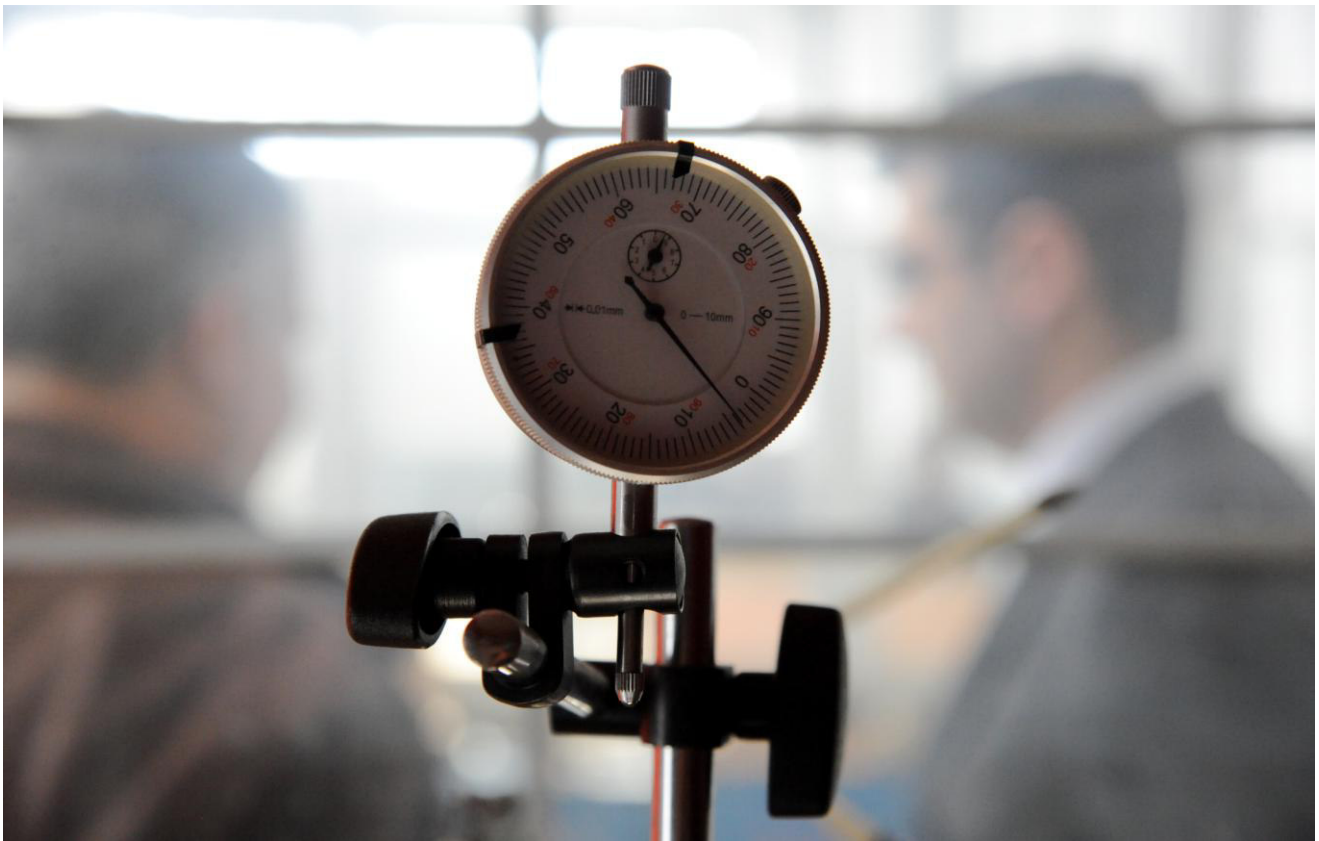


# Technical Inputs



National Standard of People's Republic of China

GB 7718-2011

National Standard of Food Safety

General standard for the labelling of prepackaged food

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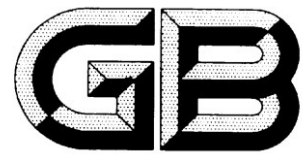
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**National Standard of the People's Republic of China**

**GB 7718-2011**

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**National Standard of Food Safety**

**General standard for the labelling of prepackaged food**

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## Foreword

This standard replaces GB 7718-2004 "General standard for the labelling of food".

