Regulatory System For Food Claims In China

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Outline

Regulatory system on food claims in China

Scientific substantiation for health& nutrition claims on food

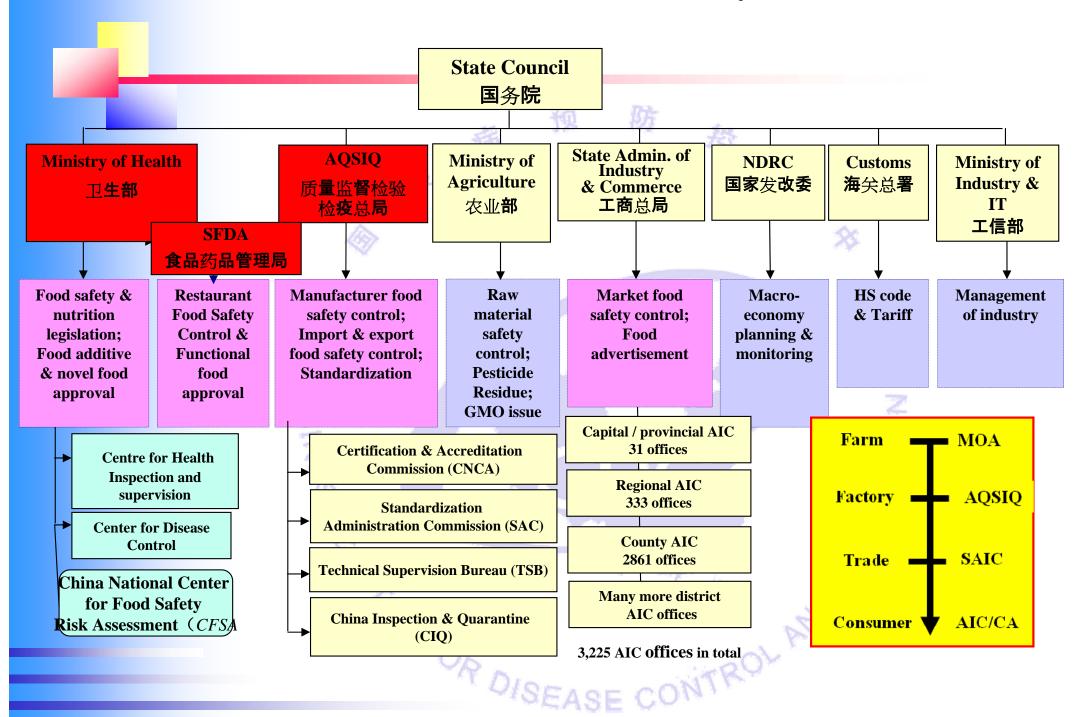
New ingredient or Raw materials control?

The Challenge for claim in China

Regulatory System of Functional Claims in China



Authorities Related to Food Safety Control



Classification and Definition of Food Claims

- Nutrient claim any direct statement about the level (or range) of a nutrient in the food, e.g., "low sodium"
- Nutrient Function Claim a nutrition claim that describes the physiological role of the nutrient in growth, development and normal functions of the body.
- Special (Other) function claim These claims concern specific beneficial effects of the food constituents.
- Reduction of disease risk claim These claims concern the reduced risk of developing a disease or health-related condition.

Claim Continuum under law

Nutrition

Health

Therapeutic

Content & Comparative Claim

Statement about presence or amount of nutrients

General Function Claim

Effect of functional i nutrients on normal physiological function of the body

Product Function Claim

Statement
about role of
functional
ingredients in
enhancing
normal
physiological
function

