

# Taiwan Food Safety Management System and Regulations for Food Labeling

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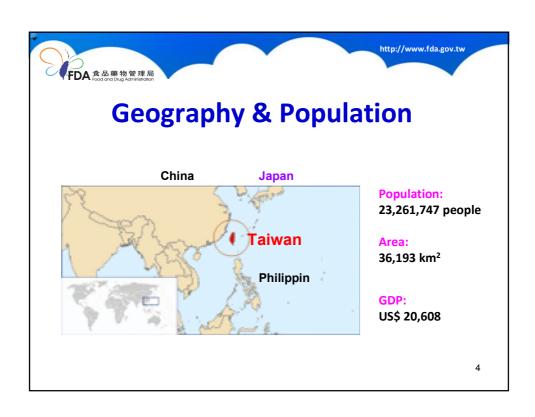
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# **Outline**

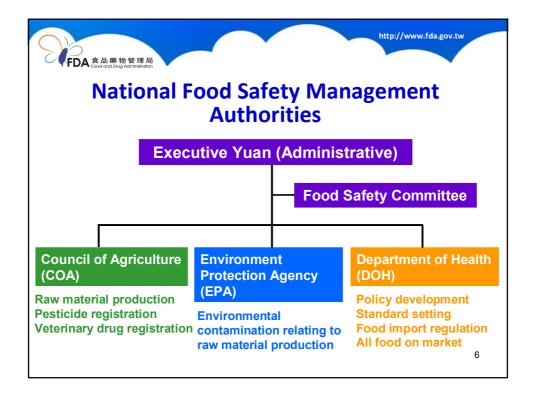
- **√** Taiwan Food Safety Management System
- Overview of Taiwan Food Industry
- Regulations for Food and Nutrition Labeling
- Opportunities and challenges in the food labeling faced by small and medium enterprises
- Examples of best practices and initiatives on labeling of food products
- Obstacles and opportunities faced by food regulators and the industry due to eco-labeling













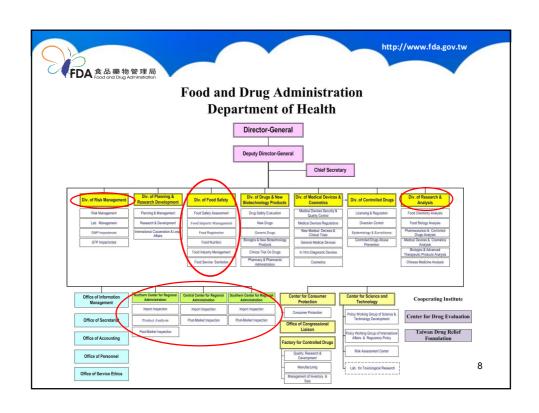
# **Taiwan Food and Drug Administration**

- **▼ TFDA** was inaugurated on Jan. 1, 2010
- **▼ TFDA** supersedes the following 4 bureaus of

#### **Department of Health:**

- Bureau of Food Safety
- Bureau of Pharmaceutical Affairs
- Bureau of Food and Drug Analysis
- Bureau of Controlled Drugs











# The Important General Indicators of Food Industry in Taiwan

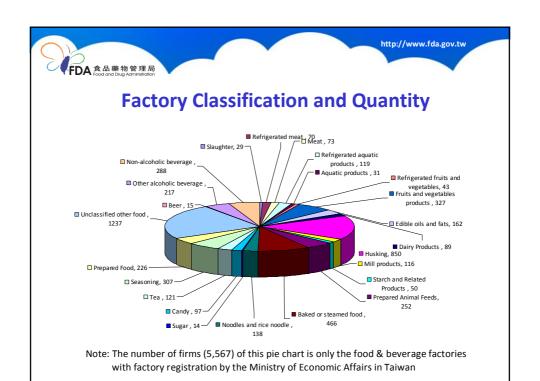
Unit: US\$

Project	Unit	2007	2008	2009	2010	2011
Number of firms	Number	5,194	5,258	5,364	5,513	5,567
Production value	Hundred million	158	175	176	186	196
Import value	Hundred million	44	49	47	58	64
Export value	Hundred million	19	22	19	23	26
Value-added	Million	3,697	3,829	4,163	4,240	4,392
Value-added rate	%	23.3	21.77	23.59	22.79	22.29
Contribution to GDP	%	0.86	0.91	1.00	0.93	0.95
Research funding	Thousand	49,341	55,185	55,826	57,977	59,547
Employment	People	96,031	95,729	98,509	102,476	115,020

