

**9.1.6** All the cases selected shall be opened and the containers inspected for the conditions of packing, the external appearances and the fill.

**9.1.7** All the cases selected shall be opened and the containers inspected for the conditions of packing, the external appearances and fill.

**9.1.8** Sampling shall be done in accordance with the requirements in Table 8.

**9.1.9** This sampling plan is described in the ISO 2859: Sampling procedures for inspection by attributes. Special inspection level S-3 was chosen on the basis that all the items in a lot should have received uniform treatment. The effectiveness of the sampling plan is dependent on the execution of proper quality control procedures.

**NOTE** By selecting an inspection level like S-3, you are defining the size of the sample, which is then used with the chosen AQL to determine the acceptance number for the lot.

**Table 8. Sample plan for chemical and physical requirements**

Acceptable Quality Limit (AQL) = 6.5%			
Lot Size	Sample Size	Acceptance number	Rejection number

2 - 50	2	0	1
51 - 500	8	1	2
501 - 3200	13	2	3
3201 - 35000	20	3	4
35001 - 500000	32	5	6
500001 and over	50	7	8

## 9.2 Language to be used on labels of pre-packaged goods

**9.2.1** All statements required shall be in the official language or languages of the country in which the product is being sold.

## 9.3 Presentation of Information

**9.3.1** All labelling information required by this standard shall be clearly presented and readily discernible under normal conditions of sale.

**9.3.2** Where the statements of common name, manufacturer's name, manufacturer's address or country of origin consist of more than one word, the statements required by (6.2.1.1 d) shall be in letters of identical size and style of print.

### 9.3.3 Date markings and expiry dates

**9.3.3.1** Where the product is likely to deteriorate after the date of manufacture or packaging so that the quality, safety, hygiene or other desirable characteristics are not likely to be maintained, the expected shelf life shall be indicated with a date of minimum durability, and it shall be placed on the product, label or package. Such a date mark shall not be defaced or removed from the product or from the label on the package before possession of the product by the purchaser.

**9.3.3.2** The format for the date markings shall be as follows:

- a) the day, month and the year for hand sanitizer produced for consumption within a period of not more than three months; and
- b) the month and the year for hand sanitizer produced for consumption within a period longer than three months.

**9.3.3.3** The month shall be declared using the first three letters, first four letters, full word or numerical format.

**9.3.3.4** The year shall be declared as follows:

- a) a two-digit numerical representation is adequate when accompanied by the first three letters of the month; or

EXAMPLE JAN 08

- b) a four-digit numerical representation, such as 2008, when the two digit numerical representation of the month is used.

EXAMPLE 01 2008

**9.3.3.5** The date of minimum durability shall be declared by the words “best before” or words expressing similar intent including “expiry” or “use by”, “BB” or “EXP”. The words used to express date of minimum durability shall be accompanied by:

- a) either the date itself; or
- b) a reference to where the date is given.

**9.3.3.6** In addition to the date of minimum durability, if there are any special conditions for storage of the good, it shall be declared on the label if the validity of the date depends on it.

DRAFT JAMAICAN STANDARD

### **Standards Council**

The Standards Council is the controlling body of the Bureau of Standards Jamaica and is responsible for the policy and general administration of the Bureau.

The Council is appointed by the Minister in the manner provided for in the Standards Act, 1969. Using its powers in the Standards Act, the Council appoints committees for specified purposes.

The Standards Act, 1969 sets out the duties of the Council and the steps to be followed for the formulation of a standard.

### **Preparation of standards documents**

The following is an outline of the procedure which must be followed in the preparation of documents:

1. The preparation of standards documents is undertaken upon the Standard Council's authorisation. This may arise out of representation from national organisations or existing Bureau of Standards' Committees of Bureau staff. If the project is approved it is referred to the appropriate sectional committee or if none exists a new committee is formed, or the project is allotted to the Bureau's staff.
2. If necessary, when the final draft of a standard is ready, the Council authorises an approach to the Minister in order to obtain the formal concurrence of any other Minister who may be responsible for any area which the standard may affect.
3. The draft document is made available to the general public for comments. All interested parties, by means of a notice in the Press, are invited to comment. In addition, copies are forwarded to those known, interested in the subject.
4. The Committee considers all the comments received and recommends a final document to the Standards Council
5. The Standards Council recommends the document to the Minister for publication.
6. The Minister approves the recommendation of the Standards Council.
7. The declaration of the standard is gazetted and copies placed on sale.
8. On the recommendation of the Standards Council the Minister may declare a standard compulsory.
9. Amendments to and revisions of standards normally require the same procedure as is applied to the preparation of the original standard.

### **Overseas standards documents**

The Bureau of Standards Jamaica maintains a reference library which includes the standards of many overseas standards organisations. These standards can be inspected upon request.

The Bureau can supply on demand copies of standards produced by some national standards bodies and is the agency for the sale of standards produced by the International Organization for Standardization (ISO) members.

Application to use the reference library and to purchase Jamaican and other standards documents should be addressed to:

Bureau of Standards Jamaica

6 Winchester Road

P.O. Box 113,

Kingston 10

JAMAICA, W. I.