In comparison with GB 7718-2004, the major changes of this standard are as follows:

- The scope has been amended;
- The definitions of prepackaged food and date of manufacture have been amended; the definition of specification has been added; the definition of use-by date has been canceled;
- The manner of labelling of food additives has been amended;
- The manner of labelling of specification has been added;
- The manner of labelling of the names, addresses and contact information of manufacturers and distributors has been amended;
- The maximum surface area of a package or a container on which the size of the words, symbols and numerals in the mandatory labelling information is not less than 1.8 mm in height is amended;
- The recommended labelling requirements for food that may contain sensitizers are added;
- The method of calculating the maximum surface area in Annex A has been amended;
- Annex B and Annex C have been added.



# National Standard of Food Safety

## General standard for the labelling of prepackaged food

### 1 Scope

This standard is applicable to the labelling of prepackaged food offered directly and indirectly to consumers.

This standard is not applicable to the labelling of storage packages that protect the prepackaged food in storage and transportation, and the labelling of bulk food and food that are produced and sold on site.

### 2 Terms and definitions

#### 2.1 Prepackaged food

A measured quantity of food prepackaged or produced in a package or a container in advance, which have uniform labels of quality or volume within a certain quantity limit.

#### 2.2 Food label

Text, graphics, symbols and other descriptive contents on the package of food.

#### 2.3 Ingredient

Any substance, including food additives, used in the producing or processing of food and exists in the final product though possibly in a modified form.

#### 2.4 Producing date

The date on which food becomes the final product, or the date of packaging, i.e. the date on which the food is placed into a package or container in which it will be ultimately sold.

#### 2.5 Shelf life

The quality guarantee period under the storage conditions stated in the label of the prepackaged food, in which the food is safe for sale and retains the specific qualities which have been or unnecessary to be specified in the label.

#### 2.6 Specification

The description of the net content and the number of pieces of prepackaged food in a package when the package contains several pieces of prepackaged food

#### 2.7 Principal display side

The side of the package or the container of prepackaged food which is easily to be observed

### **3 Basic requirements**

3.1 The labelling of prepackaged food shall be in accordance with the requirements of laws and regulations, and the relevant food safety standards.

3.2 The labelling of prepackaged food shall be clear, prominent, indelible and readily legible by the consumers under normal conditions of purchase.

3.3 The labelling of prepackaged food shall be easily understood by the public, and supported by scientific evidence. Any indications, which are superstitious, pornographic, debasing other food products, or violating common sense of nutritional science, shall be prohibited.

3.4 The labelling of prepackaged food shall be authentic and precise, and shall not be presented with words or graphs that are false, exaggerated, misleading or deceptive, or likely to create an erroneous impression by means of different font size or colour.

3.5 The labelling of prepackaged food shall not be described or presented by words, graphs or marks which directly refer to or are indirectly suggestive of any other product with which such food or its certain property might be confused.

3.6 The labelling of prepackaged food shall not declare or indicate that the food can prevent or cure illnesses, and non-health related food shall not express or indicate health-care functions.

3.7 The label of prepackaged food shall not be separated from the food or its package or container.

3.8 The words used on the label of the prepackaged food shall be in standard Chinese characters, except for trademarks. Any decorative artistic calligraphy shall be written correctly and readily legible.

3.8.1 In addition to Chinese characters, the Chinese phonetic alphabet or languages of minority ethnic groups may also be used on the label of prepackaged food, but the size of Chinese phonetic alphabet shall not be larger than the corresponding Chinese characters.

