PROAGRO LECTORIUM

Confirmation of Conformity and Labeling. Part 2.

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Recommendations and clarifications on application of the requirements of the Technical Regulations of the Customs Union "Labelling of Food Products" (TR CU 022/2011)

PROAGRO LECTORIUM

Labeling requirements for packaged food products

The labeling of packaged food products should include the following information:

- Name of the food product;
- Composition of the food product;
- Quantity of the food product;
- The date of manufacture of the food product;
- Shelf life of the food product;
- Storage conditions for the food product, which are established by the manufacturer or stipulated by the technical regulations of the Customs Union for specific types of food products. For food products whose quality and safety change after the protective packaging is opened, storage conditions post-opening should also be specified;
- The name and location of the food product's manufacturer or the full name and location of the individual entrepreneur manufacturing the food product, as well as the name and location of the person authorized by the manufacturer, the name and location of the importing organization or the full name and location of the individual entrepreneur if the products are manufactured outside the Eurasian Economic Union;
- Recommendations and/or restrictions on the use, including preparation of the food product in case its use without such recommendations or restrictions is challenging or may cause harm to consumers' health, their property, or lead to a reduction or loss of taste properties of the food product;
- The food product's nutritional value;
- Information about the presence of GMO components in the food product;
- A single mark of product circulation in the market of the Eurasian Economic Union (the height of the mark is no less than 5 mm, the description, position and procedure for its application is set out in the resolution of the Customs Union Commission No. 711).

Labeling requirements for packaged food products

- The information provided in the form of inscriptions on the labeling of packaged food products should be applied in the Russian language.
- The labeling of packaged food products may include additional information, such as details about the document under which the food products were produced and can be identified (GOST, TU, STO), an invented name for the food products, a trademark, information about the holder of the exclusive right to the trademark, the name of the place of origin of the food products, the name and location of the licensor, and marks of voluntary certification systems.

The name of the food product

- Should allow the product to be classified as a food product, accurately characterize it, and enable it to be distinguished from other food products. Technical Regulations for certain types of food products should comply with the requirements set forth therein.

The name should include or be in close proximity to:

  - Information about physical properties and/or special processing methods (such as reconstituted, smoked, pickled, ground, treated with ionizing radiation, freeze-dried food products, etc.);
  - An invented name for the food product (if available).

- It's not permissible to specify components in the name if they or their processed products are not part of the food product. If a flavoring agent is used in the composition of the food product, the name of the component replaced by this flavoring agent and not included in the composition of the food product may be included in the name of the food product using the phrases: 'with flavor' and/or 'with aroma'.

The name of the food product

Composition of food products: The inscription "composition" should be included.

- Components that make up the composition (W more than 2%) should be listed in descending order of their mass fraction at the time of food production* (Wmax →Wmin). If W is less than 2%, they can be listed in any order;
- If the food product contains a composite component (consisting of two or more components), the composition of the food product should include a list of all components that make up such a composite component, or the composite component should be specified with the addition of components in brackets in descending order of their mass fraction. In the case of the presence of food additives, flavorings, biologically active substances, and medicinal components, the composition should be specified regardless of the mass fraction ("chocolate (cocoa butter, sugars, cocoa powder, ...") or "cocoa butter, sugars, cocoa powder, ..."). The names of components provided for by Annex 1 to TR CU 022/2011 may be specified in the composition of food products under the names of the respective types of food products, except when the names of such components are used in the name of the food product.*
- If flavoring is present in the food product, the composition labeling should include the word "flavoring(s)". It's permissible not to specify the invented name of the food product in relation to flavorings in the composition of the food product (indications of the nature of flavorings ("natural", "identical to natural", "artificial") and their invented names ("Cherry", "Apple", etc.) may be omitted).
- If a food additive (FA) is present in the composition of the food product, the functional/process purpose (acidity regulator, stabilizer, emulsifier, other functional/process purpose) AND the name of the FA OR the index of the FA according to the International Numerical System (INS) or the European Numerical System (E) must be indicated (curcumin dye OR E100 dye).
  If the FA has different functional purposes, the functional purpose corresponding to its intended use should be indicated (TR CU 029/2012 Annex 2).

