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Food & Beverage - North America



New Mexico Law (NOM-051) Mandates Front-of-Package Nutrient Warning Labels



Beginning October 1, 2020, products sold in Mexico that contain high levels of these critical nutrients, including sodium, must carry a warning symbol.

Recently, the Mexican Government updated a national mandate, NOM-051, that will impact all domestically produced and imported pre-packaged foods and non-alcoholic beverages sold in Mexico. These updated Labeling Specifications aim to combat the rise in chronic diseases by targeting “critical nutrients” that, when consumed in excess, can be considered aggravators or risk factors for such diseases.¹

Beginning October 1, 2020, products that contain high levels of any of these critical nutrients – sodium, added sugars, saturated fat, and other nutrients as determined by the Mexican Ministry of Health– must carry a new front-of-package warning symbol or “stamp.” This new warning label will be prominently featured on a product in addition to the existent nutritional information on the nutritional display panels.¹

The thresholds that would warrant an “Exceso de Sodio” (Excess Sodium) warning label and timelines for implementation are outlined below:²

- Starting Oct. 1, 2020: Sodium threshold of greater than or equal to **350 mg of sodium per 100 g of product.**
- Starting Oct. 1, 2023: Sodium thresholds of greater than or equal to 1 mg per kcal of energy, or greater than or equal to **300 mg of sodium per 100 g of product.**

Though this transition may seem like a challenging feat, at Cargill Salt, we have an expansive and diverse sodium reduction ingredient portfolio that can help food manufacturers avoid the “Exceso Sodio” label. Our ingredients, state-of-the-art resources, and expertise are all in place to help deliver great tasting food, while helping customers achieve their sodium reduction goals.

One of our most unique sodium reduction products is our Potassium Pro[®] Potassium Chloride. Our potassium chloride can reduce sodium up to 50% while delivering the salty flavor and functionality that salt would provide.


Not only do we have the ideal ingredients to help lower sodium in food products, but we also partner with our customers to provide the right resources and expertise to help you be successful.





To learn more about our innovative sodium reduction ingredients and how we can help your business thrive, visit



Sources:

1. <https://www.jdsupra.com/legalnews/mexico-s-new-labeling-rules-will-impact-28152/>
2. <https://www.bakeryandsnacks.com/Article/2020/04/03/Mexican-nutrition-labelling-law-gets-green-light#>



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