

THIS REPORT CONTAINS ASSESSMENTS OF COMMODITY AND TRADE ISSUES MADE BY  
USDA STAFF AND NOT NECESSARILY STATEMENTS OF OFFICIAL U.S. GOVERNMENT  
POLICY

Voluntary    Public

**Date:** 1/20/2015

**GAIN Report Number:** VM5005

## **Vietnam**

**Post:** Hanoi

## **Labelling Guidelines Revised for Pre-Packaged Food and Additives**

### **Report Categories:**

Sanitary/Phytosanitary/Food Safety

Snack Foods

Beverages

Retail Foods

### **Approved By:**

Mark Dries

### **Prepared By:**

Bui Thi Huong and Michael Ward

### **Report Highlights:**

The report provides a summary and un-official translation of Inter-Ministerial Circular 34/2014/TTLT-BYT-BNNPTNT-BCT issued by the Vietnam Ministry of Health, Ministry of Agriculture and Rural Development, and Ministry of Industry and Trade on October 27, 2014 promulgating Detailed Guidelines on Labelling of Pre-packed Food, Food Additives, and Food Processing Aids. The Circular entered into force on December 19, 2014.

## **Report summary:**

The Inter-Ministerial Circular 34 provides more detailed guidance on the labelling of pre-packed food, food additives and food processing aids as regulated in Decree 89/2006/ND-CP, dated August 30, 2006 on the Labelling of Good Products (see [VM 7037](#)); and Decree 38/2012/ND-CP, dated April 25, 2012, regarding Details on the Implementation of Some Provisions of the Food Safety Law (see [VM3032](#)).

Inter-Ministerial Circular 34 applies to pre-packed food products, food additives, and food processing aids. The major food product category this Circular covers is pre-packed food products, ranging from snack foods, cereals, cooking oils, sauces and condiments, consumer-ready bakery goods, alcoholic and non-alcoholic beverages, frozen fruit and vegetables, consumer-ready dairy products (including baby formulas), canned food, syrups and sweeteners, and processed and packed meat, poultry, and seafood products (not frozen un-cooked).

The Circular is not applicable for food containing genetically modified ingredients, semi-processed food, raw/fresh food sold directly to consumers and simple packed (un-sealed) food products. The Government of Vietnam is drafting a Circular governing the labelling of products with GM food ingredients.

Previous Vietnamese direction on the labelling of imported food products is maintained in this Circular. Imported products are affixed with a secondary label or “sticker” which includes the Vietnam Government’s mandated labelling provisions. Imported products do not have to be originally labelled according to Vietnamese regulations, meaning the labelling printed directly on the packaging of a product does not need to conform with Vietnamese labelling regulations. It is the importer’s responsibility to ensure that the Vietnamese label conforms with regulations, and importers may request clarifications from exporters and producers in order to ensure that the additional Vietnamese labelling is accurate.

The Inter-Ministerial Circular 34 replaces the Ministry of Health’s (MOH) Circular 15/2000/TT-BYT dated June 30, 2000.

The Circular 34 consists of four Chapters and two Appendixes. The structure of the Circular is as below:

<b>Chapter I:</b>	General Provisions
<b>Chapter II:</b>	Regulation on Labelling and Labelling Methods
<b>Chapter III:</b>	Labelling Contents of Some Special Products
<b>Chapter IV:</b>	Organization and Implementation
<b>Appendix-1:</b>	Group Name of food products
<b>Appendix-2:</b>	Some recommendations on nutritious comparison allowed for labelling

### ***Language for labelling:***

Article 4 of Chapter I regulates the labelling language. Accordingly, food products being imported for marketing in Vietnam should be labelled in one of the two following ways: a) secondary labels are affixed to the product and include the mandatory information, per Circular 34/2014, in Vietnamese. The secondary labels must be affixed to the product or on the commercial package of the product not obscuring the original label contents. The content on the secondary label must not misrepresent the

content of the original label; and b) Original Package Labelling in Vietnamese with full mandatory labelling contents, per Circular 34/2014.

**Mandatory contents the label:** As stipulated in Point 1, Article 5, the mandatory labelling contents include: product name; composition; product quantity; production date; timeline for use; instruction for use and storage; name of the person and the organization responsible for the product; origin; number of Receipt of Conformity to Food Safety or Certification on Conformity to Food Safety Regulation (received from the Ministry of Health); and recommendations or warning on food safety.