The name of the food product

The composition of food products doesn't need to be specified for:

- fresh fruits (including berries) and vegetables (including potatoes) that haven't been peeled, cut, or similarly processed;
- vinegar derived from a single type of food raw material (without adding other components);
- food products composed of a single component, assuming that the food products' name allows for the identification of that component.

The following are not considered ingredients and don't need to be listed in the food product's composition:

- substances that are removed from the components listed in the food product's composition during production and are added back into the food product at a later production stage without exceeding the quantity of these original substances;
- substances that are part of one or more components and don't alter the properties of the food product containing these components;
- technological aids used in the production of specific food products (TR CU 029/2012);
- substances that are part of flavorings or food additives as solvents, carriers of flavoring substances.

*unless otherwise stipulated by the technical regulations of the Customs Union for specific types of food products.

The name of the food product

Types of components	Names of types of food products
1	2
Refined oils or fats	Oil or fat, specified as of vegetable or animal origin
Pressed, extracted or refined cocoa butter	Cocoa butter
Fruit mixtures, making up no more than 10 percent of the food product's mass	Fruit
Berry mixtures, making up no more than 10 percent of the food product's mass	Berries
Candied fruits, making up no more than 10 percent of the food product's mass	Candied fruits
Vegetable mixtures, making up no more than 10 percent of the food product's mass	Vegetables
All types of natural honey	Honey
Mixtures of flour from two or more grain types	Flour, with the types of grain it's made from indicated in descending order of their mass fraction
Starches and starches modified by physical means or enzymes	Starch*

* Additionally, specify the origin, for instance, potato starch

Types of components	Names of types of food products
1	2
All types of fish	Fish
Cooking salt (sodium chloride)	Salt
Cheese or a mixture of cheeses	Cheese
Milk protein, caseins, caseinates, whey protein, and their mixtures	Milk protein
Spices, making up no more than 2 percent of the food product's mass	Spices or mixtures of spices
Spices, making up no more than 2 percent of the food product's mass	Spices or mixtures of spices
Raw materials used in the production of chewing gum	Gum base
All types of sucrose	Sugar
Anhydrous or monohydrate glucose	Glucose
All types of molasses	Molasses or glucose syrup
Grape wines	Wine
All types of grains	Grain
Soy protein (isolates, concentrates)	Soy protein
All types of egg products	Egg products

The name of the food product

Components (including food additives and flavorings), along with dietary supplements, which may trigger allergic reactions or are contraindicated for certain types of diseases, must be listed in the composition of food products, regardless of their quantity.
The most frequently encountered components, which can cause allergic reactions or are contraindicated for specific types of diseases, are:

- peanuts and peanut products;
- aspartame and aspartame-acesulfame salt;
- mustard and mustard products;
- sulfur dioxide and sulfites, if their total content exceeds 10 milligrams per kilogram or 10 milligrams per liter in terms of sulfur dioxide;
- gluten-containing grains and their products;
- sesame and sesame products;
- lupine and lupine products;
- shellfish and shellfish products;
- milk and milk products (including lactose);
- nuts and nut products;
- crustaceans and crustacean products;
- fish and fish products (excluding fish gelatin used as a base in preparations containing vitamins and carotenoids);
- celery and celery products;
- soybeans and soybean products;
- eggs and egg products.

Information about the allergenic properties of components is not required to be included in the food product's labeling.