Risk Reduction Claim

Role of ingredients in reducing risk of disease

Therapeutic Claim

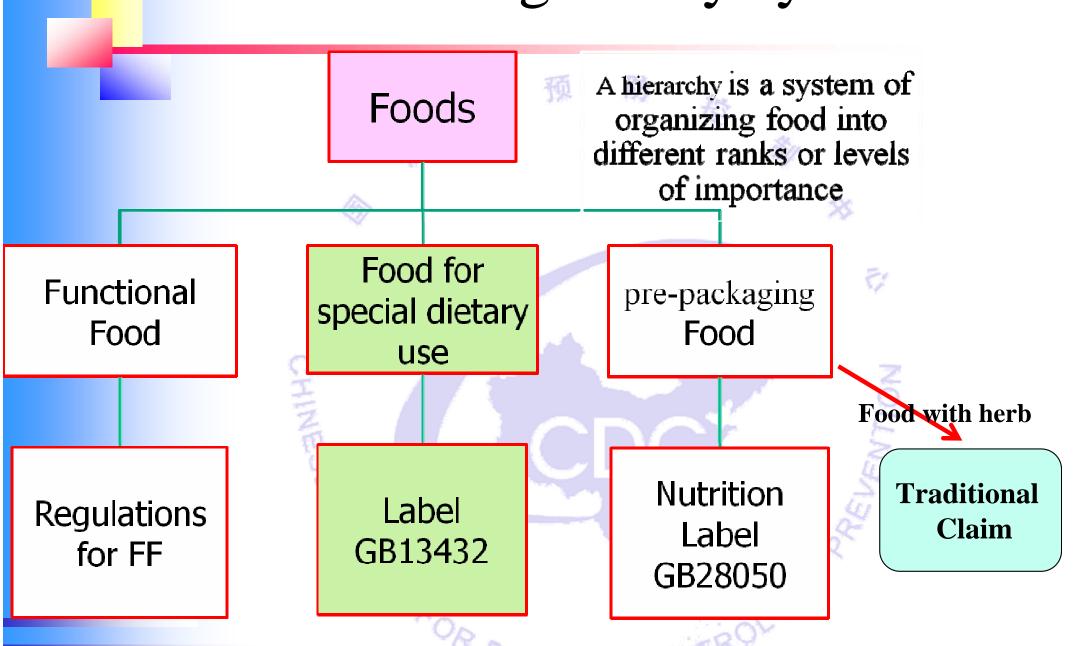
Claims for therapeutic or prophylactic in preventing or treating disease

Ordinary pre-packaging foods GB 28050

Function food and claim GB 16740 & No-19 SFDA

OTC & drug

Food claim: regulatory systems

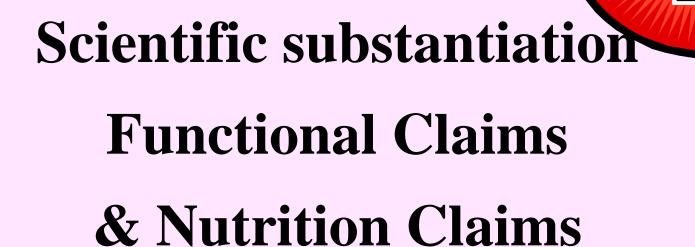


GB15903 ASE CONTR



Traditional claims Acquiescence or helpless







* Functional claim and nutritional claim.

Nutrition claims & nutrients functional claims

- GB 28050
- General Rule on Nutrition labeling for pre-packaging food>
- Provide basic nutrition and energy
- for all population groups

Special functional claims and reduction the risk of disease

- GB 16740 & No19 -SFDA
- regulation ff
- Provide primary care or decrease the risk of chronic disease
- for special group

Definition of Health food-SFDA

- * Health food(function food) is that the food for health care, it is with special healthy claim, HFF including nutrients supplement without claim.
- * It is suitable for use by specific groups of people to improve their body physiological functions or nutrients intake.
- *but it is not aimed at diseases treatment.
- and shall not cause any acute, subchronic, or chronic harm to human body.



Functional Food Symbol once aproduct is approved should carry the ff sumbol to distinguish it from other non-approved healthy food, the symbol is attractive to consumers as it assures them that food has passed the test.