It should be noted that, per this Circular, all pre-packed food, food additives and food processing aids for marketing in Vietnam are subject to the Declaration for Conformity to Food Safety or the Registration for Conformity to Food Safety Regulation process as stipulated in the Ministry of Health Circular 19/2012/TT-BYT, dated November 9, 2012 (see [VM 4010](#)).

**Labelling of product's composition:** Article 7, Chapter II stipulates the labelling of product composition. In general, all of a product's composition (ingredients) must be written on the label, except if the product is made from a single ingredient.

**Production date, shelf-life and use instruction** are regulated in Article 9, Chapter II. Food producers have to ensure that information on production date and shelf-life (expiration date) written on the labels is accurate. The product's shelf-life (expiration date) must be printed on the original packaging and then included on the secondary label.

**Labelling of irradiated food** is stipulated in Article 17, Chapter III. Accordingly, the label of the irradiated food product must include the phrase "irradiated food" or an international symbol indicating irradiated food.

The Ministries of Health, Agriculture and Rural Development, and Industry and Trade assign the following agencies: the Vietnam Food Administration (VFA), the National Agro-Forestry and Fishery Quality Assurance Department (NAFIQAD), and the Science and Technology Department (STD), respectively, to implement, as well as, to monitor the Circular's implementation.

Below is the contact information of these agencies:

Vietnam Food Administration (VFA)  
Ministry of Health (MOH)  
135 Nui Truc Street, Ba Dinh District  
Hanoi, Vietnam  
Tel: (84-4) 38464489/ 38463702  
Fax (84-4) 38463739  
Email: [vfa@vfa.gov.vn](mailto:vfa@vfa.gov.vn);  
Website: [www.vfa.gov.vn](http://www.vfa.gov.vn)

National Agro-Forestry and Fishery Quality Assurance Department (NAFIQAD)  
Ministry of Agricultural and Rural Development (MARD)  
10 Nguyen Cong Hoan Street, Ba Dinh District

Hanoi, Vietnam  
Tel: (84-4) 38310983  
Fax: (84-4) 38317221  
Email: [nafiqad@mard.gov.vn](mailto:nafiqad@mard.gov.vn);  
Website: [www.nafiqad.gov.vn](http://www.nafiqad.gov.vn)

Science and Technology Department (STD)  
Ministry of Industry and Trade (MOIT)  
54 Hai Ba Trung Street,  
Hanoi, Vietnam  
Tel: (84-4) 22 202 222  
Fax: (84-4) 22 202 525  
Email: [VKHCN@moit.gov.vn](mailto:VKHCN@moit.gov.vn)  
Website: [www.moit.gov.vn](http://www.moit.gov.vn)

Inter-Ministerial Circular 34 was notified to the World Trade Organization (WTO)'s Sanitary and Phytosanitary Committee as SPS/N/VMN/35 on November 22, 2012 and to the WTO's Technical Barriers to Trade Committee as TBT/N/VMN/25 on January 29, 2013. At that time, the U.S. Government submitted comments on the proposed Circular. The official publication of Inter-Ministerial Circular 34/2014 occurred without an additional WTO notification. FAS-Hanoi continues to clarify aspects of the Circular with the Government of Vietnam. Should U.S. exporters have concerns regarding this Circular please contact the Office of Agricultural Affairs in Hanoi at: [aghanoi@usda.gov](mailto:aghanoi@usda.gov).

Inter-Ministerial Circular 34 provides a transition period for food products that have been granted a Receipt of Announcement on Conformity to Food Safety, or a Certification on Conformity to Food Safety Regulations. Accordingly, products having labels not in compliance with this Circular, will not be allowed to be **imported** after December 31, 2015. Products circulating in the market after December 31, 2015, can continue to be marketed in Vietnam until their shelf life expiry date.

The official Vietnamese Circular can be downloaded from the Vietnamese Government portal:  
[http://vanban.chinhphu.vn/portal/page/portal/chinhphu/hethongvanban?class\\_id=1&\\_page=3&mode=detail&document\\_id=177434](http://vanban.chinhphu.vn/portal/page/portal/chinhphu/hethongvanban?class_id=1&_page=3&mode=detail&document_id=177434)

Below is an un-official translation of the Inter-Ministerial Circular 34/2014.

