



هيئة أبوظبي للزراعة والسلامة الغذائية
ABU DHABI AGRICULTURE AND FOOD
SAFETY AUTHORITY

CODE OF PRACTICE

No. (5) of 2019

General Food Labelling Requirements



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I. Introduction

This Code of Practice has been developed to give manufacturers, producers and retailers practical advice on how best to label food products so that the information is presented clearly to the consumer. It also helps to be aware of the legal labelling requirements for pre- packed foods.

All food business operators (FBOs) in the Emirate of Abu Dhabi are obliged to ensure that the food they want to place on the Abu Dhabi market is safe, wholesome and properly labelled. This code of practice is an essential reference document on food labelling in Abu Dhabi Emirate for consumers, manufacturers and ADAFSA. It aims to clarify and standardize procedures related to the identification of the required statements and information that shall be appear on pre-packaged food label and provide advice regarding information on nutritional characteristics to enable consumers, including those with special dietary requirements, to make informed choices.

The principle underlying the labelling of food is that the purchaser must not be misled. The information on the label must be clear and unambiguous and must not be such as could mislead the consumer to a material degree.

II. Background

ADAFSA is responsible for assuring that foods displayed in the market in Abu Dhabi emirate are safe and properly labelled within the meaning of Food Law No (02) of 2008 article (6) and article (16). This code applies to foods produced domestically, as well as foods imported from other emirates and countries. Food business operators shall be responsible for ensuring the accuracy of food labelling displayed in the market in Abu Dhabi. An offense will be imposed on food business operators who promote or display any food in a manner that may mislead the consumer. This code of practice shall be used without prejudice to the labelling provisions of UAE technical regulations regarding specific foods (vertical legislation and technical regulations and in conjunction with all applicable laws and horizontal legislation in addition to the regulations and directives approved by Abu Dhabi Government.

III. Related Documents

The following legislation issued by ADAFSA are relevant to this Code of Practice and recommended to be read in conjunction with:

- ADAFSA regulation no. (1) for the year 2008 "Description of Violations related to food & its handling".
- ADAFSA regulation no. (3) for the year 2008 "Recall and Traceability of feed & food".
- ADAFSA regulation no. (5) for the year 2009 "Food Sampling for Official Control".
- ADAFSA regulation no.(6) for the year 2010 "food hygiene throughout the food chain".

Changes to the applicable labelling legislation is expected in the future and this Code of Practice will be amended as, and when, appropriate.

IV. Scope

This Code of Practice shall apply to the labelling of all pre- packaged foods to be offered for sale in the market in Abu Dhabi to the consumer and/or for supply to large scale caterers.

The food label is a written or illustrated statement showing the nature of the food inside the packing, any nutritional facts may also be included.

Illustration 1: Food label: Any tag, brand, mark, pictorial or other descriptive matter, written, printed, stenciled, marked, embossed or impressed on, or attached to, a container of food.



V. Definitions

In this code of practice, the terms and expressions of the food Law no. 2 for the year 2008 and the relevant regulations shall apply, in addition to the following, unless the text indicates otherwise:

Food label

Any tag, brand, mark, pictorial or other descriptive matter, written, printed, stenciled, marked, embossed or impressed on, or attached to, a container of food.

Labelling

Any written, printed or graphic matter that is present on the label, accompanies the food, or is displayed near the food, including that for the purpose of promoting its sale or disposal.

“Date of Minimum Durability” (“best before”)

The date which signifies the end of the period under any stated storage conditions during which the product will remain fully marketable and will retain any specific qualities for which tacit or express claims have been made. However, beyond the date the food may still be perfectly satisfactory.

Expiration period (shelf life)

A period during which the product retains its specific properties and remains permissible, acceptable and fit for human consumption under the set packaging, transportation and storage conditions.

Production date

The date on which the food becomes a product suitable for packaging.

Nutrition labelling

A description intended to inform the consumer of nutritional properties of a food. Nutrition labelling consists of two components: nutrient declaration and supplementary nutrition information.

Nutrient

Any substance normally consumed as a constituent of food:

- (a) which provides energy; or
- (b) which is needed for growth, development and maintenance of life; or
- (c) a deficit of which will cause characteristic bio-chemical or physiological changes to occur.

Sugars

All mono-saccharides and di-saccharides present in food.

Polyunsaturated fatty acids

fatty acids with cis-cis methylene interrupted double bonds.

Trans Fatty Acids

All the geometrical isomers of monounsaturated and polyunsaturated fatty acids having non-conjugated, interrupted by at least one methylene group, carbon-carbon double bonds in the trans configuration.

Vertical Technical Regulation with label-ing provisions:

Vertical legislation/standard mainly issued by UAE/GSO governs specific food commodity and contains some labeling provisions applicable to that food.

Horizontal legislation

The legislations that are applicable to all pre-packaged foods intended for the consumer.

Nutrition claim any representation which states, suggests or implies that a food has particular nutritional properties including but not limited to the energy value and to the content of protein, fat and carbohydrates, as well as the content of vitamins and minerals. The following do not constitute nutrition claims:

- (a) the mention of substances in the list of ingredients;
- (b) the mention of nutrients as a mandatory part of nutrition labelling;
- (c) quantitative or qualitative declaration of certain nutrients or ingredients on the label if required by national legislation.

Use-by Date" (Recommended Last Consumption Date, Expiration Date) the date which signifies the end of the estimated period under any stated storage conditions, after which the product probably will not have the quality attributes normally expected by the consumers. After this date, the food should not be regarded as marketable.

"Date of Packaging" the date on which the food is placed in the immediate container in which it will be ultimately sold.

"Lot" a definitive quantity of a commodity produced essentially under the same conditions

Foods for Catering Purposes" those foods for use in restaurants, canteens, schools, hospitals and similar institutions where food is offered for immediate consumption

"Processing Aid" a substance or material, not including apparatus or utensils, and not consumed as a food ingredient by itself, intentionally used in the processing of raw materials, foods or its ingredients, to fulfil a certain technological purpose during treatment or processing and which may result in the non-intentional but unavoidable presence of residues or derivatives in the final product.

"Container" any packaging of food for delivery as a single item, whether by completely or partially enclosing the food and includes wrappers. A container may enclose several units or types of packages when such is offered to the consumer

"Consumer" persons and families purchasing and receiving food in order to meet their personal needs.

General Food Labelling Requirements (¹)**1. Presentation of Labeling Information****1.1 General**

- a) Pre-packaged food shall not be described or presented on any label or in any labelling in a manner that is false, misleading or deceptive or is likely to create an erroneous impression regarding its character in any respect.
- b) Pre-packaged food shall not be described or presented on any label or in any labelling by words, pictorial or other devices which refer to or are suggestive either directly or indirectly, of any other product with which such food might be confused, or in such a manner as to lead the purchaser or consumer to suppose that the food is connected with such other product.
- c) Any information or pictorial device written, printed, or graphic matter may be displayed on the label shall not be in conflict with the mandatory requirements for labelling and claims mentioned in this code of practice. If grade designations are used, they shall be readily understandable and not be misleading or deceptive in any way.
- d) Labels on pre-packaged foods shall be applied in such a manner that they will not become separated from the packaging.
- e) Statements required to appear on the label by virtue of this code of practice or any other applicable regulations and standards/technical regulation shall be clear, prominent, indelible and readily legible by the consumer under normal conditions of purchase and use. In other words the mandatory labelling information (Section # 2) shall be easy to understand, marked in a conspicuous place in such a way as to be easily visible, clearly legible and indelible. It cannot be hidden, obscured or interrupted by other written or pictorial matter or by price labels, sealing tapes etc. The size of the text shall not be too small in relation to other information and decorations and the text shall be in contrast to the background. There is no prescribed font or text size under the legislation but this issue will be considered during the review of the labelling legislation.
- f) Where the packaging is covered by a wrapper, the wrapper shall carry the necessary information or the label on the packaging shall be readily legible through the outer wrapper or not obscured by it. If the label comes in direct contact with the food, the material from which the food label is made shall be food grade (this includes the ink).
- g) Any information or pictorial device written, printed, or graphic matter may be displayed on the label shall be compatible with the ethical and religious regulations applied in the Emirate of Abu Dhabi.

¹ General labeling requirements shall provide explanations to be in consistent with the labeling of pre-packaged foods (U.A.E.S/GSO 9-2007)

1.2 Language

- a) All information displayed on the label of foods shall be labelled in Arabic. The pre- packaged foods may also be labelled in other languages but only in addition to Arabic.
- b) If the language on the original label is not Arabic, a supplementary label (additional sticker) containing the mandatory information in Arabic language may be attached to the original label.
- c) In the case of either relabeling or a supplementary label (additional sticker) for the Arabic translation, the following conditions shall be considered:
 - 1) It shall be one additional sticker.
 - 2) The mandatory information provided shall be complete, accurately reflect, not conceal any of the information that appears in the original label and not be misleading in any manner.
 - 3) It shall not obscure any information required by UAE labeling standard/technical regulation.
 - 4) It shall not contain any statement inconsistent with the original labelling.
 - 5) The label shall be applied by the manufacturer, producer, packer or importer.
 - 6) If the label is applied in the UAE, it is subject to the control and supervision of ADAFSA.
 - 7) It shall be irremovable during the normal handling conditions of the pre-packaged food.
 - 8) If the label is written in more than one language, and there is no space available to put the sticker, the Arabic sticker may be put on top of another language provided that it is not the original language of the label. Example if there is a product from UK and its label is written in the following languages: English, German, Chinese or Italian, the Arabic sticker may hide any language other than the English Language.
 - 9) If a product is packed in a package which contains smaller units, the Arabic Language label must be placed on those packages which are sold to the ultimate consumer.
 - 10) Validity dates shall not be written on the Arabic sticker (they shall be on the original sticker).
- d) The label of the following food products may be accepted in English Language:
 - 1) Foods intended for manufacturing or repacking.
 - 2) Foods intended for large catering businesses (i.e. hotels, big restaurants, etc), which will be reprocessed within those food establishments. If the product is intended for consumption by the end consumers, the stickers must be translated into Arabic Language.
 - 3) Foods intended for special patient groups.
 - 4) Foods intended for re-export.
 - 5) If the largest surface area of the package is less than 10 cm²; an acceptable alternative method of disseminating such information to the public shall be considered by the food business operators

2. Mandatory Labeling Information Requirements

2.1 General Principles Governing Mandatory Labeling Information

Where mandatory labeling information is required by law, it shall concern information that falls, in particular, into one of the following categories:

- a) information on the identity and composition, properties or other characteristics of the food;
- b) information on the protection of consumers' health and the safe use of a food. In particular, it shall concern information on:
 - i) compositional attributes that may be harmful to the health of certain groups of consumers;
 - ii) durability, storage and safe use;
 - iii) the health impact, including the risks and consequences related to
- c) information on nutritional characteristics so as to enable consumers, including those with special dietary requirements, to make informed choices.

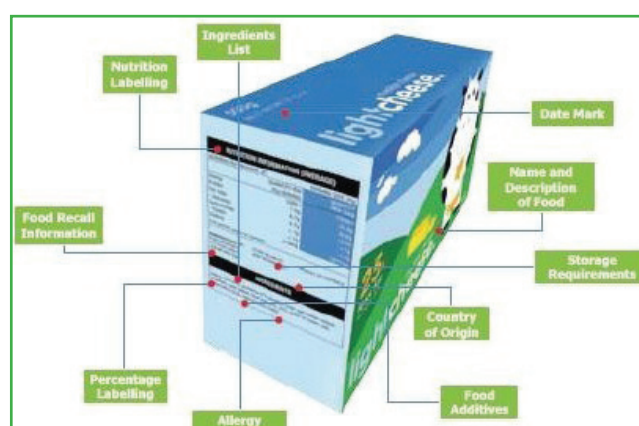


Illustration 2: the mandatory information shall appear on the packaging of the pre-packaged food which implies that a food is packaged or made up in advance in a container and ready for offer or deliver to the consumer and/or for supply to large scale caterers.

2.2 The name of the food

- a- The name of food shall be presented in bold type on the principal display panel, shall be in a size reasonably related to the most prominent printed matter on the panel, and shall be in lines generally parallel to the base on which the package rests as it is designed to be displayed.
- b- The name shall indicate the true nature of the food and it shall be specific and not generic:
 - 1- If a name or names have been established by any of the applicable UAE-GSO Standards /technical regulation or legislation the 'legal name', has to be used. It may, however, be qualified by other words which make it more precise. Legal names include 'reserved descriptions'. These are names which shall be used according to other applicable legislation. Examples include 'burger', 'sausage', 'jam', 'full cream milk', 'sugar', 'butter', 'skimmed milk', 'tea', and various species of fish. (e.g. Illustration 3).



a



b

Illustration 3: these are examples of legal names (a) 'Tea'. (b) 'Full cream milk'.

2- If no name or names prescribed by UAE/GSO Standards/technical regulation or national legislation exist, a customary name which, in time, come to be accepted by consumers in the local community, may be used, or in particular areas of the community, as the name of the food without it needing further explanation. Some examples are 'fish fingers' and 'alloqaimat'. Some names of foreign origin, such as 'Jamid' and 'spaghetti' have also become customary names in UAE generally. (e.g. illustration 4).



a



b

Illustration 4: these are examples on customary names (a) 'Alloqaimat' (b) 'Liquid JA- MID'

3- If no legal or customary name exists, either a common or usual name existing by common usage as an appropriate descriptive name, which shall be not misleading or confusing to the consumer shall be used. A descriptive name shall be sufficiently precise to inform a consumer of the true nature of the food and to enable the food to be distinguished from products with which it could be confused and, if necessary, shall include description of its use. (e.g. Illustration 5).

Note:

"Customary names may be supplemented by a descriptive name"

Illustration 5: This is example on descriptive name.



c- Certain additional requirements for the name of the food are specified hereunder:1. The name may consist of a name and/or a description (and may contain more than one word).

1. The name may consist of a name and/or a description (and may contain more than one word).
2. The name and net contents of the food shall appear in a prominent position and in the same field of vision.
3. A "coined", "fanciful", "brand" name or "trade mark" may be used, provided it accompanies one of the names provided in subsection 2.2. These names shall not be substituted by the name of food.
4. There shall appear on the label either in conjunction with, or in close proximity to, the name of the food, such additional information or phrases as necessary to avoid misleading or confusing the consumer in regard to the true nature and physical condition of the food including, but not limited to, the type of packing medium, style, and the condition or type of treatment it has undergone;

Examples:

- A. Milk which has been "pasteurized", "powdered", "sterilised", "condensed", "UHT" etc. shall indicate this on the Label. In addition, other descriptions may apply, e.g. "homogenized".
- B. The omission of information about the previously frozen status of meat and offal which is sold thawed could mislead the consumer.
- C. Fruits and vegetables (e.g. melon, cucumber, cabbage, pineapple) which have simply been cut in half and which are sold to the consumer in clear plastic film or other transparent packing need not indicate this as treatment. If such products have been sliced, diced or otherwise further processed, this shall be indicated (e.g. sliced beetroot or shredded cabbage).

D. Terms like roasted, smoked, and filleted, when they are used to describe foods, can easily, if unintentionally, be abused. For example, consumers may not necessarily associate roasting with a process involving a high proportion of steam cooking followed by a short period of flash roasting followed by the application of colour to simulate traditional roasting. It is important to recognize that many foods are steamed or par-boiled before being roasted (e.g. potatoes, poultry). However, where such products have been roasted for sufficient time at a sufficient temperature to have the appearance, colour and texture of a roasted product, further elaboration of the cooking processes may not be necessary.

Products which have been simply immersed in, or sprayed with, a solution which imparts flavour and colour has not been smoked, although it may have a smoked flavour, should not be labelled as such.

Fish which has been de-boned and frozen into blocks before being sliced may need to be distinguished from fish which has been filleted in the traditional manner. Where these and other similar terms are used, it is important to ensure that an accurate indication of the process or treatment is given, where otherwise, consumers are considered being misled. Alternatively a different or more appropriate indication or description of the process or treatment could be used.

2.3 List of ingredients

(a) The list of ingredients shall be headed or preceded by a suitable heading, which consists of or includes the word 'ingredients'. It shall include all the ingredients of the food, in descending order of weight, as recorded at the time of their use in the manufacture/ production of the food. (e.g. Illustration 6').

Nutrition Facts		Amount/Serving	%DV ¹	Amount/Serving	%DV ¹
Serv. Size 4 cookies (32g) Serving g		Total Fat 7g	11%	Total Carb 20g	7%
Calories 150 Calories from fat 60		Sat. Fat 4.5g	23%	Dietary Fiber 1g	4%
		Trans Fat 0g		Sugars 10g	
		Cholest. 0mg	0%	Protein 2g	
		Sodium 115mg	5%		
		Vitamin A 0%•Vitamin C 0% •Calcium 0%•Iron 4%			
INGREDIENTS: Enriched flour, riboflavin, sugar, partially hydrogenated vegetable oil, cocoa, cornstarch, hydrogenate oils, soy lecithin, salt, caramel color, artificial flavors.					

Illustration 6: The word 'Ingredients' is used as the heading to the panel

- (b) A specific name shall be used for ingredients in the list of ingredients in accordance with subsection 2.2 (Name of the Food) except for those ingredients listed in subsection 3.3 re-lated to Allergens and unless a general class name shall be more informative, the following class names may be used (Table 1)

Table (1): the following class names may be used in the list of ingredients

Name of classes	Class names
Refined oils other than olive	Oil' together with either the term 'vegetable' or 'animal', qualified by the term 'hydrogenated' or 'partially-hydrogenated', as appropriate.
Refined fats	'Fat' together with either, the term 'vegetable' or 'animal' ² , as appropriate
Starches, other than chemically modified starches	Starch
All species of fish where the fish constitutes an ingredient of another food and provided that the labeling and presentation of such food does not refer to a specific species of fish	Fish
All types of poultry meat where such meat constitutes an ingredient of another food and provided that the labeling and presentation of such a food does not refer to a specific type of poultry meat	Poultry meat
All types of cheese where the cheese or mixture of cheeses constitutes an ingredient of another food and provided that the labeling and presentation of such food does not refer to a specific type of cheese	Cheese
All spices and spice extracts not exceeding 2% by weight either singly or in combination in the food	Spice', 'spices', or 'mixed spices', as appropriate
All herbs or parts of herbs not exceeding 2% by weight either singly or in combination in the food	'Herbs' or 'mixed herbs', as appropriate
All types of gum preparations used in the manufacture of gum base for chewing gum	Gum base
All types of sucrose	Sugar
Anhydrous dextrose and dextrose monohydrate	Dextrose' or 'glucose
All types of caseinates	Caseinates'
Milk products containing a minimum of 50% of milk protein (m/m) in dry matter ³	Milk protein
Press, expeller or refined cocoa butter	Cocoa butter
All crystallized fruit not exceeding 10% of the weight of the food	Crystallized fruit'

² Lard and beef fat shall always be declared by their specific names.

³ Calculation of milk protein content : Kjeldahl nitrogen $\times$ 6.38

2.3.1 Food Additives

Food additives which are permitted for use in foods according to the applicable legislation (4), performing technological functions in the final products. Such food additives are subject to the following requirements:

- a- Additives shall be declared in the list of ingredients such that the name of the category (class title) of additive is followed by the specific name of the additive or its E number e.g. Preservative: Sulphur Dioxide or Preservative: E 220.

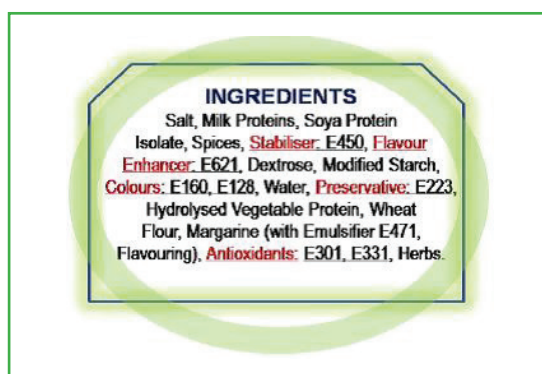
The following categories (class titles) shall be used together with the specific name or recognized numerical identification as required by applicable legislation:

• Acidity Regulator	• Flavour Enhancer
• Acids	• Foaming Agent
• Anticaking Agent	• Gelling Agent
• Antifoaming Agent	• Glazing Agent
• Antioxidant	• Humectant
• Bulking Agent	• Preservative
• Colour	• Propellant
• Colour Retention Agent	• Raising Agent
• Emulsifier	• Stabilizer
• Emulsifying Salt	• Sweetener
• Firming Agent	• Thickener
• Flour Treatment Agent	

- b- If the additive belongs to more than one category then the category name given shall correspond to its main function in that particular food. Additives which perform the same function in a food shall be grouped together for ingredient listing purposes, e.g. Colours: E110, E120 or Colours: Sunset Yellow, Cochineal

(Illustration 7 below provides the additives present in the ingredients list of a packet of sausage rolls).

Illustration 7: Food additives class titles shall be used together with the specific name or recognized numerical identification as required by applicable legislation.



c- The following class titles may be used for food additives. The respective classes and appearing in lists of food additives permitted generally for use in foods are:

- Flavour(s) and Flavouring(s)
- Modified Starch(es)

The expression “flavours” may be qualified by “natural”, “nature identical”, “artificial” or a combination of these words as appropriate. A flavouring has to be identified by the word ‘flavouring’ or ‘flavourings’ or a more specific name or description of the flavouring; it may be supplemented by the word ‘natural’ (or similar word) only where the flavouring component(s) of the ingredient consist(s) exclusively of a flavouring substance obtained by physical (including distillation and solvent extraction), enzymatic or microbiological processes, from material of vegetable or animal origin which material is either raw or has only been subjected to a process normally used in preparing food (including drying and fermentation), and/or, a flavouring preparation(s); in addition, if the name refers to a vegetable or animal nature or origin, and the word ‘natural’ (or similar word), it shall be derived solely from that vegetable or animal source.

2.3.2 Processing aids and carry-over of food additives

Carry over additives are additives which are present in a food because they were contained in an ingredient of that food. If they perform a significant technological function in the final food, they shall be listed as ingredients of that food. If they do not perform a significant technological function in the final food, they do not have to be listed as ingredients of that food. This will depend on the nature of the ingredient which contains the additive and the food in which that ingredient is used. For example, the preservative(s) which may have been used in a fruit puree will not necessarily be performing that function once the puree has been added to a pie which has then been baked, or yoghurt which has then been pasteurised. They do not generally have to be listed as ingredients. However, if they leave residues which perform a technological function in the food in which they have been used, they shall be considered to be additives and are then subject to the same requirements as apply to other additives.

However, carry-over additives that are derived from allergenic ingredients (i.e. those listed in subsection 3.3) are considered as ingredients and shall always be declared in the list of ingredients.

2.3.3 Compound ingredients

Where a compound ingredient is used in the preparation of a food, the names of the ingredients of the compound ingredient shall be given in the list of ingredients of the food either instead of or in addition to the name of the compound ingredient itself. If the name of a compound ingredient is given, it shall be immediately followed by the names of its ingredients in such a way as to make it clear that they are ingredients of that compound ingredient. e.g. jam (fruit, water, sugar etc.). Alternatively, the ingredients of the compound ingredient may be shown in the list of ingredients without making reference to the name of the compound ingredient, e.g. fruit, water, sugar.

Illustration 8 provides the list of ingredients of vegetarian lasagne where the compound ingredient ‘textured wheat and pea protein’ is given under its own specific name followed by a list of its ingredients.

Illustration 8 provides the list of ingredients of vegetarian lasagne where the compound ingredient ‘textured wheat and pea protein’ is given under its own specific name followed by a list of its ingredients.

without making reference to the name of the compound ingredient, e.g. fruit, water, sugar.



Illustration 8: the list of in- gredients of a vegetarian lasagne

However, listing the ingredients of a compound ingredient is not required:

- (i) where the composition of the compound ingredient is de- fined in applicable legislation (such as in the Vertical legisla- tion. e.g. fruit jams and jellies);
- (ii) the names of the ingredients of a compound ingredient need not be given in a case where the compound ingredient shall not be required to be marked or labelled with a list of ingredients if it were itself being sold pre-packed as a food;
- (iii) where the compound ingredient is identified in the list of ingredients by a generic name.
- (iv) where the compound ingredient constitutes less than 5% of the finished product, with the exception of additives;
- (v) for compound ingredients consisting of mixtures of spices and/or herbs that constitute less than 2% of the finished product, with the exception of additives;
- (vi) where the compound ingredient is a food for which a list of ingredients is not required in the Vertical legislation.

2.3.4 Added water

Added water shall be declared in the list of ingredients except when the water forms part of an ingredient such as brine, syrup etc. used in a compound food and declared as such in the list of ingredients. Water or other volatile ingredients evaporated in the course of manufac- ture need not be declared.

2.3.5 Allergen ingredient declaration

- (i) Foods or food ingredients that are commonly known to cause hypersensitivity ,due to al- lergic reactions or intolerance, (listed in subsection# 3.3 paragraph “3”) shall be declared on food labels, or where a complete label is not required the information shall be availa- ble to the consumer.
- (ii) The presence in any food or food ingredients obtained through biotechnology of an aller- gen transferred from any of the products listed in section 3.3 shall be declared.

When it is not possible to provide adequate information on the presence of an allergen through labelling, the food containing the allergen shall not be marketed.

2.3.6 Order of ingredients

In most cases, ingredients have to be listed according to their weight in a descending order as determined at the time of their use in the preparation of the food.

The following exemptions are however permitted:

1. Water and volatile products used as ingredients have to be listed in order of their weight in the finished product. The weight of water is calculated by subtracting from the weight of the finished product the total weight of the other ingredients used.
 2. If an ingredient is reconstituted from concentrated or dehydrated form during preparation of the food, it may be positioned according to its weight before concentration or dehydra- tion.
 3. Dehydrated or condensed foods which are intended to be reconstituted by the addition of water only, its ingredients may be listed in order after reconstitution provided there is a state- ment 'Ingredients of the reconstituted product' or 'ingredients of the ready to use product' or "ingredients of the product when prepared in accordance with the directions on the label" or a similar indication.
 4. If a food consists of, or contains, mixed fruit, vegetables or mushrooms which are used in pro- portions that are likely to vary and no particular fruit, vegetable or mushroom predo- minates significantly by weight, those ingredients may be grouped together in the list of ingredients under the designation "fruit", "vegetables" or "mushrooms" followed by the phrase "in varying proportions", followed by a list of the fruit, vegetables or mushrooms present; in such a case the total weight of the fruit, vegetables or mushrooms shall de- termine the order in which this entry appears in the list of ingredients.
 5. Where a food consists of, or contains, mixed spices or herbs and no particular spice or herb pre- dominates significantly by weight, those ingredients may be listed otherwise than in descend- ing order of weight if :
 - A- in the case of a food which consists entirely of such a mixture, the heading of the list of in- gredients includes or is accompanied by the words "in variable proportion" or other words indicating the nature of the order in which the ingredients are listed; and
 - B- in the case of a food which contains such a mixture, that part of the list where the names of those ingredients appear is accompanied by the words "in variable propor- tion" or other words indicating the nature of the order in which those ingredients are listed:-
 - i. Ingredients constituting less than two percent (2%) of the finished product may be listed in a different order after the other ingredients.
 - ii. In the case of ingredients which: -
 - are similar or mutually substitutable;
 - are likely to be used in the preparation of a food without altering its nature or its per- ceived value;
 - are not additives, specified allergenic ingredients or ingredients originating from a spe- cified allergenic ingredient; and
 - constitute less than 2% of the finished product,
- Such ingredients may be referred to in the list of ingredients by means of the phrase "contains ... and/or ...", where at least one of no more than two such ingredients is pre- sent in the finished product.

2.3.7 Foods which need not bear a list of ingredients

The following foods are exempted from the requirement to provide a listing of ingredients:

- 1- Foods otherwise indicated in any approved or applicable legislation (such as in the Vertical legislation).
- 2- Unprocessed fruit and vegetables and products comprising of a single ingredient where the trade name is the same as the ingredient name (e.g. tomato -illustration'9').



Illustration 9. tomato is a single ingredient.

- 3- Carbonated water (consisting of water and carbon dioxide only, and the name indicates that the water is carbonated).
- 4- Vinegar derived by fermentation (from a single basic product) with no added ingredients.
- 5- Cheese, butter, fermented milk and fermented cream to which only lactic products, enzymes and micro-organism cultures essential to manufacture have been added, or, in the case of cheese (except fresh curd cheese and processed cheese), any salt required for its manufacture.
- 6- Flour containing only legally required nutritional additives.
- 7- Any food consisting of a single ingredient, where either the name of the food is identical with the name of the ingredient or, the name of the food enables the nature of the ingredient to be clearly identified.

