



National Agency for Food & Drug Administration & Control (NAFDAC)

Food Registration & Regulatory Affairs (FR&RA) Directorate

Guidelines on Labeling Requirements for Semi- Processed Food Products for Export from Nigeria

1. General

These Guidelines are for the interest of the general public and in particular Manufacturers and Exporters of food and feeds products from Nigeria.

2. Purpose and Scope

These guidelines outline the labeling requirements for semi-processed food products intended for export, ensuring compliance with the best international practices and trade regulations. The objective is to enhance transparency, consumer safety, and market accessibility.

3. Definitions:

For the purpose of these guidelines, the following definitions apply:

- 3.1 **Semi-Processed Food Products** – Food products that have undergone partial processing to enhance convenience but still require further cooking or preparation before consumption.
- 3.2 **Labeling** – Any written, printed, or graphic material displayed on the packaging, container, or accompanying documentation of a food product, providing information about its identity, composition, usage, and regulatory compliance.
- 3.3 **Ingredient List** – A declaration of all ingredients used in a food product, listed in descending order by weight, including additives and processing aids where applicable.
- 3.4 **Allergen Declaration** – A mandatory statement indicating the presence of common allergens, such as milk, peanuts, soy, wheat, tree nuts, fish, shellfish, and eggs, in accordance with international food safety standards.
- 3.5 **Nutritional Information** – A standardized panel displaying the energy value, macronutrients (carbohydrates, proteins, fats), and essential micronutrients (e.g., vitamins and minerals) per serving or per 100g of the product.
- 3.6 **Shelf Life** – The period during which a food product remains safe for consumption and retains its intended quality under specified storage conditions.
- 3.7 **Country of Origin** – The country where the food product was manufactured, processed, or packaged, as required for international trade and consumer information.
- 3.8 **Storage Instructions** – Guidance on the optimal conditions for maintaining the safety and quality of the product, including temperature, humidity, and handling requirements.
- 3.9 **Codex Alimentarius** – A collection of internationally recognized food standards, guidelines, and codes of practice established by the Food and Agriculture Organization (FAO) and the World Health Organization (WHO) to ensure food safety and fair-trade practices.

4. General Principles

- 4.1. Labels must be clear, legible, and indelible.
- 4.2. Information on the label should not mislead the consumer.
- 4.3. The language used should be understood in the destination market (typically English and/or the official language of the importing country).
- 4.4. The labelling of the semi-processed food products can be in English language and/or the preferred language of the importing country. The document of the translation from English must be notarized by a Notary Public (in Nigeria) and shall be submitted to the NAFDAC

Export Office (Ports Inspection Directorate), Food Registration and Regulatory Affairs (FR&RA) Directorate, Food Safety and Applied Nutrition (FSAN) Directorate as well as other NAFDAC State Offices (as applicable).

4.5. Where a product is labelled solely in the language of the importing Country there should be a mandatory declaration that it is for “**EXPORT ONLY**” and accompanied with a signed sworn undertaking that the product shall not be found in the Nigerian Market.

4.6. All mandatory information should be prominently displayed.

5. **Mandatory Labeling Information** Labels for exported food products must include the following details:

5.1. **Product Name**

5.1.1. The common or descriptive name of the product.

5.1.2. Include the brand name, if applicable

5.2. **List of Ingredients**

5.2.1. All ingredients must be listed in descending order of their weight at the time of manufacture.

5.2.2. Indicate potential allergens either in bold within the ingredient list or as a separate “Contains” statement. Examples of food allergens are Milk (e.g., cow’s milk and dairy products), Eggs, Fish (e.g., salmon, tuna, cod), Shellfish (e.g., shrimp, crab, lobster), Tree nuts (e.g., almonds, walnuts, cashews), Peanuts, Wheat (and other gluten-containing grains) and Soy (e.g., soybeans and products like tofu, soy milk) as per international allergen labeling requirements.

5.3. **Net Quantity**

5.3.1. The net weight or volume of the product in metric units (grams, kilograms, milliliters, or liters).

5.3.2. Ensure accuracy and compliance with local measurement regulations.

5.4. **Country of Origin**

Clearly state the country where the product was manufactured or processed.

5.5. **Manufacturer and Exporter Details**

5.5.1. Name and full location address of the manufacturer/packer.

5.5.2. Name and full location address of the exporter (if different).

5.6. **Batch/Lot Identification and Date Markings**

5.6.1. Include a batch or lot number to facilitate traceability.

5.6.2. Clearly indicate the manufacturing date (in DD/MM/YYYY or YYYY/MM/DD format).

5.6.3. Provide the expiry or best-before date.

5.7. Storage Instructions

Outline specific storage conditions required to maintain product quality (e.g., “Store in a cool, dry place”).

5.8. Nutritional Information

5.8.1. Provide a detailed breakdown of the product’s nutritional content per 100g/100ml as detailed in the product Certificate of Analysis report which shall be submitted with all required documentation.

5.8.2. Energy (kcal/kJ)

5.8.3. Macronutrients (e.g., carbohydrates, protein, fat)

5.8.4. Vitamins and minerals (if applicable)

5.9. Regulatory Compliance Markings

5.9.1. Display certifications, symbols, or compliance markings required by the importing country (e.g., organic, halal, kosher).

5.10. Barcode and QR Code

5.10.1. Provide a barcode or QR code for supply chain tracking and consumer information access, where applicable.

6. Additional Labeling Information:

6.1. Where Claims such as “Gluten-Free” or “No Added Sugar” are made such claims must be substantiated.

6.2. Direction for use.

6.3. Disposal and Recycling Information.

7. Labeling Placement and Design

7.1. Labels should be affixed to the primary packaging.

7.2. Ensure the text contrast makes all information easily readable.

7.3. Labels must withstand normal handling and storage conditions.

8. Prohibited Practices

8.1. False or deceptive claims (e.g., misrepresentation of origin or health benefits).

8.2. Omission of critical information, such as allergens or expiry dates.

9. Compliance and Enforcement

9.1. Exporters must ensure that labels comply with the regulations of the importing country.

9.2. Regular audits and inspections will be conducted to ensure compliance.

9.3. Non-compliant products may face rejection or penalties in the destination market.

10. Updates and Revisions These guidelines will be reviewed periodically to align with emerging international standards and market requirements.

11. References

- 11.1. Codex Alimentarius Commission's General Standard for the Labeling of Prepackaged Foods.
- 11.2. Guidelines of the World Trade Organization (WTO).
- 11.3. Regional and national food labeling regulations (e.g., EU, FDA, ASEAN).

Contact Information

For further clarification or support, please contact:

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