Barbados

Food and Agricultural Import Regulations and Standards - Narrative

FAIRS Country Report

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Report Highlights:
Sections Updated: Section I, II A
This report provides information on Barbados's regulatory environment as it relates to imports of U.S. agricultural products. Despite having certain licensing requirements for selected products and extensive labeling requirements for most foodstuffs, U.S. suppliers will find Barbados to be a relatively open market for most U.S. products. Labeling requirements throughout the region are likely to undergo some changes in the near future, however. A new CARICOM Regional Standard for Labeling of Prepackaged Foods, which is said to be in harmony with Codex standards, is currently in its final stages of development. Once approved, the new regional standard is to be adopted by all 15 member states of CARICOM.
Section I. Food Laws:

NOTE: This report was prepared by the Caribbean Basin Agricultural Trade Office (CBATO) of the Foreign Agricultural Service (FAS)/U.S. Department of Agriculture (USDA) in Miami, Florida for U.S. exporters of domestic food and agricultural products. While every possible care was taken in the preparation of this report, information provided may not be completely accurate either because policies have changed since its preparation, or because clear and consistent information about these policies was not available. It is highly recommended that U.S. exporters verify the full set of import requirements with their foreign customers, who are normally best equipped to research such matters with local authorities, before any goods are shipped. FINAL IMPORT APPROVAL OF ANY PRODUCT IS SUBJECT TO THE IMPORTING COUNTRY’S RULES AND REGULATIONS AS INTERPRETED BY BORDER OFFICIALS AT THE TIME OF PRODUCT ENTRY.

Barbados is fairly receptive to imports of U.S. agricultural products. Neither sanitary product registration, laboratory testing, special certification, nor pre-market approval is required to import the vast majority foodstuffs into Barbados. Very detailed labeling requirements for practically all food products and import licensing for some products represent the main hurdles for U.S. suppliers. Enforcement of labeling and other requirements is carried out mostly at the port of entry, but routine and random checks at the retail and wholesale levels are also conducted. As in most other countries, enforcement is an uphill battle given limited government resources. However, the government is making increased attempts to enforce its existing legislation.

Imports of food and beverage products into Barbados are governed by a variety of laws. The Miscellaneous Control Act, Chapter. 329 of 1994 and its implementing regulations require licensing for selected agricultural products (mainly meats, produce, and oils) by the Department of Commerce and Consumer Affairs, a dependency of the Ministry of Economic Affairs, Empowerment, Innovation, Trade, Industry and Commerce. For a definitive list of products subject to licensing, it is recommended that U.S. exporters contact the above mentioned Ministry (contact information provided in Appendix I). The Standards Act 2006-5 provides the legal framework for standards regulating most foods. Of these, the Specification for Labeling of Prepackaged Food (Barbados National Standard 5: Part 2 of 2004) and the Specification for Labeling of Prepackaged Meat and Poultry Parts/Cuts and Fish and Fishery Products (Barbados National Standard BNS 5: Part 7 of 2004) are the major mandatory standards. The Caribbean Community (CARICOM) is actually in the process of reviewing the former with the intent of having all 15 member States of CARICOM adopt it and implement it once published. The standard, which is currently in its final draft stage, is a modified version of the Codex General Standard for Labeling of Pre-packaged Foods. Standards Inspectors from the Department of Commerce and Consumer Affairs are the ones responsible for enforcement of applicable food standards and regulations supported by interpretations of the Barbados National Standards Institution (BNSI).

Animal and plant diseases, as well as pest standards are handled separately. The Animals (Diseases and Importation) Act, Chapter 253, of 1951 and its implementing regulations cover the importation of all animal by-products. The Plant Protection Act of 2007 covers the importation of plant products. Both legislative pieces are enforced respectively by the Ministry of Agriculture’s Veterinary Service and Plant Quarantine Unit.
Section II. Labeling Requirements:

A. General Requirements

Barbados’ labeling regulations are quite extensive. A key requirement is that all products be labeled in English. Multilingual labels are acceptable as long as English is one of the languages included on the label. Standard U.S. labels are generally acceptable.

Following is a summary of the information required on all prepackaged food labels. For definitive and more complete information regarding Barbados’ labeling requirements, it is recommended that U.S. exporters contact the BNSI (contact information provided in Appendix I).