functional food

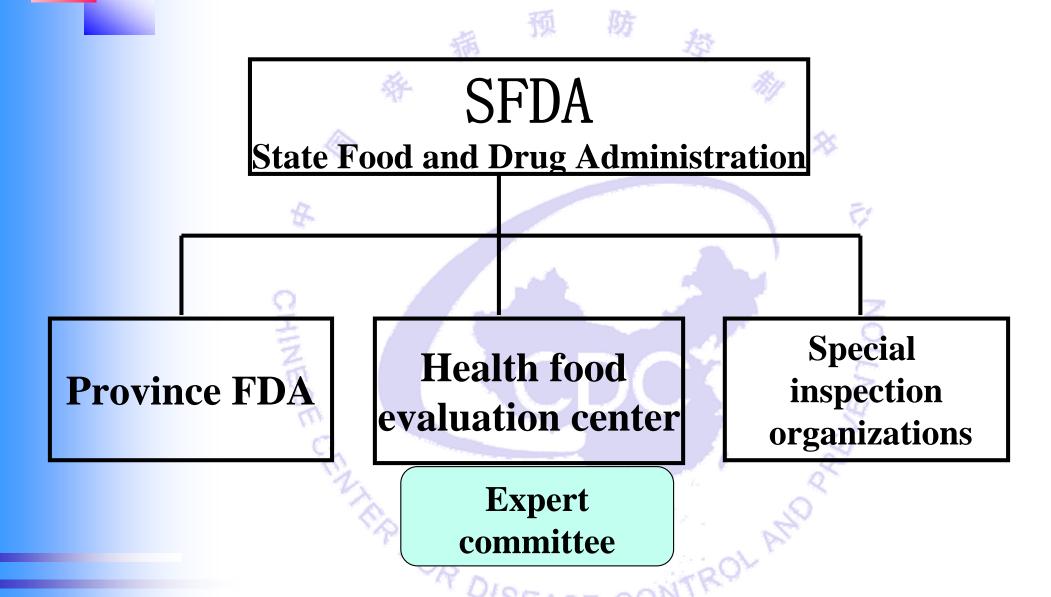
Two basic features:

1 Safety, not cause any acute, subchronic, or chronic harm to human body.

2 functionality, have physiological function regulation effect for a specific population to consume, but not for the purpose of disease treatment. They can not instead of drugs to treat patients and must be strictly distinguished from drugs.

Administration

SFDA is responsible for the regulation of national health food registration and examination and approval of health food.



27 categories of claims are allowed

1.	Enhancing immune systems
2.	Sleep improvement
3.	Alleviating physical fatigue
4.	Enhancing anoxia endurance
5.	Irradiation hazard protection function
6.	Increasing bone density
7.	Assisting liver protection against injury
8.	Alleviating eye fatigue
9.	Eliminating acne
10.	Eliminating skin pigmentation
11.	Improving skin ability to retain
	moisture
12.	Improving skin oil content function
13.	Assisting blood lipids reduction
14.	Assisting blood sugar reduction
15.	Antioxidative function

- 16. Assisting memory improvement
 17. Alleviating lead excretion
 18. Improving throat function
 19. Assisting blood pressure reduction
- 20. Facilitating milk secretion
- 21. Assisting weigh control
- Improving child growth
- 23. Improving nutritional anemia
- Regulating gastrointestinal flora
- Facilitating digestion (regularity)
- 26. Facilitating bowel movement constipation
- Protection of gastric mucosa

Note:

There are 27 standard test procedures for each claim . Normal , animal and human test are required

Main forms: tablet \liquid \capsule \powder Only 2.8% food form



Scientific evidence-based for a food health claim

What is the requirement?

- The management of health food registration should follow the principles of being scientific, open, equal, fair, effective and convenient.
- the SFDA should arrange food, nutrient, medical, pharmaceutical and other technical personnel to carry out technical examination of application materials and administrative examination, and make a decision over the examination.
- SFDA issue the product Approval Certificate.

Obejective -- regulation and standards

a) Produce a consensus on principles for the scientific substantiation of health-related claims for food.

- b) Select common criteria for how markers should be identified, validated and used.
- c) To evaluate critically the existing schemes, which assess the scientific substantiation of claims

Prohibited claims

- claims for therapeutic or prophylactic action;
- claims which could be interpreted as advice of a medical nature from any person;
- claims that a food will prevent, alleviate or cure any disease or condition affecting the human body; and
- claims that health or an improved physical condition may be achieved by consuming any food.