Source:Food Industry Research and Development Institute ITIS Plan (2012/04)

Number of firms: only food & beverage factories with factory registration by the Ministry of Economic Affairs in Taiwan Note:Secondary Industrial projects Covered by Products industry
Food manufacturing: Frozer foods, Edible oils and fats, Prepared Food, Health food and other 15 class products.

Beverage industry:Non-alcoholic beverages, Beer and other alcoholic products.





# **Regulations for Food and Nutrition Labeling**







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## **Food Labeling**

- Prepackaged foods or food additives shall conspicuously indicate the following material facts on the container or packaging:
  - 1. Product name
  - 2. Name, weight, volume or quantity of the content
  - 3. Name of food additive
  - 4. Name, telephone number and address of the company
  - 5. Expiry date

**ACT GOVERNING FOOD SANITATION Article 17** 



♣ Article 9: product names

♣ Article 10: labeling for the contents

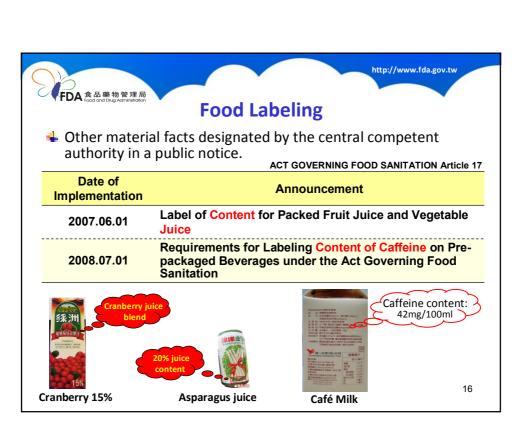
♣ Article 11: food additives

**4** Article 12: expiry date

♣ Article 13: labeling typeface and languages specifications.



Enforcement Rules of the Act Governing Food Sanitation







Other material facts designated by the central competent authority in a public notice.

**ACT GOVERNING FOOD SANITATION Article 17** 

Date of Implementation	Announcement
2009.07.01	Vegetable Food Labeling Regulations of Packed Food
2010.11.14	Regulations of Labeling for Vacuum Packed Food
2011.03.01	Regulations of Labeling for Blended Oil



Vacuum-Packed Dried Tofu





Blended Oil

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## **Food Labeling**

♣ Other material facts designated by the central competent authority in a public notice.

ACT GOVERNING FOOD SANITATION Article 17

Date of Implementation	Announcement
2011.07.01	Regulations of Labeling for Instant Noodles





Other material facts designated by the central competent authority in a public notice.

Date of Implementation	Announcement
2012.11.01	Regulations of Labeling for Reduced Sodium Salt
2014.02.09	Regulations of Labeling Requirement for Food Containing Cordyceps Mycelium

**ACT GOVERNING FOOD SANITATION Article 17** 

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# **Food Labeling**

Country of origin labeling

Date of Implementation	Announcement
2012.09.12	Regulations Governing the Labeling of Bulk Foods (amended in 2010)
2012.09.12	Regulations Governing the Labeling of Country of Origin of Beef and Edible Cattle Offals for Food Vending Locations
2012.09.20	Regulations Governing the Label of Country of Origin for Prepackaged Foods (promulgated in 2007 and amended in 2010,2012)

ACT GOVERNING FOOD SANITATION Article 17  $^{\,\,\,20}$ 





#### Country of origin labeling

- Regulations Governing the Label of Country of Origin for Prepackaged Foods
  - Prepackaged foods shall conspicuously indicate its country of origin
  - The prepackaged foods containing beef and cattle edible offals shall also indicate country of origin of the beef and cattle edible offals

Country of Origin: New Zealand

FDA 食品藥物管理局





New Zealand beef

ACT GOVERNING FOOD SANITATION Article 17 21

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## **Food Labeling- Food Vending Locations**

#### Country of origin labeling

 All food meals that contain beef and edible cattle offals shall be labeled with country of origin of the beef or edible cattle offals



This store uses OOO beef.