3.8.2 In addition to Chinese characters, foreign languages may also be used corresponding to the Chinese characters (except for trademarks, the name and address of the manufacturer of the imported food, as well as the name, address and website of the overseas distributor). The foreign letters shall not be larger than the corresponding Chinese characters (except for trademarks).

3.9 When the largest surface area of a package or container is more than 35 cm<sup>2</sup> (see Annex A for the method of calculating the largest surface area), the size of the words, symbols and numerals in the mandatory labelling information shall not be less than 1.8 mm in height.

3.10 When the package of a selling unit contains several different types of food that are wrapped and ready for being sold individually, each piece of individual packaged food shall be labelled individually.

3.11 When the outer wrapper can be easily opened for distinguishing, or when the whole or part of the mandatory labelling information on the inner package (or container) can be clearly distinguished through the outer wrapper, the same labelling information may not be repeated on the outer wrapper; otherwise, all mandatory labelling information shall be declared as required on the outer wrapper.



## **4 Labelling information**

### **4.1 Labelling information on prepackaged food offered directly to consumers**

#### **4.1.1 General requirements**

Labelling information of prepackaged food offered directly to consumers shall include the name of food, list of ingredients, net content and specifications, names and addresses and contact information of manufacturers and/or distributors, date of manufacture and date of shelf life, storage conditions, food production license number, code of the product standard, and other information as required.

#### **4.1.2 Name of food**

4.1.2.1 The specific name of food shall be presented in the prominent place of the label, and shall clearly indicate the true nature of the food.

4.1.2.1.1 When a name or several names have been given to certain food under a national, industry or local standard, one of these names or an equivalent name shall be selected for use.

4.1.2.1.2 In the absence of any such name, either a common or usual name which is not misleading or confusing to consumers shall be used.

4.1.2.2 A "coined", "fanciful", "transliterated", "brand", "folk" or "trademark" name may be used, provided it accompanies one of the names mentioned in Section

4.1.2.2.1 When a "coined", "fanciful", "transliterated", "brand", "folk" or "trademark" name contains misleading text or terms (words and expressions), a specific name which indicates the true nature of the food with the same word size shall be used in close proximity to the previous name on the same display side.

4.1.2.2.2 When a specific name, which indicates the true nature of the food, is misleading as to the nature of the food due to the different word size or color, the same word size and color shall also be used to indicate the specific name.

4.1.2.3 If necessary, additional words or phrases can be added to the label either before or after the name of food, so as to avoid misleading or confusing consumers in regard to the true nature, physical condition, or preparation method of the food, for example, dried, concentrated, reconstituted, smoked, fried, powdery, granular, etc.

#### **4.1.3 List of ingredients**

4.1.3.1 A list of ingredients of prepackaged food shall be declared on the label. The specific name of all ingredients in the list of ingredients shall be declared in accordance with Section 4.1.2. The specific name of all food additives in the list of ingredients shall be declared in accordance with Section 4.1.3.1.4.

4.1.3.1.1 The list of ingredients shall use "Ingredients" or "List of ingredients" as guide words. If the raw materials used in the processing process are converted into other ingredients (fermented products such as wine, soy sauce, vinegar, etc.), "Raw materials" or "Raw materials and supplementary materials" may be used to substitute "Ingredients" and "List of ingredients", and all the raw materials, supplementary materials and food additives shall be listed in accordance with the

corresponding clauses in this standard. Processing aids need not be declared.

4.1.3.1.2 All ingredients shall be listed in descending order of the amount added during food manufacturing or processing; those ingredients constituting less than 2% of the food may not be listed in descending order.

4.1.3.1.3 When an ingredient itself is composed of two or more ingredients, such a compound ingredient (not including compound food additives) may be declared in the list of ingredients, provided that it is accompanied by a list, in brackets, of its primary ingredients in descending order of the added amount. When a compound ingredient (whose name has been given according to a national, industry or local standard) constitutes less than 25% of the food, its primary ingredients need not be declared.

