Technical Issues on Nutrition Labelling

- Tolerance Limits -



Tolerance Limits

• Levels of tolerance limits greatly affect the compliance limits.

Compliance limit = Label value* + Tolerance

• Currently, no international accepted tolerance limits for NL (i.e., tolerance limits are not specified in the Codex Guidelines).



* The label value should be the max/min pre-round value.

Tolerance Limits

Two general approaches when setting tolerance limits:

- Specified range approach
- Maximum/Minimum value approach



Specified Range Approach

Macronutrients

• ± 20% (widely acceptable)

Micronutrients

- The tolerance limits vary according to the nature of the nutrient
 - Minerals / Fat soluble vitaminsnarrower range



Water soluble vitaminswider range

Maximum / Minimum Value Approach

"Negative" Nutrients

- For example, total fat, saturated fat, cholesterol, sodium, etc.
- Generally, \leq 120% of the label value

"Positive" Nutrients

- For example, protein, dietary fibre, vitamins, etc.
- Generally, \geq 80% of the label value

Maximum / Minimum Value Approach

Added Nutrients

- i.e., Nutrient fortification
- The amount of nutrients added can be controlled by the manufacturer
- Generally, $\geq 100\%$ of the label value



Proposed Tolerance Limits for the NL Scheme in Hong Kong

 Taking the trade's comments into consideration, it is proposed that the tolerance limits proposed in the Mainland* be adopted for the NL scheme in Hong Kong.



 $^{\#}$ The Mainland proposed a NL scheme in Oct 2004.

0	The Stainhood (proposed)
Lang	a 20%
Protein	+2%
Carbokydrate	+20%
Total Fat	+20
Saturated Fat	± 20%
Soften	s 138%
Chalasterst	s: 20%
Segare	1.20%
Dietacy Filter	a 20%
titanini	Virginia A. D 20% is +81%. Other +thanina - 20% to +250% for no apper limit
Minerale	-25% to +25% (or so apper block)

- ENDS -