ACT GOVERNING FOOD SANITATION Article 17 22





#### Country of origin labeling

- Food retailers with company registration or business registration:
  - Bulk foods such as material other than beef or edible cattle offals must be labeled with product name and country of origin
  - Bulk foods such as material for beef or edible cattle offals must be labeled with product name, country of origin and country of origin of the beef or edible cattle offals
- Food retailers without company registration or business registration:
  - Bulk foods such as material for beef or edible cattle offals must be labeled with country of origin of the beef or edible cattle offals





Australia Beef

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**ACT GOVERNING FOOD SANITATION Article 17** 



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### **Food Labeling**

#### GMO labeling:

- Food products containing ingredient of genetically modified soybean or corn which is more than five percent (5%) by weight of finished product shall be labeled with the words "Genetically Modified" (GM) or "Containing Genetically Modified".
- Food products made of non-GM soybean or corn may be labeled with the words "Non-GM" or "Not GM".
- Soy sauce, soybean oil (salad oil), corn oil, corn syrup, and corn starch etc. made of GM soybean or corn are exempted from the GM labeling requirement.





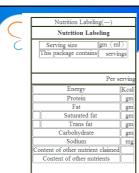
#### **Food Nutrition Labeling**

- ♣ The nutrition labeling for a packaged food on the market shall provide the following information shown at a conspicuous place of the outer package or container of the product
- ♣ Items of labeling:
  - a) Title of the "Nutrition labeling"
  - b) Energy contents
  - c) Amount of protein, fat, saturated fat, trans fat, carbohydrate and sodium contained
  - d) Contents of other nutrients declared in the nutrition claim
  - e) Contents of other nutrients labeled by the manufacturer voluntarily











Nutrition Labeling(三)	)	
Nutrition Labeling		
erving size	gr	n (ml
This package contains	serv	ings
Per serving P	er 100	gm(n
Energy	Kcal	Kcal
Protein	gm	gm
Fat	gm	gm
Saturated fat	gm	gm
Trans fat	gm	gm
Carbohydrate	gm	gm
Sodium	mg	mg
Content of other nutrient claimed		
Content of other nutrients		

Nutrition Labeling Serving size This package contains [[Per Serving]Percentage of Duby Value of Nutrient Energy Protein	Intake*	100
This package contains  [[Per Serving   Percentage of Daily Value of Nutrient  Energy  Protein	Keal	servings provided by per serving
Per Serving  Percentage of Daily Value of Nutrient   Energy   Protein	Keal	provided by per serving
Energy Protein	Keal	100
Protein	-	H
Protein	-	H
Protein	-	H
	gm	96
Fat	gm	%
Saturated fat	gm	%
Trans fat	gm	
Carbohydrate	gm	%
Sodium	mg	%
Content of other nutrient claims	ed	
Content of other nutrients		

	Nutrition Labeling		
Per 100 gm(ml) Pero	entage of Daily Value of Nutrient Int	ake*	provided by per 100 gm(ml)
	Energy	Keal	%
	Protein	gm	%
	Fat	gm	%
	Saturated fat	gm	%
	Trans fat	gm	
	Carbohydrate	gm	%
	Sodium	mg	%
	Content of other nutrient claimed		
	Content of other nutrients		П

5 gram of fat, 18 gram of saturated fat, 320 gram of carbohydrate, and 2400 mg of sodium

Daily Value of Nutrient Intake:2000 Kcal of energy, 60 gram of protein,

 $55~\mathrm{gram}$  of fat, 18 gram of saturated fat, 320 gram of carbohydrate, and 2400 mg of sodium.