Note:

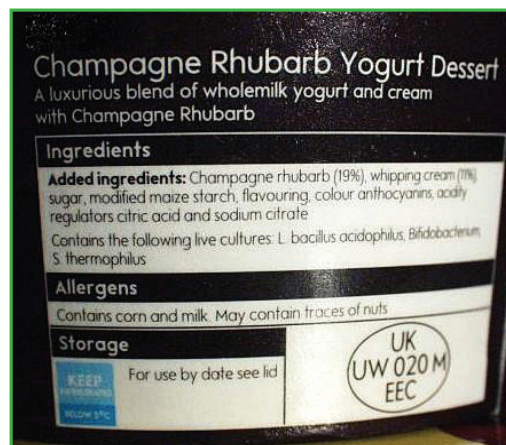
"For Points (4) and (5) above, if other ingredients are included only those other added ingredients need be listed if the list is headed "added ingredients" or similar" (see Illustration 10 & 11).

Examples on "Added Ingredients"

A-Yogurt Dessert



1

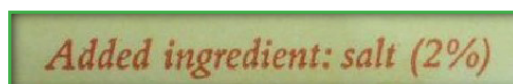


2

Illustration 10:

- 1- this is the top panel from a pack of 'Champagne Rhubarb Yogurt Dessert'.
- 2- this is the ingredient panel for the same pack. Since yogurt is a fermented milk product, it is covered by the exemption relating to fermented milk products. However, since other ingredients have been added beyond those 'essential for manufacture', the other ingredients are listed as 'Added Ingredients'. There is therefore, for example, no reference to the 'milk' used to make the yogurt in the listing. (Source: The University of Reading-UK)

B- Butter



1



2

Illustration 11:

- 1- this is a pack of 'Dairy Butter - salted'
- 2- this is the ingredient panel from this pack. Butter is one of those foods listed as needing only to declare the 'Added Ingredients'. In this case, 'salt' is the only ingredient and this is indicated. (Source: The University of Reading-UK)

2.3.8 Ingredients not required to be named

The following exemptions are made to the general requirement to label ingredients:

- (i) constituents which are temporarily separated and later re-introduced (in the original proportions) - an example would be egg white and egg yolk.
- (ii) additives which were in an ingredient (and are 'carried over' into the final product) and which serve no significant technological function in the finished product.
- (iii) any additive used solely as a 'processing aid' (as defined in the Regulations,). If any residues of the processing aid still act in the final product, they have to be listed as additives.
- (iv) any substance (other than water) used as a solvent or carrier of an additive (and used only at level which is strictly necessary).
- (v) any substance which is not an additive but which is used in the same way and for the same purpose as a processing aid.

2.3.9 Constituents of a food

The following shall not be required to be included in the list of ingredients:

- 1- the constituents of an ingredient which have been temporarily separated during the manufacturing process and later reintroduced but not in excess of their original proportions;
- 2- Food additives and enzymes:
 - whose presence in a given food is solely due to the fact that they were contained in one or more ingredients of that food, provided that they serve no technological function in the finished product; or
 - which are used as processing aids;
- 3- Substances used in the quantities strictly necessary as solvents or media for nutritional substances, food additives or flavouring;
- 4- Substances which are not food additives but are used in the same way and with the same purpose as processing aids and are still present in the finished product, even if in an altered form;
- 5- Water used as a food ingredient shall generally be shown in the list of ingredients unless:
 - it is used solely for reconstitution of an ingredient which is in concentrated or dehydrated form
 - it is used as, or as part of, a medium which is not normally consumed
 - it does not exceed 5% of the finished product
 - it is permitted under applicable regulations.

2.4 Date marking and storage instructions

2.4.1 General Consideration

- 1 Consumer awareness and interest in diet and health issues has increased dramatically over recent years. There is a greater demand for 'healthy alternatives' to certain foods as consumers are encouraged to become more aware in what they are eating to combat many health problems such as obesity and heart disease.
- 2 Provision of nutrition information on the label enables consumers to make more informed choices with regard to the nutrition characteristics of the food.



- 3 nutrition labelling shall be declared on the food label:
 - a. If a label carries nutrition labelling, even when it is not required, it shall comply with the relevant technical regulation on nutritional labelling.
 - b. Information supplied on labels shall be for the purpose of providing consumers with a profile of nutrients contained in the food and considered to be of nutritional importance.
 - c. The information shall not lead consumers to believe that there is exact quantitative knowledge of what individuals shall eat in order to maintain health, but rather to convey an understanding of the quantity of nutrients contained in the product.

Example: One serving of macaroni and cheese equals one cup. If you ate the whole package, you would eat two cups. That doubles the calories and other nutrient numbers, including the % Recommended Daily Allowance (RDA) as shown in the sample label:

Example				
	Single Serving	%RDA	Double Serving	%RDA
Serving Size	1 cup (228g)		2 cups (456g)	
Calories	250		500	
Calories from Fat	110		220	
Total Fat	12g	18%	24g	36%
Trans Fat	1.5g		3g	
Saturated Fat	3g	15%	6g	30%
Cholesterol	30mg	10%	60mg	20%
Sodium	470mg	20%	940mg	40%
Total Carbohydrate	31g	10%	62g	20%
Dietary Fiber	0g	0%	0g	0%
Sugars	5g		10g	
Protein	5g		10g	
Vitamin A		4%		8%
Vitamin C		2%		4%
Calcium		20%		40%

- 4) Nutrition labelling shall not deliberately imply that a food which carries such labelling has necessarily any nutritional advantage over a food which is not so labelled.
- 5) In general, nutrition information on the nutrient content of a food relates to the food before preparation or cooking i.e. as purchased. It may, however, relate to the product after preparation provided that sufficient preparation instructions are given and the label clearly states that the information relates to the food as prepared for consumption.
- 6) The labeling shall be legible, indelible, in a conspicuous location and written in Arabic and/or English. The information may appear in other languages, if desired.

2.4.2 Exemptions

Foods which are exempted from the requirements for the mandatory nutrition declaration:

- Unprocessed products that comprise a single ingredient or category of ingredients;
- Processed products have been smoked or matured only and that comprise a single ingredient or category of ingredients;
- waters intended for human consumption, including those where the only added ingredients are carbon dioxide and/or flavourings;
- a herb, a spice or mixtures thereof;
- salt and salt substitutes;
- products covered by current applicable legislation;
- herbal infusion, tea, decaffeinated tea, instant or soluble tea or tea extract, decaffeinated instant or soluble tea or tea extract, which do not contain added ingredients;
- fermented vinegars and substitutes for vinegar, including those where the only added ingredients are flavourings;
- flavourings;
- food additives;
- processing aids;
- food enzymes;
- gelatine;
- jam setting compounds;
- yeast;
- food in packaging in which the largest surface has an area of less than 10 cm²;
- food sold by private persons in the context of occasional activities, and not as part of an undertaking that would imply a certain continuity of activities and a certain degree of organization;
- food directly supplied by the food manufacturers or producers of small quantities of products to the final consumer or to local retail establishments directly supplying the final consumer;
- food in inner package not designed for sale without the outer packaging.

2.5 Date marking and storage instructions

- 1- Date marking of food helps food businesses, retailers and consumers maintain food safety and quality. This means the length of time a food shall keep before it begins to deteriorate. In some circumstances, date marking may also indicate how long a food can be expected to remain safe.
- 2- Foods that require an appropriate durability indication shall be marked on the label or the packaging, as appropriate, with either a 'Use-by' or 'Best – Before', 'Expiration date', 'Fit for', 'Use-Before', 'recommended last consumption' or ('Sell – By date which is used for food products that have an expiration period exceeding 3 months).
- 3- The production date may be declared on the label or the packaging, as appropriate, with any other similar date such as packing date, manufacturing date, freezing date, and can- ning date.
- 4- Expiration period/shelf life shall be specified by manufacturers or producers for their products.
- 5- Pre-packaged foods shall be marked on the label or the packaging, as appropriate, with an expiration date or minimum durability when they are sold to the ultimate consumer.
- 6- Pre-packaged foods shall be marked on the label or the packaging, as appropriate, with production date for the food products that listed in UAE technical regulation 150-part one on Expiration periods, when they are sold to the ultimate consumer.
- 7- Pre-packaged foods may not marked on the label or the packaging with production date for the food products that listed in UAE technical regulation 150-part Two on Expiration periods.
- 8- The production date may be written in one place while referring to the durability date/mark in another place (e.g. see bottom of the package).
- 9- The durability period (expiration periods/shelf life) of a food depends on a number of variables – its composition, processing method, packaging, storage temperature, handling etc.
- 10- The decision whether a 'best-before' or 'use-by' date is required and what that date shall be is the responsibility of those labelling the product, usually the manufacturers or producers, as they are in the best position to assess the properties of the food in question.

2.5.1 Date marking

2.5.1.1 Use-by-Date

- 1- A 'use by' date ('Use before', 'Recommended Last Consumption', 'Expiration' date) is required for foods which, from a microbiological point of view, are highly perishable and in consequence likely after a short period of time to constitute an immediate danger to human health. The date signifies the end of the estimated period under any stated storage conditions, after which the product probably will not have the quality attributes normally expected by the consumers. After this date, the food shall not be regarded as marketable due to the possible deterioration of these highly perishable products and the associated risk of illness if they are consumed. Unlike a 'best before' date, the accurate determination of the 'use-by' date to ensure product safety is critical. Generally, foods that require refrigeration to maintain their safety rather than their quality and that have a relatively short shelf life after manufacture would require a 'use by' date. Such products may be ready-to-eat foods or foods requiring cooking or reheating such as meat, fish, poultry and some dairy products.

2- The “use by date” only applies to the product in the state in which it is purchased. For example, a ready-to-eat food such as cooked chicken shall be eaten by the ‘use-by’ date.

However, certain foods require treatment by the consumer before consumption, such as cooking fresh poultry. In such cases, the ‘use-by’ date means process or cooked by the date declared. Therefore, food shall be sold in the physical state intended by the manufacturers or producers as this is the physical condition of the food to which the ‘use-by’ date applies

i.e. a chilled product shall be sold chilled and not frozen and vice versa. (Illustration #12)



Illustration 12: This is from the front panel of a box containing ‘Cheese and Tomato Quiche’. The ‘Use By’ date is the legal requirement - the ‘Display Until’ date is for the store to ensure that the product is sold with enough time for the consumer to still enjoy the food. Notice also that the storage conditions necessary for the safety of the product are given next to the ‘Use By’ date, ‘Keep refrigerated below 5°C’.

2.5.1.2 Best Before

1- The date of minimum durability of a food may be marked with either (‘best before’ date, ‘fit for’ or ‘sell by’ date). It will reflect the quality e.g. taste, aroma, appearance rather than safety of a food product. The date signifies the end of the period under any stated storage conditions during which the product will remain fully marketable and will retain any specific qualities for which tacit or express claims have been made. However, beyond the date the food may still be Safe and of acceptable quality to the consumer. Typically, a ‘best-before’ date is required on products such as canned, dried and frozen foods. (Illustration #13)



Illustration 13: it shows the front and back panel of a pack of 'Yogurt Coated Hazelnuts ' since this product is stable (and therefore not: 'from a microbiological point of view, highly perishable and in consequence likely after a short period of time to constitute an im- mediate danger to human health'), it has a 'Best Be- fore' date. This is shown on the back panel of the pack and gives the date in the form day-month-year. (Source: The University of Reading-UK)

- 2- Perishable food products such as margarine and butter are refrigerated to stop the prod- uct going soft and to prevent chemical breakdown. It is not, from a microbiological point of view, highly perishable and in consequence not likely after a short period to constitute an immedi- ate danger to human health. These products therefore have a 'Best Before' date. (See Illustration #14)
- 3- Frozen food products also require a 'best-before' date.



Illustration 14: This is the front panel of a pack of 'Dairy Butter - salted': (Source: The University of Read- ing-UK)

2.5.2 The date marking and storage conditions

2.5.2.1 Manner of Marking

1-The production and minimum durability dates shall be declared on the label of the pack-age/or the package as follows:

Day-month-year - for food products with a minimum durability less than 3 months, **e.g. 23.09.09, 23rd September 2009 or 23rd Sept. 09.**

Month-year - for food products with a minimum durability more than three months, e.g. **March 2009 or Mar 09.** If the month is December, it is sufficient to indicate the year.

- 2- The day, month and year shall be declared in a numerical sequence except that the month may be indicated by letters. Arabic or Indian Numerals shall be used (1, 2, 3, 4...etc.) or (٥, ٤, ٣, ٢, ١ etc.). The months could be written in Arabic or English by letters. (illustra-tion#15)
- 3- In the case of writing production and expiration dates in month and year only, the expira-tion period shall be calculated up to the end of the registered expiration month.
- 3- Date marking shall be expressed using B.C. format. Additionally, Alhijri format may also be used.
- 4- It is prohibited to market any food product if it is expired or if it passed its best before date.
- 5- Dates shall be indicated by one of the following means; Engraving, Embossing, Printing or Stamping by indelible ink.
- 6- Adding stickers for production and expiration dates shall not be permitted.
- 7- There shall be not more than one date of production or of expiration on the same pack-age.
- 8- Both dates shall not be subject to deletion, change or deceit.
- 9- Once labelled, pre-packaged foods shall not be re-labelled with an altered 'use-by' or 'best-before' date or re-wrapped other than by the manufacturers or producers.
- 10- Dates shall be printed on the package or the original label. (Dates shall not be written on the Arabic translation sticker).
- 11- If no durability dates (production and expiry dates) are printed on an imported food product, it is prohibited to print such dates in UAE.

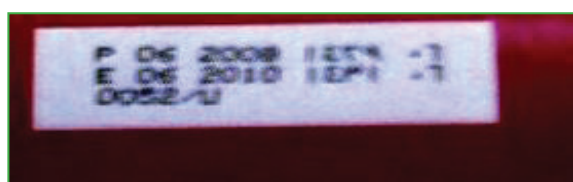


Illustration 15: examples on manner of date marking.

2.5.2.2 Storage Conditions

- 1- Any storage conditions which need to be observed shall also be stated.
- 2- The actual date, and/or any storage conditions given as part of the date marking requirement, shall appear separately from the words best before, best before end or use by provided these words are followed by a reference to the place where the date and/or any storage conditions appears (e.g. Best before end: see side of pack as shown in illustration#14).
- 3- Special storage conditions or conditions of use shall be given:
 - if the consumer needs to observe certain practices once the packaging of a food has been opened (e.g. once opened keep refrigerated and consume within 3 days);
 - if various options are available (e.g. suitable for home freezing); or
 - if foods are not appropriate or suitable for use in certain circumstances (e.g. not suitable for frying or shake well before use).

2.5.2.3 Exemptions

An indication of the date of minimum durability (expiry dates) shall not be required for:

1. Fresh fruits and vegetables, including potatoes, which have not been peeled, cut or similarly treated; (also are exempted from indicating any dates).
2. Bakers' or pastry-cooks' wares which, given the nature of their content, are normally consumed within 24 hours of their manufacture;
3. Vinegar;
4. Food grade salt;
5. Solid sugars;
6. Confectionery products consisting of flavoured and/or coloured sugars;
7. Bee honey
8. Pulses
9. Dried vegetables and herbs
10. Whole spices
11. Tea
12. Rice
13. Chewing gum
14. Saffron
15. Cloves
16. Liquid & Dry glucose

2.6 Net contents and drained weight

- 1- The net contents shall be declared on the label in the metric system ("System International" units)⁵.
- 2- The net contents shall be declared in an obvious and distinct manner as follows:
 - i) for liquid foods, by volume;
 - ii) for solid foods, by weight;
 - iii) for semi-solid or viscous foods, either by weight or volume.

⁵ The declaration of net contents represents the quantity at the time of packaging and is subject to enforcement by reference to an average system of quantity control.

- 3- In addition to the declaration of net contents, a food packed in a liquid medium shall carry a declaration in the metric system of the drained weight of the food. For the purposes of this requirement, liquid medium means water, aqueous solutions of sugar and salt, fruit and vegetable juices in canned fruits and vegetables only, or vinegar, either singly or in combination.
- 4- The net quantity of a food shall be expressed, using liters, centiliters, milliliters, kilograms or grams, as appropriate:
 - i) in units of liquid in the case of liquids;
 - ii) in units of mass in the case of other products.
- 5- In the case of food packaged in a liquid medium (6) to be discarded before use, the net weight and drained weight shall be defined.
- 6- Net weight content or volume of packaging shall be equal to 90% of the water capacity of packaging, except in the following cases:
 - i) When the production safety requires this.
 - ii) When complete protection for preserved contents is available.
 - iii) When this is stipulated for in an approved Gulf Standard/Technical regulation and applicable legislation.
- 7- The net weight or volume of packaging contents shall be equal to the weight or volume of pre-packaged food during preparation according to its condition as follows:
 - i) For frozen food the net weight or volume shall be determined at freezing point.
 - ii) For chilled food the net weight or volume shall be determined at 4 C.
 - iii) For preserved food, the net weight or volume shall be determined at 20 C.
- 8- Where a pre-packaged item consists of two or more individual pre-packaged items containing the same quantity of the same product, the net quantity shall be indicated by mentioning the net quantity contained in each individual package and the total number of such packages. The indication of those particulars shall not, however, be mandatory where the total number of individual packages can be clearly seen and easily counted from the outside and where at least one indication of the net quantity contained in each individual package can be clearly seen from the outside.
- 9- Where a pre-packaged item consists of two or more individual packages which are not regarded as units of sale, the net quantity shall be given by indicating the total net quantity and the total number of individual packages.

2.7 Name and address

The name and address of the manufacturer, packer, distributor, importer, exporter or vendor of the food shall be declared on the label.

of the exemption allowed by (v) above, many foods do not need to have a specific lot mark. This includes "Best before end" dates as the indication of the day and month (as required by subsec

6 'liquid medium' shall mean the following products, possibly in mixtures and also where frozen or quick-frozen, provided that the liquid is merely an adjunct to the essential elements of that preparation and is thus not a decisive factor for the purchase: water, aqueous solutions of salts, brine, aqueous solutions of food acids, aqueous solutions of sugars and salts, aqueous solutions of other sweetening substances, fruit or vegetable juices in the case of fruit or vegetables. Fruit and vegetable juices in canned fruits and vegetables only, or vinegar, either singly or in combination.

2.8 Lot identification (Batch number)

1. The lot identification shall appear on the label of a pre-packaged food.
2. Food that is sold without pre-packaging, the lot number can appear on the packaging or or, failing that, on the relevant commercial documents.
3. The lot identification shall be easily visible, clearly legible and indelible.
4. The following are exempt from the lot identification:
 - i) agricultural products when sold to a temporary storage, preparation or packaging station or to a producers' organisation or for collection for immediate integration into an operational preparation or processing system;
 - ii) food which is sold to the ultimate consumer and is not pre-packaged, is packed at the request of the purchaser or is pre-packaged for immediate sale;
 - iii) sales units in packaging where the area of the largest side is less than 10 sq. cm;
 - iv) a sales unit which is pre-packaged, sold as an individual portion for immediate consumption, and is intended as a minor accompaniment to another food or service;
 - v) a sales unit which is marked or labelled with an indication of minimum durability or "use by" date consisting of at least the uncoded indication of the day and month (as required by subsection "2.4.2.1").

Notice that, by virtue of the exemption allowed by (v) above, many foods do not need to have a specific lot mark. This includes "Best before end" dates as the indication of the day and month (as required by subsection "2.4.2.1") is implicit (e.g. "best before end October 2000" means best before 31st October 2000).

3. Additional Mandatory Labeling Requirements

3.1 Quantitative Ingredient Declarations (QUID)

3.1.1 General Requirement

The quantity of an ingredient or category of ingredients used in the preparation of a food shall be indicated where:

- (i) that ingredient or category of ingredients appears in the name of the food or is usually associated with that name by the consumer;
- (ii) that ingredient or category of ingredients is emphasised on the labelling in words, pictures or graphics; or
- (iii) that ingredient or category of ingredients is essential to characterise a food and to distinguish it from products with which it might be confused because of its name or appearance.

3.1.2 Exceptions to the General Requirements

The requirements given in subsection 3.1.1 shall not apply with respect to an ingredient or category of ingredients:

1. which is used in small quantities for the purposes of flavouring; or

2. which, though it appears in the name of the food, is not such as to govern the choice of the consumer because the variation in quantity is not essential to characterise the food or does not distinguish it from similar foods;
3. the case of foods which are either mixtures of vegetables or nuts, or, mixtures of spices or herbs and where no ingredient in the relevant mixture predominates significantly by weight;
4. the requirements of the first two points given above (under the General Requirement) shall not apply to:
 - any ingredient or category of ingredients covered by the indication 'with sweetener(s)' or 'with sugar(s) and sweetener(s)' if that indication is required to accompany the name of the food; or
 - any added vitamin or mineral if that substance is the subject of nutrition labelling relating to the food in question.

3.1.3 How to provide a QUID declaration

The indication of quantity of an ingredient or category of ingredients shall usually be expressed as a percentage, which shall be determined as at the time of use of the ingredient or category of ingredients in the preparation of the food; and appear either in or next to the name of the food, or in the list of ingredients in connection with the ingredient or category of ingredients in question.

The following exemptions are permitted:

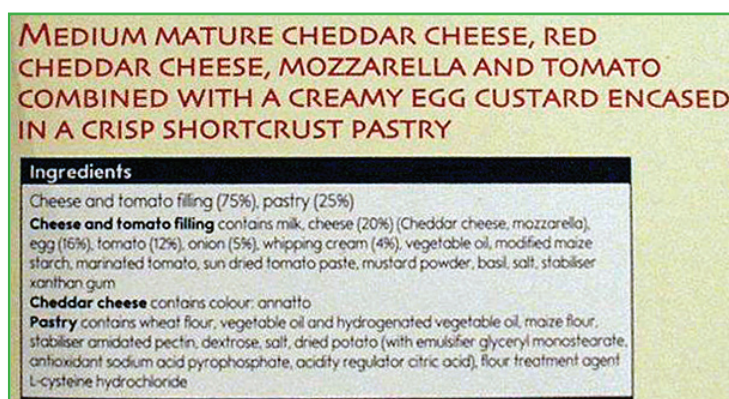
- a. Where the food has lost moisture as a result of treatment, the indication of quantity of the ingredient or category of ingredients used shall be expressed as a percentage which shall be determined by reference to the finished product unless that quantity, or the total quantity of the ingredients or categories of ingredients indicated, would exceed 100%, in which case the indication of quantity shall be on the basis of the weight of the ingredient or category of ingredients used to prepare 100g of the finished product.
- b. The indication of quantity of a volatile ingredient or category of volatile ingredients used shall be on the basis of its proportion by weight in the finished product.
- c. The indication of quantity of an ingredient or category of ingredients which has been used in concentrated or dehydrated form and which is reconstituted during preparation of the food may be on the basis of its proportion by weight before concentration or dehydration.
- d. Where the food is in concentrated or dehydrated form and is intended to be reconstituted by the addition of water as directed in the labelling of the food, the indication of quantity of the ingredient or category of ingredients may be on the basis of its proportion by weight in the food when reconstituted as so directed.

Example on Quantitative Ingredient Declarations (QUID)

A- Cheese and Tomato Quiche- The following (illustration#16) is an example for foods stat-

ing the percentage declarations as required by the QUID rules.

Illustration 16: This is the back panel from a 'Cheese and Tomato Quiche' Combined with a creamy egg custard encased in a crisp short-crust pastry'. The ingredients list therefore has to declare the various ingredients listed in this name. In this case, the percentage of cheese, egg, tomato and cream are given. In addition, the label also gives the percentage of onion. (Source: The labelling of



food in Ireland, FSAI)

B- 'Yogurt Coated Nuts and Raisins'- the following (illustration #17) is an example for foods carries percentage declarations as required by the QUID rules. This is the main panel from a pack of 'Yogurt Coated Nuts and Raisins'. The full legal name is also given as 'Yogurt coated peanuts, almonds, hazelnuts and raisins'

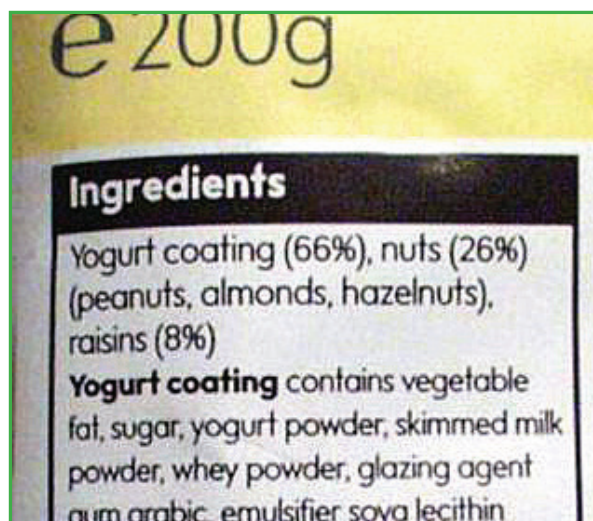


Illustration 17: the main panel from a pack of 'Yogurt Coated Nuts and Raisins' Since the word 'yogurt coating', 'nuts' and 'raisins' appear in the name of the food, the ingredient's list has to declare the percentage of these used. It was considered unnecessary to declare the percentage of the different types of nuts or the percentage of yogurt. (Source: The University of Reading-UK)

3.2 Country of Origin

- 1- The indication of the country/place of origin shall be declared on the label whenever its absence is likely to mislead consumers as to the true country/place of origin of the product. In other cases, the provision of the indication of country/place of origin is left to the discretion of the food manufacturer or producer.
- 2- The country of origin code could be used on the food package as a substitute of the country of origin name. However, such code shall be internationally recognized without any ambiguity.
- 3- When a food undergoes processing in a second country which may probably change its fundamental nature, the country where the processing has taken place shall be considered as the country of origin. For example if meats are produced in one country and processed into burgers in a second country, then the country of origin shall be the second country. (see Illustration #18). However, if the product is repacked without changing the nature of the product, then it shall be indicated that: product is packed in the country (where the re- packing is done).

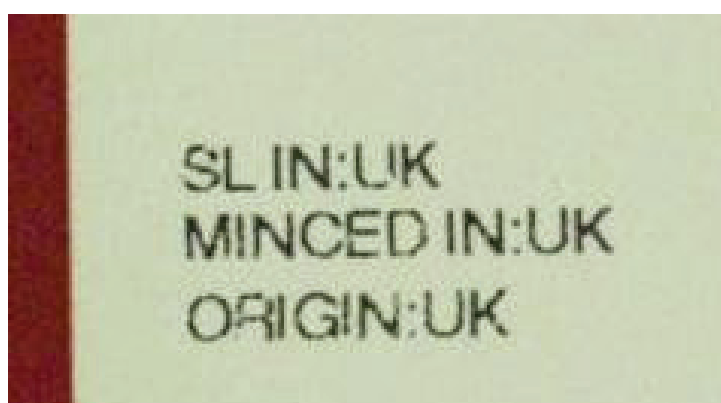


Illustration 18: this is a minced meat slaughtered and produced in UK.

- 4- With the exception of meat, fish and fresh produce vegetables and fruits the labelling of the country of origin of a food is voluntary, but if the failure to give such information might mislead the consumer, the labelling becomes mandatory. Either the mandatory or the voluntary indication of the country of origin of a food as a marketing tool, shall be provided in a manner that shall not deceive the consumer and shall be based on harmonized criteria.
- 5- Where the country of origin of the food is not the same as the one of its primary ingredient(s), the country of origin of those ingredient(s) shall also be given.
- 6- For the origin of meat, for example, the indication on the country of origin shall be given as a single place only when the animals have been born, reared and slaughtered in the same country or place (See Illustration #19). In other cases information on each of the different places of birth, rearing and slaughter shall be given.



Illustration 19: the name of food “British Beef” indicates the country of origin of this pre-packaged.

- 7- When the name of a place or country appears as part of the name of a food, or its trade or brand or fancy name (see illustration#19), origin marking can also be triggered by pictorial representations (e.g. the use of maps, flags or famous and marks).
- 8- The place of origin of a food may be taken as the place in which it last underwent a substantial change. For example, olive oil pressed in Italy from olives grown in Greece could be described as “produced in Italy” or “made in Italy”, but care would need to be taken to ensure that the indication, or other information given on the label, did not imply that the olives themselves were Italian.