4.1.3.1.4 For food additives, their corresponding common names in accordance with GB 2760 shall be declared. These common names may be declared as the specific names of food additives, or as the functional class names together with the specific names or international number (the number in the International Numbering System, that is, INS number; see Annex B for the manners of declaration). On the label of the same prepackaged food, food additives shall be declared in only one manner as listed in Annex B. When the functional class names together with international number are to be declared, if a certain type of food additive does not have a corresponding international number or itself is a sensitizing substance, the specific name of the food additive may be declared. The names of food additives do not include their manufacturing methods. Food additives added into food by compound ingredients which constitute less than 25% of the food, need not be declared, provided that they conform to the bring-into principles in GB 2760 and do not perform a technological function in the final product.

4.1.3.1.5 Water added during food manufacturing or processing shall be declared in the list of ingredients. Water or other volatile ingredients evaporated in the manufacturing process need not be declared.

4.1.3.1.6 The primary ingredients of edible packages shall also be declared in the list of ingredients, except that there are related requirements in national laws or regulations.

4.1.3.2 The following ingredients may be declared in accordance with the manners stated in Table 1.

**Table 1 Manners of declaration of ingredients**

| <b>Ingredients</b>  | <b>Manners of declaration</b>   |
|---|---|
| All types of vegetable oil or refined vegetable oil, excluding olive oil              | "vegetable oil" or "refined vegetable oil"; if hydrogenated, declared as "hydrogenated" or "partially-hydrogenated", as appropriate |
| All types of starches, excluding chemically modified starches                         | "starch"  |
| All types of spices or spice extracts not exceeding 2% by weight (either singly or in | "spice", "spices" or "mixed spices", as appropriate   |

| Ingredients   | Manners of declaration   |
|---|--|
| combination in food)  |  |
| All types of gum preparations used in the manufacturing of gum base for chewing gum         | "chewing gum base" or "gum base", as appropriate   |
| All types of preserved fruit and crystallized fruit not exceeding 10% of the weight of food | "crystallized fruit" or "preserved fruit", as appropriate  |
| Edible flavouring essences and flavourings  | "edible flavouring essences", "edible flavourings" or "edible flavouring essences and flavourings", as appropriate |

#### 4.1.4 Quantitative labelling of ingredients

4.1.4.1 When the labelling or the instruction of food places special emphasis on the presence of one or more valuable and/or characteristic ingredients or components, the weight of the emphasized ingredients or components added in the manufacturing process or the percentage in the final product shall be declared.

4.1.4.2 When the labelling of food places special emphasis on the low content or none of one or more ingredients or components, the percentage of the emphasized ingredient or components in the final product shall be declared.

4.1.4.3 When a particular ingredient or component is referred to in the name of food but not specially emphasized on the label, the weight of this ingredient or component added in the manufacturing process or the percentage in the final product need not be declared.

#### 4.1.5 Net content and specifications

4.1.5.1 The net content declaration shall be expressed using net content, numerals and official unit of measurement (see Annex C for the manner of declaration).

4.1.5.2 The net content of packaged food shall be declared in accordance with the official unit of measurement, in the following manner:

- a) For liquid food, by volume (L/l) or (mL/ml), or by weight (g or kg);
- b) For solid food, by weight (g or kg);
- c) For semi-solid or viscous food, by weight (g or kg), or by volume L (l) or mL (ml).