A evidence based approach

- Key Principles for functional food claims
 - International standard and domestic regulatory environmental
 - -- evidence based reviewpublic literature & product test
 - -- management by classification With and without claim

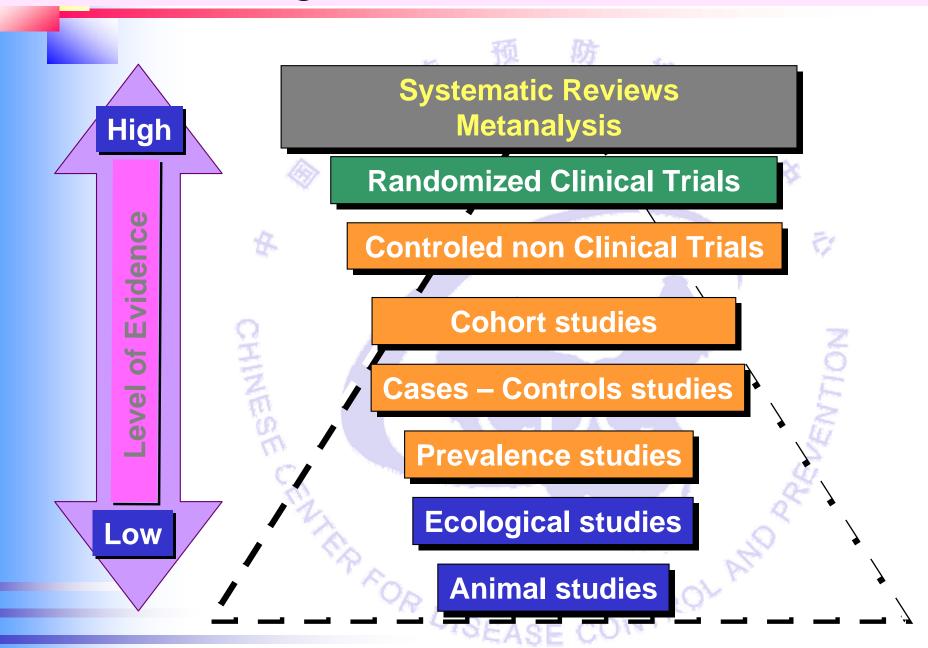
How to evaluate?

1 《The standard Safety assessment Procedure for Functional Food.》

2 《The standard functional assessment procedure for Functional Food.》

3 《The standard analytic methods for Functional Substance》

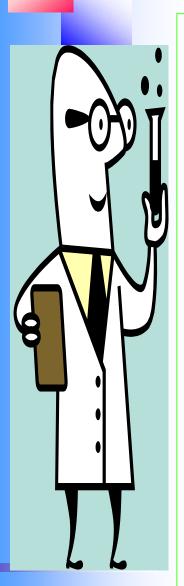
1 Hierarchy in Scientific Evidence



2 Product test

Green Book	Description of Regulation			
"The standard functional	describes the basic requirement for the test samples,			
assessment procedures	details individual function standard procedures of			
and methods of health	assessment among 27 functions include animal and			
foods"	human tests, the biomarkers, determinant and			
	judgement indicators in each method are included.			
"The standard	describes the basic requirements for the test samples,			
toxicological assessment	and details standard procedures of safety assessment			
procedures and methods	such as acute toxicity tests, tests, 30 or 90 days			
of health foods"	feeding tests etc			
"The standard analytic	describes the basic requirements and components of			
methods for functional	herb, food or extracts which must be tested if using this			
components"	substance in your product, and the analytical methods			
	involving hundred plant substances.			
OR DISEASE CONTRO				

Test requirement



1--toxicological detection

acute test, 90-Day Dietary Toxicity Study Or Others

2 -- Functional test evaluation

Anima study and human trial

3 -- Chemical (& microbe) analysis

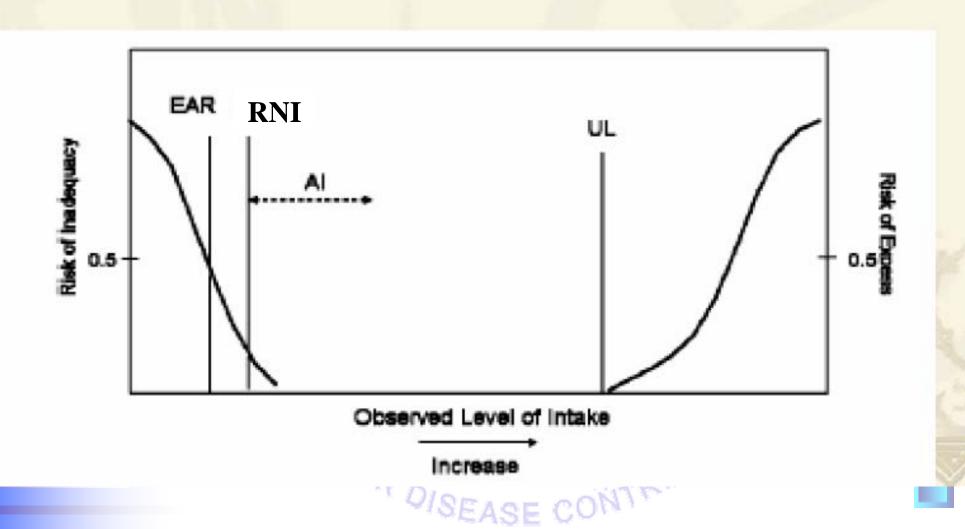
- * hygiene(Microorganism &heavy metal)
- * nutrition composition
- * stability of main functional ingredient
- * product specifications
- 4 --Indentify (strain, source, stimulants) and adulteration