3.3 Allergen Ingredients

- 1- Food allergy indicates an adverse reaction to food involving an immunological mechanism. The clinical symptoms of food allergies range from mild discomfort to severe or life threatening reactions, which require immediate medical intervention. Additionally, some adverse reactions to food are not connected to the immune system and these are referred to as food intolerances. These are rarely life threatening.

For those consumers with food allergies and food intolerances, it is vital that they are fully informed about the nature and contents of the foods they are buying. People with food allergies, and the people shopping for them, need clear labelling of both allergenic ingredients and identification of possible cross-contamination with allergens, in order to make informed food choices.



- 2- Any food containing specified allergenic ingredient (see list of specified allergenic ingredients below in paragraph# 3 of this section) or any ingredient originating from a specified allergenic ingredient, shall specify the ingredient in the name of the food or be marked or labelled with a clear reference to the name of the allergenic ingredient. (See Illustration #20)

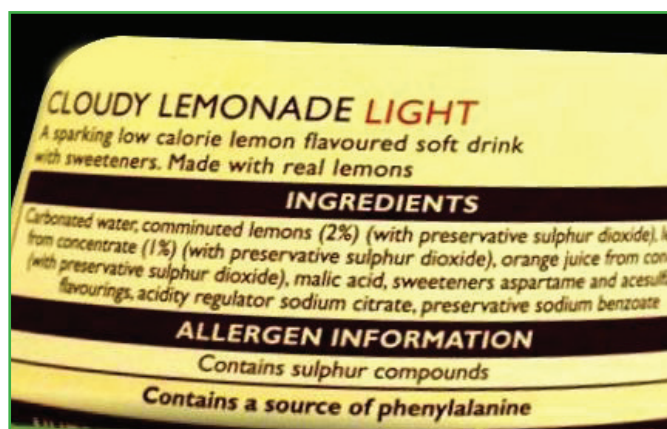


Illustration 20: this food product contains Allergenic ingredients.

- 3- The current list of allergenic ingredients contains the most common food allergens. This list will be systematically re-examined and, where necessary, updated on the basis of the most recent scientific knowledge.

The following foods and ingredients are known to cause hypersensitivity and shall always be declared:

- Cereals containing gluten; i.e., wheat, rye, barley, oats, spelt or their hybridized strains and products of these;
 - Crustacea and products of these;
 - Eggs and egg products;
 - Fish and fish products;
 - Peanuts, soybeans and products of these;
 - Milk and milk products (lactose included);
 - Tree nuts and nut products; and
 - Sulphite in concentrations of 10 mg/kg or more.
- 4- Any declaration on the label indicating the presence of the allergen is sufficient, whether that is on the label in the list of ingredients, in the sales names or somewhere else on the label provided it is clearly stated.

Examples:

- (a) A product called 'cake with almonds' is considered as declaring the allergenic ingredient 'almonds' in the sales name. Thus the allergenic ingredient 'almonds' does not have to be repeated or declared elsewhere on the label.

- (b) The food manufacturers or producers shall also clearly indicate on the label the name of the ingredient from which the specified allergen originates e.g. lactose in the final product shall indicate that milk was used in the manufacture of the food.
- 5- food manufacturers or producers may also indicate on products that they have been made in a factory where specified allergens are also used, even though the product does not contain such ingredients, e.g. 'may contain nuts' (See illustration#21). This is not a legal requirement and not recommended practice over good manufacturing practices (GMP) and HACCP controls, to prevent cross contamination.



Illustration 21: this food product may contain traces of milk or nuts.

- 6- The name of some products may not imply the presence of a specified allergen such as cheese sold under a trade name or appellation which does not refer explicitly to milk. In such cases, any supplement to the name of the product which implies a reference to the allergenic ingredient is necessary acceptable such as adding 'cheese' to the sales name.
- 7- Sulphur dioxide and sulphite shall appear on the label under its full name, where it is present at levels exceeding 10mg/kg or 10mg/l as consumed or as reconstituted according to the food producer's instructions.
- 8- Exemptions- generally, all foods shall declare any specified allergenic ingredients; however, there are some exceptions:
 - i. Foods that are sold loose such as over the retail sales counter
 - ii. Foods that are packaged for direct sale (i.e. packaged on the same premises from where they are sold), e.g. delicatessen products do not have to indicate specified allergens.
 - iii. Dairy products clearly sold as cheese, butter or yoghurt. These products are milk products which will not need to be declared separately as an allergen.

Any substance including additives and processing aids which are used in the production of a food and still present in the finished product, even if in altered form, shall be indicated on the label with a clear reference to the name under which the allergen is known. For example, where the ingredient of a food is a cereal which contains gluten, such as wheat, the ingredient name 'wheat' shall

appear clearly on the label. However, the declaration 'wheat' is not required elsewhere on the label if the name under which the food is sold clearly refers to this ingredient such as "Wheat bread".

The exemption whereby the declaration of the allergenic ingredient can appear in the sales name of the food only does not extend to allergenic 'substances' such as carry over additives or processing aids. Substances originating from allergenic ingredients shall be declared somewhere on the label such as in the list of ingredients but not solely in the sales name.

3.4 Instructions for use

- 1- If necessary, the label shall contain instructions on how to use the product to enable the consumer to make appropriate use of the food, such as cooking, reheating or preparation instructions or declarations such as 'not suitable' for a particular purpose. (e.g. microwave labels)
- 2- Any instructions for use given shall be sufficiently detailed to enable appropriate preparation or use to be made of the food.
- 3- Instructions for use shall be given if it would be difficult to make appropriate use of the food without them.

3.5 Irradiated Foods

- 1- The label of a food which has been treated with ionizing radiation shall carry a written statement indicating that treatment in close proximity to the name of the food. The use of the international food irradiation symbol, as shown below, is optional, but when it is used, it shall be in close proximity to the name of the food.
- 2- When an irradiated product is used as an ingredient in another food, this shall be so declared in the list of ingredients.
- 3- When a single ingredient product is prepared from a raw material which has been irradiated, the label of the product shall contain a statement indicating the treatment.



Illustration 22: the international food irradiation symbol

- 4- If an ingredient of the compound ingredient has been irradiated, the name of that ingredient and the words "irradiated" or "treated with ionizing radiation" shall be given, **except in the case of food which is prepared for patients requiring sterile diets under medical supervision.**
- 5- For irradiated products sold in bulk, the words shall accompany the name of the product either on a display or notice above or adjacent to the packaging in which the products are placed.

3.6 Halal Food /ingredients declaration

Label information on animal-derived products is important for several groups. For some, certain animal products and additives needed to be avoided for religious reasons. For example, animal/animal products consumed by Muslims must be slaughtered according to Islamic law.

Food/ingredients that are produced, prepared or processed from slaughtered animals following procedures acceptable under Islamic Law, shall be declared on the food label as Halal or equivalent term by non-Muslim countries if they claim their products or food/ingredients are derived from animals slaughtered according to the Islamic Law . In such case the word Halal or equivalent terms shall appear on the label. (Illustration # 23)

According to the relevant technical regulation no 2055, the label must contain the following information:

1. Name and type of the product.
2. A list of ingredients, which reflects undoubtedly clearance from all prohibitions of Rules. Sources of actual ingredients shall be announced clearly and explicitly.
3. Products containing fats, oils, meat derivatives or extracts such as gelatin or rennet, shall declare its sources.
4. Food product containing GMO shall be declared.
5. All kinds of fish with scales, shrimp and fish egg of fish with scales including their byproducts shall be properly labelled as "scaled fish". All other aquatic animals including their byproducts shall be clearly labelled as "non-scaled fish".



Illustration 22: the international food irradiation symbol

3.7 Advisory and Warning Statements

- 1- To avoid any potential adverse health effects some products shall have special advisory and warning statements about the food or ingredients/ substances in a food (e.g. food containing unpasteurised eggs shall advise/state that the product contains unpasteurised egg and include a specific warning statement). This information shall be available even where a complete label is not required. Warning statements shall be clear, prominent, indelible and readily legible by the consumer under normal conditions of purchase and use.
- 2- The following warning & advisory statements may require a mandatory declaration on the label, e.g.:
 - foods packaged with packaging gases shall be labelled “packaged in a protective atmosphere” or equivalent meaning such as “Flushed with gas”.
 - foods containing sweeteners shall declare “with sweeteners” near the food name.
 - foods containing sugar and sweeteners shall declare “with sugar(s) and sweetener(s)” near the food name.
 - foods containing aspartame shall declare “contains a source of phenylalanine”.
 - foods containing more than 10% polyols shall declare “excessive consumption may produce laxative effects”.
 - Raw milk:
Packaging of raw milk shall be marked: ‘This milk has not been heat-treated and may therefore contain organisms harmful to health’. In the case of any raw milk which is not pre-packaged and is sold at a catering establishment, the words: ‘Milk supplied in this establishment has not been heat-treated and may therefore contain organisms harmful to health’ shall appear on a label attached to the packaging of milk or on a ticket or notice visible to the purchaser.
 - Products containing skimmed milk together with non-milk fat: For a product which:
 - i) consists of skimmed milk together with non-milk fat,
 - ii) is capable of being used as a substitute for milk, and
 - iii) is neither an infant formula or a follow-on formula, nor a product specially formulated for infants or young children for medical purposes, it shall be prominently marked with a warning that the product is unfit or not to be used for babies.

Examples on Advisory and Warning Statements-

A- Skimmed milk with non milk fat

Illustration 24: skimmed milk which has the warning statement required for ‘skimmed milk together with non-milk fat’.

B- Foods packaged in certain gases:

If the durability of a food has been extended by being packaged in a permitted packaging gas, it shall be marked: ‘Packaged in a protective atmosphere’ or equivalent statements such as:



1. Niederegger Marzipan Fruits with 'Protective Atmosphere'



Illustration 25: This is the front panel of a pack of 'Marzipan Fruits': it includes the following ingredients: Almonds (57%), sugar, corn-syrup, colours (E 104, E 110, E 122), caramel sugar syrup. And it is packaged in a protective atmosphere. The pack is flushed with gas to eliminate the oxygen when it is sealed. This provides a longer storage life. Below is a part of the back panel of above product showing the additional required statement 'Packaged in a protective atmosphere'.

2. Cheddar Cheese Product with 'Protective Atmosphere'



Illustration 26: This is the front panel of a pack of Cheddar Cheese. The pack is flushed with gas to remove the oxygen and to prevent rancidity. This provides a longer storage life.

Below is a part of the back panel showing the additional statement 'Packaged in a protective atmosphere'.



C- Foods containing sweeteners:

For a food containing:

- a permitted sweetener, the name shall be accompanied by 'with sweetener';
- both added sugar(s) and sweetener(s), the name shall be accompanied by 'with sugar(s) and sweetener(s)';
- aspartame, the food shall be marked: 'Contains a source of phenylalanine';
- more than 10% added polyols, the food shall be marked: 'Excessive consumption may produce laxative effects'.

1. Fruit Squash Product contains sweeteners



Illustration 27: This is an example of product "Fruit Squash Product" which it has a food additive acting as a sweetener; the name of the food has to include reference to 'sweetener' or 'sweeteners'. The full legal name is given on the back panel. As the product contains sweeteners (in this case 'aspartame and acesulfame K') the legal name is required to state 'with sweeteners'.

2. Food Product contains Aspartame sweetener



Illustration 28: The following is an example of product where, because it has aspartame as an ingredient, the warning statement 'Contains a source of phenylalanine' is required.

D- Drinks with high caffeine content

Drinks (with the exception of those based on coffee, tea or coffee or tea extract where the name of the food includes the term "coffee" or "tea") which:

- are intended for consumption without modification and contain caffeine, from whatever source, in a proportion in excess of 150 PPM (), or
- are in concentrated or dried form and after reconstitution contain caffeine, from whatever source, in a proportion in excess of 150 milligrams per liter, shall be marked or labelled with the words "High caffeine content" or "caution for persons who are sensitive to caffeine" in the same field of vision as the name of the drink (see Illustration #29). Caffeine content shall be declared on the label and expressed in milligrams per 100 millilitres. Please see the additional detail labeling requirements of Energy products in appendix#2

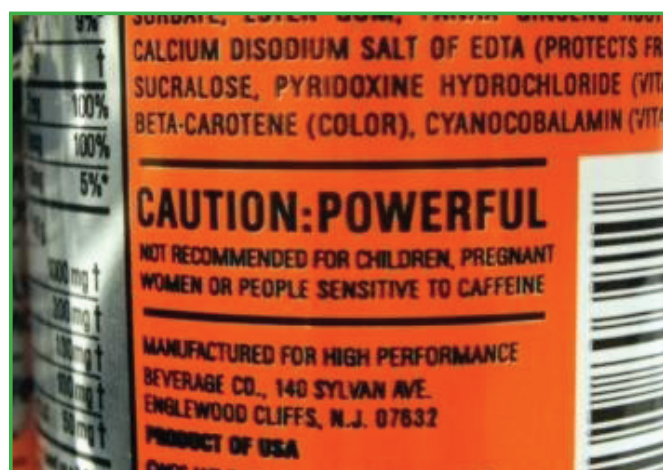


Illustration 29: Drink contains high caffeine.

3.8 Vending Machine

- i) Any products which are already packaged prior to dispensing in vending machines shall have the mandatory labeling information (as required by section #2) on the product visible to the purchaser prior to purchase or be otherwise displayed on the vending machine.
- ii) When a name of a food is not visible to a purchaser, it shall be given on a notice on the front of the machine, or in close proximity.
- iii) For foods which are not pre-packaged, yet a claim is made, a notice shall be provided with the prescribed nutrition labelling;
- iv) For foods which shall properly be reheated before it is eaten, and for which there are no reheating instructions on the label, a notice shall be provided with such instructions.

3.9 Exemptions from Mandatory Labeling Requirements

(a) Un-packaged food

Food without pre-packaging for sale to consumers or mass caterers need only to indicate the name of the food either on the label or displayed on a notice near the food. This notice and the information displayed on it shall be visible, legible, indelible and not obscured in any way. (e.g. fresh cheese sold loose at a deli counter).

(b) Packaged flour confectionery for direct sale

Packaged flour confectionery for sale on the premises from which they are produced, need only indicate the name of the food on the label, e.g. a pre-packaged Madeira Cake baked on the premises from which it is sold need only indicate 'Madeira Cake' on the label.

(c) Food packaged on the sales premises at the consumer's request

Food packed on the premises at the request of the consumer or mass caterer such as sandwiches made up at the consumers request, need only indicate the name of the food either on the label or displayed on a notice near the food. This notice and the information displayed on it shall be visible, legible, indelible and not obscured in any way. Sandwiches, rolls, soups, pizza and similar products containing meat ingredients are not required to declare the species and percentage meat.

(d) Raw food used for food processing, food supply and non-direct selling for consumer.

(e) Food for patients within therapeutic institutions that are not sold directly to the consumer.

(f) Food for re-export outside the GCC

(g) Other exemptions

- I. Individually wrapped fancy confectionery not enclosed in any further packaging and intended for sale as a single item need only indicate the name of the product and the name and address of the manufacturer, packer or seller on the label. Fancy confectionery is taken to mean a product in the form of an illustration, an animal, egg etc. or in any other fancy form.
- II. Small packages: With the exception of spices and herbs, small units, where the largest surface area is less than 10 cm², may be exempted from the requirements of sub-sections (2.3, 2.4, 2.7 and 3.4). Additionally, labelling information on allergens is recommended to be

provided on such small food packages.

III. In an 'inner' package, not designed for sale without the outer package;

IV. Whole or cut fruit and vegetables, in a package which displays the nature and the quality of the food (except for sprouting seeds).

(h) There is also derogation from the labelling requirements (Section 2) where a pre-packaged food is:

1. for supply only to caterers (for preparation etc) or
2. intended for the ultimate consumer but marketed prior to sale to the ultimate consumer and where sale to caterers is not involved at that stage, e.g. food sold to or from wholesalers or via an intermediary. In such cases, the labelling information (i.e. the mandatory requirements under Section 2) need only appear on the commercial documents referring to the consignment of food such as a delivery docket. The commercial documents containing the labelling information can either accompany the food to which they refer or be sent before the delivery.
3. Some substances, which might be considered as additives, do not come within the definition for labelling purposes. These include:-
 - vitamins, minerals or other nutrients used solely for the purpose of fortifying or enriching food, or for restoring the constituents of food;
 - any substance present in a food as a result of its addition to animal, bird or fish feeding stuffs; and
 - any substance present in food as a result of its use in a process or treatment carried out in crop or animal husbandry, or storage (including any pesticide, fumigant, sprout depressant or veterinary medicine).

4. Additional Mandatory Labeling For Specific Categories Foods

Although Sections 2 & 3 have provided guidance as to the general labelling requirements for food, there are also many additional legal labelling provisions. Some of these relate to foods meeting certain standards/Technical regulations and requirements (e.g. organic foods, irradiated foods etc.).

Appendix 2 provides additional labelling provisions, food business operators shall consult ADAFSA about the legislation to determine any additional specific requirements.

The following products should be labeled in consistent with the labelling requirements of pre-packaged foods.

4.1 Gluten free foods

According to the relevant technical regulation no 1021, the following information shall be declared on the label of the packaging of Gluten free foods:

- 4.1.1 The term "gluten - free" shall be given in the immediate proximity of the name of the product.
- 4.1.2 The amount of energy expressed in Kilojoules (KJ) or in calories (Kcal), and the number of

grams of protein, carbohydrate and fat per 100 grams of the food and where appropriate per specified quantity of the food as suggested for consumption.

- 4.1.3 The total quantity in the final product of those vitamins and minerals which have been added as well as the serving size of the food suggested for consumption.
- 4.1.4 A food, which, by its nature, is suitable for use as part of a gluten-free diet, shall not be designated "special dietary", "special dietetic" or any other equivalent term. However, such a food may bear a statement on the label that "this food is by its nature gluten-free" provided that it complies with the essential composition provisions for gluten-free as set out in standard no 1021 and provided that such a statement does not mislead the consumer. More detailed rules in order to ensure that the consumer is not misled may be determined at the national level.

4.2 Food for use in weight control – food diets

- 4.2.1 The name of the food shall be "Meal Replacement for Weight Control".
- 4.2.2 The amount of energy expressed in Kilojoules (KJ) and Kilocalories (Kcal) per 100 g. of the food as sold and when appropriate, per specified quantity of the food as suggested for consumption.
- 4.2.3 The amount of protein, available carbohydrates and fat expressed in grams per 100g of the food as sold and when appropriate, per specified quantity of the food as suggested for consumption.
- 4.2.4 The amounts of vitamins and minerals expressed in metric units per 100g of the food as sold and when appropriate, per specified quantity of the food as suggested for consumption.
- 4.2.5 The amounts of other nutrients may also be declared.
- 4.2.6 Directions for storage of the product before and after opening of the packaging.
- 4.2.7 The label and Labelling shall not make any reference to the rate or amount of weight loss which may result from the use of the food or a reduction in the sense of hunger or an increase in the sense of satiety.
- 4.2.8 Reference to the importance of maintaining an adequate daily fluid intake when formula foods for weight control are used.
- 4.2.9 If the food provides a daily intake of sugar alcohol in excess of 20g. per day, there shall be a statement on the label to the effect that the food may have laxative effect.
- 4.2.10 Statement to the effect that the food may be useful in weight control only as part of energy-controlled diet.
- 4.2.11 For the products presented as replacements of the total daily diet, the label shall contain a prominent statement recommending that, if the food is used for more than six weeks, medical advice shall be sought.

4.3 Pre-packaged foods for special dietary uses

According to the relevant technical regulation no 654, the following shall be declared on the label of the packaging of foods for special dietary uses:

- 4.3.1 Name of the product followed by the essential features indicating that it is a food for special dietary use.
- 4.3.2 The amount of energy expressed in kilojoules and kilocalories per 100 grams or 100 ml of the food product and where appropriate per the specified quantity of food as suggested for consumption.
- 4.3.3 Its content of protein, carbohydrates, fat, dietary fibre and each vitamin and mineral per 100 grams or 100 ml of the food (as sold) and where appropriate per specified quantity of the food as suggested for consumption.
- 4.3.4 The total quantity of the specific nutrients which provide the essential features per 100 grams or 100 ml of the food product and, where appropriate, per specified quantity of food as suggested for consumption.
- 4.3.5 The special cases in which the food is used and the suitable amount permissible for daily consumption.
- 4.3.6 Storage conditions before and after opening of the package.
- 4.3.7 The procedures of preparation and use, and in the case of baby and infant foods the procedures shall be indicated according to the age of child.
- 4.3.8 The following cautionary statement shall be declared: "To Be Used Under Medical Supervision", wherever applicable to certain foods.
- 4.3.9 The amount of added sweeteners accompanied by the following cautionary statements:
 - In the case of aspartame:
 - a) "Not to be used by persons who have phenyl-ketonia",
 - b) "The maximum intake shall not exceed 40 mg/kg of body weight".
 - In the case of saccharin: "Use of this product may be hazardous to your health, because it contains saccharin which has been determined to cause cancer to laboratory animals".
 - In the case of manitol: "Excess of consumed quantity of manitol over 20 g per day may cause diarrhea".
 - In the case of sorbitol or xylitol: "Excess of consumed quantity of sorbitol or xylitol over 40 g per day may cause diarrhea".

4.4 Infant foods based on milk

- 4.4.1 Kind of milk used (whether full-cream milk or partially skim milk).
- 4.4.2 In case of concentrated products, the statement: "Concentrated, to be used after dilution" shall be written on the packaging.
- 4.4.3 The amount of energy expressed in kilojoules and the number of grams of protein, carbohydrates and fats per 100 KJ of food as sold as well as per specified quantity of the food as suggested for consumption.
- 4.4.4 The total quantity of each vitamin, mineral, choline and any optional ingredients in each 100 KJ of product as sold as well as per specified quantity of the food as suggested for consumption.

- 4.4.5 Directions for storage and usage of the food and its keeping after opening of the packaging. Health hazards warning to indicate when the product preparation is not adequate.
- 4.4.6 The following statements:
- "The water shall be boiled if the product is to be reconstituted".
 - "Mother milk is preferred to other baby milk foods".
 - "Supplemented with iron" for products containing more than 0.25 mg iron/100 KJ.

4.5 Requirements for Breast Milk Substitutes

According to the UAE technical regulation no. 223, the following information in a clear, legible and easily read form on each container of the breast-milk substitutes:

- 4.5.1 a statement ensuring superiority of breast-feeding, to be preceded by the words "Important notice"
- 4.5.2 The text of the label and all other information accompanying the product shall be written in the appropriate languages.
- 4.5.3 The name of the product "infant formula" shall be indicate the true nature of the product, in accordance with national usage.
- 4.5.4 The sources of protein in the product shall be clearly shown on the label.
- 4.5.5 A product which contains either milk or any milk derivatives shall be labeled "contains no milk or milk products" or an equivalent phrase.
- 4.5.6 If cows' milk is the only source of protein, the product may be labeled "Infant Formula" based on cows' milk.
- 4.5.7 The label shall have no pictures of infants and women nor any other picture or text, which idealizes the use of infant formula.
- 4.5.8 The terms "humanized", "materialized" shall not be used.
- 4.5.9 Instructions for appropriate preparation, and a warning about the health hazards of inappropriate preparation, storage and use.
- 4.5.10 In addition to the above, the label shall include the following:
 - Nutritive value and product ingredients (energy – portion of protein, carbohydrates, vitamins and minerals) per 100 gm BCD mm./ kilo joule or kilocalorie.
 - Information for use.
 - Storage conditions required.
 - Batch number,

4.5 Irradiated foods

The pre-packaged irradiated foods intended for direct consumption shall indicate the treatment on the label of the packaging, but for the irradiated foods in bulk packaging, the declaration of the fact of irradiation shall be made clear on the relevant shipping documents. In the case of products sold in bulk to the ultimate consumer, the international logo and the words "irradiated" or "treated with ionizing radiation" shall appear together with the name of the product on the packaging in which products are placed.

4.7 Organic foods

- 4.7.1 The labelling and claims of a product that is "organic" may refer to organic production methods only where:
- a) such indications show clearly that they relate to a method of agricultural production;
 - b) the organic food product was produced in accordance with the requirements of the relevant technical regulation and ADAFSA requirements.
- 4.7.2 A food product will be regarded as bearing indications referring to organic production methods where, on the labelling or claims, including advertising material or commercial documents, the product, or its ingredients, is described by the terms "organic", "biodynamic", "biological", "ecological", or words of similar intent including diminutives which, in the country where the product is placed on the market, suggests to the purchaser that the product or its ingredients were obtained according to organic production methods.
- 4.7.3 In developing labelling provisions from products containing less than 95% of organic ingredients, it may consider the following elements in particular for products containing 95% and 70% of organic ingredients:
- c) the product satisfies the relevant technical regulation and ADAFSA requirements.
 - d) the indications referring to organic production methods should only appear on the front panel as a reference to the approximate percentage of the total ingredients including additives but excluding salt and water;
 - e) the ingredients, appear in descending order (mass/mass) in the list of ingredients;
 - f) indications in the list of ingredients appear in the same colour and with an identical style and size of lettering as other indications in the list of ingredient.

4.8 Sweeteners permitted for use in food products

Sweeteners permitted for use in food products shall be declared on the packaging as follows:

- 4.8.1 The name of sweeteners or its INS number
- 4.8.2 Food products formulated specifically for use by diabetics or for other special nutritional uses shall contain the statement "Food for special dietary use, or food for diabetics".
- 4.8.3 The amount of sweeteners matter, mg/ liter or kg. In case of using a combination of sweeteners, the amount of each in combination shall be declared.
- 4.8.4 The following warning shall be declared:
- In the case of aspartame, "Not to be used by persons who have phenyl ketonuria".
 - In the case of Mannitol "Excess of consumed quantity 20 g per day could be cause laxative effects".
 - In the case of Sorbitol or Xylitol "Excess of consumed quantity 40 g per day could be cause laxative effects".
- 4.8.5 In the case of Erythritol or Lactitol "Excess of consumed quantity could be cause laxative effects. Food containing sweetener (s) or mixture of sweetener (s) and sugar (s) shall be marked or labeled with the indication "with sweeteners" next to the name of the product.
- 4.8.6 In case of Sucralose as table top sweeteners" temperature should not exceed 25°C" shall be mentioned the following warnings: (clearly and prominently in the same font size).

4.9 Coloring Matter Used In Foods

Colouring matter permitted for use in food products shall be declared on the packaging as follows:

- 4.9.1 The name of the colouring matter or EEC number
- 4.9.2 Name of solvent or diluents.
- 4.9.3 Dye purity grade.
- 4.9.4 The statement "free from alcohol".
- 4.9.5 The statement "colouring matter for food".
- 4.9.6 The statement "Do not exposure to light" in case of colouring matter affected by light.
- 4.9.7 Dates of production and expiry.
- 4.9.8 Batch number.
- 4.9.9 warning statement

" Name or E number of the color(s)': may

have an adverse effect on activity and attention in children"

(Sunset yellow (E 110)9, Quinoline yellow (E 104), Carmoisine (E 122), Allura red (E 129), Tartrazine (E 102), Ponceau 4R (E 124))

Note: With the exception of: foods where the color(s) has been used for the purposes of health or other marking on meat products or for stamping or decorative coloring on eggshells.

- 4.9.10 Source of gelatin, lecithin and monoclinal glycerides if used.

4.10 Emulsifiers, Stabilizers and Thickeners Permitted For Use in Food Products

The Emulsifiers, Stabilizers and Thickeners permitted for use in food products shall be declared on the packaging as follows:

- 4.10.1 Common name or the E.E.C Number
- 4.10.2 In case of gelatine, lecithins and mono - and di-glycerides the source shall be mentioned.

4.11 Emulsifiers, Stabilizers and Thickeners Permitted For Use in Food Products

According to the relevant standard, no 677 the following shall be declared:

- 4.11.1 The name of the food shall be "Dry Cereal for Infants (and/or Young Children)", "Rusks for Infants (and/or Young Children)" or "Biscuits (or "Milk Biscuits") for Infants (and/or Young Children)" or "Pasta for Infants (and/or Young Children)", or any appropriate designation indicating the true nature of the food, in accordance with national legislation.
- 4.11.2 A complete list of ingredients shall be declared on the label in descending order of proportion except that in the case of added vitamins and minerals, these may be arranged as separate groups for vitamins and minerals, respectively, and within these groups the vitamins and minerals need not be listed in descending order of proportion.