The name of the food product

Warning statement	**Composition components**
IMMEDIATELY after the composition	
"Contains a source of phenylalanine"	aspartame and aspartame-acesulfame salts
"Contains sweetener(s). Excessive consumption may have a laxative effect"	Sweeteners/sugar alcohols (**xylitol, sorbitol, mannitol, maltitol, isomaltitol, lactitol**)
"Gluten-free"	if no grain components containing gluten were used or if gluten was removed
information on the potential presence of allergens	allergens were not used in production, but their presence in the food product cannot be entirely excluded
Anywhere in the labeling text	
"Contains colorant(s) that may negatively impact children's activity and attention"	colorants (azorubin **E122**, quinoline yellow E104, sunset yellow FCF **E110**, ponceau 4R **E124**, charming red **AC E129**, and tartrazine **E102**)
"Not recommended for consumption by children under 18 years of age, pregnant and nursing women, as well as persons suffering from increased nervous excitability, insomnia, arterial hypertension"	Non-alcoholic beverages containing caffeine in an amount exceeding 150 mg/l, and/or medicinal plants and their extracts in an amount sufficient to provide a toning effect on the body (ginseng, leuzea, rhodiola rosea, schisandra, eleutherococcus (TR CU 021/2011 article 9)).

Quantity of packaged food products

- Consumer packaging:
  - if the food product is liquid, its volume is indicated (in milliliters, centiliters, or liters);
  - if the food product is solid, granular, or a mixture of solid and liquid, its mass is indicated (in grams or kilograms);
  - if the food product is pasty, viscous, or of a viscoplastic consistency, either its volume or mass is specified.*

  The quantity can also be specified in pieces, and it's permissible to use two measurements simultaneously to indicate the quantity of the food product, for example, mass and number of pieces, or mass and volume. Abbreviated names of units of measurement can be used.
- If the food product is placed in a liquid medium, such as water, aqueous solutions of sugar, aqueous solutions of food acids, aqueous solutions of salt, brines, vinegar, fruit or vegetable juices, the volume or mass of the food product placed in the liquid medium must be additionally specified along with the indication of the volume or mass of the food product together with the liquid medium. This requirement also applies to food products placed in a liquid medium and subsequently frozen (for example, net weight 500 g, mass of the main product 240 g).

*Unless otherwise stipulated by the requirements of the technical regulations of the Customs Union on specific types of food products.

Quantity of packaged food products

- Indeterminate specification of the quantity of packaged food products and indication of a range of values for the quantity of packaged food products (even with tolerance according to GOST 8.579-2019, e.g., 100 g ± 5 g, 100 g ± 1%, no less than 500 g) are not permitted.
- Group packaging (two or more units of packaged products grouped for ease of loading and unloading operations (GOST 17527-2020)):
  - if food products of the same name are packaged in several consumer packages, the total quantity of products and the number of consumer packages are indicated on the group packaging of food products;
  - if the packaged food product consists of several consumer packages with products of different types and names and/or individual items of different names, then the name and quantity of products of each consumer package and/or the name, number of pieces, or mass of each item are indicated on the group packaging of the packaged food product;
  - if the properties of the group packaging for packaged food products allow a clear view of the quantity of food products and easy counting of the number of consumer packages, then it is permissible not to indicate them on the group packaging.

Tolerance limits for negative deviations of net content from the nominal quantity

Table A.1. Tolerance limit for negative deviations of net content from the nominal quantity

Nominal quantity *M*, g or ml	**Tolerance limit for negative deviations T**	
	% of *M*	**g or ml**
Over 5 to 50 inclusive.	9	—
» 50 » 100 »	—	4.5
» 100 » 200 »	4.5	—
» 200 » 300 »	—	9
» 300 » 500 »	3	—
» 500 » 1000 »	—	15
» 1000 » 10,000 »	1.5	—
» 10,000 » 15,000 »	—	150
More than 15,000	1	—
Note: Absolute values of T, calculated as percentages, are rounded to tenths for *M* less than 1000 and to whole numbers for *M* greater than 1000.		