4.1.5.3 The unit of measurement for net contents shall be declared in accordance with Table 2.

**Table 2 Manners of declaration of the unit of measurement for net contents**

| Measurement method | Range of net content (Q) | Unit of measurement |
|--------------------|--------------------------|---------------------|
| Volume             | Q < 1 000 mL             | mL (ml)             |
|                    | Q ≥ 1 000 mL             | L (l)               |
| Weight             | Q < 1 000 g              | g                   |
|                    | Q ≥ 1 000 g              | kg                  |

4.1.5.4 The minimum height of font of net content declaration shall be in accordance with Table 3.

**Table 3 Minimum font size of net content declaration**

| Range of net content (Q)   | Minimum height of font (mm) |
|--|-----------------------------|
| $Q \leq 50 \text{ mL}; Q \leq 50 \text{ g}$                                  | 2                           |
| $50 \text{ mL} < Q \leq 200 \text{ mL}; 50 \text{ g} < Q \leq 200 \text{ g}$ | 3                           |
| $200 \text{ mL} < Q \leq 1 \text{ L}; 200 \text{ g} < Q \leq 1 \text{ kg}$   | 4                           |
| $Q > 1 \text{ kg}; Q > 1 \text{ L}$  | 6                           |

4.1.5.5 The net contents and the name of food shall be declared in the same display side of the package or container of the food.

4.1.5.6 When a container contains both solid food and liquid food (i.e. the solid food is the main ingredient), in addition to the declaration of net content, the drained weight (solid food) shall also be declared, in weight or percentage (see Annex C for the manners of declaration).

4.1.5.7 For individually prepackaged food units contained in the same large prepackage, in addition to the declaration of net content, the specifications shall also be declared.

4.1.5.8 The specification declaration shall be expressed using the net content and the number of individually prepackaged food units, or using only the number of units, and for the latter manner, the word "specifications" may not be declared. The specifications of individually prepackaged food units refer to net contents (see Annex C for the manners of declaration).

#### **4.1.6 Names, addresses and contact information of the manufacturer and distributor**

4.1.6.1 The name, address and contact information of the manufacturer shall be declared. The name and address of the manufacturer shall be those of the manufacturer which is registered according to the law and capable of bearing responsibilities of product safety and quality. In the following circumstances, the labelling shall be in accordance with the following requirements.

4.1.6.1.1 Any group company and its subsidiaries which by law bear their own independent legal responsibilities shall have their respective names and addresses declared separately.

4.1.6.1.2 When any branch office or production base of a group company which by law does not bear independent legal responsibilities, the label shall have the names and addresses of the group company and its branch office (production base) declared; or shall have only the name and address of the group company together with the place of production declared, and the place of production shall be declared in accordance with municipal geographical names according to administrative divisions.

4.1.6.1.3 In the case of an entrusted party commissioned by an entrusting party to process prepackaged food, the label shall have the names and addresses of both the

entrusting party and the entrusted party declared; or shall have only the name and address of the entrusting party together with the place of production declared, and the place of production shall be declared in accordance with municipal geographical names according to administrative divisions.

4.1.6.2 The contact information of the manufacturer or distributor which by law bears legal responsibilities shall be expressed using at least one of the following information: phone number, fax number, Internet contact information, etc., or postal address labelled with the address.

4.1.6.3 For imported prepackaged food, the country or region (Hong Kong, Macao or Taiwan) of origin, and the name, address and contact information of the agency, importer or distributor registered by law in the People's Republic of China, shall be declared. The name, address and contact information of the manufacturer may not be declared.

#### **4.1.7 Date marking**

4.1.7.1 The date of manufacture and the date of shelf life of prepackaged food shall be clearly declared. When the date is declared by making reference to a specific part of the package, the specific part of the package shall be declared. There shall be no label reattaching, reprinting, or altering to the declared date.

4.1.7.2 When the same large prepackage contains several individually prepackaged food units on which the date of manufacture and the date of shelf life are declared, the date of shelf life declared on the outer prepackage shall be consistent with the date of shelf life of the individually prepackaged food unit which expires earliest. The date of manufacture declared on the outer prepackage shall be consistent with the date of manufacture of the individually prepackaged food unit produced earliest, or the date on which the outer prepackage becomes a selling unit. The date of manufacture and the date of shelf life of each individually prepackaged food unit may also be declared on the outer prepackage.