- 4.11.3 The specific name shall be declared for ingredients and food additives. In addition, appropriate class names for these ingredients and additives may be included on the label.
- 4.11.4 Nutrition value: the declaration of nutrition information shall contain the following information which should be in the following order:
 - a) The energy value, expressed in kilocalories (kcal) and kilojoules (kJ), and the amount of protein, carbohydrate and fat expressed in grammes (g) per 100 g or 100 ml of the food as sold, and where appropriate, as per specified quantity of the food as suggested for consumption;
 - b) The average amount of each vitamin and mineral for which specific levels are defined in UAE.S GSO 677 expressed in numerical form per 100g or 100 ml of the food as sold and, where appropriate, as per specified quantity of the food as suggested for consumption;
 - c) Any other nutritional information required by national legislation.
- 4.11.5 Directions as to the preparation and use of the food, and its storage and keeping before and after the container has been opened, shall appear on the label and may also appear on the accompanying leaflet.
- 4.11.6 For products covered by 3.1.1 in UAE.S GSO 677,, directions on the label shall state “Milk or formula but no water shall be used for dilution or mixing” or an equivalent statement.
- 4.11.7 When the product is composed of gluten-free ingredients and food additives, the label may show the statement “gluten-free”
- 4.11.8 The label shall indicate clearly from which age the product is recommended for use. This age shall not be less than six months for any product. In addition, the label shall include a statement indicating that the decision when precisely to begin complementary feeding, including any exception to six months of age, should be made in consultation with a health worker, based on the individual infant’s specific growth and development needs. Additional requirements in this respect may be made in accordance with the legislation of the country in which the product is sold.
- 4.11.9 Additional requirements
 - Do not declare on the label that this product is an alternative food for breastfeeding and shall not be presented as such.

References:

- UAE.S 09/ Labelling of Pre-packaged foods.
- UAE.S /CAC 192 General Standard on Food Additives.
- General standard for the labelling of Prepackaged Foods (CODEX STAN 1-1985-rev 2010)
- UAE.S 150 Expiration periods of food products.
- UAE.S/ GSO/CAC 2333 requirements for the nutrition and health claims in the food.
- UAE.S/ GSO/ CAC 1/-- General guidelines on claims.
- UAE.S/GSO/CAC 2233/----- requirements for the nutrition labeling.
- UAE ministerial cabinet decree no 34/2006 Adopting Codex guidelines for use of nutrition and health claims, general claims and nutritional labelling.
- Technical regulation UAE.S /GSO 1021 “ Gluten free foods”.
- Technical regulation UAE.S /GSO 654 “Pre-packaged foods for special dietary uses”.
- Technical regulation UAE.S /GSO 32/2006 “Guidelines for the Production, Processing, Labelling and Marketing of Organically Produced Foods”.
- Food Labels: A Guide to the UK Regulations, Dr David Jukes, Department of Food and Nutritional Sciences, the University of Reading.
- Commission Regulation (EU) No (EC) No 1924/2006 of the European Parliament and of the Council with regard to the list of nutrition claims and its amendments.
- Food Allergies, Food Safety Authority of Ireland, Abbey Court, Lower Abbey Street, Dublin.
- Code of practice “the Labelling of Food in Ireland , Food Safety Authority of Ireland.
- Information on Nutrition and Health Claims, 2010, Food Safety Authority of Ireland.
- Guidelines for applying technical regulations for labelling of pre-packaged foods and expiration periods of products

Annex: Additional Labeling Requirements as per individual Food commodity Standard/technical regulation.

#	Food commodity	Standard No.	Labeling Requirements
1.	Nutritious Powders	UAE.S GSO 1821 2007	• amount of energy, expressed in kilojoules(kj) or calories (kal) and number of saturated fatty acids per 100 g or per serving (Codex 74). • amounts of vitamins and minerals per 100g and their percentage from daily intake (codex74) • preparation instructions • storage conditions before and after opening
2.	Protein-Rich Concentrated Nutrient Supplementary Foods	UAE.S GSO 2101 2010	• Product name (Type) followed by the main distinctive characteristics that shows its rich in protein. • Nutrition labeling • Instructions for preparation and use. • Statement "shall drink enough water"
3.	General Requirements for Energy Products	UAE.S GSO 2226 2012	• Do not mention misleading names, pictures or images that may lead to consumer misunderstandings such as: strong, nutritious, magical, or similar phrases. • Note: Reduces ability to sleep in case of excessive consumption because it has high level of stimulants • Health Warning: "Not allowed for women during pregnancies and lactation, child below age of sixteen, and persons allergic to these products and who with certain diseases might affect the health conditions, especially for patient with Diabetes. and should not be allowed for athletes during sporting activity." • daily intake • It should be noted "high caffeine content" in these if the content of caffeine is more than 150 mg / liters.
4.	Frozen Liver	UAE.S GSO 2303 2013	the following data shall be declared on the label: • Product Name and type of animal or poultry taken from them. • In the case of mix chicken liver with guts and hearts, that requires a statement on the label.
5.	Maamoul	UAE.S GSO 2331 2013	the following shall be declared on the label of the container: • Name of the product (Maamoul, type of filling) • The name and percentage of fruits or fillings
6.	Extraction Solvents and it's Residue Limits in the Production Foodstuffs and Food Ingredients	UAE.S GSO 2359 2014	The label of extraction solvent should declare the following: • The commercial name as indicated in UAE.S GSO 2359 . • A clear indication that the material is of a quality suitable for use for the extraction of food or food ingredients. • If necessary, the special storage conditions or conditions of use. • The name or business name and address of the manufacturer or packer or of a seller established within the Community.
7.	Pasteurized Milk	UAE.S GSO 984 1998	The following shall be declared on the product containers: • Name and type of product (pasteurized milk, or standardized pasteurized milk). • Type of milk used in the processing (raw cow milk, or dried cow milk), in case of use powder milk should be written (produced from powder milk). • Fat percentage, • List of the ingredients, declared on it the water and powder milk as ingredients in case of using powder milk to produce pasteurized milk.

#	Food commodity	Standard No.	Labeling Requirements
8.	Sterilized Milk	UAE.S GSO 985 1998	The following shall be declared on the product containers: • Name and type of product (sterilized milk, or standardized sterilized milk). • Type of milk used in the processing (raw cow milk, or dried cow milk), in case of use powder milk should be written (produced from powder milk). • Fat percentage, • List of the ingredients, declared on it the water and powder milk as ingredients in case of using powder milk to produce pasteurized milk.
9.	Milk Powder	UAE.S GSO 10 2006	• Percentage of fat and protein. • Type of animal/ animals, which the product produced from its milk. • The product is 'not intended as a food for infants under 12 months'.
10.	Cream, Prepared Cream, And Dried Cream	UAE.S GSO 651 2008	• Heat treatment used in the production • The minimum content of milk fat • List of dairy ingredients and additives. • If the product is manufactured from dried cream or its derivatives, the product name should be labeled "dried cream" with a clear font (half of product type font)
11.	Labneh	UAE.S GSO 816 2010	• The source of milk used (cow, sheep, and goat). • The kind of milk used (fresh milk, powder etc.). • In case of Labneh heat-treated after fermentation, the statement "Labneh heat-treated After formation" shall be written. • Fat percentage and the type of Labneh according to its fat content (Labneh; reduced Fat Labneh; skimmed Labneh). • Nutrition information (energy in calories, percentages of protein – fat – total sugars, calcium, sodium and added vitamins). • Percentage of salt added.
12.	Flavoured Laban	UAE.S GSO 1375 2010	The following information shall be declared on flavored Laban packages: • Kind of product according to fat ratio (whole or partially skimmed and skimmed). • If milk other than cow milk used in processing the product or apart from it, the animal or animals of the milk source shall be mentioned. • In case of added flavored substance to the product the name of product shall be Laban with (kind of flavor used) flavor, and in case of added fruit or its products without using any flavored substance the name of product shall be Laban with (kind of fruit used). • nutrition information shall be declared for each 100 ml or by serving including energy by calorie, protein, fat and sugars by g, calcium and sodium by mg, and quantity of vitamins
13.	Laban	UAE.S GSO 1338 2010	• Kind of product according to fat ratio (whole - partially skimmed and skimmed). • If milk other than cow milk used in processing the product or apart from it, the animal or animals of the milk source shall be mentioned. • nutrition information shall be declared for each 100 ml or by serving including energy by calorie, protein, fat, and sugars by g. And calcium and sodium by mg
14.	Edam Cheese	UAE.S GSO 845 1997	• Fat percent calculated on dry matter basis. • Additive materials. • The moisture content. • Classification

#	Food commodity	Standard No.	Labeling Requirements
15.	Cream Cheese	UAE.S GSO 832 2010	• Milk fat content in dry matter. • Product type according to fat proportion. • Source of rennet used in the manufacturing. • Statement (made from dried or concentrated milk) shall be add to the name of the product
16.	Cheddar Cheese	UAE.S GSO 336 2010	• Milkfat percentage.
17.	White Cheese Part (1): Do-miati And Feta Cheese	UAE.S GSO 831 1997	• Type of product. • Fat content in dry matter, (min). • Moisture content. • The statement "Cheese made from milk powder" shall be written in clear type beside the product name, in case cheese is prepared from milk powder.
18.	White Cheese Analogue	UAE.S GSO 1408 2002	• Type of product regarding fat content • Type of vegetable oil • Fat content on dry basis • Moisture content • The statement "Cheese Made from Milk Powder or Condensed Milk" shall be written in case cheese is prepared from milk powder or condensed milk. • The statement "Milk Fat is substituted with Vegetable Oils" shall be written after the product name.
19.	Processed Cheese Analogue	UAE.S GSO 182 1994	The fat percentage as calculated on the dry matter. • In the case of adding the flavouring materials, this shall be declared. • The statement "With vegetable oils". • In the case of adding useful herbs, they shall be declared.
20.	Egyptian Roomi Cheese (Ras Cheese)	UAE.S GSO 1407 2002	Product type and fat classification, full fat or low fat. • Fat content on dry matter basis. • Moisture percentage. • Source of rennet. • Kind of milk used in processing (cow, buffaloes, mixed.....) • When using dry milk or concentrated milk in the processing, the product name should be followed by the clause "Made from dried or concentrated milk" using the same letter size.
21.	Mozzarella Cheese	UAE.S GSO 833 2010	• Fat content by weight or in dry matter. • Moisture content. • The source of rennet.
22.	Yoghurt	UAE.S GSO 992 2016	• Alternate culture Yoghurt: In such product, change may include a marked difference in the fermentation microorganisms, metabolites, and/or sensory properties of the product when compared to the product designated solely "yoghurt" • If the yoghurt heat treatment after fermentation the following statement "heat treated fermented milk" shall be declared • The kind of milk used (fresh milk, powder). • Percentage of total non-fat solids.

#	Food commodity	Standard No.	Labeling Requirements
			• Claim about yogurt type in terms of fat content must match what is specified below: • Yoghurt type Fat % • Full-fat More than 3 g / 100 g • Low 0.5 – 3 g / 100 g • Free Less than 0.5 g / 100 g • In case of addition of natural sugars, the statement “Sweetened Yoghurt” shall be written. • Nutrition information
23.	Flavoured Milk	UAE.S GSO 785 2014	• Type of the product (flavoured milk or skimmed or partly skimmed flavoured milk). In case of low fat flavoured milk, the statement: (Not to be used as a complete diet for children) shall be written. • Name of the flavor. • Fat content. • Kind of heat treatment (pasteurized, sterilized or treated with ultra-heat temperature) (UHT). • In case the product is made from powdered or concentrated milk, the statement: • “Prepared from Powder or Concentrated Milk” depending on the type of the milk used, shall be clearly written in the same letter size directly below the name of the product.
24.	Processed Cheese and Products	UAE.S GSO 160 2006	• if produced from more than one type of cheese: the name of product “Processed cheese” or • if product produced from one type of cheese: Processed (Cheese type used for product) such as processed cheddar cheese. • if produced from more than one type of cheese: Spreadable Processed cheese • if product produced from one type of cheese: Spreadable Processed (Cheese type used for product) • The type of flavoring additives added to the processed cheese products Ex: “processed cheese with olives” or “Spreadable Processed cheese with pepper” • Type of the product depends to fat percentage.
25.	Milk Fat Products	UAE.S GSO 1874 2008	• The name of the product shall be: Anhydrous milk fat, milk fat, anhydrous butter oil, butter oil and ghee as specified in item (3). • Kind of animal whose milk fat the product is produced.
26.	Butteroil and Anhydrous Butteroil (Anhydrous Milk Fat)	UAE.S GSO 1376 2002	• Name of the product “Butter oil or “Anhydrous butter oil”. • Kind of animals from whose milk fat the product is produced. • The fat and moisture percentage • Food additives (Antioxidants used)
27.	Butter	UAE.S GSO 1992 2013	• Type of butter (salted or non-salted). • Percentage of fat, milk solid non-fats and moisture.
28.	Dairy and Dairy Products– Pasteurized Camel Milk	UAE.S GSO 1970 2010	• Product name and type (pasteurized camel milk) • Fat percentage

#	Food commodity	Standard No.	Labeling Requirements																														
29.	Halloumi Cheese	UAE.S GSO 1980 2010	Type of product according to fat content. • Fat content in dry base. • Moisture content. • The statement ‘Cheese made from milk powder or concentrated milk’ shall be written clearly and the same size of letters, in case cheese is prepared from milk powder or concentrated milk. • Source rennet and enzymes.																														
30.	Standard of Cheese	UAE.S GSO 2000 2010	The name of the food shall be “Cheese” However, the word “Cheese” may be replace with the word “cheddar” the designation may be accompanied by the appropriate terms according to (firmness, principal ripening) in the following table: <table><tr><th colspan="3">Designation according to firmness and ripening characteristics</th></tr><tr><th colspan="2">According to firmness: Term 1</th><th rowspan="2">According to principal ripening: Term 2</th></tr><tr><th>MFFB%</th><th>Designation</th></tr><tr><td>< 51</td><td>Extra hard</td><td>Ripened</td></tr><tr><td>49-56</td><td>Hard</td><td>Mould ripened</td></tr><tr><td>54-69</td><td>Fim/semi-hard</td><td>Unnipened/fresh</td></tr><tr><td>> 67</td><td>Soft</td><td>In Brine</td></tr></table> MFFB equals percentage Moisture on a fat-free basis, i.e., $\frac{(\text{Weight of moisture in the chees})}{(\text{Total weight of cheese-Weight of fat in the cheese})} \times 100$ Example: The designation of a cheese with moisture on a fat-free basis of 57% which is ripened in a manner similar in which Danablu is ripened would be: “Mould ripened firm cheese or firm mould ripened cheese” • Declaration of milk fat content • The milk fat content shall be declared in a manner found acceptable in the country of sale to the final consumer, either (i) as a percentage by mass, (ii) as a percentage of fat in dry matter, or (iii) in grams per serving as quantified in the label provided that the number of servings is stated, Additionally, the following terms may be used: <table><tr><td>High fat</td><td>(if the content of FDM is above or equal to 60%);</td></tr><tr><td>Full fat</td><td>(if the content of FDM is above or equal to 45% and less than 60%)</td></tr><tr><td>Low fat</td><td>(if the content of FDM is above or equal to 25% and less than 45%)</td></tr><tr><td>Partially skimmed</td><td>(if the content of FDM is above or equal to 10% and less than 25%)</td></tr><tr><td>Skim</td><td>(if the content of FDM is less than 10%)</td></tr></table>	Designation according to firmness and ripening characteristics			According to firmness: Term 1		According to principal ripening: Term 2	MFFB%	Designation	< 51	Extra hard	Ripened	49-56	Hard	Mould ripened	54-69	Fim/semi-hard	Unnipened/fresh	> 67	Soft	In Brine	High fat	(if the content of FDM is above or equal to 60%);	Full fat	(if the content of FDM is above or equal to 45% and less than 60%)	Low fat	(if the content of FDM is above or equal to 25% and less than 45%)	Partially skimmed	(if the content of FDM is above or equal to 10% and less than 25%)	Skim	(if the content of FDM is less than 10%)
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Partially skimmed	(if the content of FDM is above or equal to 10% and less than 25%)																																
Skim	(if the content of FDM is less than 10%)																																
31.	Laban Drink	UAE.S GSO 2033 2010	Kind of milk used i, e (milk powder, raw milk..., etc. from –cow buffalo...etc.) • Fat percentage. • Non-fat milk solids percentage. • Percentage of added salt.																														
32.	Frozen Yoghurt	UAE.S GSO 1326 2010	• Fat and non-fat milk solids content. • Type of product according to the fat content (full cream, low fat, skimmed). • The kind of milk used (fresh milk, powder etc.). • Statement of “free of sugar” according to the product type in case of using artificial sweeteners only. • Nutrition information																														

#	Food commodity	Standard No.	Labeling Requirements
33.	Whey Cheeses	UAE.S GSO CAC 284 2009	• Declaration of milk fat content The milk fat content shall be declared in a manner found acceptable in the country of sale to the final consumer, either (i) as a percentage by mass, (ii) as a percentage of fat in dry matter, or (iii) in grams per serving as quantified in the label provided that the number of servings is stated. For cheeses obtained from the concentration of whey, the declaration of milk fat content may be combined with an indication of the fat content as follows: • Fat on the dry basis¹ Creamed whey cheese minimum 33% Whey cheese minimum 10% • Labelling of non-retail containers Information shall be given either on the container or in accompanying documents, except that the name of the product, lot identification, and the name and address of the manufacturer or packer shall appear on the container. However, lot identification, and the name and address of the manufacturer or packer may be replaced by an identification mark, if such a mark is clearly identifiable with the accompanying documents.
34.	Goat Milk	UAE.S GSO 1983 2010	• Goat milk. • Type of product regarding fat content (whole, low fat or skim milk). • Type of product regarding the heat treatment (Pasteurized, UHT or sterilized). • Fat and solids not fat content.
35.	Skimmed Milk and Analogue in Powdered Form	UAE.S GSO 2129 2011	• Name of product: "Blend of Skimmed Milk and Vegetable Fat in powdered form; or "Reduced Fat Blend of Skimmed Milk and Vegetable Fat in powdered form. Other names may be used if allowed by national legislation. • Declaration of total fat content: The total fat content shall be declared in a manner found acceptable in the country of sale to the final consumer, either (i) as a percentage by mass or volume, or (ii) in grams per serving as quantified in the label provided that the number of servings is stated. A statement shall appear on the label as to the presence of edible vegetable fat and/or edible vegetable oil. Where required by the country of retail sale, the common name of the vegetable from which the fat or oil is derived shall be included in the name of the food or as a separate statement. • Declaration of milk protein: The milk protein content shall be declared in a manner acceptable in the country of sale to the final consumer, either (i) as a percentage by mass or volume, or (ii) in grams per serving as quantified in the label provided that the number of servings are stated. • List of ingredients: Milk products used only for protein adjustment need not be declared. • Advisory statement: A statement shall appear on the label to indicate that the product should not be used as a substitute for infant formula. For example, "NOT SUITABLE FOR INFANTS".
36.	Dairy Fat Spreads	UAE.S GSO 1997 2010	• Product name (dairy fat spreads) or (reduced dairy fat spreads). • Product type (Salted or unsalted or sweetened). • Milk fat content percentage.

#	Food commodity	Standard No.	Labeling Requirements
37.	Kashkaval Cheese	UAE.S GSO 1994 2010	- The fat content in dry matter. - moisture content - in case of producing the product from dried milk, the phrase "produced from dried milk" should follow the product name in the same font.
38.	Blend of Sweetened Condensed Skimmed Milk and Vegetable Fat	UAE.S GSO 2128 2011	- Name of the food: "Blend of Sweetened Condensed Skimmed Milk and Vegetable Fat; or "Reduced Fat Blend of Sweetened Condensed Skimmed Milk and Vegetable Fat". Other names may be used. - Declaration of total fat content: The total fat content shall be declared in a manner found acceptable in the country of sale to the final consumer, either (i) as a percentage by mass or volume, or (ii) in grams per serving as quantified in the label provided that the number of servings is stated. A statement shall appear on the label as to the presence of edible vegetable fat and/or edible vegetable oil. Where required by the country of retail sale, the common name of the vegetable from which the fat or oil is derived shall be included in the name of the food or as a separate statement. - Declaration of milk protein: The milk protein content shall be declared in a manner acceptable in the country of sale to the final consumer, either (a) as a percentage by mass or volume, or (b) in grams per serving as quantified in the label provided that the number of servings is stated. - List of ingredients Milk products used only for protein adjustment need not be declared - Advisory statement: A statement shall appear on the label to indicate that the product should not be used as a substitute for infant formula. For example, "NOT SUITABLE FOR INFANTS".
39.	Emmental Cheese	UAE.S GSO 2094 2010	- Fat content and the product type of fat content. - Source of rennet. - If the product is processing from dry or concentrated milk, the name of the product must be written with clear font and in the same size of the production name (processed from dry or concentrated milk).
40.	Brie Cheese	UAE.S GSO 2095 2010	- Fat content and the product type of fat content. - Source of rennet. - If the product is processing from dry or concentrated milk, the name of the product must be written with clear font and in the same size of the production name (processed from dry or concentrated milk).
41.	Cottage Cheese	UAE.S GSO 2098 2010	- Declaration of milkfat content (as a percentage of fat in dry matter or a percentage by mass). - Bulk package: All previous information must be declared and storage conditions.
42.	Gouda Cheese	UAE.S GSO 1339 2002	- Fat content on dry matter basis. - Dry matter ratio. - Kind and ratio of additives and materials of surface treatment. - Kind of milk used in the production. - Source of rennet.

#	Food commodity	Standard No.	Labeling Requirements
43.	Sweetened Condensed Milks	UAE.S GSO 2211 2012	- The name of the food shall be: "Sweetened condensed milk" "Sweetened condensed skimmed milk according to the composition" "Sweetened condensed partially skimmed milk" "Sweetened condensed high-fat milk" "Sweetened condensed partially skimmed milk may be designated "sweetened condensed semi-skimmed milk" if the milk fat content is 4.0–4.5% and the minimum milk solids is 28% m/m. - Declaration of milk fat content If the consumer would be misled by the omission, the milk fat content shall be declared in a manner found acceptable in the country of sale to the final consumer, either (i) as a percentage by mass or volume, or (ii) in grams per serving as quantified in the label provided that the number of servings is stated. - Declaration of milk protein If the consumer would be misled by the omission, the milk protein content shall be declared in a manner acceptable in the country of sale to the final consumer, either as (i) a percentage by mass or volume, or (ii) grams per serving as quantified in the label provided the number of servings is stated. - List of ingredients milk products used only for protein adjustment need not be declared. - Labeling of non-retail containers Information shall be given either on the container or in accompanying documents, except that the name of the product, lot identification, and the name and address of the manufacturer or packer shall appear on the container. However, lot identification, and the name and address of the manufacturer or packer may be replaced by an identification mark, provided that such a mark is clearly identifiable with the accompanying documents.
44.	Camembert Cheese	UAE.S GSO 2287 2013	Declaration of milkfat content
45.	Havarti Cheese	UAE.S GSO 2289 2013	
46.	Evaporated Milk	UAE.S GSO 2296 2013	Fat content. - Protein content. - Evaporated partially skimmed milk may be designated "evaporated semi-skimmed milk" if the milk fat content ranged between 4.0- 4.5 %and the minimum milk solids is 24% m/m. - In the case of process the product from reconstituted milk, the name of the product shall be follow with clear write and with the same size for the letters used in writing the name of the product, with the statement "processed from dried milk" or others, according to the kind of milk used. - Kind of animal from which the milk produced.
47.	Whey Powders	UAE.S GSO 2334 2013	- The name of the food shall be: Whey powder / Acid whey powder: - The designation of products in which the fat and/or lactose contents are below or above the reference content levels specified in the relevant Standard shall be accompanied by an appropriate qualification describing the modification made or the lactose and/or fat content, respectively, either as a prominent part of the name or in a position in the same field of vision. - The term "sweet" may accompany the name of whey powder, provided that the whey powder meets the following compositional criteria: Minimum limit of lactose: 65%

#	Food commodity	Standard No.	Labeling Requirements
			Minimum limit of protein: 11% Maximum limit of ash: 8.5% pH (10% solution): >6 - The name of the food shall be: Whey powder / Acid whey powder: - The designation of products in which the fat and/or lactose contents are below or above the reference content levels specified in the relevant Standard shall be accompanied by an appropriate qualification describing the modification made or the lactose and/or fat content, respectively, either as a prominent part of the name or in a position in the same field of vision. - The term "sweet" may accompany the name of whey powder, provided that the whey powder meets the following compositional criteria: Minimum limit of lactose: 65% Minimum limit of protein: 11% Maximum limit of ash: 8.5% pH (10% solution): >6 - Labeling of non-retail containers Information shall be given either on the container or in accompanying documents, except that the name of the product, lot identification and the name and address of the manufacturer or packer shall appear on the container. However, lot identification and the name and address of the manufacturer or packer may be replaced by an identification mark, provided that such mark is clearly identifiable with the accompanying documents.
48.	Milk and Milk Products– Jameed	UAE GSO 2379 2014	- Product name: - Source of milk out of which "Jameed" is made.
49.	Milk and Milk Products– Liquid Jameed	UAE GSO 2381 2014	
50.	Evaporated Skimmed Milk Analogue	UAE.S GSO 1995 2009	- The name of the food shall be: - Blend of Evaporated Skimmed Milk and Vegetable Fat; or - Reduced Fat Blend of Evaporated Skimmed Milk and Vegetable Fat - Other names may be used if allowed by national legislation. - The total fat content shall be declared as a percentage by mass or volume, or in grams per serving as quantified in the label provided that the number of servings is stated. - A statement shall appear on the label as to the presence of edible vegetable fat and/or edible vegetable oil, the common name of the vegetable fat or oil shall be included in the name of the food or as a separate statement. - The milk protein content shall be declared as a percentage by mass or volume, or in grams per serving as quantified in the label provided that the number of servings is stated. - A statement shall appear on the label to indicate that the product should not be used as a substitute for infant formula. For example, "NOT SUITABLE FOR INFANTS."
51.	Milk Products with Probiotics	UAE.S GSO 2512 2016	- Scientific name of the Probiotic, including the dynamic strain used - The recommended amount each day for consumption on the health benefits of Probiotic User - Food or health claim allowed by the official authorities - Product type. - The proportion of fat and solids non-greasy. - Type of product according to the proportion of fat (full-fat, low-fat, skim). - In the case of manufacture of milk powder or status, must follow the name of the product are clearly marked with the words "made from milk powder or milk center."