SFDA--"Regulation on nutrients supplements"

- Describes the definition of nutrient supplements,
- Describes the categories of nutrients and its compounds that can be use in nutrient supplements (vitamins and minerals, some fat acids, amino acid)
- The amount (upper and lower)of vitamins and minerals that can be used in nutrient supplements.

Framework for DRIs: EAR, RDA, AI & UL

(Figure from Development of DRIs (IOM) at http://books.nap.edu/topics.php?topic=380)



Nutrients Supplement & Dietary supplement

- Nutrient supplements are products aimed to supply vitamins minerals and not energy, thus to replenish dietary insufficiency, defend nutrition deficiency and reduce the risk of chronic degenerative diseases.
 - * without energy,
- Calcium, or Vit A
- Multi-vitamins, Multi-minerals
- Complex -vita +minerals
- Dietary supplement ?

营养成分表 Nutrition Information

Nutrition Labeling

GB28050 2013.1.1



项目 Items	每份 per Serving	营养素参考值% NRV%
能量 Energy	541千焦 (KJ)	6%
蛋白质 Protein	1.2克 (g)	2%
脂肪 Fat	5.2克 (g)	9%
总碳水化合物 Total Carbohydra	19.2克 te (g)	6%
钠 Sodium	82毫克 (mg)	4%

每份: 30克(1枚)

- 麦淇酪(Marshmallow):不含脂肪
- ■蛋白质含量(糕坯/干基计)(%) ≥ 4.5 %

GB28050--Nutrition Labeling

- Conventional Food all prepackaged foods
 - foods for special dietary uses ,
 - functional food ,
 not included

Nutrition Labeling —

- Nutrient declaration
- Nutrition claim
- Functional claim
- Formats
- __
- •

GB28050--Nutrition Labeling

- mandatory enforcement
- 1+4

Energy, protein, fat, CHO Sodium

- conditional approach or voluntary
- TFA, if use oil with Tf
- If a nutrient fortified
- If a nutritional claim made
- If a functional claim made

Standardized nutrition and function claims

• Based on GB 28050 .

- Here include the Standardized Claims for 32 nutrients.
- Nutrition claims, function Claims
- These do not need individual review or nopre-market approval

Nutrition and functional claims

Claim	Nutrient amount allowed	
Low Fat	≤ 3 gms	
Low Saturated Fat	≤1 gm	
Reduced Calorie	≤25% of Cal of original	
Cholesterol Free	<2 mg	

Zinc: Maintenance of normal skin

CHO: Contribution to normal carbohydrate

metabolism

营养成分表Nutrition information

项目	Per 100g (ml) Or per serving	营养素参考值% (NRV%)
能量 <i>Energy</i>	千焦(<i>kJ</i>)	%
蛋白质 prot	克 (<i>g</i>)	%
脂肪 fat	克(<i>g</i>)	%
饱和脂肪	克(<i>g</i>)	%
碳水化合物 CHO	克(<i>g</i>)	%
钠 Na	毫克 (mg)	%

低脂肪XX (Low fat XX)

每日膳食中脂肪提供的能量占总能量的比例不宜超过30%(功能声称)

