



State of West Virginia

DEPARTMENT OF AGRICULTURE
Gus R. Douglass, Commissioner

Janet L. Fisher
Deputy Commissioner

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Deputy Commissioner

Nutrition Facts Labeling

Nutrition labeling regulations as described in Title 21 of the Code of Federal Regulations (21 CFR 101) required that manufacturers had until May 7, 2002 to comply with the Food and Drug Administration's new labeling requirements for all processed foods.

To meet these requirements, a food manufacturer has two choices:

1. **Pay** to have their product sent to an independent testing laboratory for complete nutrient analysis. Examples include:

Nutrition International
2394 Route 130
Dayton, NJ 08810
(800)841-1110
FAX: 908/329-1031

Minnesota Valley Testing Laboratories
1126 North Front Street
New Ulm, MN 56073
(800)782-3557
FAX: 507/359-2890
www.mvttl.com

2. Use a database for nutrition labeling. This can be accomplished in 2 ways:

1. Various commodity organizations offer database analysis of standardized products to use in the calculation of nutrition facts labeling information. Examples include:

American Frozen Food Institute
1746 Old Meadow Lane St. 350
McLean, VA 22102-0770
703/821-0770
www.affi.com

American Institute of Baking
1213 Bakers Way
Manhattan, KS 66502-4576
913/537-4750
www.aibonline.com

National Confectioners Association of the US, Inc.
7900 West Park Drive, Ste. A 320
McClean, VA 22102-4203
703/790-5750
www.candyusa.org

The West Virginia Department of Agriculture **Does Not Endorse** laboratory services.

2. The West Virginia Department of Agriculture, in cooperation with the Mountain Resource Conservation and Development, Inc. has made available nutraCoster®, a nutritional database computer program. The cost for this service is \$5.00 per product.

The database performs nutritional analysis for single ingredient commodities from the USDA Ingredient Handbook #8.

In order to complete the analysis you **MUST**:

- Have a signed Confidentiality Agreement with the West Virginia Department of Agriculture on file in the Charleston office.
- A completed Nutrition Analysis-Database Method Worksheet for **each** product. This worksheet must provide the following information:
 - ◆ Product formulation including ingredient, manufacturer, packing type, amount, and a nutrition label facts from the source
 - ◆ Suggested Serving Size (as described on worksheet)
 - ◆ Actual container size (net weight in both US and metric)
 - ◆ Nutrition Facts label format designation
 - ◆ Output option (*as described on worksheet*)
 - ◆ Label distribution instructions
 - ◆ Label preparation authorization

To get a nutrition facts database analysis for your product or products, please contact our office with your recipe and we will help you with calculating the weights of your individual ingredients. **All information you provide is strictly confidential.**

Once we have performed the database analysis of your product/products, your nutrition information will be returned to you along with the requested output options indicated on the worksheet.

If requested, the information will be saved electronically and ready to be downloaded in a camera-ready format. It is your responsibility to work closely with your printer to determine what format is needed for your label. We strongly recommend that you submit a final proof of your label to the WVDA Marketing and Development Division **prior** to printing to assure compliance with all labeling regulations.

The West Virginia Department of Agriculture is not responsible for errors, verification of product composition, or printing. Nutritional labels furnished do not eliminate the need for total label approval issued by the Marketing & Development Division. Please allow 3-4 weeks for processing.

If you have any questions or need any additional information, please contact the West Virginia Department of Agriculture:

Cindy Martel, Marketing Specialist
 WVDA-Oak Hill Field Office
 226 Maple Avenue
 Oak Hill, WV 25901
 304/469-9738
 304/541-9756-cell
cmartel@ag.state.wv.us

Teresa Halloran, Marketing Specialist-Foods
 WV Department of Agriculture
 1900 Kanawha Blvd East
 Charleston, WV 25305-0170
 304/558-2210
 304/541-9743
thalloran@ag.state.wv.us

The illustration below (Nutrition Label Format) indicates the suggested typesetting specifications for a "Nutrition Facts" label to be considered conspicuous and adequately formatted. Format requirements are specified in 21 CFR 101.9(d)

Nutrition Facts
 Serving Size 1 cup (228g)
 Serving Per Container 2

Amount Per Serving
Calories 260 **Calories from Fat 120**

% Daily Value*

Total Fat 13g	20%
Saturated Fat 5g	25%
Trans Fat 2g	
Cholesterol 30mg	10%
Sodium 680mg	28%
Total Carbohydrate 31g	10%
Dietary Fiber 0g	0%
Sugars 5g	
Protein 5g	

Vitamin A 4% • Vitamin C 2%
 Calcium 15% • Iron 4%

* Percent Daily Values are based on a diet of other people's misdeeds.
 Your Daily Values may be higher or lower depending on your calorie needs:

	Calories:	2,000	2,500
Total Fat	Less than	65g	80g
Sat Fat	Less than	30g	35g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate	Less than	300g	375g
Dietary Fiber		25g	30g

Annotations:

- Helvetica Regular 8 point with 1 point of leading
- Franklin Gothic Heavy or Helvetica Black, flush left & flush right, no smaller than 13 point
- 3 point rule
- 7 point rule
- 8 point Helvetica Black with 4 points of leading
- 6 point Helvetica Black
- 1/4 point rule centered between nutrients (2 points leading above and 2 points below)
- All labels enclosed by 1/2 point box rule within 3 points of text measure
- 1/4 point rule
- 8 point Helvetica Regular with 4 points of leading
- Type below vitamins and minerals (footnotes) is 6 point with 1 point of leading
- 8 point Helvetica Regular, 4 points of leading with 10 point bullets.

A. Overall

Nutrition Facts Label is boxed with all black or one color type printed on a white or neutral background.

B. Typeface and Size

1. The "Nutrition Facts" label uses 6 point or larger Helvetica Black and/or Helvetica Regular type. In order to fit some formats the typography may be kerned as much as -4 (tighter kerning reduces legibility).
2. Key nutrients & their % Daily Value are set in 8 point Helvetica Black (but "%" is set in Helvetica Regular).
3. "Nutrition Facts" is set in either Franklin Gothic Heavy or Helvetica Black to fit the width of the label flush left and flush right.
4. "Serving Size" and "Servings per container" are set in 8 point Helvetica Regular with 1 point of leading.
5. The table labels (for example, "Amount per Serving") are set in 6 point Helvetica Black.
6. Absolute measures of nutrient content (for example, "1g") and nutrient subgroups are set in 8 point Helvetica Regular with 4 points of leading.
7. Vitamins and minerals are set in 8 point Helvetica Regular, with 4 points of leading, separated by 10 point bullets.
8. All type that appears under vitamins and minerals is set in 6 point Helvetica Regular with 1 point of leading.

C. Rules

1. A 7 point rule separates large groupings as shown in the example. A 3 point rule separates calorie information from the nutrient information.
2. A hairline rule or 1/4 point rule separates individual nutrients, as shown in the example. Descenders do not touch rule. The top half of the label (nutrient information) has 2 points of leading between the type and the rules, the bottom half of the label (footnotes) has 1 point of leading between the type and the rules.

D. Box

All labels are enclosed by 1/2 point box rule within 3 points of text measure.