#	Food commodity	Standard No.	Labeling Requirements
52.	Fermented Milk Products Heat Treated After Fermentation (Long Life)	UAE.S GSO 2519 2016	• If milk other than cow milk used in processing the product or apart from it, the animal or animals of the milk source shall be mentioned • In the case of the use of reconstituted milk and mixed with fresh milk (raw milk) should make it clear that factory of milk reconstituted only with the lack of reference to the mixing • In case recombined milk is used, the statement (produced from powder milk) shall be written in the upper part of the container label on the main face or one of the side of the container, such that the size of writing letters is not less than: - Font 18 black on containers of one liter or more; - Font 14 black on containers of one half liter; - Font 12 black on containers less than one half liter. • Fat Content, Non-Fat Solids Content and Type of Fermented Milk (Full Cream - Low Fat and Skimmed Fermented Milk). • In case of using flavoured substance to the product the name of product shall be fermented milk with (kind of flavoured used) flavour, and in case of using fruit or its products without using any flavoured substance the name of product shall be fermented milk with (kind of fruit used). • Percentage of Added Salt • Fermented milks to which only nutritive carbohydrate sweeteners have been added • If non-nutritive sweeteners are added in partial or total substitution to sugar, the mention "sweetened with" or "sugared and sweetened with" should appear close to the name of the product, the blank being filled in with the name of the artificial sweeteners. • The warning statements shall be written • In the case of imported UHT fermented milk, labelling shall clearly indicate that it is an imported product. it shall not show any name or trademark of GSO dairy producing company which may indicate it is of local production. • Nutrition Information.
53.	Canned Baby Food	UAE.S GSO 355 2011	• The amount of energy expressed in kilo joule (or calorie) and the number of grams of protein, carbohydrates, and fat per 100g of the product and its condition when used. • The amount of vitamins, and mineral elements added per 100g of the product and its condition when used. Instruction on how to store the product before and after opening the package and how their preparation and use.
54.	Mixed Fruit Nectars	UAE.S GSO 846 2010	• 8.1 The name of the product on the label shall be either "Mixed Fruit Nectar" or "Fruit Nectar", where the word "fruit" is replaced by the names of the type of fruit used in a descending order of their quantities in the product. • 8.2 Fruit content %. • 8.3 In case of using honey, it shall be mentioned in the label.
55.	Fruit Drink	UAE.S GSO 794 2010	• 8.1 Fruit content percent • 8.2 In case of a product made wholly or partially from concentrated juice, the following statement shall be declared: "Fruit Drink Made from Concentrate". • 8.3 The term "Carbonated" shall be declared on the label if the product contains more than 2 g/kg of carbon dioxide. • 8.4 The term "sweeten with artificial sweeteners" shall be declared on the label if add sweeteners

#	Food commodity	Standard No.	Labeling Requirements
56.	Flavoured Artificial Drink Powders	UAE.S GSO 848 2010	• 8.1 The term "Fruit Flavoured Artificial Drink Powder". • 8.2 Reconstitution ratio with water. • 8.3 Type of powder, sweetened or not sweetened. • 8.4 Amount and type of vitamins and minerals in case of enriching the powder with them. • 8.5 Nutrition facts (number of calories, and numbers of grams of protein, fat, carbohydrates and sugar) per 100g powder.
57.	General Standard for Fruit Juices and Nectars	UAE.S GSO 1820 2015	• Product name • Additional requirements
58.	Canned Apple Sauce	UAE.S GSO CAC 17 2009	• The name of the product shall be "Applesauce". • If the product has been sweetened in accordance with the provisions of Section 2.2.1, the name of the product shall be accompanied by the designation "Sweetened" in close proximity to the name of the food. • If the product has not been sweetened and conforms with the requirements of Section 2.2.2, the designation "Unsweetened" may be used in close proximity to the name of the food. • 8.1.4 The name of the product shall be accompanied in close proximity by a declaration of any seasoning or flavouring which characterizes the product, e.g., "with X" as appropriate. • 8.1.5 Other Styles - If the product is produced in accordance with the other styles provision (Section 2.2.3), the label should contain in close proximity to the name of the product such additional words or phrases that will avoid misleading or confusing the consumer. • 8.2 LABELLING OF NON-RETAIL CONTAINERS • Information for non-retail containers shall be given either on the container or in accompanying documents, except that the name of the product, lot identification, and the name and address of the manufacturer, packer, distributor or importer, as well as storage instructions, shall appear on the container. However, lot identification, and the name and address of the manufacturer, packer, distributor or importer may be replaced by an identification mark, provided that such a mark is clearly identifiable with the accompanying documents.
59.	General Requirements for Fresh Fruits and Vegetables	UAE.S GSO 123 1990	• 11.1 Variety name. • 11.2 Quality grade.
60.	Fresh Potatoes	UAE.S GSO 1029 2000	• In case potatoes are treated with any bud growth inhibitors, this shall be mentioned in the product label.
61.	Frozen French– Fried Potatoes	UAE.S GSO 1868 2008	• Type of oil used in frying • Optional food additives if added. • Keep at a temperature not exceeding (- 18 o) until consumption." • In the case of large packaging, the information shall be placed on the packaging or accompanying documents, except the name of the product and the name and address of the manufacturer
62.	Fresh Fruits– Orange	UAE.S GSO CAC 245 2008	• Nature of Produce • If the produce is not visible from the outside, each package (or lot for produce presented in bulk) shall be labelled as to the name of the produce and may be labelled as to the name of the variety and/ or commercial type.

#	Food commodity	Standard No.	Labeling Requirements
			• NON-RETAIL CONTAINERS • Each package must bear the following particulars, in letters grouped on the same side, legibly and indelibly marked, and visible from the outside, or in the documents accompanying the shipment. • Identification • Name and address of exporter, packer and/or dispatcher. • Identification code (optional)2. • Nature of Produce • Name of the produce if the contents are not visible from the outside. • Name of the variety and/or commercial type (optional)3. • Origin of Produce • Country of origin and, optionally, district where grown or national, regional or local place name. • Commercial Identification; • for fruit presented in accordance with the size scale or the upper and the lower limiting size code in the case of three consecutive sizes of the size scale; • size code (or, when fruit packed by count fall under two adjacent codes, size codes or minimum and maximum diameter in mm) and number of fruit, in the case of fruit arranged in layers in the package; • Net weight (optional).
63.	Carrots	UAE.S GSO 1038 2000	11.1 Variety name. 11.2 Quality grade.
64.	Cucumbers	UAE.S GSO 1032 2000	
65.	Vegetable Marrow (General Requirements for Fresh Fruits and Vegetables)	UAE.S GSO 1033 2000	11.3 The name of exporter, his trademark and address. 11.4 Gross weight and the net weight on packing in international units, or per number of fruits. 11.5 Country of origin. 11.6 Date of packing.
66.	Aubergines (General Requirements for Fresh Fruits and Vegetables)	UAE.S GSO 1031 2000	
67.	Fresh Sweet Pepper (General Requirements for Fresh Fruits and Vegetables)	UAE.S GSO 1037 2000	
68.	Frozen Peas	UAE.S GSO 345 2003	9.2 The statement: "To be Preserved at (minus 18oC) until Consumption". 9.3 Method of preparing the product for consumption. 9.4 Size grading.
69.	Canned Artichoke	UAE.S GSO 525 1994	Type of canned material and its size grades. Producer's name, address and trademark (if any). The net and drained weights of the contents in metric system (international system unit). Other added materials.
70.	Canned Green Okra	UAE.S GSO 496 1994	Product name The name of the product shall be "canned green okra", together with the size grade.

#	Food commodity	Standard No.	Labeling Requirements
71.	Canned Mushroom	UAE.S GSO 1966 2010	9.1.1 The name of the product shall be "Mushrooms". 9.1.2 The following shall be included as part of the name or in close proximity to the name: 9.1.2.1 The style: "Buttons", "Sliced Buttons", "Whole", "Sliced" or "Sliced Whole", or other styles as appropriate. 9.1.2.2 A declaration of any special sauce and/or seasoning or flavoring which characterizes the product, when Butter Sauce is used, the fat used shall only be butter fat. 9.2 The net contents and the drained weight of the food. shall be declared by weight in the metric (International System units). It is allowed to put a photo of the product as long as it reflects the style of packaged product.
72.	UAE.S GSO 838 1997	Canned Chick-Peas	6- LABELLING Without prejudice to the requirements mentioned in the GSO standards mentioned in 2.1, 2.5, 2.16, the following shall be declared on the product label: - Kind of Canned Chick-Peas (boiled or with Tehena).
73.	Fried Potatoes	UAE.S GSO 286 2013	9.1 The name of product "potato chips" or "potato strips" 9.2 The statement "processed from fresh potato". 9.3 Type of oil used in frying.
74.	Melons (General Requirements for Fresh Fruits and Vegetables)	UAE.S GSO 1039 2000	11.1 Variety name. 11.2 Quality grade. 11.3 The name of exporter, his trademark and address. 11.4 Gross weight and the net weight on packing in international units, or per number of fruits. 11.5 Country of origin. 11.6 Date of packing.
75.	Pears	UAE.S GSO 466 1994	
76.	Grapes	UAE.S GSO 464 2010	9.1 Name of the product: the name of the product shall be declared according to the Variety. 9.2 Name and address of exporter, packer and/or dispatcher. 9.3 Nature of product: table grape 9.4 Origin of produce: name of country or origin. 9.5 Class. 9.6 Net weight. 9.7 Weight of the bunches below 75 gm.
77.	Citrus Fruits	UAE.S GSO 465 1994	the number of fruits in one box according to the size group shall be declared.
78.	Filbert Fruits	UAE.S GSO 1394 2002	12.1 Name and shape of fruit (round - long). 12.2 Size of fruit. 12.3 Country of origin. 12.4 Form of product (roasted - not roasted). 12.5 Food additives. 12.6 Harvest date (year).

#	Food commodity	Standard No.	Labeling Requirements
79.	Canned Fruit Cocktail	UAE.S GSO 343 2005	9.1 Number of fruits used (5 or 4 fruits) 9.2 Packing medium 9.3 Food additives 9.4 In the case of artificially coloured and/or artificially flavoured cherries, the following statement shall be declared: "Cherries artificially coloured red (Erythrosine)"; or "Cherries artificially coloured red (Erythrosine) and artificially flavoured". 9.5 In the case of added L. ascorbic acid, the following statement shall be declared: "Ascorbic acid is added as antioxidants".
80.	Canned Mangoes	UAE.S GSO 951 1997	7.1 Name of canned product: "Mangoes". 7.2 Styles of preparation: "Halves", "Slices", "Diced", "Pieces", or "Mixed pieces" or "Irregular pieces". 7.3 The packing medium and its concentration according to (4.3). 7.4 The fruit juice component of any packing medium shall not be declared in the name of the product if it comprises less than 10% (m/m) of the total packing medium but it shall be declared in the list of ingredients. 7.5 The packing type
81.	Dried Apricots	UAE.S GSO 789 1997	labelling shall include the classification and the product form (whole unpitted or whole pitted ..., etc.).
82.	Frozen Spinach	UAE.S GSO 811 1997	9.1 The product variety. 9.2 The statement: "To be stored at a temperature not more than (-18) °C up to Consumption".
83.	Frozen Strawberries	UAE.S GSO 415 1994	9.1 Product species and style. 9.2 Packaging medium and name of the sweetener (dry - syrup). 9.3 The sentence "(It shall be kept at a temperature not higher than -18°C until Consumption)". 9.4 The thawing method.
84.	Prepacked Whole Dates	UAE.S GSO 656 2014	9.1 Name of the product. 9.1.1 "Dates", "Dates coated with glucose syrup" or "Filled dates". 9.1.2 "Unpitted" or "pitted" in addition to the size (small, medium or large). 9.1.3 The name of the variety such as Red Sukkari, yellow Sukkari, Khalas, khudri 9.1.4 Whether it is "pressed", "loose" or in "clusters". 9.2 Name of the additives (if used). 9.3 The stuff type or coating material (if any). 9.4 Country of origin. 9.5 The words "saved with irradiation" in the case of the use of irradiation and use the private irradiated foods logo.
85.	Loose Dates	UAE.S GSO 1916 2009	8.1 Name of the product. 8.2 Type of the product. 8.3 expiry date 8.4 Country of origin.
86.	Date Paste	UAE.S GSO 1869 2016	8.1 Name of the product (Date paste). 8.2 Name of variety. 8.3 If more than one varieties of dates have been used, the names and percentage of each variety shall be declared.

#	Food commodity	Standard No.	Labeling Requirements
87.	Canned Foul Medanes	UAE.S GSO 1298 2010	10.1 Product name "Foul Medames". 10.2 Name and address of the manufacturer. 10.3 Trademark or brand name. 10.4 List of ingredients in descending order of proportion included the food additives if its exist. 10.5 Net mass (or gross mass). 10.6 Producing country. 10.7 Expiration date 10.8 Batch or code number; 10.9 Instructions of preparation.
88.	Edible Fungi and Fungus Product	UAE.S GSO CAC 38 2007	10.1 Name of the product according to what is mentioned in item (3). 10.2 Fungi genus which processed from and its scientific name. 10.3 In the case of packing more than one species, the word mixed shall be mentioned, and the scientific name of the packed genus. 10.4 Preparation or cooking method. 10.5 Statement (salted fungi) in the case of adding salt to the fungi. 10.6 If stalks have been added to fresh fungi or fungus products, the statement (stalks added) shall appear on the label. 10.7 Shape of packed fungi. 10.8 The ingredients shall be declared in descending order of preparation except for dried fungi.
89.	Lentil	UAE.S GSO 1357 2002	10.1 Year of harvest (month - year). 10.2 Product name - type (unhulled - hulled). 10.3 Colour, size and shape (flat or spherical). 10.4 Original country.
90.	Fresh Vegetables– Asparagus	UAE.S GSO CAC 225 2008	Nature of Produce If the produce is not visible from the outside, each package shall be labelled as to the name of the produce and may be labelled as to name of the variety. NON-RETAIL CONTAINERS Each package must bear the following, in letters grouped on the same side, legibly and indelibly marked, and visible from the outside, or in the documents accompanying the shipment. Identification Name and address of exporter, packer and/or dispatcher. Identification code (optional)2. Nature of Produce "Asparagus" followed by the indication "white", "violet", violet/green" or "green" if the contents of the package is not visible from the outside and, where appropriate, the indication "short" or "tips" or "mixture white and violet". Origin of Produce Country of origin and, optionally, district where grown or national, regional or local place name. Commercial Identification - Class; - Size expressed: a) for asparagus subject to the uniformity rules as minimum and maximum diameters, b) for asparagus not subject to the uniformity rules, as minimum diameter followed by maximum diameter or the words "and over". - Number of bundles or number of unit packages, for asparagus packed in bundles or unit packages.

#	Food commodity	Standard No.	Labeling Requirements
91.	Canned Carrots	UAE.S GSO 2046 2010	14.1 The name of the product shall be "Carrots". 14.2 The style, as appropriate, shall be declared as part of the name or in close proximity to the name: "Whole", "Baby whole", "Sliced Lengthwise", "Finger cut", "Ring Cut", "Diced", "Julienne", "French Style", "Shoestring", "Double Diced", "chunks", "Pieces", "Sliced", "Cuts", "Halved", "Quartered". 14.3 Other styles: If the product is produced in accordance with the other styles provision (sub-section 1.4), the label shall contain in close proximity to the name of the product such additional words or phrases that will avoid misleading or confusing the consumer. 14.4 The name of the product may include the variety or type of the carrots used or the phrase "crinkle cut" to describe the corrugated cut or slice, except that the variety "Paris carrot" shall be declared as "Round" carrots. 14.5 A declaration of any special sauce, vegetable and/or seasoning which characterizes the product, e.g. "With X", when appropriate shall be made. If margarine is used, the declaration shall be "in margarine Sauce". If the declaration is "With (or "In) Butter Sauce", the fat used shall only be butter fat. If cheese sauce is used, the declaration shall be "In cheese Sauce" where the variety name of the cheese may accompany the word "cheese". 14.6 If canned carrots are vacuum packed, this fact shall be declared on the label as "Vacuum pack" or "vacuum packed".
92.	Mango	UAE.S GSO 1987 2010	9.1 The name of produce (Mango) 9.2 Classification class 9.3 Size (size code or weight range in grams) 9.4 Net weight 9.5 Country of origin 9.6 Name and address of packer or dispatcher.
93.	Unshelled Pistachio Nuts	UAE.S GSO 1358 2002	10.1 Year of harvest (month - year). 10.2 Product name (raw - roasted). 10.3 Form (long - round). 10.4 Size. 10.5 Country of origin.
94.	Shelled Walnuts	UAE.S GSO 1393 2002	10.1 Year of harvest (month - year). 10.2 Product name and style of presentation. 10.3 Country of origin.
95.	Decorticated Stone Pine Nuts- Specification	UAE.S GSO ISO 6756 2009	a) name of the material, and the trademark or brand name, if any; b) name and address of the manufacturer or packer; c) batch or code number; d) net mass (or gross mass, at the request of the importing country); e) producing country; f) Any other marking required by the purchaser.
96.	Dried Figs	UAE.S GSO 1982 2010	10.1 Name of product "Dried figs". 10.2 No. of dried figs per pack and the grade. 10.3 Moisture content. 10.4 Preservatives if added.

#	Food commodity	Standard No.	Labeling Requirements
97.	Frozen Moulukhia	UAE.S GSO 1993 2010	8.1 Statement "should be kept at a temperature not exceeding –18°C until consumed".
98.	Frozen Green Beans	UAE.S GSO 344 1994	11.1 Optional food ingredients. 11.2 The phrase: "To be preserved at (minus 18oC) until consumption". 11.3 Product style "whole" or "cut" or "short cut" or "diagonal cut" or "sliced". If the product is produced in other style the label shall clarify this. 11.4 Product type "round" or "flat". 11.5 Size grade. 11.6 Method of preparing the product for consumption.
99.	Dehydrated Garlic (Allium Sativum L.) Specification	UAE.S GSO ISO 5560 2007	9.1 Permissible additives to the dehydrated garlic. 9.2 Information requested by the purchaser. 9.3 Name and address of packer or producer.
100.	Fresh Fruits– Litchis	UAE.S GSO CAC 196 2008	6.1.1 Nature of Produce If the produce is not visible from the outside, each package shall be labelled as to the name of the produce and may be labelled as to name of the variety. 6.2 NON-RETAIL CONTAINERS Each package must bear the following particulars, in letters grouped on the same side, legibly and indelibly marked, and visible from the outside, or in the documents accompanying the shipment. For produce transported in bulk these particulars must appear on a document accompanying the goods. 6.2.1 Identification Name and address of exporter, packer and/or dispatcher. Identification code (optional) 6.2.2 Nature of Produce Name of the produce if the contents are not visible from the outside. Name of the variety or commercial type (optional). 6.2.3 Origin of Produce Country of origin and, optionally, district where grown or national, regional or local place name. 6.2.4 Commercial Identification - Class; - Size (size code or length range in centimeters); - Number of units (optional); - Net weight (optional).
101.	Fresh Fruits– Nopal	UAE.S GSO CAC 185 2008	
102.	Fresh Fruits– Papaya	UAE.S GSO CAC 183 2008	
103.	Fresh Fruits and Vegetables– Avocado	UAE.S GSO 2131 2011	
104.	Fresh Fruits & Vegetables– Apples	UAE.S GSO 2298 2013	
105.	Pummelos	UAE.S GSO 2514 2016	
106.	UAE.S GSO 1972 2010	Limes	
107.	Dried Dill	UAE.S GSO 2137 2011	5.2.1 Name of the product (e.g.: Whole dill seeds, dill leaves) 5.2.2 The producer or packer name, his address, and trade mark if any. 5.2.3 Country of origin and the importer name and address 5.2.4 The batch number 5.2.5 The net mass (in g or kg) 5.2.6 A statement regarding any special treatment, e.g. fumigation or irradiation; 5.2.7 The expiration date 5.2.8 The method of use
108.	Dried Parsley	UAE.S GSO 2140 2011	5.2.1 The name of the product (e.g. Whole parsley seeds, parsley leaves) 5.2.2 The producer or packer name, his address, and trade mark if any. 5.2.3 Country of origin, and the importer name and address 5.2.4 The batch number 5.2.5 The net mass (in g or kg) 5.2.7 The expiration date

#	Food commodity	Standard No.	Labeling Requirements
			5.2.8 The method of use 5.2.6 A statement regarding any special treatment, e.g. fumigation or irradiation;
109.	Vegetables, Fruits and Derived Products– Fresh Figs	UAE S GSO 2038 2010	9.1 Packer and/or Dispatcher: name and address or officially issued or accepted code mark. 9.2 Nature of produce: “Figs” or “fresh figs” if the contents of the package are not visible from the outside and Name of the variety for the “Extra” Class. 9.3 Country of origin and, optionally, district where grown, or national, regional or local place name. 9.4 Commercial specifications which include: 9.4.1 Class. 9.4.2 Size, expressed as maximum and minimum diameters (optional). 9.4.3 Number of fruit or net weight.
110.	Vegetables, Fruits and Derived Products-Fresh Spinach	UAE S GSO 2040 2010	9.1 Packer and/or Dispatcher: Name and address or officially issued or accepted code mark. 9.2 Nature of produce: “Leaf spinach” or “Spinach heads” if the contents of the package are not visible from the outside. 9.3 Country of origin and, optionally, district where grown, or national, regional or local place name. 9.4 Net weight 9.5 Class.
111.	Prunes	UAE.S GSO 1981 2010	9.1 The name of the produce. 9.2 Class. 9.3 Net weight. 9.4 Name and address of packer or dispatcher.
112.	Frozen Okra	UAE.S GSO 1978 2010	9.1 Type and style of product. 9.2 Statement “should be kept at a temperature not exceeding -18°C until consumed”. 9.3 Expiration periods for product according to Gulf standard mentioned in item (2.6).
113.	Canned Mushroom	UAE.S GSO 1985 2010	9.1 The Name of the Food 9.1.1 The name of the product shall be “Mushrooms”. 9.1.2 The following shall be included as part of the name or in close proximity to the name: 9.1.2.1 The style: “Buttons”, “Sliced Buttons”, “Whole”, “Sliced” or “Sliced Whole”, or other styles as appropriate. 9.1.2.2 A declaration of any special sauce and/or seasoning or flavouring which characterizes the product, when Butter Sauce is used, the fat used shall only be butter fat. 9.2 The net contents and the drained weight of the food. Shall be declared by weight in the metric (International System units). 9.4 The product must not contain any ingredient that is prohibited by the Islamic Sharia such as swine products or alcohol. 9.5 It is allowed to put a photo of the product as long as it reflects the style of packaged product.
114.	Apricots	UAE.S GSO 1986 2010	9.1 The name of the product 9.2 Class 9.3 Net weight 9.4 Country of origin 9.5 Name and address of packer and/or dispatcher.

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#	Food commodity	Standard No.	Labeling Requirements
115.	Strawberries	UAE.S GSO 1988 2010	9.1 The name of the produce 9.2 Class 9.3 Net weight 9.4 Country of origin 9.5 Name and address of packer and/or dispatcher
116.	Kiwi Fruit	UAE.S GSO 1989 2010	
117.	Bananas	UAE.S GSO 1991 2010	
118.	Cabbage	UAE S GSO 2044 2010	
119.	Lettuce	UAE S GSO 2045 2010	9.1.2 The name of product "lettuce" and the kind. 9.1.3 The degree of quality. 9.1.4 Size. 9.1.5 The numbers of heads in the packet. 9.1.6 Name and address of packer and/or dispatcher
120.	Quick Frozen Peaches	UAE S GSO 2053 2010	6.3.1 The producer name, its address and its commercial sign to her found. 6.3.2 The kind name and its kind (the product form: a whole – halves quarters - Sections - cubes - a removed the peel or not removed). And so on.
121.	Fresh Tomatoes	UAE.S GSO 1989 2010	11.1 Variety name. 11.2 Quality grade. 11.3 The name of exporter, his trademark and address. 11.4 Gross weight and the net weight on packing in international units, or per number of fruits. 11.5 Country of origin. 11.6 Date of packing.
122.	Dehydrated Potatoes	UAE.S GSO 1984 2010	10.1 The name of product (dehydrated potatoes). 10.2 Types
123.	Peaches and Nectarines	UAE.S GSO 1990 2010	9.1 The name of the produce "Peaches" or "Nectarines". 9.2 Class. 9.3 Size according to the code size out in item (4.2) 9.4 Net weight. 9.5 Country of origin 9.6 Name and address of packer or dispatcher.
124.	Vegetable Protein Products	UAE.S GSO CAC 174 2008	8.1.1 The name of the food to be declared on the label shall be: "... Protein product". The blank is to be filled with the name of the specific source of the vegetable protein, e.g. groundnut, cottonseed, rapeseed. 8.1.2 The protein content of the VPP shall be declared on a dry weight basis. 8.1.3 The name may include a term which accurately describes the physical form of the product, e.g., "granules" or "bits". 8.1.4 When the VPP is subjected to a texturization process, the name of the product may include an appropriate qualifying term such as "textured" or "structured".

#	Food commodity	Standard No.	Labeling Requirements
125.	Apples	UAE.S GSO 463 1994	7.1.1 Type and variety. 7.1.2 Quality grade. 7.1.3 Name of exporter, his trademark and address. 7.1.4 Gross (total) weight and net weight at packing in SI units. 7.1.5 Country of origin. 7.1.6 Date of packing.
126.	Fermented Soybean Paste	UAE.S GSO 2212 2012	The name of the product shall be "Fermented Soybean Paste". Other names may be used if allowed by national legislation in the country where the product is consumed. The name of the product may include the name of an ingredient which characterizes the product. 9/2 "HALAL" Claim Claims on "Halal" fermented soybean paste shall be correct. 9/3 Labeling of non-retail containers Information for non-retail containers shall be given on the container or in accompanying documents, except that the name of the product, lot identification and the name and address of the manufacturer, packer or distributor, as well as storage instructions, shall appear on the container. However, lot identification, and the name and address of the manufacturer, packer or distributor may be replaced by an identification mark, provided that such a mark is clearly identifiable with the accompanying documents.
127.	Quick Frozen Cauliflower	UAE.S GSO 2227 2012	9.1 Statement "Quick frozen cauliflower". 9.2 Product style "whole, split, floret or other styles" 9.3 Statement "Kept at temperature not exceed than (- 18°C)". 9.4 Other ingredients added to the product other than salt. 9.5 Floret size otherwise big or small. 9.6 Directions for keeping from the time they are purchased to the time of cooking. 9.7 Colour of cauliflower "light – Dark".
128.	Dried Sour Cherries: Specification	UAE.S GSO 2230 2012	9.1 Name and shape of product 9.2 No. of fruits per pack and the grade. 9.3 Moisture content.
129.	General Requirements for Fresh Fruits and Vegetables Boxes	UAE.S GSO 124 1990	6.1.1 Type and variety. 6.1.2 Quality grade. 6.1.3 The name of exporter, his trade mark and address. 6.1.4 Gross (total) weight and net weight at packing in international units, or the number of fruits. 6.1.5 Country of origin. 6.1.6 Date of packing.
130.	Prepackaged Whole Dates		9.1 Name of the product. 9.1.1 "Dates", "Dates coated with glucose syrup" or "Filled dates". 9.1.2 "Unpitted" or "pitted" in addition to the size (small, medium or large). 9.1.3 The name of the variety such as Red Sukkari, yellow Sukkari, Khalas, khudri 9.1.4 Whether it is "pressed", "loose" or in "clusters". 9.2 Name of the additives (if used). 9.3 The stuff type or coating material (if any). 9.4 Country of origin. 9.5 The words "saved with irradiation" in the case of the use of irradiation and use the private irradiated foods logo.

#	Food commodity	Standard No.	Labeling Requirements
131.	Tamarind Concentrated	UAE.S GSO 2288 2013	8.1 Product name (tamarind concentrate) and its trade mark. 8.2 Dilution rate.
132.	Canned Pineapple	UAE.S GSO 2291 2013	The name of the product shall be "pineapple". The style, as appropriate, shall be declared: - Whole - Slices or Spiral Slices or Whole Slices or Rings - Half Slices - Quarter Slices - Broken Slices - Spears or Fingers - Tidbits - Chunks - Diced or Cubes - Pieces - Chips - Crushed or Crisp Cut If the product is produced in accordance with the other styles provision (subsection 3/3), the label shall contain in close proximity to the name of the product such additional words or phrases that will avoid misleading or confusing the consumer. The packing medium shall be declared as part of the name or in close proximity to the name: Water, Juice, the name of the dry sweetener, Extra Light Syrup, Light Syrup, Heavy Syrup or Extra Heavy Syrup, as appropriate. As part of the name or in close proximity to the name, any seasoning which characterizes the product shall be declared, e.g. "With X", when appropriate. When "Crushed" or "Crisp Cut" style is packed in natural pineapple juice (whether clarified or not), the following may be stated on the label in addition to the declaration of packing medium: "Unsweetened" or "No sugar added" When "Crushed" or "Crisp Cut" style is packed in pineapple juice and sugar, the packing medium may be declared as: "Lightly Sweetened" in lieu of "Light Syrup" "Heavily Sweetened" in lieu of "Heavy Syrup" "Extra Heavily Sweetened" in lieu of "Extra Heavy Syrup". The type of "Heavy Pack" or "Solid Pack" for "Crushed" or "Crisp Cut" or "Chips" styles may be stated on the label, if the pack complies with the requirements of UAE standard no 2291. The varietal type may be declared.
133.	Dried and Ground Lime Fruits	UAE.S GSO 2293 2013	8.1 Name of the product (dried lime/ ground lime) 8.2 Producer name or its trade mark 8.3 expiry date. 8.4 Country of origin
134.	Packed Mash Garlic	UAE.S GSO 2295 2013	7.1 Name of the product. 7.2 List of ingredients. 7.3 Declaration of nutritive value. 7.4 Country of origin 7.5 storage instruction 7.6 net weight on the package, specify the number of items in each pack and its approximate net weight 7.7 Food allergen declaration 7.8 The source of emulsifier if it used.
135.	Barley Malt	UAE.S GSO 2329 2013	8.1 Product name: "Barley malt". 8.2 Net weight in metric system. 8.3 country of origin. 8.4 Appropriate handling and storage conditions. 8.5 Name of the manufacturer, packer and distributor or importer.

