



**NATIONAL AGENCY FOR FOOD AND DRUG
ADMINISTRATION AND CONTROL (NAFDAC)**

**FOOD GRADE (TABLE OR COOKING) SALT
REGULATIONS 2019**

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Commencement:

In exercise of the powers conferred on the Governing Council of the National Agency for Food and Drug Administration and Control (NAFDAC) by Sections 5 and 30 of the NAFDAC Act Cap N1 LFN 2004 and Section 12 of the Food, Drugs and Related Products (Registration, Etc.) Act Cap F32 LFN 2004 and of all the powers enabling it in that behalf, THE GOVERNING COUNCIL OF THE NATIONAL AGENCY FOR FOOD AND DRUG ADMINISTRATION AND CONTROL with the approval of the Honorable Minister of Health hereby makes the following Regulations:-

1. Scope:

These Regulations shall apply to any salt used as an ingredient of food for direct use by consumers and for food manufacture or as a carrier of food additive and nutrients and shall, meet the standard requirement for food grade salt as set out in these Regulations.

2. General Provisions

- (1) Any salt, used as an ingredient of food for direct use by consumers, food manufacturers or as a carrier of food additive shall meet the standard requirements for food grade salt as set out in these Regulations.
- (2) Notwithstanding the provisions of Regulation 1(1), the requirement applies only to salt which is not a by-product of chemical industries.
- (3) Iodized salt shall have a streamlined distribution network so as to reduce the interval between iodization and consumption of salt.

3. Prohibition

No person shall manufacture, import, export, distribute, sell, display for sale, offer for sale or advertise in Nigeria any salt for human consumption unless it has been registered in accordance with the provisions of these Regulations

4. Standard for Food Grade Salt.

- (1) All food grade salt shall -
 - (a) be crystalline product consisting predominantly of sodium chloride;
 - (b) be obtained from the sea, underground rock salt deposits or from natural brine;
 - (c) contain not less than 97.0% of sodium chloride on a dry matter basis exclusive of additives and not more than 0.2 % of matter insoluble in water; and
 - (d) be fortified with iodine using sodium or potassium iodide or iodate at a residue level as specified by the Agency.
- (2) In addition, it may comprise natural secondary products, which are present in varying amounts depending on the origin and the method of production of the salt, which shall compose mainly of calcium, potassium, magnesium, sodium sulphates, carbonates, bromides, and of calcium, potassium and magnesium chlorides.

5. Limits of additives in food grade salt.

- (1) Food grade salt shall be the fine grained, refined, white crystalline salt with the addition of anticaking agents and other additives in the Schedule A, the use and limits for which shall be as prescribed by the Agency.
- (2) The minimum level of iodine ex-factory and at the port of entry shall be 50ppm and the minimum level of iodine at all retail outlets shall be 30ppm.
- (3) The retention of iodine in salt depends on the iodine compound used, the type of packaging, the exposure of the package to prevailing climatic conditions and the period of time between iodization and consumption.

6. Packaging and presentation of food grade salt;

- (1) Iodized salt shall be:
 - (a) packaged in air tight containers such as bags of either high density polyethylene (HDPE) or polypropylene (PP) (laminated or non-laminated) or LDPE-lined jute bags (Grade 1803 DW jute bags lined with 150 gauge polyethylene sheet).
 - (b) not be exposed to rain, excessive humidity or direct sunlight at any stage of storage, transportation or sale.

7. Maximum limits of contaminants in food grade salt.

Food grade salt shall not contain contaminants in excess of the maximum limits prescribed in the Schedule to these Regulations.

8. Hygiene of food grade salt.

The method of production, packaging, storage and transportation of salt shall be in compliance with the requirements of the current Good Manufacturing Practice (cGMP) Regulations.

9. Labelling of food grade salt.

- (1) Notwithstanding the provisions of the Pre-packaged Food (Labelling) Regulations of 2019, the following specific provisions shall apply -
 - (a) the name of the product as declared on the label shall be “salt”;
 - (b) the name “salt” shall have a prefix of “food grade” or “table” or “cooking salt”;
 - (c) where the salt contains one or more cyanide salts added to the brine during the crystallization step, the term “dendritic” shall be included to accompany the name;
 - (d) when the salt is used as a carrier for one or more nutrients and labelled as such for public health reasons, the name of the product shall be declared properly on the label as “Salt fluoridated”, “salt iodated”, “salt iodized”, “salt fortified with iron”, “Salt fortified with vitamins”, or as prescribed by the Agency.
 - (e) For the fortification of food grade salt with iodine, use can be made of sodium and potassium iodides or iodates.
 - (f) The production of iodized food grade salt shall only be performed by reliable manufacturers having the knowledge and the equipment requisite for the adequate production of iodized food grade salt, and specifically, for the correct dosage and even intermixing

- (g) Salt (sodium chloride) for industrial use shall be labelled boldly in red:
 - i. "INDUSTRIAL SALT NOT FOR HUMAN CONSUMPTION".
- (h) Salt iodization shall carry the logo of a green map of Nigeria with black edge and three human figures in white.
- (i) A prepackaged food grade salt shall not exceed a net content of 1kg and indicated as such on the label.
- (j) All ingredients, including iodide, and their components shall appear in the list of ingredients of table salt except when used as an ingredient in the manufacture of another food product.

