
FOOD ACT, No. 26 OF 1980

REGULATIONS made by the Minister of Health, Nutrition and Indigenous Medicine under Section 32 of the Food Act, No. 26 of 1980, in consultation with the Food Advisory Committee.

Minister of Health, Nutrition and
Indigenous Medicine.

Colombo,
22nd April 2016.

Regulations

1. These regulations may be cited as the Food (Colour Coding for Sugar levels) Regulations 2016 and shall come into force from 01st August 2016.

2. No person shall sell, offer for sale, distribute or advertise any food specified in the Schedule I hereto unless such food is labelled in the manner as specified in regulation 3.

3. The container or the package which contains such food shall have a label which shall adhere to the following -

\( a \) a numerical description of the sugar content as specified in Column 1 of the Schedule II ;

\( b \) a description of the relative sugar level as specified in Column 2 of the Schedule II ;

\( c \) a colour code displayed as specified in Column 3 of the Schedule II and as illustrated in Schedule III ;

\( d \) the diameter of the inner circle in the logo shown under Schedule III which specifies the colour relating to particular sugar level, shall not be less than 1 cm ;
(e) description in Schedule III shall comprise font size with the minimum height of 1.5mm and shall be legible.

4. The description of the sugar level shall be indicated as high sugar, medium sugar or low sugar as the case may be in all three languages.

5. In these regulations, unless the context otherwise requires;

“Sugar” means all monosaccharides and disaccharides in food;

“carbonated beverages” means a non-alcoholic water based beverage containing dissolved carbon dioxide and sugar and other permitted ingredients;

“ready to serve beverages” means a fruit drink intended for consumption without dilution and prepared from unfermented but fermentable fruit juice or puree or concentrate with or without some of the pulp and containing any soluble sweetener and portable water;

“fruit nectar” means unfermented but fermentable product obtained by adding water with or without the addition of sugars, honey, treacle, and/or syrups and/or sweeteners and other permitted ingredients to fruit juice;

“fruit juices” means the unfermented but fermentable liquid obtained from the edible part of appropriately mature and fresh fruit maintained in sound condition by suitable means.

SCHEDULE I

## Regulation 2

<table>
<thead>
<tr>
<th>Carbonated beverages</th>
<th>Ready to serve beverages other than milk based products</th>
<th>Fruit Nectar</th>
<th>Fruit Juices</th>
</tr>
</thead>
</table>

SCHEDULE II

## Regulation 3

### Sugar content for the Colour Coding

<table>
<thead>
<tr>
<th>Column 1</th>
<th>Column 2</th>
<th>Column 3</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sugar content (per 100 ml of drink)</td>
<td>Relative Sugar Level</td>
<td>Colour Code</td>
</tr>
<tr>
<td>More than 11g</td>
<td>High Sugar</td>
<td>Red</td>
</tr>
<tr>
<td>2g to 11g</td>
<td>Medium Sugar</td>
<td>Amber</td>
</tr>
<tr>
<td>Less than 2g</td>
<td>Low Sugar</td>
<td>Green</td>
</tr>
</tbody>
</table>
Logo

High/Medium/Low "Sugar"
in all three languages

“colour”

“content” g/100 ml

05 - 505