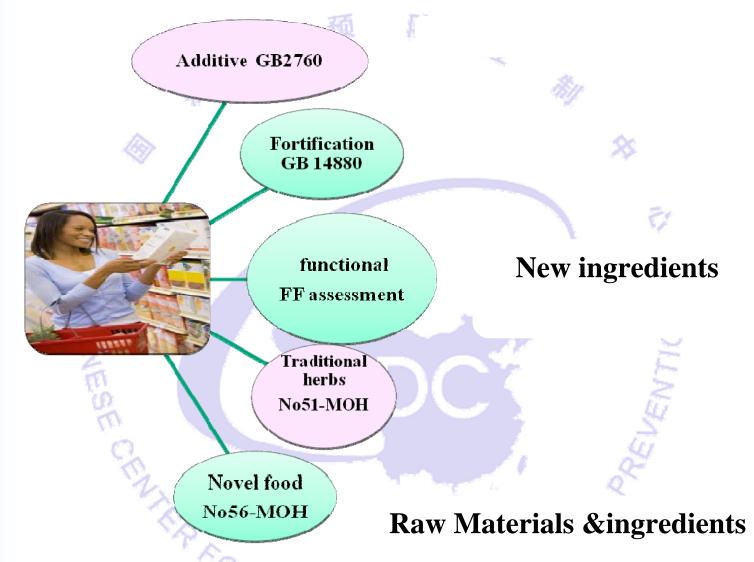
营养声称可以标在营养成分表下端、食品名称或其他任意位置

允许误差 allowable tolerance of declared value

nutrients	allowable tolerance range %	
and the little was a second of the little was a	Lower limit	Upper limit
Energy, protein, fat and fatty acids, carbohydrate, sugar, dietary fiber and sodium		>120%
Vitamin B ₁ , B ₂ , B ₆ , B ₁₂ , COther vitamins, minerals	> 80%	PREVENTIC
VitA, D	> 80%	< 180%
OR DISEA	ISE CONTRO	

New Ingredients Approach and management

New material and Ingredient classification and management



Positive list Free used Materials & ingredients

- 1 SFDA -- List of nutrients in supplement by rule
 - -- accumulated by case review of product
- 2 MOH --- List for materials (herb)used in functional food by role
 - --- List of nutrients in food fortified by national standard GB14880, GB 2760
 - --- accumulated by individual review of industry or province 's office
- 3 INFS --- list in national Food composition database

MOH

- --- list for Bacteria and probiotics
- ---list for Enzymes
- --- list for novel food approved accumulated by 2007—present
- --- list for additive approval

- ---Guideline for ingredients combining about herb and other.
- --- The permitted minimum and maximum dose on nutrients supplement

Negative list

• --- list for restrictive herb to used in FF

---Substances prohibited from use in food

Example: Novel Foods

- **Difinition:** "Novel Foods" are foods and food ingredients that were not yet used on a significant scale for human consumption, there are concerning
 - * novel foods ()
 - * novel food ingredients (),
 - * new subsistent of Structural change ()
 - * new bacterial or other classified in four categories.
- Nutritional, safety, Regional, reproducibility, developmental