#	Food commodity	Standard No.	Labeling Requirements
136.	Certain Canned Vegetables	UAE.S GSO 2527 2016 (A)	9.1 The name of the canned products 9.2 Size grade, when the vegetables are sized, the size (or sizes when sizes are mixed), as defined in the related Annexes, may be declared as part of the name or in close proximity to the name of the product. 9.3 Conditions of keeping, storage and handling. 9.4 Net weight and drained weight. 9.5 The label should contain in close proximity to the name of the product such additional words or phrases that will avoid misleading or confusing the consumer. 9.6 If an added ingredient alters the flavor characteristic of the product, the name of the food shall be accompanied by the term "flavoured with X" or "X flavoured" as appropriate. 9.7 For canned vegetables, the words "vacuum packaged" shall be declared on the commercial product or in close proximity. 9.8 LABELLING OF NON-RETAIL CONTAINERS Information for non-retail containers shall be given either on the container or in accompanying documents, except that the name of the product, lot identification, and the name and address of the manufacturer, packer, distributor or importer, as well as storage instructions, shall appear on the container. However, lot identification, and the name and address of the manufacturer, packer, distributor or importer may be replaced by an identification mark, provided that such a mark is clearly identifiable with the accompanying documents.
137.	Sugar	UAE.S GSO 148 2008	8.1 Food additives (if found) and the present ratio by weight. 8.2 Classification (Fine – coarse). 8.3 The actual net weight shall not exceed 0.5% the net weight presented in the package. 8.4 Declare presence of starch and maximum content on the label or the container of powdered sugar or powdered dextrose. 8.5 The name shall be accompanied by a reference to dextrose anhydrous or dextrose monohydrate or both as appropriate. 8.6 Where the glucose syrup contains fructose above 5% it shall bear a description to reflect this.
138.	Jams Jellies and Marmalade	UAE.S GSO 640 2012	9.2 where appropriate, the names of the products shall be: (please refer to UAE standard no 640) * Jam (or preserve or conserve). * Extra Jam (preserve or conserve). * High Fruit Jam (preserve or conserve). * Jelly. * Extra Jelly. * Jam (or preserve or conserve or fruit spread) – * Jelly (or fruit spread). * Marmalade or Jelly Marmalade - (X" marmalade ("X" is a non-citrus fruit) 9.1.2 The name of the product shall provide an indication of the fruit(s) used in descending order of weight of the raw material used. In the case of products made with three or more different fruits the alternative phrase "mixed fruit" or similar wording or by the number of fruits may be used. 9.1.3 The name of the product may provide an indication of the variety of fruit e.g. "Victoria" plum and /or may include an adjective describing the character e.g. "seedless", "shred less". 9.2 Guidelines for consumer including per unit of submission. 9.4 Name and address of the source and country of origin. 9.5 Sugar substitutes are used and its percentage 9.6 consumer guidance under the guidance of professional health authorities. 9.7 Product address, and his trademark.

#	Food commodity	Standard No.	Labeling Requirements
			9.8 FRUIT QUANTITY AND SUGAR DECLARATION Depending on the legislation or requirements of the country of retail sale, the products covered by this Standard may also give an indication of the fruit ingredient content in the form of "prepared with X g of fruit per 100 g" and the total sugar content with the phrase "total sugar content X g per 100 g". If an indication of fruit content is given this should relate to the quantity and type of fruit ingredient used in the product as sold with a deduction for the weight of any water used in preparing the aqueous extracts. 9.9 LABELLING OF NON-RETAIL CONTAINERS Information for non-retail containers shall be given either on the container or in accompanying documents, except that the name of the product, lot identification, and the name and address of the manufacturer, packer, distributor or importer, as well as storage instructions, shall appear on the container. However, lot identification, and the name and address of the manufacturer, packer, distributor or importer may be replaced by an identification mark, provided that such a mark is clearly identifiable with the accompanying documents.
139.	Date Debis (Syrup)	UAE.S GSO 1813 2013	8.2 Type extraction method. 8.3 Name of date fruits extraction. 8.4 Concentration of soluble solids %(m/m).
140.	Royall Jelly	UAE.S GSO 2097 2011	8.1 Name of the product (Royal jelly). 8.2 Production and expiry dates, provide that the expiry date for chilled product storage at temperature not exceeds than 4°C, shall not exceed one month from production date, and not exceeds than one year from production date for frozen product storage at temperature not exceeds than (-18) °C. 8.3 Storage requirements. 8.4 Writing the warning: May because sensitive for some persons, and not advice to take by pregnant, nurses and children. 8.6 Using method
141.	Cocoa Powders (Cocoas) and Dry Mixtures of Cocoa and Sugars	UAE.S GSO 1304 2012	7.1.1 Cocoa Powders and Dry Mixtures of Cocoa and Sugars shall be used as the name of the food in each case. 7.1.2 Chocolate powder 7.1.2.1. The name of the product complying with Section 4.1.3 of the standard shall be: "Chocolate Powder" 7.1.2.2. The words "minimum cocoa powder (or fat-reduced cocoa powder or highly fat reduced cocoa powder) content x%" shall be declared in accordance with the Gulf standard in item (2.1). 7.1.3 Sweeteners 7.1.3.1. When sweeteners described in section 5.7 have been used to replace sugars, totally or partially, the word "sugared", or equivalent, shall not appear in the name of the food: according to the language of the importing country, the term "sweetened" or equivalent shall be used. 7.1.3.2. Where sweeteners have been added to the product, the term "artificially sweetened" or "with added sweeteners" or "with sugars and added sweeteners" shall appear in close proximity to the name of the food. 7.1.4 National laws should only permit the use of names other than those given in 7.1.1 and 7.1.2. in countries where such names are traditional, fully understood by the consumer and not misleading or deceptive with respect to other categories of product provided that any product with less than 25% of total cocoa powder or fat reduced cocoa powder content shall not bear the term "chocolate" in its designation

#	Food commodity	Standard No.	Labeling Requirements
			7.2 LABELLING OF NON-RETAIL CONTAINERS 7.2.1 Information shall be given either on the container or in accompanying documents, except that the name of the product, lot identification, and the name and address of the manufacturer, packer, distributor and/or importer shall appear on the container. 7.2.2 However, lot identification, and the name and address of the manufacturer, packer, distributor and/or importer may be replaced by an identification mark provided that such a mark is clearly identifiable with the accompanying documents.
142.	Honey for Food Industrial Purposes	UAE.S GSO 2290 2013	8.1 name of product can be designated "cooking Honey", "Baker's honey" or "honey for food industrial uses"
143.	Standard for Cocoa (Cacao Syrup) Mass (Cocoa/Chocolate) and Cocoa Cake	UAE.S GSO 2518 2016	6.1 Product Name: cocoa nibs, or cocoa mass (Cacao/ chocolate syrup or cocoa paste, or chocolate or unsweetened chocolate) or cocoa cake earn if they comply with the provisions of section (3.3, 3.4 and 3.5). 6.2 The percentage of the cocoa butter in the product shall be declared.
144.	Organs and Viscera of Mutton, Goat, Cattle, Camel and Buffalo (Chilled and Frozen)	UAE.S GSO 835 1997	9.1 Brand of organs and viscera. 9.2 Source of organs and viscera. 9.3 Temperature of transportation and storing.
145.	Beef, Buffalo, Mutton and Goat Fresh Meat	UAE.S GSO 996 2016	9.1 The meat must be sealed by the official veterinary inspector as it is free from infectious diseases and valid for human consumption - the seal contains essential explanatory data depending on the system in force in each GCC country, including meat type - the date of slaughter - the municipality's name and quality grade (in the case of grading meat by quality). 9.2 The carcasses shall be stamped on both sides in the following places at least from the outside of the thigh and groin, back, chest and shoulder. 9.3 Cuts of meat shall be stamped which is obtained officially from sealed carcasses in meat cutting plants unless they are wrapped or packaged. 9.4 Packaged of fresh meat: - The type of meat. - Name of cut. - Quality Grade (in the case of grading meat by quality).
146.	Canned Cured Beef Meat	UAE.S GSO 504 1994	5.1 The name of the food The name of the product shall be "cured canned beef". 5.2 List of ingredients A complete list of the ingredients shall be declared on the label in descending order according to the proportion of each. 5.3 Method of slaughtering It shall be mentioned clearly on the label that the slaughtering had been carried out according to the Islamic law. 5.4 Net content 5.5 Name and address The name and address of the manufacturer, packer, distributor or the importer and exporter shall be declared. 5.6 Country of origin The country of origin shall be declared. 5.7 Mark of production The name of the producing factory and the number of the production lot shall be declared on each container in a coded or directly manner.

#	Food commodity	Standard No.	Labeling Requirements
147.	Fresh, Chilled and Frozen Camel Meat	UAE.S GSO 834 1997	10.1 In the case of fresh or chilled meats, the stamps shall provide the essential information required by the rules in force in the GCC countries. 10.2 In case the carcasses are fabricated into meat cuts, each cut shall be stamped unless it is packed and wrapped. 10.3 In the case of chilled and frozen meat, the date of slaughtering and the expiry date shall be stated for human consumption.
148.	Beef, Buffalo, Mutton and Goat Meat, Chilled and Frozen	UAE.S GSO 997 2016	13.1 Meat which has been passed by the official veterinarian inspector as free from contagious diseases and fit for human consumption, shall be branded with a stamp containing the essential labeling according to the regulation in each GSO country such as meat type, date of slaughtering, code or municipality and quality grade (if the meat is quality graded). 13.2 The carcasses shall be stamped on each half-carcass, in the following places, at least: external surface of the thighs, loins, back, breast and shoulder. 13.3 Cuts obtained in the cutting plants from officially marked carcasses must be stamped, unless they are wrapped or packaged. 13.4 Packaged meat: the following shall be declared on the package: 13.4.1 Meat type, Name of the meat cut and fat content. 13.4.2 Quality grade (in case of grading meat according to quality). 13.4.3 Slaughtering date and expiry date (day- month- year). 13.4.4 Net weight when packed.
149.	Martadella (Luncheon)	UAE.S GSO 1818 2007	8.1 Product name (martadella "luncheon"). 8.2 Kind of animal or bird source of the product. 8.3 Ingredients and additives.
150.	Ground Meat	UAE.S GSO 1816 2007	9.1 Type of meat which used in processing the ground meat. 9.2 Fat content. 9.3 Guidelines to declare the temperature of storage and transportation. 9.4 Soya bean protein content in the case of ground meat with soya bean protein. 9.5 Statement "pure ground meat" in the case of no additives added. 9.6 Statement "Slaughtered according to Islamic rules" or word "Halal" for importing from GCC countries.
151.	Processed Meat: Chilled or Frozen Meat Kofta	UAE.S GSO 1329 2002	9.1 The word "partially cooked" shall follow the name of the product (kofta meat), when the product is partially cooked. 9.2 The product type and class according to fat content. 9.3 Temperature of transportation and storage. 9.4 Number of product units inside the package shall be declared.
152.	Edible Gelatin	UAE.S GSO 1340 2002	8.1 The statement "Gelatin" and its animal origin should be mentioned. 8.2 Food grade.
153.	Meat Products- Pastrami	UAE.S GSO 2036 2010	8.1 Kind of using meat and word (basterma). 8.2 Label of the components in descending order, and include: 8.2.1 Spices. 8.2.2 Additives. 8.3 expiry dates 8.4 Guidelines for keeping and storage

#	Food commodity	Standard No.	Labeling Requirements
154.	Animal Slaughter-ing Requirements According to Islam-ic Law	UAE.S GSO 993 2015	6.1 The name of product and type of animal. 6.2 Date of slaughtering (in day, month and year). 6.3 Date of packaging or processing. 6.4 Not to write any phrases or graphics or symbols referring to the use of manual slaughter when using mechanical slaughtering.
155.	Dry and Semi- Dry Fer-mented Sau-sage	UAE.S GSO 1921 2009	9.1 Type of meat used. 9.2 Sausage type (Fermented dry or semi-dry). 9.3 The statement "unfermented sausage" when acidulants were used instead of starter culture 9.4 The statement "cooked sausage" when the product has been cooked. 9.5 Pure meat percentage in the final product. 9.6 Fat percentage in the final (clearly written). 9.7 Binders and fillers added. 9.8 The statement "casing to be removed before eating" when it is not suitable for human consumption. 9.9 Storage conditions.
156.	Chilled and Frozen Ostrich Meat	UAE.S GSO 1870 2008	the following information shall be clearly declared in a way that it is difficult to erase from each Ostrich meat package whether carcass or as cuts: 11.1 The word "chilled" and the word "Frozen" shall be written with green and red colour on the whole package of chilled and frozen Ostrich meats, respectively. 11.2 Product name and type. 11.3 Quality grade.
157.	Dried Meat	UAE.S GSO 1924 2009	8.1 The name of the product "dried meat". 8.2 Type of meat used in the processing.
158.	Bouillons and Con-sommes	UAE S GSO 2054 2010	• where appropriate, the name of the product shall be: (please refer to UAE.S 2054) - Meat Broth or - BEEF BROTH or - Meat Soup or - Beef Soup or - Chicken Broth • Method of use
159.	Packaged Meat Containing Vege-tables and Sauce	UAE.S GSO 2203 2012	9.1 Product name and type of meat used. 9.2 Fat percentage clearly shown with bold letters.
160.	Prepared Meat- Heat Treated Pressed Meats	UAE.S GSO 2204 2012	9.1 Product name and type according to packaging. 9.2 Fat %, clearly shown with bold letters. 9.3 Binders or fillers added. 9.4 Preservatives used and their limits. 9.5 In the case of slices, write "keep cold". Temperature shall not exceed 5oC.
161.	Prepared Meats- Meat Treated with Salt Solution and Heat Treated	UAE.S GSO 2206 2012	8.1 Product name as mentioned in UAE.S 2204 8.2 Fat %, clearly shown with bold letters. 8.3 Salt %, clearly shown with bold letters. 8.4 Binder and filler substances and added preservatives and their percentages (%).

#	Food commodity	Standard No.	Labeling Requirements
162.	Chilled Marinated Meats	UAE.S GSO 2300 2013	8.1 Animal name, type of meat, type of piece, quality degree (in case of grading according to quality), preparation and expiry date. 8.2 Type and percentage (w /w) of all solution ingredients that added to raw meat or its' products shall be listed, whether it added singly or in compound.
163.	Canned Sausage	UAE.S GSO 2517 2016	• meat type • in case the package is not edible, the statement shall be written that wraps or package is non-edible and shall be removed before consuming
164.	Fish & their Prod-ucts: Canned Pacif-ic Salmon	UAE.S GSO 524 1994	9.1 Name of the product. 9.1.1 The name of the product shall be characteristic of the species of fish packed, as shown below: – Oncorhynchus– Nerka – Oncorhynchus– Kisutch – Oncorhynchus– Tschawytscha – Oncorhynchus– Corbuscha – Oncorhynchus– Keta – Oncorhynchus– Masou 9.1.2 Except for the regular type and the regular pack, the type and the form of pack shall be declared according to 3. 1 and 4. 1. 9.2 List of ingredients Full list of the ingredients shall be declared on the label in a descending order according to their percentages. 9.3 Net contents The net content shall be declared by weight according to SI Units. 9.4 Name and address The name and address of the packing factory shall be declared. Also, the names of distributor, importer, exporter or the product seller and the trademark (if any) may be declared. 9.5 Country of origin The country of origin shall be declared. 9.6 Batch number 9.7 expiry dates shall be declared in embossed lettering or in the same label printing type.
165.	Frozen Fishery Products Coated with Bread Crumbs	UAE.S GSO 836 1997	9.1 The name of the product shall be declared on the label (fish fingers, fish portions, fish fillets coated with batter and/or bread crumb). 9.2 Fish species or mixture of fish species from which the product is produced and also whether the product is prepared from fish fillets, minced fish flesh or mixture of them, shall be declared on the label. 9.3 Percentage of fish flesh in the product shall be declared on the label. 9.4 The source of Lecithin, mono– and diglycerides of fatty acids shall be declared. 9.5 It is preferred to declare on the label the appropriate storage temperature and the statement “Don’t refreeze upon thawing the product”.
166.	Smoked Fish	UAE.S GSO 270 1994	2.1, the following information shall be mentioned on the label: 8.1 Fish species. 8.2 Type of smoking used (hot or cold smoking). 8.3 Food additives, listed in a descending order as to their ratio of content. 8.4 Instructions specifying the circumstances of transportation and storage. 8.5 Instructions specifying whether the product is ready for consumption without cooking or needs cooking and an indication of the cooking time.

#	Food commodity	Standard No.	Labeling Requirements
167.	Marinated Fish	UAE.S GSO 1398 2002	8.1 The word "marinated fish" with the type of fish used. 8.2 In case of large packages, the previous information shall be declared in a clear manner.
168.	Dehydrated or Dried Shrimp	UAE.S GSO 1331 2013	10.1 The product name and grade of quality, type and size. 10.2 expiration (Date-Month-Year), the shelf-life of the product shall not exceed 12 months from the date of production.
169.	Canned Tuna	UAE.S GSO 1817 2016	8.1 The name of the food: "Tuna" and may be preceded with the name of the species and color. 8.2 Tuna color: Shall be white for the species Thunnus alalunga. 8.3 Packed shape shall be as per item (5). 8.4 Packing medium shall be as a part of the product name.
170.	Sturgeon Caviar	UAE.S GSO 1360 2014	12.1 THE NAME OF THE FOOD. 12.1.1 For the Acipenseridae family, the name of the food shall be "caviar" or "caviar" completed with the usual name (Beluga for <i>Huso huso</i>, Ossetra for <i>Acipenser guldenstaedtii</i> and <i>Acipenser persicus</i>, Sevruga for <i>Acipenser stellatus</i>), in a manner not to mislead the consumer. 12.1.2 For sturgeons having no common names, the name may be supplemented with the identification code or the scientific name of the species in accordance with Annex 1. 12.1.3 For hybrids the common name shall be supplemented with the word hybrid, and the parent sturgeon species may be shown according to Annex 1. 12.1.4 For caviar obtained from ovulated eggs, the product name shall be "caviar from ovulated eggs". The labelling shall be written in such a way as to avoid any risk of misleading consumers on the nature of the product. 12.2 STORAGE INSTRUCTION. The labelling shall include terms to indicate that the product shall be stored under appropriate time/temperature conditions 12.3 REPACKAGING. In case of repackaging of the product the facility registration code shall be identified. 12.4 LABELLING OF NON-RETAIL CONTAINERS. Each primary container shall be labelled with the number markings of the lot and the species. Information specified above shall be given either on the container or in accompanying documents, except that the name of the food, lot identification, and the name and address as well as storage instructions shall always appear on the container. However, lot identification, and the name and address may be replaced by an identification mark, provided that such a mark is clearly identifiable with the accompanying documents.
171.	Chilled Shrimps	UAE.S GSO 1361 2002	9.1 Type of shrimps. 9.2 Number of shrimps/kg and size (jumbo, large, medium, tiny). 9.3 Food additives according to their percentage. 9.4 Shelf-life of chilled shrimps shall not exceed 5 days from day of harvest.

#	Food commodity	Standard No.	Labeling Requirements
172.	Canned Sardines	UAE.S GSO 1750 2013	7.1 product name (Sardine) attached with the kind of sardine or the name of country or geographic area which produced in it. 7.2 The type of used packing medium as a part of the name of the product. 7.3 The word (smoked) or smoke flavored, according to the case. 7.4 The label shall not include other descriptive terms that will avoid misleading or confusing the consumer. 7.5 The production and expiration (month-year).
173.	Quick Frozen Shrimp or Prawns	UAE.S GSO 58 2007	1/7 Frozen shrimp form beside product name. 2/7 Number of shrimp units in kilograms after melting. 3/7 Additive or international number thereof, if any. 4/7 Net weight when packing in international units without ice cover. 5/7 If there is a ice-covered layer of sea water is used, this shall declared. 6/7 Conditions to be met during transport, storage and handling.
174.	Salted Fish	UAE.S GSO 2518 2016	1/8 The term "salted fish", indicating the type of fish and the salting method used. 2/8 In case of large packages, the previous information shall be declared in a clear manner.
175.	Fish, Shellfish and Their Products– Canned Mackerel	UAE.S GSO 1973 2010	8.1 The word "smoked", "cooked" or "fried" according to its processing. 8.2 Food additives and their ratios. 8.3 The type of the packaging medium used.
176.	Boiled Dried Salted Anchovies	UAE.S GSO 1998 2010	9.1 Product name (Boiled dried salted Anchovies). 9.2 Fish name and scientific name. 9.3 Size and grade of product as mentioned in item (4). 9.4 Instructions storage of product from sale until used. 9.5 Instructions for cooking the product.
177.	Frozen Fish	UAE.S GSO 1753 2006	2/9 Name and shape of product. 3/9 The additives are arranged in descending order according to proportion, if any. 4/9 Net weight without coated by ice layer with metric system. 5/9 Country of origin. 6/9 Name and address of the product (manufacturer). 7/9 Storage temperature.
178.	Shellfish– Chilled and Frozen Sea Cra	UAE.S GSO 1922 2009	1/9 Type and species. 2/9 Net weight in case the product is frozen and packed. 3/9 Date of production and validity duration in a non-symbolic manner (month - year) for frozen (day - month - year) for chilled, the shelf life shall not exceed 5 days for chilled product and 8 months for frozen product from the date of production.
179.	Frozen Fish Fillet Blocks	UAE S GSO 2043 2010	10.1 The product name and classification. 10.2 Type of fish. 10.3 Method of transportation, handling and storing. 10.4 The proportion of mince in excess of 10% of net fish content shall be declared stating the percentage Blocks with more than 90% mince are regarded as mince blocks. 10.5 If the product has been glazed with sea-water, at statement to this effect shall be made.

#	Food commodity	Standard No.	Labeling Requirements
180.	Frozen Raw Squid	UAE.S GSO 1979 2010	– The name species and style of the product – Date of freezing and expiration in a legible non-coded manner (month-year). – Net weight of the product without thin ice-layer coating (glazing). – The product keeps at a less temperature from 18oC.
181.	Canned Finfish	UAE.S GSO 2207 2012	8.1 Name of the product and other species must be mentioned of the same type. 8.2 Packing medium shall be as a part of the product name.
182.	Fish Sauce	UAE.S GSO 2297 2013	9.1 Name of the product The name of the product shall be "fish sauce" or other names, in accordance with the law and custom of the country in which the product is sold, and in a manner not to mislead the consumer. The name of the product may be preceded or followed by the common or usual name of the fish. 9.2 Labelling of non-retail containers Information on the above provisions shall be given either on the container or in accompanying documents, except that the name of the product, lot identification, and the name and address of the manufacturer or packer, as well as storage instructions shall appear on the container. However, lot identification, and the name and address of the manufacturer or packer may be replaced by an identification mark provided that such a mark is clearly identified with the accompanying document. 9.3 Labelling of Nitrogen Content Competent authorities may require that total nitrogen (refer to 4.4) be declared on the fish sauce label in g/l.
183.	Prowns Coated in Bread Crumbs	UAE.S GSO 2317 2013	8.1 Name of the product 8.2 To declare the type of shrimp that has been the product of processing and whether the product has been processed from the fresh shrimp or minced shrimp on the labeling card. 8.3 Declare the proportion of shrimp meat on the label of the product. 8.4 The source of Lecithin, mono- and diglycerides of fatty acids shall be declared. 8.5 It is preferred to declare on the label the appropriate storage temperature and the statement "Don't refreeze upon thawing the product".
184.	Canned Crab Meat	UAE.S GSO 1999 2010	8.1 Product name (Canned crab meat). 8.2 product shape (legs, body, shoulder meat). 8.3 Net weight and drained weight.
185.	Processed Meat: Poultry Sausage	UAE.S GSO 1328 2016	1. Name of the product and its status (cooked, smoked, chilled, frozen ... according to its status). 8.2 Kind of poultry meat used. 8.3 Instructions of use, storage, and transportation 8.4 In case of artificial casing which is uneatable (as in 3.4), a statement declaring that should be mentioned on the label. 8.5 Shelf life in accordance to what is contained in the standard mentioned item (2.26) and (2.34). 8.6 Nutritional labeling in accordance to what is contained in the standard mentioned item (2.35).

#	Food commodity	Standard No.	Labeling Requirements
186.	Chilled & Frozen Domesticated Birds & Rabbits	UAE.S GSO 1389 2002	the following information shall be clearly declared on each package of ready-to-cook domesticated birds or rabbits whether whole or cuts. 9.1 The word "Chilled" in green colour of chilled, or the word "Frozen" in red colour of frozen domesticated birds or rabbits shall be clearly written on the whole width of package. 9.2 Product name and type e.g. young turkey, mature turkey etc.
187.	Chilled Chicken	UAE.S GSO 322 2016 (A)	the following shall be declared on each box and package of whole broiler chickens or cuts in a visible place in a way that it is difficult to erase: 1.8 Slaughter date and expiry date in a clear non-symbolic manner (day – month – year). 2.8 The term "chilled" shall be written with green colour in horizontal way (package) in a prominent place.
188.	Frozen Chickens	UAE.S GSO 986 1998	8.1 Date of slaughtering or freezing and expiry date in a non-coded manner (day-month-year). 8.2 Frozen unit net weight and number of frozen units in the box or carton. 8.3 Statement "With Edible Offals" if Present".
189.	Prepared Meat– Minced Chicken Meat	UAE.S GSO 1327 2002	1. The product condition (chilled– frozen). 8.2 Directions for transportation and storage temperature. 8.3 The fat percentage.
190.	Prepared Meat– Frozen Bread Crumb Enrobed Poultry Products	UAE.S GSO 1399 2002	9.1 Kind of poultry meat used. 9.2 The word "Made from minced meat" in clear typed letters. 9.3 The word "Bread crumb enrobed" shall follow the product name. 9.4 If it is cooked shall write "half cooked or complete cooked". 9.5 Additives. 9.6 Instructions specifying the required temperature of transportation and storage.
191.	Wheat Flour	UAE.S GSO 194 2007	– Extraction ratio and type (White– Wheat meal– Whole meal). – Additives if used. – Names of enrichment substances and its ratio in 100 g if added.
192.	Wheat Bran	UAE.S GSO 1392 2002	10.1 Name of the product. 10.2 Name of the manufacturer. 10.3 Analysis carried out on the product. 10.4 Net weight. 10.5 Production date and expiration date (expiration date shall not exceed one year from production date).
193.	Cake Mixes	UAE.S GSO 852 1997	9.1 Name and type of the product. 9.2 Ingredients. 9.3 Preparation method. 9.4 expiry dates, the expiry date shall not exceed 18 months from production date.
194.	Cake	UAE.S GSO 342 2016	1.8 if any favored used it should be mentioned next to the name of cake: (cake with –) 2.8 Type of Cake (Cake fat, no fat cake, chiffon)

#	Food commodity	Standard No.	Labeling Requirements
195.	Macaroni, Spa-ghetti & Vermicelli	UAE.S GSO 163 1993	10.1.1 Name or shape of the product according to item (4) and its type according to item (5). For example: – “Macaroni with Milk” – Spaghetti with Vegetables, Enriched With” 10.1.2 In the case of using disodium phosphate (5.2) the following shall be indicated on the label: (Disodium phosphate added for quick cooking). 10.1.3 In the case of using any ingredients mentioned in (6.3), the following statement shall be indicated on the label: (..... seasoning with or flavoured) 10.1.4 In the case of using concentrated glyceryl monostearate, the following shall be indicated on the label: (concentrated glyceryl monostearate added) 10.1.5 In the case of manufacturing the product for special purposes, the following shall be indicated on the label in suitable words: For example: – “Free from Sodium” – Contains a Little Sodium”. 10.1.6 Production date and expiry date shall be written and shelf life must not exceed 24 months. 10.2 It is advised that label shall include cooking instructions. 10.3 “Enriched with Protein” shall be written in the case of product being enriched with protein. 10.4 “Enrich with Vitamins and Minerals” shall be written in the case of products being enriched with vitamins and minerals.
196.	Rice	UAE.S GSO 1003 2012	9.1 Rice type: white, brown, parboiled (Mazza or Sella). 9.2 Country of origin. 9.3 Length of kernels (long, medium, short). 9.4 White rice color unparboiled (white brown, white, extra white). 9.5 Total percentage of broken kernels. 9.6 Percentage of each broken part (%head, %large, %medium, %small). 9.7 Cooking method. (voluntary) 9.8 Crop year (..... crop). 9.9 Vitamins and minerals (if found). 9.10 Additives (if found). 9.11 produced from genetically modified organism (if found). 9.12 In addition to the above mentioned, it shall only be indicated on sack or container if product contains at least 93% Basmati rice, if it is below than 93% Basmati word cannot be used.
197.	Corn Flakes	UAE.S GSO 259 1994	8.2 The statement: “Free from Pig Products and Their Derivatives”. 8.3 Type and percentage of food additives.
198.	Biscuits	UAE.S GSO 989 2016	9.1 Name and type of the product (plain, wafer, filled, coated, salted, etc....). 9.2 Type of cereal used (wheat or rice or legumes or mixture of both....). 9.3 Instructions for use, transportation and storage. 9.4 Amounts of vitamins and minerals per 100 g or serving in case biscuits fortification. 9.5 Shelf life duration according to GSO standard mentioned in item (2.2) in this standard. 9.6 Nutrition labelling according to GSO standard mentioned in item (2.4) in this standard.
199.	Wheat Grain	UAE.S GSO 328 1994	– wheat grade. – any chemical treatment for grains (if added).