1. Name of the Food
   The name must indicate the true nature of the food. Normally the name will be specific and not generic. Where a name or names have been established for a food by a Barbadian standard, at least one of these names must be used. In other cases, the name prescribed by national legislation must be used. In the absence of any such name, either a common or usual name that has been approved by the BNSI for use on the product must be used. A "coined" or "fanciful" name, brand name, or trademark may be used provided it accompanies one of the names prescribed by a Barbadian standard, national legislation or one that is approved by BNSI.

2. List of Ingredients
   A list of ingredients must be declared on the label, except for: single ingredient foods, alcoholic beverages for which a mandatory Barbados National Standard exists, and any other products exempted by the BNSI. The list of ingredients must be headed or preceded by an appropriate title (i.e. Ingredients:.; Contents:.; Preparing from:.; etc.). All ingredients must be listed in descending order of weight at the time the product is manufactured. Where an ingredient is itself the product of two or more ingredients, such a compound ingredient may be declared as such in the list of ingredients provided that it is immediately accompanied by a list in brackets of its ingredients in descending order of proportion.

   The following foods and ingredients, which are known to cause hypersensitivity, must always be declared:

   a. cereals containing gluten (i.e. wheat, rye, barley, oats, spelt or their hybridized strains and products thereof);
   b. crustacean and products thereof;
   c. eggs and egg products;
   d. fish and fish products;
   e. peanuts, soybeans and products thereof;
   f. milk and milk products (lactose included);
g. tree nuts and nut products; and  
h. sulphite in concentrations of 10 mg/kg or more.

Water added to a food must be declared in a list of ingredients except when it forms a part of an ingredient such as brine, syrup or broth used in a compound food and declared as such in the list of ingredients.

3. Net Contents and Drained Weight
The net content must be declared in the metric system as follows:

a) for liquid foods by volume;  
b) for solid food by weight, except when such foods are usually sold by number, in which case a declaration by count may be given;  
c) for semi-solid or viscous foods, either by weight or volume.

In addition to the declaration of net contents, a food packed in a liquid medium must carry a declaration of the drained weight of the food. For the purposes of these requirements, liquid medium means water, aqueous solutions of sugar and salt, fruit and vegetable juices in canned fruits and vegetables only, or vinegar, either singly or in combination.

When the contents of a package of food are expressed in terms of weight or volume, any variation below the quantity declared must be in accordance with the Weights and Measures Regulations of 1985.

4. Name and Address
The name and address of the manufacturer, packer, distributor, importer, exporter or vendor of the food must be declared.

5. Country of Origin
The country of origin of the food must be declared. When a food undergoes processing in a second country which changes its nature, the country in which the processing is performed must be the country of origin for the purposes of labeling. It is important to note that many U.S. products simply state the manufacturer or packer’s city and State only. As is the case in many other countries, Barbados authorities require the country of origin to be explicitly stated as part of the address. Therefore, either "USA" must be added to the address or the label must contain statements such as "Product of USA" or "Made in USA" in order to clearly identify the product’s origin. In cases where non-U.S. products are packed and shipped by U.S. companies, the true country of origin should be specified, so that the label is not considered misleading.

6. Lot Identification
Each container must be embossed or otherwise permanently marked in code or in clear to identify the manufacturing plant and lot.
7. Date Marking and Storage Instructions
If not otherwise determined in an individual Barbados National Standard, the following date marking requirements apply, as appropriate:

a. the “date of minimum durability”;
b. the “date of manufacture” (for all manufactured foods);
c. the “date of packaging” for all prepackaged foods which are not the product of a manufacturing operation;
d. the use-by-date where the safety and/or quality of the food cannot be assured beyond a specified period.

The above dates must consist of at least the day and month for products produced for consumption within a period of no more than three months, and of the month and year for products intended for consumption within a period longer than three months.

For purposes of the date of minimum durability, the term “best before…” must be used where the day is indicated, and the term ‘best before end…” must be used in other cases. In a few instances the date of minimum durability requirement does not apply. This is the case for:

a) fresh fruits and vegetables, including potatoes which have not been peeled, cut or similarly treated;
b) wines, liqueur wines, sparkling wines, aromatized wines, fruit wines, sparkling fruit wines and stout;
c) beverages containing 10% or more by volume of alcohol;
d) bakers’ or pastry cook’ wares, which given the nature of their content, are normally consumed within 24 hours of their manufacture;
e) vinegar;
f) food grade salt;
g) solid sugars
h) confectionery products consisting of flavored and/or colored sugars;
i) chewing gum;
j) spices;
k) other products exempted by the BNSI.