4.1.7.3 The date coding shall be marked in chronological order (the sequence of year, month and date); otherwise, the sequence of date marking shall be stated (see Annex C for the manners of declaration).

#### **4.1.8 Storage conditions**

The storage conditions of prepackaged food shall be declared on the label of the prepackaged food (see Annex C for the manners of declaration).

#### **4.1.9 Food production license number**

When the food production license number shall be declared on the label of prepackaged food, the manners of declaration shall be in accordance with related regulations.

#### **4.1.10 Product standard code**

The code number and serial number of the standard of the prepackaged food which is domestically produced and distributed (not including imported prepackaged food)

shall be declared.

#### **4.1.11 Other labelling information**

##### **4.1.11.1 Irradiated food**

4.1.11.1.1 The label of the food which has been treated with ionizing radiation or ionizing energy shall be marked "irradiated food" in close proximity to the name of the food.

4.1.11.1.2 Any ingredient which has been treated with ionizing radiation or ionizing energy shall be declared in the list of ingredients.

##### **4.1.11.2 Genetically modified food**

The labelling of the genetically modified food shall be in accordance with the relevant laws and regulations.

##### **4.1.11.3 Label of nutrients**

4.1.11.3.1 For special dietary food and staple and supplementary food exclusively for infants and young children, main nutrients and their contents shall be declared. The manners of declaration shall be in accordance with GB 13432.

4.1.11.3.2 When the labels of other prepackaged food need to contain nutrient information, the manners of declaration shall be in accordance with the relevant regulations and standards.

##### **4.1.11.4 Quality grades**

Quality grades of products shall be declared in accordance with the product standard in which the grades for such food have been established.

#### **4.2 Labelling information of prepackaged food offered indirectly to consumers**

Labelling of prepackaged food offered indirectly to consumers should contain the name, specifications, net content, date of manufacture, date of shelf life and storage conditions of the food in accordance with the relevant requirements in Section 4.1. Other contents should be specified in the instruction or the contract.

#### **4.3 Exemptions from mandatory labelling requirements**

4.3.1 The following prepackaged food can be exempted from declaring the date of shelf life: alcoholic beverages in which the alcohol content is 10% or over; vinegar; salt; sugar in solid form; and monosodium glutamate.

4.3.2 For a package or container whose maximum surface area is less than 10 cm<sup>2</sup> (see Annex A for the method of calculating the maximum surface area), only the name of the product, net content of the product, and name and address of the manufacturer or distributor may be declared.

#### **4.4 Recommended labelling information**

##### **4.4.1 Batch number**

The batch number of the product may be declared if necessary.

#### **4.4.2 Instructions for use**

Instructions for use, such as the opening method of a container, consumption method, cooking method, method of reconstitution and other instructions which are helpful for consumers may be declared if necessary.

#### **4.4.3 Sensitizers**

4.4.3.1 The following food and its products may cause sensitization. If used as ingredients, they should be declared using easily recognizable names in the list of ingredients or be prompted in the locations near the list of ingredients.

- a) Cereals containing gluten (i.e., wheat, rye, oats, spelt or their hybridized strains) and products of these;
- b) Crustacean and products of these (such as shrimp, lobster, crab, etc.);
- c) Fish and fish products;
- d) Eggs and egg products;
- e) Peanuts and peanut products;
- f) Soybeans and soybean products;
- g) Milk and milk products(lactose included);
- h) Nuts and nut products.

4.4.3.2 If the food or products above might be brought in processing, they should be prompted in the locations near the list of ingredients.

#### **5 Others**

For the food which requires special approval according to relevant national regulations, its labelling should be in accordance with the relevant provisions.