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#	Food commodity	Standard No.	Labeling Requirements
200.	Sorghum Grains	UAE.S GSO 1396 2002	12.1 The name and the classification of product. 12.2 Grade number. 12.3 Form of product (decorticated– not decorticated). 12.4 Country of origin. 12.5 The date of harvest (year). 12.6 Expiratory date (month– year).
201.	Instant Noodles	UAE.S GSO 1871 2008	11. Product name. 11.2 Net weight in gram. 11.3 Cooking instructions. 11.4 Product flavor such as (Kari, chicken, onion, – --- other). 11.5 Product expiry date, the shelf life of the product shall be not more than 9 months from the production date.
202.	Cream Caramel Powder	UAE.S GSO 1822 2007	1/9 Product Name. 2/9 Ingredients. 3/9 Name of flavours, if used. 4/9 Preparation method. 5/9 Expiration date (month - year). 6/9 Storage conditions 7/9 Nutritional information after preparation according to the preparation method that mentioned on the package.
203.	Couscous Prepared from Durum Wheat	UAE.S GSO 1864 2008	9.1 Name of the product “Couscous”. 9.2 Name of cereal when product prepared from cereals other than durum wheat. 9.3 Method of cooking.
204.	Canned Sweet Corn	UAE.S GSO 1865 2008	the name of product (canned sweet corn). 10.1 Packing type and medium according to item (3). 10.2 Food optional additives added and their amounts.
205.	Wheat, Rye and Respective Flour	UAE.S GSO 1866 2008	11.1 grade . 11.2 Name of the manufacturer or the packager. 11.3 Country of origin 11.4 Net weight.
206.	Semolina	UAE.S GSO 1867 2008	7.2 Grading of the semolina (coarse–fine).
207.	Certain Pulses	UAE.S GSO 1875 2008	7.1 Years of harvest (month – year). 7.2 Product name. 7.3 Country of origin.
208.	Pearl Millet Flour	UAE.S GSO 1877 2008	the name of the product “Pearl millet flour” shall be declare in the product label.
209.	Burgul	UAE.S GSO 1879 2008	11.1 Name of the product and its grade (coarse/fine). 11.2 Name of the manufacturer the pack. 11.3 Country of origin. 11.4 Net weight. 11.5 Production and expiration dates (month– year).

#	Food commodity	Standard No.	Labeling Requirements
210.	Longans	UAE.S GSO CAC 220 2008	6.1.1 Nature of Produce If the produce is not visible from the outside, each package shall be labelled as to the name of the produce and may be labelled as to name of the variety. 6.2 NON-RETAIL CONTAINERS Each package must bear the following particulars, in letters grouped on the same side, legibly and indelibly marked, and visible from the outside, or in the documents accompanying the shipment. 6.2.1 Identification Name and address of exporter, packer and/or dispatcher. Identification code (optional).3 6.2.2 Nature of Produce Name of the produce if the contents are not visible from the outside. Name of the variety (optional). 6.2.3 Origin of Produce Country of origin and, optionally, district where grown or national, regional or local place name. 6.2.4 Commercial Identification - Class; - Size (size code or minimum and maximum diameter in millimetres); - Net weight (optional). 6.2.5 Official Inspection Mark (optional) 3 The national legislation of a number of countries requires the explicit declaration of the name and address. However, in the case where a code mark is used, the reference "packer and/or dispatcher (or equivalent abbreviations)" has to be indicated in close connection with the code mark.
211.	Cereal and Cereal Products– Normal Bread	UAE.S 5008 2009	1/7 The name of the bakery 2/7 Bread type 3/7 The weight of the packaging content of the bread when packing according to (5/4) 4/7 Ingredients and additives unlike flour and water
212.	Maize (Corn) Grains	GSO 1353 2002	11.1 Name, type and colour of the product. 11.2 expiry date. 11.3 Quality grade. 11.4 Country of origin.
213.	Oats	UAE.S GSO 1359 2016	10.1 Name of product. 10.2 Date of harvest (Month and Year). 10.3 Grade. 10.4 Country of origin.
214.	Frozen Dough	UAE.S GSO 1370 2013	9.1 Product name 9.2 The phrase: Keep frozen (at– 18°C or less). 9. 3 The phrase: free from pork products or their derivatives added in the case of the use of components of animal origin. 9.4 Preparation directions including cooking time. 9.5 (Vegetable protein) sentence phrase (such as soy protein) in case used as a substitute for meat. 9.10 Source of Fat used whether plant or animal.

#	Food commodity	Standard No.	Labeling Requirements
215.	Whey Powders	UAE.S GSO 2334 2013	9.1 Name of the food The name of the food shall be: Whey powder / Acid whey powder: According to the definitions in section 3 and compositions as specified in Section 4.3. The designation of products in which the fat and/or lactose contents are below or above the reference content levels specified in Section 4.3 of this Standard shall be accompanied by an appropriate qualification describing the modification made or the lactose and/or fat content, respectively, either as a prominent part of the name or in a position in the same field of vision. The term "sweet" may accompany the name of whey powder, provided that the whey powder meets the following compositional criteria: Minimum limit of lactose: 65% Minimum limit of protein: 11% Maximum limit of ash: 8.5% pH (10% solution) 2: >6 9.2 Labeling of non-retail containers Information required in Section 8 of this Standard and Sections 5.1 to 5.8 of the Gulf Standard mentioned in the item (2.2) and, if necessary, storage instructions, shall be given either on the container or in accompanying documents, except that the name of the product, lot identification and the name and address of the manufacturer or packer shall appear on the container. However, lot identification and the name and address of the manufacturer or packer may be replaced by an identification mark, provided that such mark is clearly identifiable with the accompanying documents. 2 or titratable acidity of maximum 0.16% (calculated as lactic acid).
216.	Baking Powder	UAE.S GSO 1751 2007	6.1 Product name (baking powder). 6.2 Producing company, its address and trade mark. 6.3 List of component in descending order of their proportion. 6.4 Net weight. 6.5 Country origin. 6.6 Using method, and any other guidances. 6.7 Expiration dates (in month and year).
217.	Soy Protein Prod-ucts	UAE.S GSO 1354 2008	0/1 The name and the type of the product (flour or concentrate or isolate) according to protein content as following: 10/1/1 "Soy protein flour" or "soya protein flour" when the protein content is 50% or more and less than 65%. 10/1/2 "Soy protein concentrate" or "soya protein concentrate" when the protein content is 65% or more and less than 90%. 10/1/3 "Soy protein isolate" or "isolated soy protein" or "soya protein isolate" or "isolated soya protein" when the protein content is 90% or more. 10/1/4 Permitted claims to be added on the container: 10/1/4/1 for products containing 6.25 grams of soy protein in the serving unit can be claimed to have an effect on reducing cholesterol if the product meets the following conditions: 1. Low fat (less than 3 grams). 2. Low saturated fat (less than 1 gram). 3. Low cholesterol (less than 20 mg). 4. Quantity of sodium: - Less than 480 mg of the product individually.

#	Food commodity	Standard No.	Labeling Requirements
217.	Soy Protein Prod-ucts	UAE.S GSO 1354 2008	10/1 The name and the type of the product (flour or concentrate or isolate) according to protein content as following: 10/1/1 "Soy protein flour" or "soya protein flour" when the protein content is 50% or more and less than 65%. 10/1/2 "Soy protein concentrate" or "soya protein concentrate" when the protein content is 65% or more and less than 90%. 10/1/3 "Soy protein isolate" or "isolated soy protein" or "soya protein isolate" or "isolated soya protein" when the protein content is 90% or more. 10/1/4 Permitted claims to be added on the container: 10/1/4/1 for products containing 6.25 grams of soy protein in the serving unit can be claimed to have an effect on reducing cholesterol if the product meets the following conditions: 1. Low fat (less than 3 grams). 2. Low saturated fat (less than 1 gram). 3. Low cholesterol (less than 20 mg). 4. Quantity of sodium: - Less than 480 mg of the product individually. - Less than 720 mg if the product is considered a main dish. - Less than 960 mg if the product is considered a meal. 5. Products made from whole soybeans if no fat is added. 10/1/4/2 The sentence "The consumption of 25 grams of soy protein per day as part of a diet low in saturated fat and low cholesterol may reduce the risk of heart disease" shall be declared. Note: This claim is allowed to be stated on the label and not in advertisement of the product, and can be used on any printed books or graphic material accompanying the product 10/2 The name may include a term which accurately describes the physical form of the product, (granules" or "bits" ... etc) 10/3 When the product is subjected to a texturization process, the name of the product may include an appropriate qualifying term such as "textured". 10/4 A complete list of ingredients shall be declared on the label in descending order of proportion except that in the case of added vitamins and added minerals, these ingredients shall be arranged as separate groups for vitamins and minerals, respectively, and within these groups the vitamins and minerals need not be listed in descending order of proportion. 10/5 Expiration Date.
218.	Sorghum Flour	UAE.S GSO 1976 2010	9.1 Year of packing (month – year). 9.2 Name of the product type (fine flour – medium flour). 9.3 Country of origin. 9.4 Net weight in Kg. 9.5 Name and address of packing agency and its trade mark.
219.	Edible Starch	UAE.S GSO 2052 2010	1.6 The name of the plant derived from starch, after the word starch (eg wheat starch, rice starch, etc.) and when prepared from a mixture of species, this should be clarified). 2.6 Storage requirements, if any. 3.6 Method of use, in case of small packaging up to 1 kg
220.	Whole Maize (Corn) Meal	UAE.S GSO 1925 2009	8/1 Product Name: whole corn flour. 8/2 Country of origin. 8/3 Production date (years). 8/4 Date of validity (month - year).
221.	Enriched Treated Wheat Flour	UAE.S GSO 194 2006	– Extraction ratio and type (White– Wheat meal– Whole meal). – Additives if used. – Names of enrichment substances and its ratio in 100 g if added.

#	Food commodity	Standard No.	Labeling Requirements
222.	Regional Standard for Canned Humus with Tehena	UAE S GSO 2034 2010	10.1 Product name "Humus with Tehena". 10.2 Name and address of the manufacturer. 10.3 Trademark or brand name. 10.4 List of ingredients in descending order of proportion included the food additives if its exist. 10.5 Net mass (or gross mass). 10.6 Producing country. 10.7 Expiration date and production date. 10.8 Batch or code number; 10.9 Instructions of preparation.
223.	Edible Cassava Flour	UAE.S GSO CAC 176 2008	7.1 Name of the Product The name of the product to be shown on the label shall be "edible cassava flour." 7.2 Labelling of Non-Retail Containers Information for non-retail containers shall either be given on the container or in accompanying documents, except that the name of the product, lot identification and the name and address of the manufacturer or packer shall appear on the container. However, lot identification and the name and address of the manufacturer or packer may be replaced by an identification mark, provided that such a mark is clearly identifiable with the accompanying documents.
224.	Fried Corn Chips (Corn, Tortilla Chips and Taco Shells)	UAE.S GSO 2205 2012	9.1 Name of the product: Corn Chips, Tortilla Chips, taco shells or similar products. 9.2 Type of oil used in frying. 9.3 Food additives. 9.4 Production and expiration dates "month-year".
225.	Harees and Jareesh	UAE.S GSO 1417 2013	9.1 Product name. 9.2 The name of manufacturer or its trade mark registered. 9.3 Net weigh in international units 9.4 Expiration date determine from packaging date.
226.	General Require-ments for Bakery Products	UAE.S GSO 2319 2013	6.1 Name and type of the product. 6.2 Name of the bakery. 6.3 Net weight in metric system. 6.4 Ingredients, especially those ingredients which related to hypersensitivity (such as eggs & nuts), while indicating the flour or semolina type used in the product and the kind of fats and oils used. 6.5 Country of Origin. 6.6 Handling & storage requirements (if any). 6.7 In case of non-packaged products, the ingredients shall be mentioned in clear and readable way. 6.8 Shelf life to the products shall be according to what is stipulated in GSO standard mentioned in item (2.21).
227.	Instant Pudding Powder	UAE.S GSO 2322 2013	8.1 Name of the product. 8.2 Producer name or its trade mark. 8.3 Production date and shelf life or expiry date. 8.4 Country of origin 8.5 Storage requirements. 8.6 Preparation directions.

#	Food commodity	Standard No.	Labeling Requirements
228.	Sunflower Seeds	UAE.S GSO 2306 2013	8.1 Product name and the words "to extract the oil." 8.2 Net weight 8.3 year of crop 8.4 Country of origin and the name and address of the importer in case of import. 8.5 Store conditions.
229.	Squash Seeds	UAE.S GSO 2318 2013	7.1 The following data is written in Arabic and can be written in other languages in addition to Arabic: 7.1.1 Name of the product, address, and its trade mark. 7.1.2 Name of brand. 7.1.3 Net weight. 7.1.4 Conditions of storing and circulation. 7.1.5 Production, Expiry Date. 7.1.6 Country of origin, name of importer and its address in case of import.
230.	Cereals, Pulses and Derived Products– Freekeh	UAE.S GSO 2330 2013	8.1 Product name and type of wheat. 8.2 Net weight in metric system. 8.3 Country of origin. 8.4 Harvesting year and expiry date.
231.	Cereal Flakes	UAE.S GSO 2513 2016	8/1 Name of product (Cereal Flakes) and kind of the used grains (wheat, rice, legumes or mixture thereof ...). 8/2 Guidelines for use, preservation, transportation and storage. 8/3 Validity duration according to what is provided for in the Standard set forth in Item (2/2). 8/4 The materials used in food enrichment such as vitamins and minerals.
232.	Wheat Protein Products Including Wheat Gluten	UAE.S GS 2520 2016	1.7 Product Name (active gluten, inactive gluten, dissolved wheat proteins). 2.7 Write a warning to people with gluten allergy. 3.7 Method of use. 4.7 Components. 5.7 When adding a protein of animal origin, the following phrase should be written "containing (name of protein) of animal origin".
233.	Chicken Eggs	UAE S. GSO 1002 2007	6.1 For whole chicken fresh eggs: the following data shall appear on small egg containers– with cover even if these containers are inside other large containers: 6.1.1 Non-symbolic production date and expiration date, (day–month– year) depending on storage conditions. 6.1.2 Number of eggs. 6.1.3 Class (quality grade (A, B, C): weight), "excellent" may be written according to egg grade "A", in case requirements of item 4.1 are applied. 6.1.4 Packing center name and address or the name of production farm. 6.1.5 Storage conditions. 6.1.6 All imported eggs shall be stamped to distinguish them from local production. 6.2.1 Non-symbolic production date and expiration date, (day–month– year) depending on storage conditions.

#	Food commodity	Standard No.	Labeling Requirements
			6.2.2 In case of glucose extraction, the product name must be followed by a statement of (glucose free). 6.2.3 Storage conditions. 6.2.4 Perpetration method for use. 6.2.5 The names and amounts of any added permitted optional ingredients.
234.	Mayonnaise	UAE.S GSO 1316 2011	9.1 The kind of mayonnaise (low or medium or high fat). 9.2 The addition of an ingredient to impart a characteristic taste to the product shall be indicated in an appropriate manner so as to form a part of the product (such as mayonnaise with mustard, with tomato. with herbs...). 9.3 The nutrition facts (percentage of fat, protein, carbohydrate and sodium per 100 grams or serving) beside the calories. 9.4 Instruction of storage. 9.5 The expiry date shall be according to GSO standard which mention in item 2.2.
235.	Tea	UAE.S GSO 978 2013	8.1 Kind of tea (Black Tea). 8.2 Country of origin. 8.3 Weight by metric system. 8.4 Number of tea bags inside the package.
236.	Instant Coffee	UAE.S GSO 783 1997	8.1 The statement (caffeine free) in case of decaffeination.
237.	Ground Roasted Coffee	UAE.S GSO 1391 2002	– Grading according to colour “Light, medium or dark roast”. – Grading according to fineness of grind “Regular, drip or universal, fine”. – The statement “with cardamom” in case of adding cardamom as a flavouring agent”. – Name of the solvent used in decaffeination in case of decaffeinated coffee.
238.	Cocoa & it's Prod-ucts– Chocolates	UAE.S GSO 567 2009	9.1 Type of chocolate: As mentioned in Item (3). 9.2 Production and expiry dates. 9.3 in case the packaged products are of 10 kg or more, and it's not prepared for retail selling, product type, quantity, name and address of the filler should be written on a package, and any other additional information can be submitted in attached documents. 9.4 in case of retail selling of small pieces with surface area of less than 10 cm 2, product data should be displayed on the label or near it directly, and products less than 20 gm should not sold apart unless it is packed appropriately and labeled according to Item (2.1) in the GCC Standard. 9.5 product name, date of production and expiration date, at least, should be printed, on small packs by the manufacturer only. Additional details are not required on the label. It is not required to mention the Net weight of small chocolate parts of less than 25 grams in all types of chocolate. 9.6 In chocolate cocoa butter, names of the alternatives & vegetable oil used should be mentioned. 9.7 the content of cocoa butter should be written in Couverture Chocolate, Milk Chocolate Couverture and skimmed Milk Chocolate Couverture. 9.8 mentioning the minimum amount of cocoa Percentage of solids in cacao shall be written on the label of all products listed under item 3.1 of this standard expect white chocolate provided that the written percentages shall be of the chocolate part after deduction of other used foodstuff.

#	Food commodity	Standard No.	Labeling Requirements
			9.9 in case sugar is fully or partially substituted with sweeteners, it should clearly mentioned that it contains sweeteners and should mention the type of the sweetener used. 9.10 The use of the term "chocolate" If any product is not included in this standard, and when the taste of chocolate is derived from Fat free cocoa solids, it can be named "chocolate". 9.10.1 Filled chocolate 9.10.2 Products listed in item 3.2.2 should be named "filled chocolate", filled chocolate X", " filled chocolate with X", or "chocolate centered with X", when "x" is the description of the filling. 9.10.3 Type of the chocolate used as couverture may be specified. The name used should be as stated in item 3.1.1 in this standard. 9.10.4 A Chocolate or Praline Products of a single mouthful size stated in item 3.2.2 of this standard is named A Chocolate or Praline 9.10.5 Mixed Chocolate Other than chocolate and chocolate products, when products described in items 2.1 or 2.2 are sold together in one formation, the name of the products can be changed to one term "Mixed Filled Chocolate" or "Mixed chocolate vermicelli" you can change the name of the products to the word "chocolate-filled problem" and so. In this case, there should be one list for the components of all products or separate lists for the components of each item.
239.	Green Coffee Beans	UAE.S GSO 442 1998	the following information shall be declared on each bag or container: 9.1 Name of the product and its grade. 9.2 Name of species.
240.	Non-Alcoholic Carbonated Beverages	UAE.S GSO 18 2014	8.1 Packer or Producer name or its trade mark shall be clearly shown on the outer surface of the glass containers with the mention of (Made in (Country Name)) In the case of local production. 8.2 The name of the non-alcoholic beverage or its trade mark or both shall be clearly shown on the glass container in a way it cannot be removed during trading. 8.3 If the non-alcoholic beverage contains caffeine: 8.3.1 It shall be mentioned as contents. 8.3.2 The concentration of caffeine shall be written in the table of nutritional Information. 8.3.3 If the concentration of caffeine exceeds 150 mg / l it shall be clearly stated under the name of the product the warning: (High caffeine) and (not suitable for patients with heart disease, high pressure, pregnant women children, and athletes during exercises). 8.5 Nutritional Information for each 100 ml, including calories and grams of protein, fat and carbohydrates (or sugar) and the number of mg of sodium. 8.6 Concentration of artificial sweeteners if used with its cautions and notifications.
241.	Iced Tea	UAE.S GSO 2096 2010	the Following information shall be declared on each ice tea packets: 8.1 Iced tea type (black- green- instant). 8.2 Permissible additives. 8.3 Name of flavoured used in the case of iced flavoured tea (vegetable parts flavoured agents- herbs- spices). 8.4 Word (effervescence, carbonated or gaseous) near product name in the case of iced Effervescence tea.

#	Food commodity	Standard No.	Labeling Requirements
242.	Non-Dairy Coffee Whitener (Cream-er)	UAE.S GSO 2134 2011	1.6 Product Name. 2.6 Shelf life in accordance to what is contained in the standard mentioned item (5.2) 3.6 Fat ratio. 4.6 Preparation instructions
243.	Tea and Herbs Bags	UAE.S GSO 2138 2011	8.1 Number of tea or herbs bags in each container, 8.2 Net weight for each bag, 8.3 Product name and its trade mark.
244.	Soya Syrup	UAE S GSO 2041 2010	8.1 The name of product and its type (Heavy, medium, light) and "flavored" or "plain" with a kind of flavor (if any). 8.2 Directions of uses. 8.3 "Milk" statement is prohibited on the label.
245.	Flavored Tea	UAE S GSO 2037 2010	8.1 Flavoured tea type (black- green- instant). 8.2 Name of flavour used. 8.3 Permissible other additives. 8.4 the expiry date shall not exceed than 24 months from the production date.
246.	Aqueous Coconut Products: Coco-nut- Milk and Coconut Cream	UAE.S GSO 1930 2009	1.9 Product Name In accordance with clause (3) 2.9 If Coconut Milk and Coconut Cream are made from reconstituted Coconut Cream or Coconut Powder, this shall be indicated on the label. 3.9 An appropriate description of the heat treatment shall be given, either as part of the name or in a prominent place in the same optical field.
247.	Flavored Artificial Drink	UAE.S GSO 2208 2012	7.1 The term "Flavored Artificial Drink" with the type of flavor used. 7.2 Type of drink, sweetened or not sweetened or with artificial sweeteners. 7.3 Amount and type of vitamins and minerals in case of enriching the powder with them. 7.4 Nutritional data (the amount of energy in calories, the number of grams of protein, fat, carbohydrates, sugar, vitamins and minerals added) / 100 ml or the package size if was less than that
248.	Coffee and Coffee Products- Roasted Coffee Beans	UAE.S GSO 2197 2012	7/1 Grading according to colour "Light, medium or dark roast".
249.	Coffee and Coffee Products- Cap-puccino Powder	UAE.S GSO 2326 2013	6.1 Product name as in Item 3.1. 6.2 Instructions of the product preparation.
250.	Energy Drinks	UAE.S 1926 2015	8.1 The following warnings should be written clearly and prominently, in order to be easily legible and preceded by the words (Health Warning): 8.1.1 (Not allowed for pregnant or lactating women, persons under the age of 16 years (2, persons with sensitivity to caffeine, and those who suffer from certain diseases may effect on their health conditions especially heart, arterial patients as well as athletes during exercise).

#	Food commodity	Standard No.	Labeling Requirements
			8.1.2 (It reduces the ability to sleep in excessive quantity because they contain high levels of stimulants). 8.1.3 (High caffeine content) if the caffeine more than 150mg/L. 8.1.4 (Don't consume more than [amount of one-day (in cans, or mL) per day]. 8.2 Nutritional information for the ingredients should be stated in compliance with the Standard referenced in item (2.12), provided that the measuring unit used for caffeine and all other components is milligram per 100 ml, without mentioning the equivalent Recommended Daily Requirement (RDA) for vitamins or any other such expression.
251.	Prepackaged Mixed Improvers of Arabic Coffee	UAE.S GSO 2516 2016	1.6 The sentence "Coffee Improvers" should be written as part of the product name. 2.6 The name and address of the manufacturer, dispenser or importer shall be stated. 3.6 Preparation method. 4.6 The components of the product shall be listed in descending order according to their proportion. 5.6 The list of food and ingredients that cause hyper-allergy by writing the words "contains" or "may contain". 6.6 Additives names or their international code and the purpose of their use. 7.6 Nutritional Information. 8.6 Date of production and expiry date.
252.	Electrolyte Drinks (Sport Drinks)	UAE.S GSO 2522 2016	6.1 Nutritional data (the amount of energy in calories, the number of grams of protein, fat, total carbohydrates present, including each type of monosaccharide and disaccharide, vitamins, milligrams and millimoles of the added Electrolyte and minerals added) / 100 ml or the package size if was less than that 6.2 The recommended volume and frequency of use. 6.3 Without prejudice to what is stated in the Gulf standards mentioned in (2.12) the following health claims on labeling of the product: 6.3.1 A claim that an electrolyte drink is isotonic may only be made if the electrolyte drink has an average osmolality of 250– 340 milliOsmol/L. 6.3.2 Where a claim is made that an electrolyte drink is hypertonic may only be made if the electrolyte drink has an osmolality more than 340 milliOsmol/L. 6.3.3 Where a claim is made that an electrolyte drink is hypotonic may only be made if the electrolyte drink has an osmolality less than 250 milliOsmol/L 6.3.4 The osmolality of the electrolyte drink is measured in milliOsmol/L and must be declared on the label of the package.
253.	Spices & Condi-ments– Carda-mom Part 1: Whole Capsules	UAE.S GSO 489 1994	8.1 name of the product (botanical name) and trade name or brand name, if any; 8.2 net weight with metric system; 8.3 producing country; 8.4 year of harvest; 8.5 grade of the product; 8.6 name and address of the manufacturer or packer.

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#	Food commodity	Standard No.	Labeling Requirements
254.	Black Pepper, Whole & Ground	UAE.S GSO 717 2007	8.1 Name of the product and the tradename, if any. 8.2 Name and address of the manufacturer or packer, or trademark. 8.3 code or batch number. 8.4 Net mass. 8.5 Commercial stage (NP or SP or P). 8.6 Producing country, destination, the name of port or town. 8.8 Any other information such as the year of harvest and the date of packaging. 8.9 Way of use.
255.	White Pepper, Whole & Ground	UAE.S GSO 718 2007	8.1 Name of the product and the tradename, if any. 8.2 Name and address of the manufacturer or packer, or trademark. 8.3 code or batch number. 8.4 Net mass. 8.5 Commercial stage (NP or SP or P). 8.6 Producing country, destination, the name of port or town. 8.8 Any other information such as the year of harvest and the date of packaging. 8.9 Way of use.
256.	Spices & Condi-ments– Carda-mom Part 2: Seeds	UAE.S GSO 1073 2002	7.1 Name of the product (botanical name) and trade name or brand name, if any. 7.2 Net mass in metric units. 7.3 Producing country. 7.4 Year of harvest, if known. 7.5 Name and address of the manufacturer or packer.
257.	Dried Pulses	UAE.S GSO 837 1997	7.1 Year of harvest (month–year). 7.2 Product name. 7.3 Country of origin.
258.	Whole & Ground Niger (Nigella Sati-va) Seeds	UAE.S GSO 643 1996	6.1 Packaging and expiry dates, provided the expiry date shall not exceed one year. 6.2 Exporting or producing country.
259.	Sesame Seeds for Food Industries	UAE.S GSO 274 1994	9.1 Type and grade of sesame seeds. 9.2 Year of production.
260.	Thymus Vulgaris L.	UAE.S GSO ISO 6754 2007	1/8 Product name and class (whole or filled leaves). Country of origin. 3/8 Bach Number. 4/8 Any other information requested by Purchaser
261.	Curry Powder– Specifica-tion	UAE.S GSO ISO 2253 2007	7/1 Product Name and the trade name or brand name, If applicable; 7/2 Name and address of manufacturer and/or packer; 7/3 Batch or code number; 7/4 Net weight; 7/5 Country of origin 7/6 A complete list of ingredients in descending order of proportions; in countries whose laws make it mandatory. 7/7 Declare presence of starch, if it is added and natural.
262.	Ground (Pow-dered) Paprika	UAE.S GSO 1344 2002	• Grade

#	Food commodity	Standard No.	Labeling Requirements
263.	Mango Chutney	UAE.S GSO 1800 2007	7/1 Name of the Food The name of the food to be declared on the label shall be "mango chutney". 7/2 Additional Mandatory Requirements In accordance with the GSO standard mentioned in (1/2) 7/2/1 Quantitative Labelling of Ingredients In accordance with the GSO standard mentioned in (1/2) 7/2/2 Irradiated Foods In case the food is irradiated, The GSO standard mentioned in (11/2) shall be followed. 7/3 Exemptions from Mandatory Labelling Requirements as mentioned in GSO standard mentioned in (1/2) 7/4 Labelling of Non-Retail Containers, the following specific provision applies. 7/4/1 Information on labelling as specified above shall be given either on the container or in accompanying documents, except that shall appear on the container: 7/4/1/1 the name of the product, 7/4/1/2 lot identification 7/4/1/3 the name and address of the manufacturer or packer 7/4/2 Lot identification, and the name and address of the manufacturer or packer may be replaced by an identification mark provided that such a mark is clearly identifiable with the accompanying documents. 7/4/3 Outer containers holding prepackaged foods in small units shall be fully labelled.
264.	Turmeric, Whole or Ground (Pow-dered) Specifica-tions	UAE.S GSO ISO 5562 2008	a) name of the material, and the trade name or brand name, if any; b) name and address of the Producer or packer; c) batch or code number; d) net mass; e) grade; f) producing country; g) any other marking required by the purchaser (such as the date of packing, year of harvest, date of grinding, etc.).
265.	Hot Sauce	UAE.S GSO 1341 2013	9.1 Name of the product and it should be "hot sauce". 9.2 The level of chili pungency (heat value) may be declared in conjunction with, or in close proximity to, the name of the product in a manner not to mislead the consumer, and must be accepted by or be acceptable to competent authorities of the country where the product is sold.
266.	Spices– Cumin (Cuminum Cyminum L.)– Specification	UAE.S GSO 2139 2011	7.2.1 Name of the product, and the trade name or brand name, if any; 7.2.2 Name and address of the producer or packer; 7.2.3 Batch or code number; 7.2.4 Grade; 7.2.5 Net mass; 7.2.6 Producing country; 7.2.8 Any other information requested by the purchaser; 7.2.9 Year of harvest, if known;
267.	Mustard Sauce	UAE.S GSO 2107 2010	1.8 Product name and type. 2.8 Storage conditions. 3.8 Net weight of the package in international units.