Any special storage instructions must also be declared on the label if the validity of the date of minimum durability depends on any special conditions.

8. Instructions for Use
Instructions for use, including reconstitution, where applicable, must be included on the label, as necessary,
to ensure correct utilization of the food.

Additional Requirements:

9. **Quantitative Labeling of Ingredients**
   If the labeling emphasizes the presence of one or more valuable and/or characterizing ingredients, or where the description of the food has the same effect, the ingoing percentage of the ingredient (m/m) at the time of manufacture must be declared. Similarly, if the labeling of a food places a special emphasis on the low content of one or more ingredients, the percentage of the ingredient (m/m) in the final product must be declared.

10. **Artificial Foods**
    Artificial, imitation, substitute, or synthetic foods should be identified as such in any labels or advertisements. Such declaration should be an integral part of the name of the food and be in identical type and be identically displayed with such name.

11. **Irradiated Foods**
    The label of a food, which has been treated with ionizing radiation, shall carry a written statement indicating the treatment, in close proximity to the name of the food. When an irradiated product is used as an ingredient in another food, this must be declared in the list of ingredients. When a single ingredient product is prepared from a raw material, which has been irradiated, the label of the product must contain a statement indicating the treatment.

12. **Organically Produced Foods**
    Organically produced foods must be certified by a competent authority, as complying with the requirements specified by the BNSI for products bearing the designation.

13. **Foods for Special Dietary Uses**
    The name of the food, the list of ingredients, and the net contents and drained weight must be declared for prepackaged foods for dietary use. The declaration of nutrient information on the label must include the total quantity of those specific nutrients or other components, which provide the characterizing essential feature for the special dietary use for which the food is intended, per 100 grams or 100 ml, and where appropriate per specified quantity, of the food as suggested for consumption. Storage instructions of opened packages of a food for special dietary uses must be included on the label, if necessary, to ensure that the opened product maintains its wholesomeness and nutritive value. A warning should be included on the label if the food is not capable of being stored after opening, or is not capable of being stored in the container after opening.
14. **Food Additives Sold As Such**
In the case of food additives sold by retail, the following information must be declared on the label:
   a. details of the additive;
   b. instructions on keeping and use
   c. net contents;
   d. Lot identification.

For food additives sold other than by retail, in other words for further industrial processing, the information may be given on the documents relating to the sale.

15. **Presentation Requirements**
Current labeling standards make no distinction in terms of retail products, institutional products, or samples. The general line of thinking is that the products should be labeled for the end-user of the product. For example, products intended for retail sale are expected to be labeled according to the applicable standard for prepackaged foods as outlined above. Products intended for institutional sale may or may not be individually labeled but must contain the basic labeling information on the shipping box.

The following presentation requirements apply to labels of all prepackaged foods:

a) Labels on prepackaged foods must be applied in such a manner that they will not become separated from the container.

b) Statements required to appear on the label must be clear, prominent, indelible and readily legible by the consumer under normal conditions of purchase and use.

c) The information appearing on the label must be in letters and/or numbers of not less than 1.6 mm in height except in cases where the BNSI permits or requires other font sizes.

d) Where the container is covered by a wrapper, the wrapper must carry the necessary information, or the label on the container must be readily legible through the outer wrapper or not be obscured by it.

e) The name and net contents of the food must appear on the main panel of the label.

f) All labels must be in the English language.

g) All numbers relating to net contents and drained weights must be in Arabic numerals.

16. **Claims**
A food product with an increased or special nutritive value, or a food product indicated to have special nutritional qualities as a result of the reduction or omission of a nutrient, must be consistent with the legislation of the Nutrition Committee of the Ministry of Health of the Barbados Government. A claim, which highlights the absence or non-addition of nutrient(s), is regarded as a nutritional claim and requires the product provide nutritional labeling (please refer to SECTION II B). Terms such as “natural”, “pure”, “fresh”, “homemade”, “organically grown” may only be used when the product satisfies the definitions for these terms, according to the BNSI. The term “special dietary,” or equivalent terms may be used in conjunction with the name only where the product corresponds to definition of foods for special dietary uses. The characterizing essential feature should be stated in close proximity to the name of the food. The total quantity of the specific nutrients characterizing the essential feature for the special dietary use, and where appropriate the specified quantity of the food as suggested for consumption, must also be provided.