Tolerance limits for negative deviations of net content from the nominal quantity

Table A.2. Tolerance limit for negative deviations of the net contents from the nominal quantity for packaging units with different nominal quantities of package contents

Nominal quantity *M*, g or ml	**Tolerance limit of negative deviations T, g or ml**
Up to 100 inclusive.	1.0
Over 100 » 500 »	2.0
» 500 » 2000 »	5.0
» 2000 » 10,000 »	10.0
Note: T values are rounded to tenths for *M* less than 1000 and to whole numbers for *M* greater than 1000.	

Date of manufacture of the food product

After the phrase "date of manufacture," the date of manufacture of the food product or the location where this date is applied on the consumer package is indicated.
The phrase "date of manufacture" in the food product labeling can be replaced with "date of production" or a phrase with a similar meaning.*

Depending on the product's shelf life:
*unless otherwise stipulated by the requirements of the technical regulations of the Customs Union on specific types of food products.

Shelf life of the food product

After the phrases "best before", "best before the end," either the shelf life of the food product or the location where this shelf life is applied on the package is indicated.

According to Article 473 of the Civil Code of the Russian Federation, the shelf life of product is determined by the period of time, calculated from the date of its manufacture, during which the product is suitable for use, or the date until which the product is suitable for use. The shelf life is set by the manufacturer (TR CU 021/2011 article 7, GOST R 70354-2022).
The phrase "best before" can be used with the number of days, months, or years, or for shelf life of up to 72 hours, the phrase "best before" with the number of hours can be used.

The phrases "best before", "best before end" in food product labeling can be replaced by "shelf life," "use before," or phrases with a similar meaning.

Shelf life of the food product

Shelf life format	Product shelf life
Best before "Hour, date, month"	up to 72 hours
Best before "Date, month, year"	72 hours to three months
Best before "Date, month, year" OR Best before end of "month, year"	three months or more
"Shelf life is unlimited if storage conditions are met"	unlimited shelf life

Shelf life ≠ storage life ≠ sell-by date

Name and location of the food product manufacturer, authorized person by the manufacturer, importer

- The name and location of the food product manufacturer are indicated in the food product labeling, regardless of whether the food product is produced on the territory of the Customs Union member states or imported from third countries.
  The location of the food product manufacturer is determined by the place of state registration of the organization or individual entrepreneur.
  (The food product manufacturer is an organization, regardless of its organizational and legal form, or an individual entrepreneur, including foreign ones, which produces (manufactures) food products for sale to purchasers (consumers) under its own name and is responsible for the conformity of these products to the requirements of technical regulations. The process of production (manufacturing) of food products is a combination or sequence of various technological operations of production (manufacturing) of food products (Article 4 of the technical regulations of the Customs Union "On the Safety of Food Products").
- The officially registered name and location (address, including country) of the manufacturer are used. In case of discrepancy with the manufacturer's address, the address(es) of the production site(s) and the person authorized by the manufacturer to accept claims from consumers (purchasers) on its territory (if any) are also indicated.
- Information about the name and location of the manufacturer of food products imported from third countries can be specified in Latin alphabet letters and Arabic numerals or in the state language(s) of the country where the food product manufacturer is located, provided that the name of the country is specified in Russian.

Name and location of the food product manufacturer, authorized person by the manufacturer, importer

- In the labeling of food products, the production of which is carried out by multiple manufacturers, the name and location of each manufacturer can be indicated, provided that the method of conveying information about each manufacturer to consumers (purchasers), such as the use of letters, numbers, symbols, using a different font, allows for the unambiguous identification of the manufacturer of a specific food product.
- Products packaged not at the place of their manufacture (except for cases when food products are packaged in consumer packaging by retail trade organizations) must contain information about the manufacturer and the legal entity or individual entrepreneur who packaged the food products not at the place of their manufacture for their subsequent sale or by order of another legal entity or individual entrepreneur.
- If the manufacturer has a person they authorized, the name and location of such a person authorized by the manufacturer must be indicated in the food product labeling.
- In the labeling of food products imported from third countries, the name and location of the importer are indicated (while there is no requirement to indicate the country of the importer in the address, the importer can be located in any of the 5 countries of the Customs Union, so it is advisable to indicate the country when specifying the address).