=====

**Ministry of Health-  
Ministry of Agriculture and Rural Development-  
Ministry of Industry and Trade**

**SOCIALIST REPUBLIC OF VIETNAM  
Independence – Freedom – Happiness**

---

No: 34/2014/TTLT-BYT-BNNPTNT-BCT

*Hanoi, October 17, 2014*

**Inter-Ministerial Circular on detailed guidelines on labelling of packed foods, food additives, and food processing aids.**

Pursuant to the Food Safety Law dated 17 June 2010;

Pursuant to Decree 38/2012/NĐ-CP dated 25 April 2012 of the Government guiding the implementation detail of a number of Articles of the Food Safety Laws;

Pursuant to Decree 89/2006/NĐ-CP dated 30 August 2006 regarding the labelling of consumer products;

Pursuant to Decree 63/2012/NĐ-CP dated 31 August 2012 description on functions, tasks, authorities and organisation structure of Ministry of Health;

Pursuant to Decree 199/2013/NĐ-CP dated 26 November 2013 description on functions, tasks, authorities and organisation structure of Ministry of Agriculture and Rural Development;

Pursuant to Decree 95/2012/NĐ-CP dated 12 November 2012 description on functions, tasks, authorities and organisation structure of Ministry of Industry and Trade;

Per request from Director General of Vietnam Food Administration, Ministry of Health; Director General of Science and Technology Department, Ministry of Industry and Trades; and Director General of National Agro-forestry, Fishery Quality Assurance Department, Ministry of Agriculture and Rural Development;

Ministers of Ministry of Health; Ministry of Agriculture and Rural Development; and Ministry of Industry and Trade issue the inter-ministerial circular on detail guidance on labelling of packed foods; food additives and food processing aids.

## **Chapter I**

### **GENERAL PROVISIONS**

#### **Article 1. Scope and subjects:**

1. This inter-ministerial circular provide the detail guidelines on labels of pre-packaged foods, food additives and food processing aids (hereinafter referred as “product”), for circulation in Vietnam.

2. Genetically Modified food, fresh food is sold directly to consumers, simple food packaging (packaging is not closed) are not governed by this Circular

3. Labelling of products manufactured for export purposes only must not give misleading of the nature of the product, do not to violate laws of Vietnam and laws of the importing country

4. The Circular applies to all organizations and individuals producing, trading, importing pre-packaged foods, food additives and food processing aids in Vietnam.

#### **Article 2. Definitions:**

In this inter-ministerial Circular, some terms can be understood as below:

*1. Food labels:* are any written, printed, drawn, photographed version of words, drawings, pictures, which are glued, printed, sewn, moulded, carved directly on products, package of products or on other materials attached on products, package of products in which all the fundamental needed information on the foods have been represented.

*a) Main part of the label:* (in front of the label) a section of food label that consumers can see easily and clearly in normal display conditions, which is designed depending on the actual size of the food and the package.

*b) The rest of the label:* a section of the food label to record the required content and other content. The back of the label (or the side of the label) can be adjacent, on the opposite side, at the top or bottom of the front of the label (or the main part of the label).

*c) Additional labels:* the label that represents the mandatory content which is translated from original label of goods in foreign languages into Vietnamese and additional content required by Vietnam’s law, but not stated on the original label.

2. *Food composition*: all the ingredients / materials including food additives used to produce the food and remain in the final product, although the format of those substances has changed.

3. *Date of manufacture, shelf life*.

a) *Date of manufacture of the product* is the timeline of production when the product has been completely processed, assembled, bottled, packaged, or completed in any other ways to finish the final stages.

b) *Shelf-life* is the term that food retains nutritional value and safety in the storage conditions indicated on the label according to the manufacturer's instruction.

c) *Expiry date or "Use only before" date (Expiry date)* is the timeline that the product cannot be sold on the market once passed.

d) *Best before* is the timeline, under the storage conditions printed on the label, the product still retains its full basic quality

4. *Lot of food products* is a defined amount of a product with the same name, quality, materials, shelf- life and are manufactured in a facility under the same conditions.

### **Article 3. Requirements on labelling of food products:**

1. The types of images, drawings, logos on the label must be truthful, not giving misleading, deceptive or may make false impression or awareness of the nature, specification and the use of the product.

2. The types of images, drawings, logos or written words, symbols, textures, that mention or suggest, directly or indirectly, to other products, which makes consumers believe as other products, must not be marked or labelled.

3. The height of the letters for required information on the label must not be lower than 1.2 mm. For the case where the surface of the package is lower than 80 cm<sup>2</sup>, the letters height must not be lower than 0.9 mm. The colour of the text must be in contrast with the background colour of the label.