Religious or ritual preparation (e.g. halal, kosher) must conform to the requirements of the appropriate religious or ritual authorities.

The following claims may be prohibited:

a. Claims that a food product will provide an adequate source of all essential nutrients, except in the case of well-defined products for which the BNSI permits or where international scientific consensus exists that the product is an adequate source of all essential nutrients.

b. Claims which imply that a balanced diet or ordinary food cannot supply adequate amounts of all nutrients.

c. Claims which cannot be substantiated.

d. Claims as to the suitability of a food for the use in the prevention, alleviation treatment or cure of a medical condition unless permitted by the BNSI.

e. Claims which could give rise to doubt about the safety of similar foods products or which could arouse or exploit fear in the consumer.

B. Requirements Specific to Nutritional Labeling

A nutrient declaration is only required when a nutrition or health claim is made for a food product. A nutrition panel is voluntary for all other foods. When a nutrient declaration is made, the following must be included:

1. Energy Value;
2. The amounts of protein, available carbohydrate (excluding dietary fiber), and fat;
3. The amount of any other nutrient for which a nutrition claim is made;
4. The amount of any other nutrient considered relevant for maintaining a good nutritional status, as determined by the Nutrition Committee of the Ministry of Health.
In addition, if sugars, dietary fiber, saturated fat and sodium are declared, the nutrient declaration must include information on the sugars, dietary fiber, saturated and trans fatty acids and sodium. If a claim is made regarding the amount and/or type of fatty acids or cholesterol, the amounts of saturated fatty acids or cholesterol and of polyunsaturated and trans-fatty acids must be declared.

The declaration of nutrient content should be numerical. The use of additional means or presentation is acceptable. Information on energy value should be expressed in kJ and kcal, or calories per 100 g or per 100 ml or per package. Information on the amounts of protein, carbohydrate and fat in the food should be expressed in g per 100 ml, per package if the package contains a single portion, or per serving or portion as quantified on the label. Information on vitamins and minerals should be written in metric units and/or as a percentage of the Nutrient Reference Value per 100g or per 100 ml or per package if the package contains a single portion. This information may additionally be given per serving or portion as quantified on the label.

In terms of nutrient content claims, when a food is by nature low in, or free of, the nutrient that is subject of the claim, the term describing the level of the nutrient should immediately precede the name of the food. For instance, “a low (name of the nutrient) food” or “a (name of the nutrient)-free food.”

Health claims must be based on current relevant scientific substantiation and must be approved in advance by the BNSI to be allowed on food labels. The BNSI reserves the right to prohibit health claims made for foods that contain nutrients or constituents in amounts that increase the risk of disease or an adverse health related condition. The health claim will not be permitted if it encourages or condones excessive consumption of any food or disparages good dietary practice. If approved, the following information must appear on the label of the food bearing the claim:

1. A statement of the quantity of any nutrient or other constituent of the food, which is subject to the claim.
2. Information on the identity of the target group, if appropriate.
3. Information on how to use the food to obtain the claimed benefit, if appropriate.
4. Where appropriate, advice to groups who might be adversely affected by the food and to any who need to avoid the food completely.
5. Maximum safe intake level of the food, where necessary.

C. Requirements Specific to Prepackaged Meat, Poultry, and Fishery Products

The following information must appear on the label of all prepackaged meat, poultry, and fishery products in Barbados:

1. Name of the Food
The name must indicate the true nature of the food. Normally the name will be specific and not generic. A “coined”, “fanciful”, brand name, or trademark may be used as long as it accompanies one of the names.
provided in a Barbadian Standard. To avoid misleading or confusing the consumer in regard to the true nature and physical condition of the product, additional words or phrases must be included as necessary, such as the cut, part, or style of the product, and the condition or type of treatment it has undergone, such as “fresh”, “frozen”, “vacuum packed”, etc.

2. List of Ingredients

If the meat, poultry, or fishery product is presented as a “Ready to Cook” product with added sauces, seasonings, or marinades, the list of ingredients in the accompanying materials must be declared. The list of ingredients shall be headed or preceded by an appropriate title, such as “Ingredients…” or “Prepared from:…”. All ingredients should be listed in descending order of weight. Where an ingredient is itself the product of two or more ingredients, such as a compound ingredient may be declared, as such, in the list of ingredients provided that it is immediately accompanied by a list in brackets of its ingredient in descending order of proportion (m/m). Where a compound ingredient for which a name has been established in a Barbadian standard or regulation, constitutes less than 5 percent of the food, the ingredients need not be declared except in the case of food additives which serve as a technological function in the finished product.