Nutritional value of food products

The nutritional value indicators of the food product are determined by the food product manufacturer through analytical or calculation methods.
Per 100 g or 100 ml or per serving:

- energy value (calories) (kCal and kJ (simultaneously));
- amount of proteins, fats, carbohydrates (in grams);
- amount of vitamins and minerals (in milligrams or micrograms).

Values of nutritional indicators for food products that must be prepared by consumers are specified in the labeling of such food products without considering their further preparation.
Regarding the indicators of nutritional value of food products, the labeling can be supplemented with the phrase: "Average values".

Nutritional value indicator	**Conditions for labeling**
Protein, fats, carbohydrates, energy value	More than **2%** of the daily requirement
Vitamins, minerals	More than **5% of** the daily requirement

Nutritional value of food products

When determining the carbohydrate content in food products, the quantity present in the food product (excluding dietary fibers) and participating in human metabolism, as well as the quantity of sweetener-sugar alcohols, is taken into account.
In determining the amount of vitamin A and provitamin A, a conversion factor is used, assuming that one microgram of retinol or retinol equivalent corresponds to six micrograms of beta-carotene.
For dietary supplements, in relation to substances whose source is these dietary supplements, and for fortified food products — in relation to substances used for fortification of such food products, the nutritional value should be additionally indicated as a percentage of the average daily requirement.
The nutritional value of flavorings, chewing gum, coffee, natural mineral water, bottled drinking water, food additives, raw food products (mushrooms, slaughter products of productive animals and poultry, fish, vegetables (including potatoes), fruits (including berries), table salt, spices, vinegar, tea may be omitted.*
*Unless otherwise stipulated by the requirements of the technical regulations of the Customs Union on specific types of food products.

Methodical Recommendations MR 2.3.1.0253-21 "Norms of Physiological Requirements in Energy and Food Substances for Different Population Groups of the Russian Federation"

Nutritional value of food products

Essential nutrients	Recommended daily intake level
Energy value, kJ/kcal*	10467/2500
* When indicating energy value in joules, the conversion ratio of 1 cal = 4.1868 J (*precisely*) is used.	
Protein, g	75
Fats, g including polyunsaturated fatty acids, g	83 11
Digestible carbohydrates, g, Including sugar (sucrose), g	365 65
Dietary fiber, g	30
Mineral substances	
Calcium, mg	1000
Phosphorus, mg	800
Iron, mg	14
Magnesium, mg	400
Zinc, mg	15
Iodine, mcg	150
Potassium, mg	3,500
Selenium, mg	0,07
Vitamins	
Vitamin A, µg	800
Vitamin D, µg	5**
** 5 µg of cholecalciferol equals 200 IU of vitamin D.	
Vitamin E, mg	10
Vitamin C, mg	60
Thiamine, mg	1.4
Riboflavin, mg	1.6
Niacin, mg	18
Vitamin B_6, mg	2
Folacin, µg	200
Vitamin B_{12}, µg	1
Biotin, mg	0.05
Pantothenic acid, mg	6

Main nutrients of food products	Conversion factors
Protein	4 kcal/g — 17 kJ/g
Carbohydrates, including mono- and disaccharides (excluding sugar alcohols)	4 kcal/g — 17 kJ/g
Sugar alcohols (except erythritol)	2.4 kcal/g — 10 kJ/g
Erythritol	0
Fats, fatty acids	9 kcal/g — 37 kJ/g
Organic acids	3 kcal/g — 13 kJ/g
Salatrim	6 kcal/g — 25 kJ/g
Ethanol	7 kcal/g — 29 kJ/g
Dietary fiber	2 kcal/g — 8 kJ/g