Dossier required for novel food

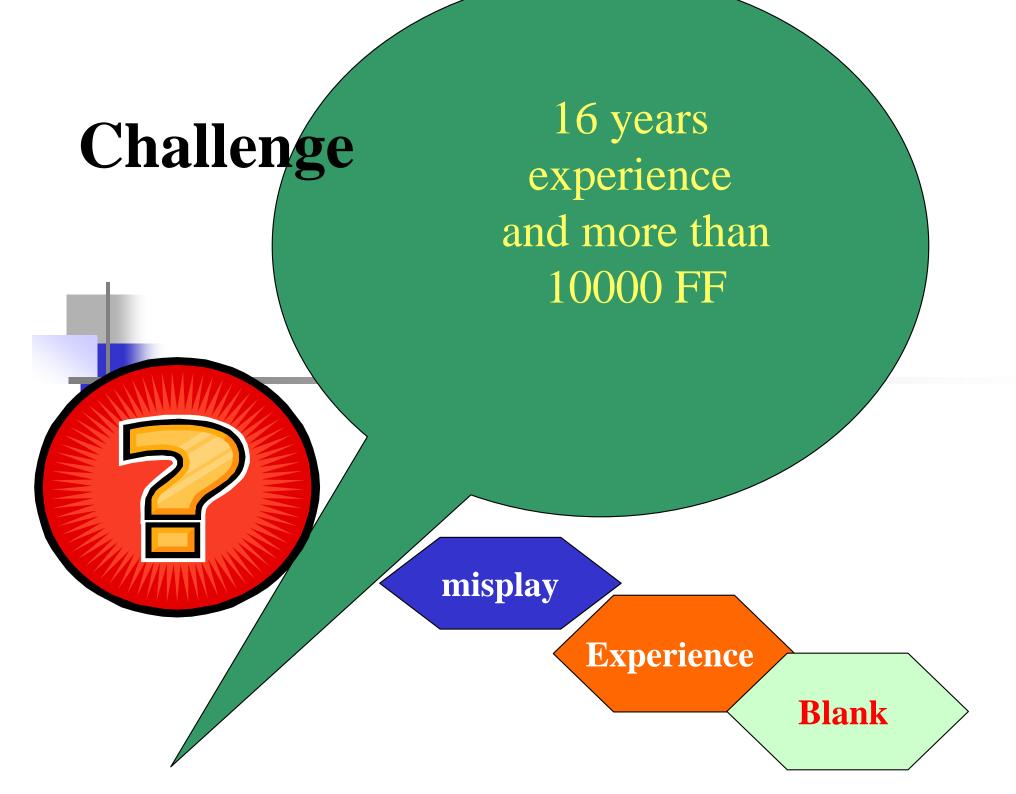
- Traditional (long term edible experience);
- 2 edible history and Safety or,
- 3 nutrition composition and functional;
- 4 quality controlled;
- 5 new Scientific Evidence by literature
- 6Test reports by product
- 7The scientific evidence of ingredients and dose
- 8 Other documents that related to help registration

-- Certificates for the product

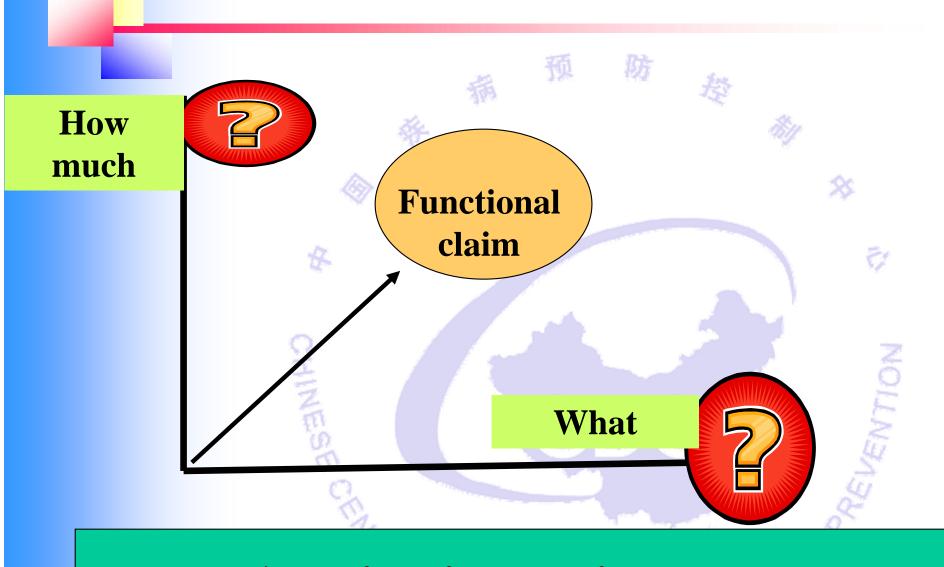
Key principal for new ingredient approach

A risk based approach to new ingredient

- Risk Assessment based approach
- Evidence –based review
- Substance Equivalents



Case by case



Application by industry

Challenge: the theory on tradition medicine vs nutrition

困惑和争论

Confused & Debate on tradition medicine vs nutrition

- Claim for a Single ingredient
- * multiple ingredients for a claim

- The requirement for scientific evidence? Experience form --?
- Dose ? Methods ?

Challenge: balance with other description in labeling

食物标准间 的平衡

Diversity of food and standard

* Diversity of claim description in the labeling

• GB13432 Food for special dietary use

GB Medical food

News

- New Chinese DRI
- -- DRI **Revised** will be issue by May 2013.
- -- Energy, protein and some minerals may have some change
- --21 phyto –chemicals have been reviewed by DRI expert committee

- New definition
 - -- PI

--SGL

Specific guidance level