The following foods and ingredients are known to cause hyper-sensitivity and must be declared:

a. Cereals containing gluten (i.e. wheat, rye, barley, oats, spelt) or their hybridized strains and products thereof.
b. Crustacea and products thereof.
c. Eggs and egg products.
d. Fish and fish products.
e. Peanuts, soybeans and products thereof.
f. Milk and milk products (lactose included).
g. Sulphite in concentration of 10 mg/kg or more.

Added water should be declared in the list of ingredients. The exception to this is when water forms part of an ingredient such as brine, syrup, or broth used in a compound food and declared in the list of ingredients. A specific name must be used for ingredients in the list of ingredients as outlined above for the name of the food. The only exceptions for the class name are listed below.

<table>
<thead>
<tr>
<th>Type of Ingredient</th>
<th>Class name</th>
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<tbody>
<tr>
<td>All spices and spice extracts</td>
<td>&quot;Spice&quot;, &quot;Mixed spices&quot;, as appropriate</td>
</tr>
<tr>
<td>All herbs or parts of herbs</td>
<td>&quot;Herbs&quot;, &quot;Mixed herbs&quot;, as appropriate</td>
</tr>
</tbody>
</table>
All types of sucrose
"Sugar"

Anhydrous dextrose and dextrose monohydrate
"Dextrose" or "Glucose"

Where additives are used in meat, poultry or fishery products, the following class titles should be used together with the specific name and/or International Numbering Systems (INS) numerical identification:

(a) Antioxidant(s)  
(b) Natural Color  
(c) Emulsifier(s)  
(d) Flavor Enhancer(s)  
(e) Glazing Agent(s)  
(f) Preservative(s)  
(g) Stabilizer(s)  
(h) Acidity Regulator(s)

A food additive that has been carried over into a meat, poultry or fishery product (as a result of the use of raw materials or other ingredients in which the additive was used), must be included in the list of ingredients if the BNSI requires such declaration. Processing aids must be declared in the list of ingredients as well.

3. Net Contents and Drained Weight
The net contents must be declared in the metric system. It must also be declared by weight, except when the product is sold by number, in which case a declaration by count may be given. In addition to the declaration of net contents, a food packed in a liquid medium must carry a declaration of the drained weight of the product. For the purposes of these requirements, liquid medium means water, aqueous solutions or marinades.

4. Name and Address
The name and address of the processor and local distributor of the product must be declared.

5. Country of Origin
The country of origin of the food must be declared. Each package should display an appropriate health mark.

6. Lot Identification
Each sale unit should be embossed or otherwise permanently marked to enable the purchaser to identify the information specified in 5 and 6 above as well as the lot from which it was obtained.

7. Date Marking and Storage Instructions
The "date of minimum durability" must be declared. This must consist of at least the day and month for products with a minimum durability of not more than three months, or the month and year for products with a minimum durability of more than three months. If the month is December, it is sufficient to indicate the year. The date should be written in the year/month/day format. Phrases such as “This product should be cooked or otherwise prepared before” should precede the written date. The month must be declared using
the first three letters of the word (i.e. JAN, FEB, etc.). Where the year is declared, the complete 4-digit representation should be used. In addition to the date of minimum durability, the temperature conditions for storage must be declared on the label. The package should also provide a declaration of the following information where applicable: a) date of slaughter (meat, poultry); b) date of landing (fishery products).

8. **Instructions for Use**

Instructions for use should be included on the label, as necessary, to ensure the safety and correct utilization of the product.

9. **Grade Designations**

If grading designations are used, they should be readily understandable and not be misleading or deceptive in any way.

10. **Trade Descriptions**

Trade descriptors for meat parts/cuts (i.e. steaks, stew beef, beef chuck, etc.) and poultry parts/cuts (i.e. whole chicken, leg quarters, whole legs, etc.) must be standard and comply with the list of descriptors set forth in Appendices B and C of the Specification for Labeling of Prepackaged Meat and Poultry Parts/Cuts and Fish and Fishery Products (Barbados National Standard BNS 5: Part 7 of 2004).

11. **Quantitative Labeling and Ingredients**

If the labeling of a meat, poultry, or fishery product places special emphasis on the low or high content of one or more of its constituents (e.g. fat), the percentage by weight of the constituent in the final product must be declared.

