

Regulation for the the Labeling of Soup Bases of Hot Pot Served at Food Vending Locations

Promulgated on June 30, 2015

Effective from July 31, 2015

Article 1

The Regulations are prescribed in accordance with Paragraph 2 of Article 25 of the Act Governing Food Safety and Sanitation.

Article 2

Food vending locations with business registration for hot pot in food vending locations shall conspicuously indicate in Chinese the information of the hot pot served on site in accordance with the following provisions :

- 1 Method for preparing soup bases : including main ingredients, seasoning powders and one of the following labeling based on facts: 「 Soup bases of hot pot (product name) made of○○(ingredients) 」 , 「 Soup bases of hot pot (product name) made of○○seasoning powders 」 , 「 Soup bases of hot pot (product name) made of both○○(ingredients)and○○seasoning powders 」 .
- 2 Ingredients of the seasoning powders (including food additives): those that contain two or more ingredients shall indicate the respective ingredients in descending order of proportion. Whereas those that contain two or more seasoning powders shall be respectively labeled.

Article 3

Methods of labeling shall clearly indicate the soup bases of hot pot. Card, menu note, mark (label) or notice board are permitted options for selecting either posting, hanging, erecting (inserting), sticking or other ways that can be clearly identified. The length and width of the character unit for menu note or mark (label) shall not be less than 2 millimeters, and not less than 2 centimeters if labeled by other means.