Rounding rules

Amount of proteins, fats, carbohydrates, g	Rounding rule and/or instructions
Less than 0,5	The value is specified up to the first decimal place
From 0.5 to 10 inclusive	Rounded to the nearest value divisible by 0.5 g
More than 10	Rounded to the nearest whole number divisible by 1 g

Energy value (calories), kJ/kcal	Rounding rules or instructions
Less than 1	Indicated as: "1"
From 1 to 5 inclusive	Rounded to the nearest whole number
From 5 to 100 inclusive	Rounded to the nearest whole number divisible by 5
More than 100	Rounded to the nearest whole number divisible by 10

Information about distinctive features of food products

- Information about distinctive features of food products is indicated in the labeling on a voluntary basis.
- Information about distinctive features of food products, including the absence of components derived from GMOs (or) using GMOs in the food products, must be confirmed by evidence formed by the person who stated this in the food product labeling independently or obtained with the participation of other persons. Evidence of the presence of distinctive features of food products should be stored in organizations or by individual entrepreneurs who release such food products into circulation on the single customs territory of the Customs Union and should be presented in cases provided for by the legislation of the Customs Union.
- Information about distinctive features of food products specified in Annex 5 to TR CU 022/2011 can only be used under the conditions specified in this Annex, unless otherwise stipulated by the technical regulations of the Customs Union on specific types of food products.
- Information about distinctive features of food products in terms of their nutritional value should be accompanied by an indication in the food product labeling of the quantity of the respective nutritional substances determining the nutritional value of the food product (regardless of their quantity).

Information about distinctive features of food products

Nutritional value indicator or component	Information about distinctive features of food products	Condition that must be adhered to when using information about distinctive features of food products in food product labeling
1	2	3
Energy value (caloric content)	Reduced	The energy value (caloric content) is reduced by at least 30 percent compared to the energy value (caloric content) of a similar food product
Energy value (caloric content)	Low	The energy value (caloric content) is no more than 40 kcal (170 kJ) per 100 g for solid food products or no more than 20 kcal (80 kJ) per 100 ml for liquids. For sugar substitutes used directly in food, the energy value (caloric content) is no more than 4 kcal (17 kJ) per portion with sweetening properties equivalent to 6 g of sucrose
Energy value (caloric content)	Absent (none)	The energy value (caloric content) is no more than 4 kcal (17 kJ) per 100 ml For sugar substitutes used directly in food, the energy value (caloric content) is no more than 0.4 kcal (1.7 kJ) per portion with sweetening properties equivalent to 6 g of sucrose
Protein	Source	Protein provides at least 12 percent of the energy value (caloric content) of food products, assuming that the amount of protein per 100 g for solid products or per 100 ml for liquids is at least 5 percent of the daily protein requirement
Protein	High content	Protein provides at least 20% of the energy value (caloric content) of food products
Fat	Low content	Fat is no more than 3 g per 100 g for solid food products or no more than 1.5 g per 100 ml for liquids
Fat	Absent (none)	Fat is no more than 0.5 g per 100 g for solid food products or per 100 ml for liquids
Saturated fatty acids	Low content	The sum of saturated fatty acids and trans fatty acids in food products does not exceed 1.5 g per 100 g for solid food products or 0.75 g/100 ml for liquids and in any case, the sum of saturated fatty acids and trans fatty acids should not provide more than 10% of the caloric content of the food product
Saturated fatty acids	Absent (none)	The sum of saturated fatty acids and trans fatty acids in food products is no more than 0.1 g of saturated fat per 100 g for solid food products or per 100 ml for liquids
Sugars (sum of mono- and disaccharides)	Absent (none)	Sugars are no more than 0.5 g per 100 g for solid food products or per 100 ml for liquids
Sugars (sum of mono- and disaccharides)	Low content	Sugars are no more than 5 g per 100 g for solid food products or no more than 2.5 g per 100 ml for liquids
Sugars (sum of mono- and disaccharides)	None	No mono- and disaccharides were added as components in the production of food products. If sugars are naturally present in food products, the labeling should also include the following statement: Contains sugars of natural (naturally occurring) origin
Sugars (sum of mono- and disaccharides)	Contains only natural sugars	The presence of only inherent natural sugars in the composition of food products
Dietary fiber	Source	Dietary fiber content of at least 3 g per 100 g for solid food products or at least 1.5 g per 100 ml for liquids