12. **Irradiated Foods**

The label of a food which has been treated with ionizing radiation must include a written statement indicating that treatment in close proximity to the name of the food. When an irradiated product is used as an ingredient, this should also be declared in the list of ingredients. When a single ingredient product is prepared from a raw material which has been irradiated, the label of the product should contain a statement indicating the treatment. Shipping documents accompanying these products should give appropriate information to identify the registered facility, which has irradiated the food, the date(s) and nature of the treatment, and the lot identification.

13. **Presentation Requirements**

The following presentation requirements apply to labels of prepackaged meat, poultry, and fishery products:

a) Labels of prepackaged foods should be applied in such a manner that they will not become separated from the container.

b) Statements required to appear on the label by virtue of this standard should be clear, prominent, indelible
and readily legible by the consumer under normal conditions of purchase and use.

c) The information appearing on the label should be in letters and/or numbers of not less than 1.6 mm in height, based on lower case.

d) Where the container is covered by a wrapper, the wrapper should carry the necessary information or the label on the container must be readily legible through the outer wrapper or not be obscured by it.

e) The name and net contents of the product should appear on the main panel of the label normally intended to be presented to the consumer at the time of sale.

f) Any information or pictorial device may be displayed in the labeling provided it is not in conflict with mandatory requirements nor misleading or deceptive to the consumer in any way whatsoever in respect to food.

g) All labels must be in the English language.

h) All numbers relating to net contents and drained weights stated on the label must be given in Arabic numerals.

Section III. Packaging and Container Regulations:
Special packaging for food products is an issue which is not really addressed in current Barbados legislation. Internationally accepted packaging and container materials, including PVC, are generally accepted and used throughout Barbados. Moreover, there are no recycling or municipal waste laws specifically affecting food product packaging.

Section IV. Food Additives Regulations:
Barbados follows the General Standards of Food Additives of Codex, a positive list of additives permitted for use in foodstuffs. Any additive used in a product must be explicitly stated on the label. According to BNSI standards, the following additive class titles must be used together with the specific name and/or International Numbering System (INS) numerical identification:

- Acid(s)
- Anticaking agent(s)
- Anti-foaming agent(s)
- Antioxidant(s)
- Artificial Color
- Bulking agent(s)
- Color retention agents(s)
- Emulsifier(s)
- Emulsifying salt(s)
- Firming agent(s)
- Flavor Enhancer(s)
- Flour Treatment agent(s)

<table>
<thead>
<tr>
<th>Acid(s)</th>
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<tr>
<td>Anti-caking agent(s)</td>
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<tr>
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<tr>
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<tr>
<td>Bulking agent(s)</td>
<td>Leavening agents(s)</td>
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<tr>
<td>Color retention agents(s)</td>
<td>Natural color</td>
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<tr>
<td>Emulsifier(s)</td>
<td>Preservative(s)</td>
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<td>Emulsifying salt(s)</td>
<td>Propellant(s)</td>
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<td>Firming agent(s)</td>
<td>Stabilizer(s)</td>
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<tr>
<td>Flavor Enhancer(s)</td>
<td>Sweetener(s)</td>
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<tr>
<td>Flour Treatment agent(s)</td>
<td>Thickener(s)</td>
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In addition, the following additive class titles may be used for food products: Flavor(s) & flavoring(s); modified starch(es). The term "flavors" must be qualified by "natural," "natural identical," "artificial," or a combination of these words as appropriate.

A food additive carried over into a food as a result of the use of raw materials or other ingredients in which the additive was present, must be included in the list of ingredients if the resulting level of concentration is such that the additive performs a technological function or if the BNSI requires that such information be stated. Processing aids are generally exempted from declaration in the list of ingredients.

For alcoholic beverages, the percentage by volume of alcohol present must be shown on the main panel followed by the words "alcohol by volume" or the abbreviation "alc/vol." or “%v/v.” The percentage of alcohol must be determined by a method approved by the BNSI.

Section V. Pesticides and Other Contaminants:
A multi-agency Pesticide Control Board, composed of representatives from the Ministries of Agriculture, Health and Environment, is the entity responsible for registering and monitoring pesticide use in Barbados. The Board accepts and recognizes Codex maximum residue levels for pesticides and to a large extent also follows the guidance set forth by the EPA in the United States. The Ministry of Agriculture veterinary laboratory and other government analytical laboratories conduct most of the testing. However, testing is as limited as the resources allocated for testing.