## **Annex A**

### **Method of Calculating the Maximum Surface Area of a Package or Container**

#### **A.1 Method of calculating a rectangular package or container**

In the case of a rectangular package or container, the height (cm) of the side with the maximum area times the width (cm) of that side.

#### **A.2 Method of calculating a cylindrical or approximately cylindrical package or container**

In the case of a cylindrical or approximately cylindrical package or container, the height (cm) of the package or container times 40 percent of the circumference (cm).

#### **A.3 Method of calculating a package or container in any other shape**

40 percent of the total surface area of the package or container

If the package or container presents an obvious "principal display side", the area of this "principal display side" shall be regarded as the maximum surface area.

In the case of a packaging bag, the size of edge banding should be deducted. In the case of a bottle-shaped or can-shaped package, when calculating its surface area, its shoulders, necks, and flanges at the tops and bottoms are excluded.



## **Annex B**

### **Declaration Forms of Food Additives in the List of Ingredients**

#### **B.1 Marking the specific names of all food additives in descending order of added amount**

Ingredients: water, whole milk powder, cream, vegetable oil, chocolate (cocoa liquor, custer sugar, cocoa butter, phospholipid, polyglycerol polyricinoleate, food flavor, tartrazine) glucose syrup, propylene glycol fatty acid ester, carrageenan, guar gum, annatto, maltodextrin, and flavouring essence

#### **B.2 Marking the functional class names and international numbers of all food additives in descending order of added amount**

Ingredients: water, whole milk powder, cream, vegetable oil, chocolate [cocoa liquor, custer sugar, cocoa butter, emulsifier (332, 476), food flavor, colouring material (102)], glucose syrup, emulsifier (477), thickening agent (407, 412), colouring material (160b), maltodextrin, and flavouring essence

#### **B.3 Marking the functional class names and specific names of all food additives in descending order of added amount**

Ingredients: water, whole milk powder, cream, vegetable oil, chocolate [cocoa liquor, custer sugar, cocoa butter, emulsifier (phospholipid, polyglycerol polyricinoleate), food flavor, colouring material (tartrazine)], glucose syrup, emulsifier (propylene glycol fatty acid ester), thickening agent (carrageenan, guar gum), colouring material (annatto), maltodextrin, and flavouring essence

#### **B.4 Establishing the form of food additive items marked together**

##### **B.4.1 General principles**

Food additives used directly should be marked in the food additive items. Nutrient supplements, flavor and fragrance, and chewing gum base can be marked outside the food additive items of the list of ingredients. Food additives used indirectly could not be marked in the food additive items. The marking order of food additive items in the list of ingredients is decided by the total weight of all food additives included.

##### **B.4.2 Marking the specific names of all food additives**

Ingredients: water, whole milk powder, cream, vegetable oil, chocolate (cocoa liquor, custer sugar, cocoa butter, phospholipid, polyglycerol polyricinoleate, food flavor,

tartrazine) glucose syrup, food additives (propylene glycol fatty acid ester, carrageenan, guar gum, annatto), maltodextrin, and flavouring essence

**B.4.3 Marking the functional class names and international numbers of all food additives**

Ingredients: water, whole milk powder, cream, vegetable oil, chocolate [cocoa liquor, custer sugar, cocoa butter, emulsifier (332, 476), food flavor, colouring material (102)], glucose syrup, food additives [emulsifier (477), thickening agent (407, 412), colouring material (160b)], maltodextrin, and flavouring essence

**B.4.4 Marking the functional class names and specific names of all food additives**

Ingredients: water, whole milk powder, cream, vegetable oil, chocolate [cocoa liquor, custer sugar, cocoa butter, emulsifier (phospholipid, polyglycerol polyricinoleate), food flavor, colouring material (tartrazine)], glucose syrup, food additives [emulsifier (propylene glycol fatty acid ester), thickening agent (carrageenan, guar gum), colouring material (annatto)], maltodextrin, and flavouring essence

## Annex C

### Mandatory Declaration Forms of Some Labelling Items

#### C.1 Overview

This annex offers examples to describe the recommended declaration forms of some labelling items of prepackaged food, and these forms can be chosen but not limited to mark the appropriate items. These recommended forms can be adjusted according to food characteristics or packaging characteristics if necessary, but should be consistent with the basic meanings of recommended forms.