4. Labels must ensure long-term survival, not being cleaned, deleted and not affecting product quality.

5. To encourage organizations and individuals labelling nutrition information as recommended by the CODEX Alimentarius Committee.

### **Article 4. Language of food labelling:**

1. Labelling language of domestically produced food and food being circulated in Vietnam must be in Vietnamese and cover all mandatory contents as regulated by this inter-ministerial circular, depending on the requirements of each type of food, the contents can be written in a foreign language which size is not larger than the ones in Vietnamese.

2. Food imported for consumption and circulation in Vietnamese market must be labelled in either ways:

a) Additional labels record the information of the compulsory contents in Vietnamese and are attached to the original labels. The additional labels must be attached on the product or on the commercial package of the product and not obscure the label contents. The content on the additional label must not misrepresent the content of the product label;

b) Labelling in Vietnamese with full mandatory labelling contents.

### **Article 5. Contents of food labels:**

1. The mandatory labelling contents: Product name; composition; product weight; production date; timeline for use; direction for use and storage instruction; name of the personal or the organization responsible for the goods; origin; number of receipts of conformity statement or certificate in accordance with the provisions of food safety; recommendations or warning on food safety.

2. Other contents of the food label include words, pictures, images, symbols, numbers that express other information.

## **CHAPTER II**

### **REGULATION ON LABELLING and METHOD OF LABELLING**

#### **Article 6. Product name**

1. The name of the food product printed on label is chosen by the producing and/or trading organizations or individuals. The name of the food product must meet the following requirements:

- a) Must not misrepresent the nature, the use of food, food additive and food processing aids, and not cause confusion for consumers. The product name must be printed on the main part of the label;
- b) Must be the same name written on the Receipt of Conformity Confirmation or Certification on Compliance with Food Safety Regulation.

2. On additional label, the name of imported product is maintained, but additional name of food group shall be enclosed with foreign language name or transcribed into Vietnamese to be in compliance with Vietnam regulation on labelling.

3. In the case where the food has a commercial package containing assorted kinds of foods, then the product can be named with the name of the food group, enclosed with the manufacturer's brand name or the commercial name of the product.

4. The food name can include other words on the main part of the label to help consumers correctly understand the nature and natural conditions of the product.

5. In the case when a composition of the product is used as the product's name or as a part of the product's name, then its quantity has to be written next to the product name where it can be easily visible or listed as a product's composition.

#### **Article 7. Product composition**

1. All ingredients forming the products must be listed on food labels, unless the product has a single composition.

2. Ingredients are written in ascending order (from the higher to the lower) of weight or weight proportion (% weight) of each food ingredient. The phrase "composition" must be written before the ingredients listed.

3. Where an ingredient is itself the product of two or more ingredients, such a compound ingredient must be declared, with its ingredients in brackets in descending order of weight. Where a compound ingredient constitutes less than 5% of the food, the ingredients need not be declared, except food additives having a function for the final product.

4. It is compulsory to declare on the label if food product containing one or several ingredients listed as below:

- a) Cereals and food containing gluten; i.e., wheat, rye, barley, oats, spelt or their hybrid strains and products of these;
- b) Crustaceans and products of these;
- c) Egg and egg products;
- d) Fishery and fishery products
- e) Peanut, Soya and their products;
- f) Milk and milk products (including lactose s, sugar, milk);
- g) Nut and nut products; and
- h) Sulphite (sulphuric salt and acid) in concentrations of 10 mg/kg or more

5. Added water must be declared in the list of ingredients except when the water forms part of an ingredient such as brine, syrup or broth, used in a compound food and declared as such in the list of ingredients. Water or other volatile ingredients easily evaporated during manufacturing need not be declared

6. For concentrated or dehydrated food but when reconstituted just adding water, the composition listed in descending order of weight for food after reconstitution and compulsory inscription "composition of the product after reconstitution according to directions on the label."

7. A specific name shall be used for ingredients in the list of ingredients in accordance with the provisions set out as name and ingredients of the food, except for the cases when a listed component being used as name of common group of items failing to provide the information required, the group name as specified in Appendix 1 of this inter-ministerial Circular can be used.