Section VI. Other Regulations and Requirements:
Neither sanitary product registration, laboratory testing, special certification, nor pre-market approval is required to import foodstuffs into Barbados. As mentioned earlier, enforcement of labeling and other requirements is carried out mostly at the point of entry, but routine and random checks at the retail and wholesale levels are also conducted. Given the rather detailed labeling requirements described earlier, it is recommended that U.S. suppliers check with the BNSI, either directly or through their importers, for labeling compliance of any new-to-market items prior to importation. This voluntary procedure will preclude costly difficulties associated with non-conforming labels. Shipping of samples via international couriers is generally allowed.

Imports of plants and plant products, meat, meat products, meat by-products, poultry, poultry products, poultry by-products, dairy products, and any other products of animal origin require the importer to obtain an import permit from the Veterinary Service of the Ministry of Agriculture. Imports of these products also require a sanitary export certificate from the country of origin. For more specifics on certification requirements, exporters are encouraged to contact Veterinary Services and the Plant Quarantine Unit of the Ministry of Agriculture (see Appendix I for contact information).

Section VII. Other Specific Standards:
Imports of virtually all food and beverage products are covered by the legislation and regulations mentioned in Section I. Certain specific standards may apply to certain products. Therefore, U.S. Suppliers are best advised to verify with the BNSI as to their product’s import compliance. See Appendix I for contact information.

Section VIII. Copyright and/or Trademark Laws:
All trade names, logos, slogans, brands and other marks registered in Barbados are protected under the Trade Marks Act, Cap. 319 (1981) and the Trade Marks Amendment Act #16 (2001). The Corporate Affairs and Intellectual Property Office (CAIPO) of the Ministry of Economic Development is the agency responsible for registration and maintenance of public records relating to trademarks. Trademark registration is voluntary in Barbados, but highly recommended in order to secure adequate legal recourse in the event of trademark
infringement. Prior to applying for any trademark registration in Barbados, it is recommended that the CAIPO Register be searched to determine if someone else has already applied for or registered a trademark in Barbados. These searches are conducted free of charge.

Applications for registration can be filed with the Registrar of the CAIPO. In Barbados, anyone may register trademarks, but most individuals and corporations, whether Barbadian or foreign, do so through attorneys specializing in trademark registrations. A list of such attorneys can be obtained from the Barbados Bar Association website listed in Appendix III.

The cost of registration is BB$75 (US$38.00) per class of goods being applied for plus BB$25 (US$13) if an attorney or agent is used to file the application. Barbados uses the international trademark classification system set forth in the Nice Agreement concerning the International Classification of Goods and Services for the Purposes of the Registration of Marks (1957), as amended. If and when approved, the trademark is published in the Gazette, the government’s official diary, at a cost ranging from BB$150 to BB$300 (US$75 to US$150). Upon publication, third parties have 90 days to file any opposition to the trademark registration. An uncontested trademark registration will normally take about 7 to 9 months to be completed from the time the application is originally filed. Initial registration of a trademark is valid for ten years and registration is renewable indefinitely for subsequent periods of 10 years each. The renewal fee is BB$50 (US$25).

For further information on the trademark registration process including a schedule of registration fees, U.S. exporters may contact the CAIPO. See Appendix I for contact information.

Section IX. Import Procedures:
The following documentation is normally required for food imports:

1. Commercial Invoice
2. Bill of Lading or Air Waybill
3. Packing List
4. Insurance Certificate
5. Import License (if applicable)

As mentioned earlier, certain products may require licensing by the Department of Commerce and Consumer Affairs. U.S. exporters are urged to have the importing party ascertain whether any license may be required prior to shipping any products.

The import clearance process for foods is fairly straightforward and non-restrictive. Customs clearance usually takes about 3 days for most food products. However, the process is usually expedited for perishables allowing for quicker clearance time. Use of a seasoned customs broker/agent is key to ensuring an adequate flow through the system. A list of customs/brokers agents can be obtained from the Barbados Customs Brokers and Clerks Association listed in Appendix II. Appeals for disputed or rejected product are initially handled at the Departmental level of Customs and escalated beyond that depending on need. Contact information for the Barbados Customs & Excise Department is provided in Appendix I.