#	Food commodity	Standard No.	Labeling Requirements
268.	Aniseed– Specifica-tion	UAE.S GSO 2136 2011	7/2/1 name of the product and the trade name or brand name, if any; 7/2/2 name and address of the producer or packer; 7/2/3 batch or code number; 7/2/4 net mass, 7/2/5 grade; 7/2/6 producing country; 7/2/7 any other marking required by the purchaser, such as the year of harvest and date of packing (if known); 7/2/8 possibly, a reference to this International Standard.
269.	Cinnamon: Sri Lankan Type, Sey-chelles Type and Madagascan Type (Cinnamomum Zeylanicum Blume)– Specifica-tion	UAE.S GSO 2102 2016	10.1 name of the product. 10.2 trade name or brand name, if any. 10.3 name and address of the manufacturer or packer. 10.4 batch or code number. 10.5 net mass. 10.6 grade of the material. 10.7 producing country. 10.8 any other marking required by the purchaser, such as year of harvest and date of packing.
270.	Spices and Condi-ments– Star Anise (Illicium Verum Hook. F.)– Specifi-cation	UAE.S GSO 2130 2011	7.1 name of the product and the trade name; 7.2 name and address of the Producer or packer, or trademark; 7.3 batch or code number; 7.4 net mass; 7.5 producing country; 7.6 destination, i.e. name of the port or the City; and, if required, 7.7 any other marking required by the purchaser, such as year of harvest and date of packing (if Known); 7.8 possibly, a reference to this Standard.
271.	Spices and Condi-ments– Ground Mixed Spices and Condiments	UAE.S GSO 2132 2011	6.1 Name of the product “Mixed spices and condiments”. 6.2 Name and address of the packer, the importer or manufacturer, and his trademark, if any. 6.3 Net weight in SI units. 6.4 A complete list of the contents in descending order according to the components. 6.5 Expiry period shall be according to the Gulf standard mentioned in item (2.5).
272.	Spices and Condi-ments– Fennel Seed, Whole or Ground (Pow-dered)– Part 1: Bit-ter Fennel Seed (Foeniculum Vul-gare P. Miller Var. Vulgare)– Specifi-cation	UAE.S GSO 2135 2011	7.1 name of the product and the trade name or brand name. 7.2 name and address of the Producer or packer; 7.3 batch or code number; 7.4 net mass; 7.5 grade; 7.6 producing country; 7.7 any other marking required by the purchaser, such as year of harvest and date of packing (if Known); 7.8 possibly, a reference to this Standard.
273.	Liquorice Root	UAE.S GSO 1969 2010	1.2.7 Name, address and brand of the manufacturer or packer 2.2.7 Class, indicating whether it is peeled or peeled. 3.2.7 Net weight of package contents. 4.2.7 expiry date. 5.2.7 Country of origin.

#	Food commodity	Standard No.	Labeling Requirements
274.	Chillies And Capsi-cums, Whole or Ground (Pow-dered)– Specifica-tion	UAE.S GSO 1819 2007	1.2.8 Product name and brand name if any. 2.2.8 Name and address of the manufacturer or packer, if any. 3.2.8 Code or Batch Number 4.2.8 Net Mass. 5.2.8 Production Country. 6.2.8 Any other information requested by the purchaser, such as harvest year, date of packing (if known). 7.2.8 Reference to this GSO Standard.
275.	Edible Casein and Casein-ates	UAE.S GSO 1374 2002	9.1 Name of the product and the drying method (spray or roller dried). 9.2 The percentage of product contents 9.3 For caseinates the cation or cations must also be indicated. 9.4 Where casein products are sold as mixtures the words "mixture of" followed by the reserved descriptions of the casein products present must be indicated.
276.	Cloves, Whole and Ground (Pow-dered) – Specifica-tion	UAE.S GSO ISO 2254 2009	7.2.1 Whole cloves 7.2.1.1 name of the product, and the trade name or brand name, if any; 7.2.1.2 name and address of the manufacturer or packer; 7.2.1.3 batch or code number; 7.2.1.4 net mass; 7.2.1.5 grade of the material; 7.2.1.6 producing country; 7.2.1.7 any other marking required by the purchaser, such as year of harvest and date of packing (if known). 7.2.2 Ground (powdered) cloves The following particulars shall be marked on each container, or on a label firmly attached to each container: 7.2.2.1 name of the product, and the trade name or brand name, if any; 7.2.2.2 name and address of the manufacturer or packer; 7.2.2.3 batch or code number; 7.2.2.4 net mass; 7.2.2.5 any other marking required by the purchaser, such as year of harvest and date of packing (if known).
277.	Laurel (Laurus No-bilis L.)– Whole and Grownd Leaves– Specification	UAE.S GSO ISO 6576 2009	Product Name: Plant name, processing method or brand. - Name and address of the manufacturer or packer. - Production sequence. - Class. - Net weight. - Production Country. - Any information. - Harvest year. - International standard number.
278.	Mustard Seed– Specifica-tion	UAE.S GSO 2104 2010	A) Name and address of the manufacturer or packer. B) Code or batch number. C) Net weight. D) Classification (if classified) according to the national specifications of production country. D) Production Country E) Harvest year. F) Date of packing. G) Any other information requested by the purchaser;

#	Food commodity	Standard No.	Labeling Requirements
279.	Spices and Condi-ments– Ginger, Whole, in Pieces, or Ground	UAE.S GSO ISO 1003 2002	7.1 Ginger, whole and in pieces 7.1.1 The name of the material, and the trade name or brand name, if any. 7.1.2 The name and address of the manufacturer or packer. 7.1.3 The batch or code number. 7.1.4 The net mass. 7.1.5 The grade of the material (if graded). 7.1.6 The country of production. 7.1.7 The year of production, if know 7.2 Ground ginger The particulars a) to d) above shall be marked on each container and on each case. If glass containers are used, the words Glass with are shall be marked on each case.
280.	Dried Mint– Speci-fication	UAE.S GSO ISO 2256 2012	7.2 Marking: The containers shall be marked or labeled with the following particulars: a) Name of the product and the trade name or brand name, if any, b) Producing country, c) Batch, code or test certificate number, or similar means of identification, d) Any other marking required by the purchaser, such as the year of harvest and date of packing (if known), e) Possibly, a reference to this standard.
281.	Black and Blond Caraway, Whole– Specification	UAE.S GSO ISO 5561 2012	A) name of the product (botanical name) and the trade name. b) name and address of the producer or the packer and, if applicable, the trade mark, c) code or batch number, d) net mass, e) producing country, and, if necessary: f) any other information required by the purchaser, such as year of harvest and date of packing, g) reference of this Qatar Standard.
282.	Ginseng Products	UAE.S GSO 2210 2012	7/1 Name of the Product The name of the products defined in subsections 3/2/1/1, 3/2/1/2, 3/2/2/1 and 3/2/2/2 shall be "Dried Raw Ginseng", "Dried Steamed Ginseng", "Raw Ginseng Extract", and "Steamed Ginseng Extract", respectively. In this case, the products manufactured with P. ginseng C.A. Meyer can be named "White Ginseng", "Red Ginseng", "White Ginseng Extract", and "Red Ginseng Extract". 7/2 Name of the Ginseng Species All ginseng products shall be labeled the scientific or common name of the ginseng that is used as raw material. The common names of the ginseng shall be declared in accordance with the law and custom of the country where the product is consumed, in a manner not to mislead the consumer. 7/3 Country of Origin The country of origin of the product and/or raw material shall be declared if its omission is likely to mislead or deceive the consumer. 7/4 Labeling of non-retail containers Information about non-retail containers shall be given on the container or in accompanying documents, except that the name of the product, lot identification and the name and address of the manufacturer, packer or distributor, as well as storage instructions, shall appear on the container. However, lot identification, and the name and address of the manufacturer, packer or distributor may be replaced by an identification mark, provided that such a mark is clearly shown in the accompanying documents. Other Labeling Requirements : except when otherwise specified by national legislation, the products should have a clear marking to indicate that they are not intended for medicinal purposes, including other labeling(s) stipulated by any country where ginseng products are distributed.

#	Food commodity	Standard No.	Labeling Requirements
283.	Grinded Thyme Mix	UAE.S GSO 2526 2016	1.7 Product Name: Grinded Thyme Mix 2.7 Thyme Percentage. 3.7 Sesame Percentage.
284.	Pickles Fruits and Vegetables	UAE.S GSO 473 2009	10.1 Name of the product: pickled fruits and/or vegetables shall be labeled according to type and in combination with the name of major ingredient. 10.2. Styles should be complying to what mentioned before in item (4). 10.3 Information for non-retail containers shall be given either on the container or in accompany documents.
285.	Pickled Cucumbers	UAE.S GSO 1815 2007	10.1 The name of the product and its trade mark. 10.2 Type of pack medium (fresh–other cured). 10.3 The style of pack (whole–cuts...). 10.4 Net weight and drained weight. 10.5 Food additives and its International classification number. 10.6 The approximate count for whole cucumber in the container larger than 4 litres. 10.7 expiry date
286.	Table Olive	UAE.S GSO 222 2015	9.1 Olive type (Green Olives in brine– turning colour olives in brine– Black olives in brine... etc.). 9.2 Classification of olives according to style (whole olives– whole stoned olives– whole stuffed olives... etc.). 9.3 Type of heat treatment used in preserving. 9.4 Olive size (in case of size grading), in case where two or more adjacent sizes are packed together, the statement “mixed sizes” shall be declared, and in case where the size is ungraded, the statement “size ungraded” shall be declared.
287.	Vinegar	UAE.S GSO 1974 2010	8.1 Raw material name which used in manufacturing such as (cider vinegar, grape vinegar) and in case of a product manufactured from more than one raw material all raw materials used in manufacturing shall declared such as (cider and grape vinegar). 8.2 Where an ingredient has been added in accordance with item (4.10) and (4.11) which in parts to the food a distinctive flavour, the name shall be accompanied by an appropriate descriptive term such as (vinegar with honey) (vinegar with fruit juices) (sweet vinegar). 8.3 Name of the product (diluted acetic acid of food grade) for diluted acetic acid prepare for consumption that mentioned in (4.2) and another kind write (acetic acid of food grade). 8.4 The percentage of acetic acid (m/v). 8.5 The product with an acetic acid content more than 11g/100 m/, in case of food grade acetic acid shall be marked with the following: WARNING: DO NOT CONSUME UNDILUTED in large font and in red color. 8.6 When a product contains an acetic acid content more than 25g/100 ml. In case of food grade acetic acid, it shall be marked by DANGER symbol in large font and in red color. It should be written DANGER in large font and in red color. It should have special packaging requirements. It should be dealt with according to international transport regulation for products with an acid content higher than 25g/100 ml.

#	Food commodity	Standard No.	Labeling Requirements
288.	Edible Olive Oil and Olive Pomace Oil	UAE.S GSO 1019 2012	9.1 The type of oil as mentioned in the definition. 9.2 The explanation 'Natural' can be mentioned for extra virgin olive oil, virgin olive oil and ordinary virgin olive oil. 9.3 Pure or 100% pure can be used on the label for olive oil. 9.4 Free acidity for oil expressed as % (m/m) as oleic acid or grades shall be declared.
289.	Blended Edible Vegetable Oils	UAE.S GSO 658 1997	7.1.1 Name of product: Edible blended vegetable oils and the designation frying or cooking oil may also be declared. 7.1.2 The name of each component oil in descending order according to percentage of each. 7.1.3 List of food additives (if used) in descending order of proportion according to weight. 7.1.4 Vitamins and their percentage (if added).
290.	Edible Vegetable Oils– Part 1	UAE.S GSO 1754 2012	Type of the oil.
291.	Edible Vegetable Oils– Part 2	UAE.S 5008 2009	
292.	Edible Nigella Sati-va Seed Oil	UAE.S GSO 670 1997	
293.	General Require-ments for The Storage, Transport and Handling of Refined Edible Oils in Bulk.	UAE.S GSO 1018 1998	2.1.7 The oils supplying companies shall put a label on the tanks filled by them indicating the kind of oil, quantity of oil, production date, expiry date and filling date. These labels shall be signed and stamped by the supplying company and shall be fixed on the tanks in such a way that cannot be removed.
294.	Ghee (Samn)	UAE.S GSO 333 2012	8.1 Product Name: Ghee (Samn) 8.2 The source of milk used (cow, goat, ex..).
295.	Standard for Edible Fats and Oils Not Covered by Indi-vidual Standards	UAE.S GSO 2228 2012	9.1 Name of food. 9.1.1 The designation " virgin fat " or " virgin oil " may only be used for individual fats or oils conforming to the definition in Section 3.2 of this standard. 9.1.2 The designation " cold pressed fat " or " cold pressed oil " may only be used for individual fats or oils conforming to the definition in Section 3.3 of this standard. 9.2 Labelling of non-retail containers Information on the above labelling requirements shall be given either on the container or in accompanying documents, except that the name of the food. Lot identification and the name and address of the manufacturer or packer shall appear on the container. However, lot identification and the name and address of the manufacturer or packer may be replaced by an identification mark, provided that such a mark is clearly identifiable with the accompanying documents.
296.	Standard for Fat Spreads and Blended Spreads	UAE.S GSO 2229 2012	8.1 Name of the Food The name of the food to be declared on the label shall be as specified UAE.S 2012 8.1.1 In accordance with requirements acceptable in the country of retail sale, fat spreads defined in section 3.1.1.2 with a fat content of less than 80% may incorporate the term "margarine" in the name of the food, provided that the term is qualified to make clear the lower fat content. Fat spreads with a fat content of 39 to 41% may be designated as "Minarine" or "Halvarine".

#	Food commodity	Standard No.	Labeling Requirements
			8.1.2 For item 3.1, the name of the product may incorporate the name of the fats and oils in a generic or specific manner. 8.2 Declaration of Fat Content 8.2.1 The product shall be labelled to indicate fat content in a manner found acceptable in the country of sale. 8.2.2 The milk fat content, when present shall be indicated in a manner that is clear and not misleading to the consumer. 8.3 Declaration of Salt Content 8.3.1 The product should be labelled to indicate salt content in a manner found acceptable in the country of retail sale. 8.4 Labelling of Non-Retail Containers Information on the above labelling requirements shall be given either on the container or in accompanying documents, except that the name of the food, lot identification and the name and address of the manufacturer or packer shall appear on the container. However, lot identification, and the name and address of the manufacturer or packer may be replaced by an identification mark, provided that such a mark is clearly identifiable with the accompanying documents.
297.	Margarine and its Methods of Test	UAE.S GSO 1289 2007	6.1 product name (margarine) and its trade mark (if any). 6.2 Product name (salted margarine) in the case of added edible salt and its percentage. 6.3 Ingredients list and additives or its International number. 6.4 Storage conditions (whether chilled or frozen). 6.5 Names and proportion to any vitamins added.
298.	Butter	UAE.S GSO 1992 2013	6.1 product name (margarine) and its trade mark (if any). 6.2 Product name (salted margarine) in the case of added edible salt and its percentage. 6.3 Ingredients list and additives or its International number. 6.4 Storage conditions (whether chilled or frozen). 6.5 Names and proportion to any vitamins added.
299.	Oil Os Sweet Basil	UAE.S GSO 2320 2013	6.1 Name of the producer, address and its brand if any. 6.2 The statement "Basil oil" and its type. 6.3 The net weight. 6.4 Expiry date
300.	Essential Oils– Parsley Oil	UAE.S GSO 2321 2013	7.1 Name of the product, address and its brand if any. 7.2 The phrase "Parsley oil" or "Essential fruit parsley oil".
301.	Oil of Cinnamon Leaf	UAE.S GSO 2323 2013	6.1 Name of the producer, address and its brand if any. 6.2 The product Name "cinnamon leaves oil". 6.3 The net weight. 6.4 expiry date 6.5 Country of origin
302.	Edible Wheat Germ Oil	UAE.S GSO 2325 2013	5.1 Producer name, address and its trade mark if found. 5.2 Statement "edible wheat germ oil" and its state (virgin/ refined). 5.3 The net weight for the container contents. 5.4 Production and expiry dates according to what mentioned in Gulf Standard stated in item (2.3). 5.5 Origin country. 5.6 List of additives in the case of added.

#	Food commodity	Standard No.	Labeling Requirements
303.	Oil of Onion	UAE.S GSO 2328 2013	8.1 Name of the product "onion oil". 8.2 Name of the producer, address and its brand if any. 8.3 The net weight. 8.4 Production and Expiry date as mentioned in GSO standard in clause (2.3). 8.5 Country of origin. 8.6 Expiry date according to adopted gulf standard in this issue.
304.	Garlic Oil	UAE.S GSO 2316 2013	8.1 Name of the product "Garlic oil". 8.2 Name of the producer, address and its brand if any. 8.3 The net weight. 8.4 Expiry date 8.5 Country of origin. 8.6 Expiry date according to adopted gulf standard in this issue.
305.	Cream Analouge	UAE.S GSO 2332 2013	7.1 Name of the product (cream Analogue) 7.2 Must be followed by the name of the product directly "replace milk fat with vegetable oils" 7.3 Type of heat treatment of the product (pasteurization or sterilization or ultra-high temperature) 7.4 Food additives if added. 7.5 expiration date 7.6 Minimal limits of fat content. 7.7 Statement (contain vegetable fats "Wholly hydrogenated or partially hydrogenated or non") 7.8 temperature of storage. 7.9 In the case of manufacturing a product of milk powder or concentrated milk shows in a prominent place the phrase "manufactured from milk powder or a clear line center".
306.	Flavor Infused Ol-ive Oil	UAE.S GSO 2524 2016	9.1 Name of the oil will be infused (name the substance added to infuse with the olive oil) with olive oil, also names like dressing and seasoning. 9.2 Name and address of the manufacturer and their brand if exist. 9.3 The net content in International units. 9.4 A complete list of the ingredients in descending order of quantity. 9.5 expiry date 9.6 It is not permitted to use the expressions used in the case of pure olive oil when naming flavored or infused olive oil, for example, do not use olive oil expression or extra virgin olive oil with garlic or garlic flavor, but can be called infused garlic with olive oil or dressing of olive oil and garlic.
307.	Bottled Drinking Water	UAE.S GSO 1025 2014	9.1 The name of the product shall be "bottled drinking water". Prohibits putting pictures or any health claims that would give wrong impression of the product shall not be declared on the lable. 9.2 Water content of the different anions (chloride – sulphate – nitrate – carbonate – bicarbonate – fluoride) and cations (Calcium – magnesium – sodium – potassium– total hardness and total dissolved solids expressed in ppm. 9.3 pH. 9.4 The net volume in metric system, unit. 9.5 Packaged water containing added fluoride shall be labelled "Fluoridated water". 9.6 expiry date 9.7 The labeling information shall be written on the containers and shall not be written only on carton boxes

#	Food commodity	Standard No.	Labeling Requirements
308.	Bottled Natural Mineral Water	UAE.S GSO 987 2013	9.1 The name of the product: "Bottled natural mineral water". 9.2 The type of the water 9.3 Description of the water shall be add to the name of the product 9.4 Location and the name of water source if different from location. 9.5 Permissible natural treatments to which bottled natural mineral water has been submitted. 9.6 Where the product contains more than 1mg/l of fluoride, the statement "the product contains fluoride" shall appear as part of, or in close proximity to the name of the product. In addition, the statement "the product is not suitable for infants and children under age of seven years" when the product contains more than 1.5 mg/l fluoride. 9.7 Analytical composition of the product characteristics. 9.8 prohibited information: 9.8.1 It is prohibited to write down any statement concerning medical (preventive alleviate– curative) in accordance with product characteristics stated in this standard. 9.8.2 The name of locality, village or specified location may not form a part of the trade name of the product; unless it refers to a natural mineral water collected at the place designated as per the trade name. 9.8.3 Any statement or any pictorial device which may lead to confusion to the consumer about the nature, origin, composition and properties of water. 9.9 Optional labeling: 9.9.1 Trade name. 9.9.2 Date of licensing.
309.	Edible Essential Water Rose Water – Flower Water	UAE.S GSO 1017 1998	8.1 Percentage of essential oil. 8.2 Food preservatives or its code numbers. 8.3 The term "blended shall be appear on the label in the case of essential water prepared by blending". 8.4 The term "Natural or by distillation" may be appear on the label in the case of essential water obtained by distillation only.
310.	Preserved Toma-toes	UAE.S GSO 2035 2010	9.1 NAME OF THE PRODUCT 9.1.1 "Peeled Tomatoes" or "Whole peeled Tomatoes"; for the products "Whole", if the peel has been removed; 9.1.2 "Tomatoes"; for the other presentations; 9.1.3 "Unpeeled tomatoes", if the peel has not been removed or if the allowances indicated in Section 4.2.1.5 are not respected. 9.2 The styles, as defined in Section 3.3 and the packing media defined in Section 4.1.2 shall be declared as part of the name or in close proximity to the name. 9.3 If an added ingredient, as defined in Section 4.1.3, alters the flavour characteristic of the product, the name of the food shall be accompanied by the term "flavoured with X" or "X flavoured" as appropriate. 9.4 Other styles – If the product is produced in accordance with the other styles provision (Section 3.3.3), the label should contain in close proximity to the name of the product such additional words or phrases that will avoid misleading or confusing the consumer. 9.5 The following may be stated on the label: 9.5.1 the type: "solid pack" if the pack complies with Section 3.4.1; 9.5.2 the packing material: "juice" or other, if the pack complies with Section 4.1.2 9.6 LABELLING OF NON–RETAIL CONTAINERS Information for non–retail containers shall be given either on the container or in accompanying documents, except that the name of the product, lot identification, and the name and address of the manufacturer, packer, distributor or importer, as well as storage instructions, shall appear on the container. However, lot identification , and the name and address of the manufacturer, packer, distributor or importer may be replaced by an identification mark, if such a mark is clearly identifiable with the accompanying documents. 9.7 Expiration date

#	Food commodity	Standard No.	Labeling Requirements
311.	Processed Tomato Concentrates	UAE.S GSO 1057 2013	8.1 Tomato puree: If the product contains from 7 % to less than 24 % natural tomato soluble solids. 8.2 Tomato paste: If the product contains not less 24% natural tomato solids soluble. 8.3 When any of the optional ingredients is added, its presence shall be stated on the label. 8.4 Storage conditions. 8.5 The percentage solids may be included on the label in either of the following manners: 8.5.1 The minimum percentage of natural total soluble solids (example: "Minimum Solids– 20%"). 8.5.2 A range within 2% of the natural total soluble solids (example: "Solids– 20% to 22%").
312.	Preserved Tomato Products– Ketchup	UAE.S GSO 2199 2012	9.1 The product name and type 9.2 Producing company, its address and trade mark, if any 9.3 The net weight on packing in international units. 9.4 total soluble solids 9.5 Ingredients
313.	Croissant	UAE.S GSO 2294 2013	7.1 Name of the product 7.2 List of ingredients 7.3 Declaration of nutritive value. 7.4 The expiration date 7.5 Country of origin 7.6 Storage instruction 7.7 Net weight on the package, specify the number of items in each pack and its approximate net weight 7.8 Food allergen declaration 7.9 The source of emulsifier if it used.
314.	Cashew Kernels	UAE.S GSO 788 1997	I. Grade designation. II. Any other marking required by the purchaser, such as the year of harvest.
315.	Sweet Shelled Almonds	UAE.S GSO 1402 2002	10.1 Year of harvest (month – year). 10.2 Expiry date (year) 10.3 Product name (sweet shelled almonds). 10.4 Size (Large – Medium – Small) 10.5 Country of origin. 10.6 Net weight in Kg. 10.7 Name and place of packing agency. 10.8 Toasted or salted kernels (if toasted or salted).
316.	Peanuts	UAE.S GSO 1356 2008	Name of product: The name of product to be shown on the label shall be "Peanut" or "Peanut in pod" and type of peanuts. 8.2 Year of harvest (year). 8.3 Product name and form (pods– kernels– skinned kernels). 8.4 Roasting or curing 8.5 Size 8.6 Country of origin.

#	Food commodity	Standard No.	Labeling Requirements
317.	Halawa Tehenia	UAE.S GSO 1071 2014	8.1 The name of the product (Halawa Tehenia) and it is permitted to write (made from sucrose 100%) if you use sucrose only. 8.2 List of contents. 8.3 Optional ingredients, if used, shall be mentioned next to the name of the product.
318.	Chewing Gum	UAE.S GSO 709 2016	8.1 Product name and flavor (mint, cinnamon, etc.). 8.2 Without prejudice to the content of the GSO standard specifications mentioned in items 2.24 and 2.21, and in the case of adding sweeteners, the product label should contain the following information: 8.2.1 In case of foodstuffs containing sweeteners, it should be mentioned that the product contains sweeteners. 8.2.2 In case of foodstuffs containing both sweeteners and sugars, this should be mentioned. 8.2.3 In case of using nutritive or non-nutritive sweeteners, warning statements should be mentioned according to each material used.
319.	Jelly Candy	UAE.S GSO 1404 2011	• Source of gelatin used and origin. • Determining the ages excluded from consumption with clear words such as "not intended for children under the age of (.....)" if the nature of the candy is dedicated to a particular age.
320.	Hard Candy	UAE.S GSO 263 2009	1/9 Product Name: Hard Candy 2/9 Class of the candy 3/9 nutritional information (amount of energy, sugar, fat, protein and vitamins and minerals if added). 4/9 Any drawing, picture or statement which contradicts with religious and ethics aspects and values shall not be on the pack or the wrapper. 5/9 Determine the ages that are excluded from consumption with a clear term such as "not intended for children under the age of if the nature of the candy is not intended for specific ages.
321.	Soft Candy	UAE.S GSO 1320 2014	8.1 Name of food: soft candy 8.2 Candy type 8.3 Food additives (if used). 8.4 Nutritional Facts (if the covers size no allows, then its written in the outer container). 8.5 Not be placed on the packaging or candy covers any graphics or pictures or phrases that are incompatible with the values Religious and moral. Add the following item under item (8) LABELLING: Determining the ages excluded from consumption with clear words such as "not intended for children under the age of (.....)" if the nature of the candy is dedicated to a particular age
322.	Cocoa Butter	UAE.S GSO 1355 2007	7.1 The products name 7.1.1 cocoa butter The products name should be cocoa butter and in case of the compressed cocoa butter should apply to the item no. 7, which is mentioned in UAE.S 1355

This code of practice represents Abu Dhabi Agriculture and Food Safety Authority advice on this topic. Food Business Operators FBOs can use an equivalent approach if this satisfies the requirements of the applicable statutes and regulations. "To discuss an alternative approach or any inquiries regarding this code, contact Legislation Division in ADAFSA."

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