8. For food additives falling in the respective classes and appearing in lists of food additives permitted by the competent authorities for use in foods generally and belonging to the below group, the group name or International Numbering System (INS) must be used: Acidity regulator, Flavour Regulator, Thickener, Foaming Agent, Gelling Agent, Anticaking Agent, Anti Foaming Agent, Glazing Agent, Antioxidant, Emulsifier, Acids, Humectants, Preservative, Bulking Agent, Raising Agent, Colour Retention Agent, Stabilizer, Sweetener, Emulsifying Salt, Thickener, Firming Agent, Flavour Enhancer, Flour Treatment Agent, and Enzymes.

9. The corresponding group name can be used for food additives of "flavours" and "flavouring" groups; modified starches that are on the list of food additives permitted for use in food. The use of the word "flavor" for labelling is usually accompanied by one or more of the following terms "natural", "natural breeds", "synthetic" or "artificial".

10. When a food additive is added to food through the initial raw materials but no technological features of the final product is not required to list in the composition of the food.

#### **Article 8. Product quantifying (net weight/ actual volume/ quantity)**

1. Food quantity must be written on the food label according to measurement unit of International System.
2. Food quantity must be recorded in the following methods:
  - a) According to actual volume for liquid food.

- b) According to net weight for solid food.
  - c) According to net weight or actual volume for foods which are both liquid and solid (semi-solid) or thick food.
3. In the case the food is packaged in liquid environment, the weight of dry food must be declared next to the net weight.

#### **Article 9. Production date, shelf life and storage instructions**

1. Organizations, individuals producing food must ensure accurate, honest information about production date, and shelf life dates written on the label. The shelf life date must be written on direct packaging and on the outside case or carton.

2. The production date can be written as follows: “Production date” or “NSX”..... Numeral indicating date, month, year can be written in the following ways: the date consists of 2 numerals, month consists of 2 numerals, and year consists of 2 or 4 numerals. Dot symbol (.), dash (-), cross (/) or no symbol, can be used between date, month, and year. In the most abbreviated case only 6 numerals shall be used.

3. The shelf life must include the following information:
- a) Date and month for product having shelf life less than three months
  - b) Month and year for product having shelf life more than three months
4. For the below products, it not mandatory to label shelf life, but it is required to indicate the production date:
- a) Bread or pastries are consumed within 24 hours after production;
  - b) Vinegar for food;
  - c) Salt for food;
  - d) Sugar in solid form.

5. It not mandatory to label date and shelf-life date for beverages containing at least 10% alcohol by volume.

6. Preservation instructions: write shelf attached storage conditions (if any).

#### **Article 10. Use instructions**

1. The detailed instructions for use must be labelled.
2. Where the label has an area less than 10 cm<sup>2</sup>, the content of instructions for use must be printed in a guiding document attached to the product (in the form of instruction for use, or additional label).

#### **Article 11. Recommendations and warnings on safety.**

1. Health recommendations must have been based on scientific evidence and proved when declaring the products.
2. Recommendations for nutritional comparison must comply with the provisions stated in Appendix 2 of this Inter-Ministerial Circular. Codex guidelines should be applied in the case that Vietnam has not yet updated recommendations on nutritional comparison.

3. Warnings on safety (if any) must be labelled, and adequately guided.
4. It is not allowed to emphasize the absence of one or more components of the product for the purpose of advertising in which case those components have properties and uses similar to materials, components in the same group.

**Article 12. Name and addresses of the organisations and individuals responsible for food products**

Name and address of organizations, individuals responsible for product in each case as below:

1. For imported products: name and address of organizations, individuals doing production declaration.
2. For domestically produced products:
  - a) Where products are produced at the place of business registration, the name and address shall be written as in the Business Registration.
  - b) Where products are manufactured in locations other than where the business registration but carrying the same brand, therefore the name of production facilities, or name, address of agency doing product's conformity declaration but must ensure the traceability;
  - c) If a product manufactured by different organizations/ individuals, then the name, address of the organization/individual completing the final production stage before the product circulated shall be written.
  - d) It shall indicate the linkage between the product and organization/individual whose name, address are added to the label for the advertisement purpose.

**Article 13. Origin of food**

1. For imported product, original country must be written on the label in accordance with the regulation of the product's origin.
2. In case the product's packaging is changing or packaged a country other than the country of production, in addition to original country of the product, name of the country where the product is finally packaged shall also be stated.

**Article 14. Receipt No. of conformity statement (referred to as receipts) or Certification on conformity of food safety (referred to as the Certification).**

On the label of foods in circulation, number of Receipts or Certification issued by competent agencies must be written.