Appendix I. Government Regulatory Agency Contacts:
FOR GENERAL LABELING REQUIREMENTS OF PREPACKAGED FOODS, CONTACT:

Barbados National Standards Institution
"Flodden" Culloden Road
St. Michael, Barbados W.I.
FOR IMPORT REQUIREMENTS OF ANIMALS AND PRODUCTS OF ANIMAL ORIGIN, CONTACT:

Veterinary Services
Ministry of Agriculture
The Pine
St. Michael, Barbados W.I.
Tel: 1 (246) 427-5073, 427-5492
Fax: 1 (246) 429-2143
E-mail: vetservices@caribsurf.com

FOR IMPORT REQUIREMENTS OF PLANT AND PLANT PRODUCTS, CONTACT:

Plant Quarantine Unit
Ministry of Agriculture
Crumpton Street
Bridgetown, Barbados W.I.
Tel: 1 (246) 426-1222
Fax: 1 (246) 426-6927
E-mail: quarantine@agriculture.gov.bb

FOR IMPORT LICENSING ISSUES, CONTACT:

Department of Commerce and Consumer Affairs
Ministry of Economic Affairs, Empowerment, Innovation, Trade, Industry & Commerce
Block 1, Pelican Industrial Estate
St. Michael, Barbados W.I.
Tel: 1 (246) 437-3552 / 3 / 8, 430-4971, 430-3366
Fax: 1 (246) 228-3821
E-mail: ccad@commerce.gov.bb

FOR CUSTOMS PROCEDURES AND DUTIES, CONTACT:

Entry Processing Unit (EPU)
Barbados Customs & Excise Department
Barbados Port Authority Building
Princess Alice Highway
St. Michael, Barbados W.I.
Tel: 1 (246) 310-2300, 430-2343, 430-2396, 430-2355
Fax: 1 (246) 430-2370

FOR TRADEMARK REGISTRATION, CONTACT:

Corporate Affairs & Intellectual Property Office (CAIPO)
“Clarence Greenidge House”
Keith Bourne Complex
Belmont Road
Appendix II. Other Import Specialist Contacts:

Caribbean Basin Agricultural Trade Office
Foreign Agricultural Service
U.S. Department of Agriculture
909 SE 1st Avenue, Suite 720
Miami, FL 33131
Tel: (305) 536-5300
Fax: (305) 536-7577
E-mail: atocaribbeanbasin@fas.usda.gov
Website: www.cbato.fas.usda.gov

Sarah Hanson, Director
E-mail: sarah.hanson@fas.usda.gov

Omar González, Ag. Marketing Specialist
E-mail: omar.gonzalez@fas.usda.gov

Graciela Juelle, Ag. Marketing Assistant
E-mail: grace.juelle@fas.usda.gov

FOR A LISTING OF BARBADIAN CUSTOMS BROKERS/AGENTS, CONTACT:

Barbados Customs Brokers and Clerks Association
Box 970-E, Eagle Hall
St. Michael, Barbados W.I.
Tel: n/a
Fax: n/a
E-mail: customsbrokers_assoc@yahoo.com

Author Defined:

APPENDIX III. USEFUL WEBSITES/LINKS

A. U.S. Government websites/links:

Caribbean Basin Agricultural Trade Office website. This site offers several programs and services for U.S. suppliers seeking to export food products to the Caribbean. It also provides a link to USDA’s Foreign Agricultural Service (FAS) website (http://www.fas.usda.gov) providing additional information on the subject.
Food and Safety Inspection Service (FSIS) of the U.S. Department of Agriculture website. The FSIS Export Library lists the export requirements for meat and poultry products for Barbados.

USDA’s Animal and Plant Health Inspection Service (APHIS) page on export certification requirements for animal products to Barbados.

4. [http://www.state.gov/r/pa/ei/bgn/26507.htm](http://www.state.gov/r/pa/ei/bgn/26507.htm)
U.S. Department of State website. This site offers general background information on Barbados.

Central Intelligence Agency’s World Factbook website. The World Factbook provides general information on Barbados and other countries around the globe.

B. Non-U.S. Government websites/links:

*The following websites are provided for the readers’ convenience; USDA does NOT in any way endorse, guarantee the accuracy of, or necessarily concur with the information contained in the websites that follow:*

Barbados Ministry of Agriculture website. This site provides general information regarding Ministry services as well as links to its Veterinary Service and Plant Quarantine Unit.

Barbados Corporate Affairs and Intellectual Property Office website. This site provides general information on trademark registration, including answers to frequently asked questions.

Barbados Bar Association website. This site provides information on Barbados attorneys who handle intellectual property (trademark) registration.