

# **Guidelines for Labeling of Ready-to-Eat Bulk Food Products**

Amended on March 17, 2021

## **I. Introduction:**

Consumer behavior has seen gradual changes in recent years given that they have started to buy ready-to-eat food in convenience stores and supermarkets. Encouraging food businesses to disclose more product information on the packaging of ready-to-eat bulk food products, in addition to the already-required labeling of product name and country of origin as per Article 25 of the Act Governing Food Safety and Sanitation, will benefit consumers in that they will have more information when choosing food products. Therefore, this guidance is formulated for food businesses to follow.

## **II. Scope:**

This guidance applies to ready-to-eat bulk food, excluding freshly baked (grilled) foods, freshly cooked ready-to-eat foods, and fresh fruit, vegetable, livestock, poultry, and marine products that have not been processed.

## **III. Definition:**

Definitions of terms in this guidance are as follows:

- (1) Ready-to-eat food product: Fresh or prepared food that is stored at temperatures from 0 to 18°C, and which can be directly eaten or needs to be heated (reheated) before being ready to eat (the heating method is not intended to sterilize the food through high temperatures).
- (2) Ready-to-eat bulk food product: Bulk food that conforms to Article 20 of the Enforcement Rules of the Act Governing Food Safety and Sanitation, as well as subparagraph 1 of Paragraph 1 of this Definition of terms.

## **IV. Labeled categories:**

- (1) Name of ingredient: those that contain two or more ingredients shall indicate

the respective ingredients.

- (2) Net weight, volume, or quantity.
- (3) Names of food additives: The names shall conform to the names formulated by the central competent authority. If the food product contains a mixture of two or more food additives, shall indicate the name of each additive separately.
- (4) Name, telephone number, and address of the manufacturer or that of the responsible domestic company.
- (5) Expiry date.
- (6) Other voluntary labeling: Storage methods and conditions; if the food product needs to be prepared before eating, the preparation method, nutrition labeling, and allergen labeling.

The value and the range of allowable error in the aforementioned nutrition labeling shall meet the criteria Table 1. The nutrition labeling may be labeled according to the Guidelines for Front of Package Nutrition Labeling for Food Products or be disclosed electronically in the form of a QR Code.

The QR Code in the preceding paragraph shall be in the form of a fixed or printed label that is not prone to wear and tear. The words “Scan here to view nutrition information” or words of the same meaning shall be indicated above or below the QR Code. Moreover, the QR Code shall be readable by QR Code scanner apps installed in commercially-available mobile devices (such as smartphones) or QR Code scanner equipment supplied in the place of sales, so consumers can directly read the nutrition information.

V. Characters size: The size of characters shall conform to Article 19 of the Enforcement Rules of the Act Governing Food Safety and Sanitation.

Table 1: Range of allowable error for nutrition labeling values.

Item	Range of allowable error
Protein, Carbohydrates	80%~120% of the labeled value
Calories; Fat, Saturated fat, Trans fat, Cholesterol, Sodium, Sugar	$\leq 120\%$ of labeled value
Other labeled nutrients	$\geq 80\%$ of labeled value
Vitamin A, Vitamin D	80%~180% of the labeled value