**Article 15: Exemption of some mandatory contents of labelling**

1. Regulations applicable to exemption of mandatory labelling for label having area less than 10 cm<sup>2</sup>, or accompanying by additional labels or manual instruction for use

Except spices and herbs, for small packages, with the largest surface area less than 10 cm<sup>2</sup>, the recording composition, duration of use, storage instructions, and use guidance should be exempted if adequate contents are provided in additional labels or on packaging.

2. Exemption of additional labels for the following cases:
  - a) Food brought by travellers for private consumption within quantity allowed for exemption from import duties; Food in diplomatic bags, consular bags; temporary import for re-export food; food

transit; transit from border gate to border gate; Food in bonded warehouse; Food as samples for testing or research purpose; Food for display at exhibition, shows.

- b) Raw materials, food additives, food processing aids, food packaging containers imported for the production for internal use, not for selling in the market, only being internally transported from this province to another, between warehouses of the same company/enterprise.

### **CHAPTER III**

#### **LABELLING CONTENTS FOR SOME SPECIAL FOOD**

##### **Article 16. Food additives for business.**

Additional to general regulations stipulated in Chapter II of the inter-ministerial Circular, food additives for business shall have to label as follows:

1. Class name must be enclosed with name of the food additive, for example: Emulsifier: sodium polyphosphate; or with the international code of the food additive (in brackets). For example: Emulsifier (452i);
2. International code (if any)
3. If two or more food additives are present in a packaging, their names have to be listed completely in the order of proportion by weight.
4. “Use for food” must be clearly written below the name of food additive by using bold letters having minimum height of 2 mm.

##### **Article 17. Irradiated foods**

In the case of food manufactured, processed, preserved using irradiated technology, the phrase “irradiated food”, or an international-recognized irradiation food symbol accepted by Vietnam is to be printed on the label.

### **CHAPTER IV**

#### **ORGANIZATION of IMPLEMENTATION**

##### **Article 18. Date of enforcement**

1. This Inter-Ministerial Circular shall be effective from December 19, 2014.
2. Ministry of Health’s (MOH) Circular 15/2000/TT-BYT dated June 30, 2000.

Regarding the Guidance on Labelling of Food Product expires on the effective date of this Circular.

3. The products granted the Receiving of Conformity Announcement or Certification on Food Safety Conformity having labelling not in compliance with this Circular shall not be allowed for production or importation after December 31<sup>st</sup>, 2015. For products, already circulated in the market, continued circulation is allowed, but not exceeding their use date printed on their labels.

##### **Article 19. Implementation responsibilities**

Inter-ministries of Health (MOH), Agriculture and Rural Development (MARD), and Industry and Trade (MOIT) assign the Vietnam Food Administration (VFA), MOH; the National Agro-Forestry, Fishery Quality Assurance Department (NAFIQAD) MARD, and the Science and Technology Department (STD), MARD to organize, inspect the Circular’s implementation in the whole country for products under their management.

During the implementation, if any problem arise, organizations/individuals are requested to inter-ministries for solutions./.

**ON BEHALF OF  
MINISTER OF INDUSTRY  
AND TRADE**

**DEPUTY MINISTER  
(signed)**

**Đỗ Thăng Hải**

**ON BEHALF OF MINISTER OF  
AGRICULTURE AND RURAL  
DEVELOPMENT**

**DEPUTY MINISTER  
(signed)**

**Vũ Văn Tâm**

**ON BEHALF OF  
MINISTER OF  
HEALTH**

**DEPUTY MINISTER  
(signed)**

**Nguyễn Thanh Long**

***Recipients:***

- Office of the Government (KGVX Department, Official Gazette, E-portal);
- Office of the General Secretary of Party;
- People's Committees of centrally-run provinces and cities;
- Ministry of Justice (Department of Examination of Legal Normative Documents);
- The ministries, ministerial-level agencies; government agencies;
- Departments, Division, the Ministerial Office; Inspectorate of the Ministry; General Departments of the Ministries of Health, MARD, Ministry of Industry and Trade;
- Departments of Health, Departments of Agriculture and Rural Development, Departments of Trade and Industry of centrally-run provinces and cities;
- E-portal of the Ministry of Health, MARD, Ministry of Industry and Trade;
- Kept as archives at Legal, MOH, MARD, MOIT

