

**leatherhead
food research**

part of SAGENTIA REGULATORY

Major Updates in International Regions

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United States: Allergens

Driver

Allergens and contaminants

Maturity

Established

Product categories

All



The story

January 2025 FDA published a number of guidance documents including:

- Questions and Answers Regarding Food Allergen Labelling (Edition 5)
 - Expansion of interpretation of eggs and milk
 - Changes in the understanding of tree nuts
- Evaluating the Public Health Importance of Food Allergens
 - Scientific factors to be considered and other information to be considered
 - Recommendation for how to identify and evaluate the evidence

Regulations

- [Guidance for Industry: Questions and Answers Regarding Food Allergen Labeling \(Edition 5\)](#)
- [Guidance for FDA Staff and Interested Parties: Evaluating the Public Health Importance of Food Allergens Other Than the Major Food Allergens Listed in the Federal Food, Drug, and Cosmetic Act](#)



United States: Food colours

Driver

Health and nutrition

Maturity

Evolving

Product categories

All products



The story

- FDA revoked authorization of FD&C Red No. 3 (Allura Red) (January 2025)
- HHS and FDA announce Petroleum-based Synthetic Dyes in food supply (April 2025)
 - Revoking 2 / Phasing out 6
 - New natural colour additives: galdieria extract blue; calcium phosphate; and butterfly pea flower extract, gardenia (Genipin) Blue

Regulations

- 21 Code of Federal Regulations Subchapter A

Canada: Compositional standards & food additives

Driver

Ingredients and compositions

Maturity

Established

Product categories

All



The story

Comprehensive update of regulatory standards and additive provisions in December 2024

- Compositional standards (~300) removed from Part B of FDR and incorporated by reference
 - Certain distinctive alcoholic beverages repealed and not carried as redundant or in conflict with Spirit Drinks Trade Act
- Food additive tables revoked, food additive lists updated with new structure and incorporated directly by reference
 - The primary place where permitted uses of food additives in standardized foods are shown

Regulations

- Food and Drug Regulations / Canadian Food Compositional Standards / Lists of Permitted Food Additives



Argentina: International safety recognition

Driver

Food safety

Maturity

Established

Product categories

All



The story

- Food products compliant with Codex or legislation from recognized food safety systems:
 - Simplified import procedure – only a sworn statement and certificate of free sale required
 - Products do not need to comply with Argentinian legislation; exception: labelling requirements
 - No need for registration in RNE, RNPA
- Recognised markets listed within its Annexure: Australia, New Zealand, Canada, Switzerland, EU, US, Israel, Japan, UK and countries with which Economic Integration Treaties or Reciprocity Agreements on hygiene and health matters are in force
 - Argentina & Paraguay signed mutual recognition Agreement

Regulations

- Decree No.35/2025

South Africa: Meat analogues

Driver

Ingredients and compositions

Maturity

Established

Product categories

All



The story

- Naming must include descriptors like “plant-based”, “vegetarian”; protein $\geq 9\%$ for terms like “burger” & “mince”
- Restriction on animal origin ingredients, including additives. Exception: egg, milk, honey (vegetarian)
- No animal-related terms/images (e.g., “beef-style”)
- Mandatory testing for protein content and absence of animal ingredients

Regulations

- Agricultural Product Standards Act: Regulations Relating to Meat Analogues (R6436)



Australia: Genetic modification

Driver

Processing technologies

Maturity

Established

Product categories

All



The story

- New definition focus shifted from process-based to outcome-based
- Foods with no novel DNA (e.g. gene-edited without foreign genes) not considered GM
- Labelling rules unchanged: GM foods still require FSANZ approval & mandatory labelling

Regulations

- Amendment No. 239 to the Australia New Zealand Food Standards Code (June 18, 2025)



Australia: Cell-cultured food

Driver

Processing technologies

Maturity

Established

Product categories

Cell-cultured food



The story

- New provisions for cell-cultured foods, including list of approved cell-cultured foods (Schedule 25A)
- Only approved cell-cultured foods may be sold or used as ingredients
- New Standard 1.5.4: Labelling must use terms like “cell-cultured” or “cell-cultivated”
- New Standard 3.4.1: Food safety requirements for cell-cultured foods (Australia only)

Regulations

- Amendment No. 235 to the Australia New Zealand Food Standards Code (September 2, 2025)



China: General labelling

Driver

Labelling and claims

Maturity

Established

Product categories

All



The story

- Retail and B2B update of labelling regulations
- Additive declarations, QUID, allergen labelling
- Absence/non-addition claims
- Date marking and QR

Regulations

- GB 7718-2025 General Standard for the Labelling of Prepackaged Foods
- Administrative Regulation for the Supervision and Inspection of Food Labelling



China: Nutrition labelling

Driver

Labelling and claims

Maturity

Established

Product categories

All



The story

- Amendment to nutrition labelling standard
 - Expanded nutrition table with new mandatory and optional elements
 - Approval of new claims and updates to usage conditions & wording
 - New mandatory statements: limiting HFSS (high fat, sugar, salt) for children & adolescents
- New draft national standard for Front-of-Pack Nutrition Labelling (FOPNL) graphic symbol

Regulations

- GB 28050-2025 Standard for Nutrition Labelling of Prepackaged Foods



Israel: EU regulation adoption

Driver

Food safety

Maturity

Established

Product categories

All



The story

- To facilitate trade, Israel is currently adopting 44 EU Regulations related to:
 - Labelling and claims
 - Contaminants and microbiological criteria
 - FCM
 - Food improving agents (e.g additives, flavourings, enzymes, extraction solvents)
 - Mineral water
- Different transition period provided, which may be further extended

Regulations

- GB 28050-2025 Standard for Nutrition Labelling of Prepackaged Foods



Japan: Front of pack labelling

Driver

Labelling and claims

Maturity

Evolving

Product categories

All products except Alc. Beverages and FSMPs



The story

- Introduction FOPNL as a voluntary system distinct from nutrition labeling
- Five components: calories, protein, fat, carbohydrates, and salt equivalent with the daily recommended intake per serving

エネルギー	たんぱく質	脂質	炭水化物	食塩相当量
92kcal	3.5g	1.4g	16.5g	2.6g
4%	6%	3%	5%	35%
1食分(1袋)当たり %は、栄養素等表示基準値に示す割合				

Regulations

- Food Labelling Standard

Questions?

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