Information about distinctive features of food products

Dietary fiber	High content	The dietary fiber content is at least 6 g per 100 g for solid food products or at least 3 g per 100 ml for liquids
Vitamins and minerals	Source	Vitamins and minerals constitute at least 15 percent of the average daily vitamin and mineral requirement of an adult per 100 g of solid food or 7.5 percent per 100 ml for liquids or per serving
Vitamins and minerals	High content	Vitamins and minerals constitute at least 30 percent of the average daily vitamin and mineral requirement of an adult per 100 g for solid food products or for liquids per 100 ml or per serving
Cholesterol	Low content	Cholesterol is no more than 0.02 g per 100 g for solid food products or for liquids no more than 0.01 g per 100 ml, provided that the food contains no more than 1.5 g of saturated fatty acids per 100 g for solid food products or no more than 0.75 g per 100 ml for liquids.
Cholesterol	Absent (none)	Cholesterol is no more than 0.005 g per 100 g for solid food products or no more than 0.005 g per 100 ml for liquids, provided that the food contains no more than 1.5 g of saturated fatty acids per 100 g for solid food products or no more than 0.75 g per 100 ml for liquids.
Omega-3 fatty acids	Source	The sum of omega-3 fatty acids is at least 0.2 g per 100 g for solid food products or per 100 ml for liquids, and for vegetable or animal fats and oils, the sum of omega-3 fatty acids is at least 1.2 g per 100 g for solid food products or per 100 ml for liquids
Omega-3 fatty acids	High content	The sum of omega-3 fatty acids is at least 0.4 g per 100 g for solid food products or per 100 ml for liquids, and for vegetable or animal fats and oils the sum of omega-3 fatty acids is at least 2.4 g for solid food products per 100 g or per 100 ml for liquids
Sodium (cooking salt, sodium chloride)	Low content	Sodium content (or equivalent amount of cooking salt) is no more than 0.12 g per 100 g for solid food products or per 100 ml for liquids. For water (except natural mineral waters) sodium content no more than 2 mg per 100 ml
Sodium (cooking salt, sodium chloride)	Very low content	Sodium content (or equivalent amount of cooking salt) is no more than 0.04 g per 100 g for solid food products or per 100 ml for liquids. This statement may not be used for water (including natural mineral waters)
Sodium (cooking salt, sodium chloride)	Absent (none)	Sodium content (or equivalent amount of table salt) is no more than 0.005 g per 100 g for solid food products or per 100 ml for liquids.

On the presence of components made using GMOs in food products

- For food products made using GMOs, including those that do not contain deoxyribonucleic acid (DNA) and protein, the following information must be provided: "genetically modified product", or "product made from genetically modified organisms", or "product contains components of genetically modified organisms".
  In this case, next to the single mark of product circulation on the Eurasian Economic Union market, a mark identical in shape and size for the labeling of products made using GMOs, in the form of the "GMO" inscription, is applied.
  If the manufacturer did not use genetically modified organisms in the production of food products, the GMO content in the food product of 0.9 percent or less is considered an accidental or technically unavoidable impurity, and such food products are not classified as food products containing GMOs. When labeling such food products, information about the presence of GMOs is not indicated.
- For food products derived from or using genetically modified microorganisms (bacteria, yeasts, and mycelial fungi whose genetic material has been altered using genetic engineering methods) (hereinafter, GMM), the following information is mandatory:
  - for those containing live GMMs: "The product contains live genetically modified microorganisms";
  - for those containing non-viable GMMs: "The product was produced using genetically modified microorganisms";
  - for those exempt from technological GMMs or for those produced using components exempt from GMMs: "The product contains components produced using genetically modified microorganisms".
- Information about the presence of GMOs is not indicated in the food product labeling with respect to the used technological aids made from or with the use of GMOs.