10. **Nutrient content claims**

A salt product shall not be represented as "Reduced in Sodium" unless it contains at least 25% less sodium than regular table salt, labelled with the difference in the amount of sodium by percentage, fraction or milligrams.

11. **Penalty.**

- (1) Any person who contravenes any of the provisions of these Regulations shall be guilty of an offence and liable on conviction. In case of :
 - (a) an individual, to imprisonment for a term not exceeding one year or to a fine not exceeding N50,000 or to both such imprisonment and fine; and
 - (b) a body corporate, to a fine not exceeding N100, 000.
- (2) Where an offence under these Regulations is committed by a body corporate, firm or other association of individuals every:-
 - (a) director, manager, secretary or other similar officer of the body corporate; or
 - (b) partner or officer of the firm or
 - (c) trustee of the body concerned ;or
 - (d) person concerned in the management of the affairs of the association ;or
 - (e) person who was purporting to act in a capacity referred to in paragraphs (a) to (d) of this regulation, is severally guilty of that offence and liable to be proceeded against and punished for that offence in the same manner as if he had himself committed the offence, unless he proves that the act or omission constituting the offence took place without his knowledge, consent or connivance.

12. **Forfeiture after conviction**

- (1) A person convicted of an offence under these Regulations shall forfeit to the Federal Government-
 - (a) any asset or property constituting proceeds derived from or obtained, directly or indirectly, as a result of the offence;
 - (b) any of the person's property or instrumentalities used in any manner to commit or to facilitate the commission of the offence.
- (2) In this section, "proceeds" means any property derived or obtained, directly or indirectly, through the commission of the offence.

13. Interpretation.

For the purpose of these Regulations, unless the otherwise requires:

“**Agency**” means National Agency for Food and Drug Administration and Control (NAFDAC);

“**Component**” means any substance which is part of an ingredient“;

“**Container**” means any form of packaging of salt as a single item, whether by completely or partially enclosing the salt and includes wrappers; iodised salt should be packed in air tight containers of either high density polyethylene (HDPE) or polypropylene (PP) (laminated or non-laminated) or LDPE-lined jute bags (Grade 1803 DW jute bags lined with 150 gauge polyethylene sheet).

“**Food**” means any substance, whether processed, semi-processed or raw, which is intended for human consumption, and includes drinks, chewing gum and any substance which has been used in the manufacture, preparation or treatment of "food" but does not include cosmetics or tobacco or substances used only as drugs.

“**Ingredient**” means any substance, including a food additive used in the manufacture or preparation of salt and present in the final product;

“**Label**” means any tag, brand, mark, pictorial or other descriptive matter, written, printed, stenciled, marked, embossed or impressed on, or attached to a package or container for salt.

“**Labelling**” includes any written, printed or graphic matter that is present on the label, accompanying the salt, or is displayed near the salt, including that for the purpose of promoting its sale or disposal.

“**Prepackaged**” means packaged or made up in advance ready for retail sale in a container.

“**Retail outlet**” means a store that sells to a person or end consumer buying other than for the purpose of resale.

14. Repeal of Food Grade (Table or Cooking) Salt Regulations 2005.

- (1) The Food Grade (Table or Cooking) Salt Regulations 2005 is hereby repealed.
- (2) The repeal of these Regulations specified in Regulations 13 (1) of this Regulation shall not affect anything done or purported to be done under the repealed Regulations.

15. Citation

These Regulations may be cited as Food Grade (Table or Cooking) Salt Regulations, 2019.

SCHEDULE A

PERMITTED FOOD ADDITIVES IN FOOD GRADE (TABLE OR COOKING) SALT

1. ANTICAKING AGENTS

(1) Coating Agents:

- (a) Carbonates (Calcium and/or Magnesium)
- (b) Magnesium oxide, Phosphate (tricalcium)
- (c) Silicon dioxide,
- (d) Amorphous Silicate
- (e) Calcium, Magnesium, Sodium and
- (f) Calcium Alumina

(2) Coating Hydrophobic Agents:

- (a) Aluminium, Calcium
- (b) Magnesium, Potassium or Sodium Salts of Myristic Acid,
- (c) Palmitic or Stearic Acids

(3) Crystal Modifiers

- (a) Ferrocyanides; Calcium,
- (b) Potassium or Sodium

2. EMULSIFIERS

Polysorbate 80

3. PROCESSING AID

Dimethylpoly-silo-xane

SCHEDULE B

MAXIMUM LIMITS OF CONTAMINANTS

1. Arsenic 0.5mg/kg expresses as As
2. Copper 2mg/kg expresses as Cu
3. Lead 2mg/kg expresses as Pb
4. Cadmium 0.1mg/kg expressed as Cd
5. Mercury 0.1mg/kg expressed as Hg

MADE at Abuja thisday of2019.

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Inuwa Abdulkadir Esq

Chairman Governing Council

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