#### C.2 Declaration of net content and specifications

To facilitate presentation, the samples of net contents are measured by weight and separated by colons. The label should use the suitable units of measurement applicable to actual products, and select space or other symbols based on the actual situations as a separator for the ease of reading.

##### C.2.1 Declaration forms of net content (specification) of a piece of prepackaged food

Net content (or net content/specification): 450 g;

Net content (or net content/specification): 225 g (200 g + 25 g presented free);

Net content (or net content/specification): 200 g + 25 g presented free;

Net content (or net content/specification): (200 + 25) g.

##### C.2.2 Declaration forms of net content and drained content (taking canned pear in syrup as an example)

Net content: 425 g

Drained content (solid content or pear slices): not less than 255 g (or not less than 60%).

C.2.3 When a prepackaged container contains multiple pieces of prepackaged food, net contents and specifications can be declared in the following forms:

Net content (or net content/specification): 40 g × 5;

Net content (or net content/specification): 5 × 40 g;

Net content (or net content/specification): 200 g (5 × 40 g);

Net content (or net content/specification): 200 g (40 g × 5);

Net content (or net content/specification): 200 g (5 pieces);

Net content: 200 g                      specification: 5 × 40 g;

Net content: 200 g                      specification: 40 × 5 g;

Net content: 200 g                      specification: 5 pieces;

Net content (or net content/specification): 200 g (100 g + 50 g × 2);

Net content (or net content/specification): 200 g (80 g × 2 + 40 g);

Net content: 200 g                      specification: 100 g + 50 g × 2;

Net content: 200 g                      specification: 80 g × 2 + 40.

C.2.4 When a prepackaged container contains multiple pieces of different kinds of prepackaged food, net contents and specifications can be declared in the following forms:

Net content (or net content/specification): 200 g (product A 40 g × 3, product B 40 g × 2);

Net content (or net content/specification): 200 g (40 g × 3, 40 g × 2);

Net content (or net content/specification): 100 g product A, 50 g × 2 product B, 50 g product C;

Net content (or net content/specification): product A: 100 g, product B: 50 g × 2, product C: 50 g;

Net content/specification: 100 g (product A), 50 g × 2 (product B), 50 g (product C);

Net content/specification: product A 100 g, product B 50 g × 2, product C 50 g.

### **C.3 Data marking**

The year, month, date could be separated by spaces, slashes, hyphens, periods and other symbols, or without separators in date marking. Usually, the year shall be marked in a four-digit number, and a two-digit number may be used for small packages. The month and date shall be also marked in a two-digit number.

The forms of date marking as follows:

2010 March 20<sup>th</sup>;

2010 03 20; 2010/03/20; 20100320;

20<sup>th</sup> March 2010; March 20<sup>th</sup> 2010;

(month/date/year): 03 20 2010; 03/20/2010; 03202010.

### **C.4 Data marking of shelf life**

The forms of date marking of shelf life as follows:

“best before ...” where the date is indicated;

“The date of shelf life up to ...” where the date is indicated;

“The date of shelf life of ... months (dates or years)”.

### **C.5 Declaration of storage conditions**

Storage conditions can be declared by the titles of “Storage conditions”, “Storage methods” and so on, or with no title.

The forms of storage conditions are as follows:

Stored at room temperature (or frozen, refrigerated, or away from light, or in a cool and dry place);

Stored at × ×–× ×°C;

Placed in a cool and dry place;

Stored at room temperature and refrigerated after opening;

Temperature: ≤ × ×°C, humidity: ≤ × ×°C.

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