Requirements for labeling communication methods

- Food product labeling must be clear (unambiguous transmission of information about the food product in the form of text or a combination of text and image), easy to read (clarity and legibility of the font used in the labeling), accurate, and not misleading to consumers (buyers); additionally, inscriptions, signs, and symbols should contrast with the background on which the labeling is applied, ensuring the information can be read without the use of optical aids, except those used for vision correction (glasses, contact lenses, etc.).
  The method of applying the labeling must ensure its preservation throughout the entire shelf life of the food product, provided the storage conditions set by the manufacturer are met.
- Food product labeling should not include an image or text description of a food product that is not contained in the consumer packaging, was not used in the production of the food product or components of the food product contained in the consumer packaging, or whose taste and/or aroma are not imitated by the components included in the food product contained in the consumer packaging.
- Food product labeling, presented in the form of an image or text description of a dish for which this food product is used in preparation, should be accompanied by the phrase "example of a prepared dish" or a phrase with a similar meaning.

Requirements for labeling communication methods

Information	Font size
Name Quantity Date of manufacture Shelf life	At least 2 mm high (lowercase letters) Except for WORDS used to indicate date of manufacture and expiration date or place of application
Composition Storage conditions Name and location of the manufacturer Use recommendations and/or restrictions Nutritional values Also, WORDS used to indicate date of manufacture and expiration date or place of application	At least 0.8 mm high (lowercase letters)

Requirements for labeling communication methods

Information	Method of application and location
Name Date of manufacture Shelf life Storage conditions Components, the use of which may cause allergic reactions or which are contraindicated in certain types of diseases	Applied to a label that is difficult to remove from consumer packaging
Composition Quantity Name and location of the manufacturer Use recommendations and/or restrictions Nutritional values GMO information Single mark for product circulation	Applied to the consumer package and/or label and/or insert sheet and/or insert sheet placed in each packaging unit or attached to each packaging unit. Also when the area of the larger side of the consumer package does not exceed 10 cm^2.

Requirements for labeling communication methods

Information	Method of application and location
When packed by retail organizations in the absence of the consumer	
Name Date of manufacture, Shelf life Storage conditions	On the attached label
Other information	in any manner that allows for an informed choice
Packaged by retail organizations in the presence of the consumer and placed directly into the transport packaging	
ALL required information	in any manner that allows for an informed choice
Placed directly into the transport package	
Name Quantity Date of manufacture Shelf life Storage conditions Information enabling to identify the batch of food products (e.g. batch number); Name and location of the manufacturer	Applied to the transport package, and/or the label, and/or the insert sheet placed in each transport package or attached to each transport package, or contained in the documents accompanying the food product

TR CU 055/2011 "On Packaging Safety"

Packaging — an item used for accommodating, protecting, transporting, handling, delivering, and storing raw materials and finished goods;
Means of sealing – an item intended to seal a package and maintain its contents;
Consumer packaging — packaging intended for the sale or primary packaging of products sold to the final consumer;
Transport packaging — packaging intended for the storage and transportation of products, protecting them from damage during transit and forming an independent transport unit.

Figure 1. Packaging (means of sealing) designed for contact with food products

Figure 2. The possibility of recycling used packaging (means of sealing) — Möbius loop

The symbol indicating that the packaging is designed for contact with food products can be applied either without a border or within a border (round, square, etc.).

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Thank you!