**APPENDIX-I**

**About Group Names**

(Promulgated with inter-ministerial Circular No. 34/2014 / TTLT-BYT-BNNPTNT-BCT dated October 27, 2014 of the Ministry of Health, Ministry of Agriculture and Rural Development, and Ministry of Industry and Trade)

Name of material	Name of group of materials
Oil refined from olive oil	"Oil" with a group of words "plant " or "animal", in some cases there may be additional words "hydrogenated" or "partially hydrogenated "
Refined fats	"Fats" with a group of words "plant" or "animal"
Starches, except chemically modified starches	"starch"
The aquatic species as they are a component of other foods and the food labels do not name any specific species	"fisheries"
The type of meat and poultry meat as they are a component of other foods and the food labels do not name any animal breeds.	"meat" or "poultry meat"
The type of cheese or cheese mixture as they are components of other foods and the food label does not specify a certain type of cheese	"Cheese"

The spices or spice extracts, used alone or in combination, do not exceed 2% of the volume of food.	“spice”, “spices” or “mixture of spices”
The herbs or parts of herbs, used alone or in combination, but does not exceed 2% of the volume of food	“herb” or “mixture of herbs”
The composition of the gum is used in the manufacture of chewing gum.	“Gum”
Types of sacaroza sugar	“Sugar”
Anhydrous dextrose and dextrose sucking a water molecule	“Dextroza’ or “Glucosa”
Types of casein salt	“Cazein salt”
The dairy products containing at least 50% protein by dry weight of milk	“Milk protein”
The extract, pressed, separated or purified cocoa butter.	“cocoa butter”
The sugar coated fruits not exceeding 10% of the food volume.	“sugar coated fruits”

## APPENDIX-II

### Some recommendations on nutritious comparison allowed for labelling

(Promulgated with inter-ministerial Circular No. 34/2014 / TTLT-BYT-BNNPTNT-BCT dated October 27, 2014 of the Ministry of Health, Ministry of Agriculture and Rural Development, Ministry of Industry and Trade)

#### 1. Calories

- Low in calories: 40 kcal (170kJ) per 100 g (solid), or 20 kcal (80kJ) per 100 ml (liquid).
- No calories: 4 kcal per 100 ml (liquid).

#### 2. Fat

- Low fat content: 3 g per 100 g (solids) or 1.5 g per 100 ml (liquid).
- No fat: 0.5 g per 100 g (solid), or 100 ml (liquid).

#### 3. Level of saturated fat

- Low level of saturated fat: 1.5 g per 100 g (solids) or 0.75 g per 100 ml (liquid) and provided 10% of energy from saturated fat.
- There is no saturated fat: 0.1 g per 100 g (solids) or 0.1 g per 100 ml (liquid).

#### 4. Level of Cholesterol

- Low level of cholesterol: 0.02 g per 100 g (solids) or 0.01 g per 100 ml (liquid).
- No cholesterol: 0.005 g per 100 g (solid) or 0.005 g per 100 ml (liquid). Less than 1.5 g saturated fat per 100 g (solid) or 0.75 g saturated fat per 100 ml (liquid) and provided 10% of energy from saturated fat.

#### 5. Level of sugar

- No sugar: 0.5 g per 100 g (solids) or 0.5 g per 100 ml (liquid).

#### 6. Level of sodium salt

- Less salt: 0.12 g per 100 g.
- Very little salt: 0.04 g per 100 g.
- No salt: 0.005 g per 100 g.

#### 7. Protein level

- As a protein source to provide 10% of referenced nutrient value in 100 g (solid) or 5% referenced nutritional value in 100 ml (liquid). Provide 5% referenced nutritional value for 100 kcal (12% nutritional values referenced for to 1 MJ) or 10% nutritional values referenced for one meal.
- High Protein: two times higher than the value of protein supplements.

#### 8. Vitamins and minerals

- As additional sources of vitamins and minerals: to provide 15% nutrition value referenced for 100 g (solid) or provide 7.5% nutrient values referenced in 100 ml (liquid). Provide 5% nutritional value referenced to 100 kcal (12% nutritional values refer to 1 MJ) or 15% provide nutritional values refer to eat once.
- High level of vitamins and minerals: two times higher than the value of the additional source of vitamins and minerals.

#### 9. Fibre:

- As additional fiber sources: 3 g or 1.5 g per 100 g or 100 kcal or to provide 10% value referenced for one daily meal.
- High level of fiber content: 6 g to 100 g for 3 g or 100 kcal or to provide 20% value referenced for one daily meal.