#### **Nutrition Claim**

- To show the amount of nutrients
  - appropriate intake needed: calories, fat, saturated fatty acids, cholesterol, sodium and sugar
  - supplementary intake needed: dietary fiber, Vitamin A, Vitamin B1, Vitamin B2, Vitamin C, Vitamin E, calcium and iron
- **Health Food:** 
  - Health Food Control Act
  - 13 major certified "health care effects"



- 1. Regulating blood lipids
- 2. Regulating the gastrointestinal tract
- 3. Regulating the immune system
- 4. Preventing osteoporosis
- 5. Maintaining dental health
- 6. Regulating blood sugar
- 7. Protecting the liver
- 8. Postpone aging
- 9. Anti-weariness
- 10. Regulating blood pressure
- 11. Regulating allergic constitution
- 12. Enhancing ferrum absorption
- 13. Not easy to be transferred into body fat



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#### **Other Quality Guarantee**



#### **Certified Agricultural Standards (CAS)**

- "Quality Agriculture" and "Safety Agriculture"
- Issued by Council of Agriculture (COA), Executive Yuan



#### **Good Manufacturing Practice (GMP)**

- Focuses on the self-management system of product quality and hygiene practice during the manufacturing process
- Issued by Ministry of Economic Affairs, Executive Yuan



#### Fresh Milk Logo

- Protect consumer rights and encourage manufacturers to produce pure domestic milk
- Issued by Council of Agriculture (COA), Executive Yuan



#### **Food Advertisement**

- The labeling promotion or advertisement of foods, food additives or food cleansers:
  - Shall not be false, exaggerated or misleading
  - Shall not be so labeled, promoted or advertised as having medical efficacy

Article 19 of Act Governing Food Sanitation

- Positive List
- Negative List













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# Opportunities and challenges in the food labeling faced by small and medium enterprises

- **♣** No prior preview for food labeling and advertising
- Truthfully label (self-management)
- Some SMEs are prone to misunderstand the food labeling regulations
- The deficiency products must be recalled and corrections made within a prescribed time period and pay the penalty.

The focus concern of the government	The focus concerns of the enterprise
the regulations	<ol> <li>The absorption of the cost of packaging materials</li> <li>the buffer deadline of the correction of packaging materials</li> <li>the timeliness for packaging materials extended</li> </ol>



# **Examples of best practices and initiatives on labeling of food products**

♣ Regulations of Labeling for Vacuum Packed Food

Recall of vacuum-packed soybean products and preserved oysters suspected to cause the second botulism case on April 2010







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# **Examples of best practices and initiatives on labeling of food products**

- ♣ Regulations of Labeling for Vacuum Packed Food
  - ◆ In Taiwan, there were 8 incidents 11 cases of the Clostridium Botulism occurred in 2010, and 1 was death.
    - Vacuum-packed soybean products (dried tofu)
    - Most dried tofu products by SMEs or family industries
      - Poor environmental sanitation
      - Vacuum-packed ready-to-eat (RTE) food without commercial sterilization

Increasing in anaerobic environments poisoning

**◆ "Good Hygiene Practice** for Vacuum Packed Food" (August 22, 2011)

"The Regulations of Labeling for Vacuum Packed Food"



"The Registration Requirement for Vacuum-packed RTE Soybean food"

Botulism poisoning ~~ "It hasn't happened again."



# Obstacles and opportunities faced by food regulators and the industry due to eco-labeling

#### Carbon footprint label program

#### • Opportunities:

- Global trend for protecting environment
- Reducing pollution and managing waste
- Our central government requires the relevant competent authorities to budget and assist with the program.
- TFDA has been put into the program
- Make consumers to understand and priority in purchasing alternatives with lower carbon emissions
- The industry can understand the proportion of greenhouse gas during each life cycle stages according to the analysis of the product carbon footprint.



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# Obstacles and opportunities faced by food regulators and the industry due to eco-labeling (cont.)

#### Carbon footprint label program

#### • Obstacles:

- The inter-ministerial coordination is difficult.
- The industry need to spend more extra cost to test and verify the carbon footprint.
- The certified carbon footprint foods are few, only 39 beverages and 19 processed foods.
- The consumers have limited recognition for carbon footprint.
- Currently, there is no international standard or carbon footprint labeling system.





