

# Factsheet

## Non-Alcohol Adult Beverages



## NON-ALCOHOL ADULT BEVERAGE (NAAB)

At the Nova Scotia Liquor Corporation (NSLC), Non-Alcohol Adult Beverages (NAAB) are defined as drinks designed to have the experience of an alcohol beverage, while being limited to 0.5% ABV or lower. Please note that, due to their low to-no ABV, NAAB products are classified as a food product by Health Canada, require additional production licenses, and have specific parameters for labeling compliance.

### LABELLING & LIMITS

Both the Food and Drug Act and the Safe Food for Canadians Act prohibit manufacturers from labeling a product in a manner that is false, misleading, deceptive, or is likely to create the wrong impression regarding the product's character, quality, value, quantity, composition, merit, safety, origin, manufacturing, or preparation method. The ABV declared on the label must accurately reflect the ABV of the product. Labelling products in a false or misleading manner is a violation of the Food and Drug Act and the Safe Food for Canadians Act.

If you're producing Non-Alcohol Adult Beverages, your product must follow specific labelling rules. These include, but are not limited to:

- **Clear product naming:** Use terms like "non-alcoholic," "alcohol-free," or "dealcoholized" accurately. These terms must reflect the actual alcohol content, which, based on NSLC listing guidelines, is required to be less than 0.5% alcohol by volume (ABV).
- **Alcohol content declaration:** Even if the product is a Non-Alcohol Adult Beverage, as per NSLC guidelines you must declare the alcohol by volume (ABV) if it contains any trace amount.
- **Ingredient list and allergen labelling:** All ingredients must be listed, and any common allergens (like sulphites, gluten, or milk) must be clearly identified.
- **Nutrition Facts Table:** Required unless the product qualifies for an exemption. Please refer to Health Canada for guidance in Additional Resources. This table must include, but is not limited to, serving size, calories, and key nutrients.
- **Language requirements:** All mandatory information must appear in both English and French.

The NSLC has a responsibility to ensure the products we sell are of high quality and are safe to consume. The following ABV tolerances have been established by the NSLC for Non-Alcohol Adult Beverages:

PRODUCT TYPE	ABV ALLOWANCE	
	ADHERENCE	MAJOR VARIANCE
ABV Allowance	Less than or equal to 0.5%	Greater than 0.5%

## ADDITIONAL INFORMATION

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- **Dealcoholization and limited fermentation:** There are two ways to make a NAAB, and each affects the final taste and profile of the products.
  - **Dealcoholization:** This process starts with a regular alcohol beverage, then removes the alcohol with special equipment. This process allows flavours to stay closest to the original as they retain their complexity, mouthfeel, and aromas. There are three main ways to de-alcoholize beverages, including vacuum distillation, reverse osmosis, and spinning cone column.
  - **Limited Fermentation:** This process uses special yeast or halts fermentation early to prevent alcohol from forming. This process typically yields lighter and less complex styles but holds the familiar flavours. It is most common practice with light beers and malt-based beverages.
- **Stability:** When producing a low to-no alcohol beverage, you no longer have the safeguard of alcohol content to control the growth of microorganisms. Therefore, it is important to produce a product that is food safe and stable. There are a few methods that can support stability and prevent refermentation including chemical preservation, pasteurization, and filtration. Please review Perennia's Safe and Stable Low-No Alcoholic Beverage Fact Sheet document, found in the Additional Resources section.
- **Licensing:** Producers are responsible for ensuring they have the correct permits to produce NAAB products. For up-to-date information, always check Health Canada, Canadian Food Inspection Agency, and applicable provincial legislators for regulations required in your area of production and sales. Two permits for consideration include:
  - **Food Establishment Permit:** Product is made in Nova Scotia. Please find the link for the application in the Additional Resources section.
  - **Health Canada:** Product is being sold interprovincially. Please find the link for the CFIA Licensing Tool in Additional Resources.
- **Health Canada Low-Alcohol vs. Non-Alcohol:** Health Canada classifies Low-Alcohol and Dealcoholized products as less than 1.1% ABV, and Non-Alcohol product as less than 0.05% ABV. Please note, at NSLC, Non Alcohol Adult Beverages (NAAB) are classified as less than or equal to 0.5% ABV.

## CONTROLLING ALCOHOL LEVELS

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In any case, where a product is found to be beyond the ABV tolerances, the below factors will need to be taken into consideration.

- Reconsider the ingredients used, modify the formula, or select a different yeast species.

- It is important to purchase raw materials from approved, trusted suppliers and have current product specifications on file.
- External factors such as temperature and pH that affect fermentation or humidity which affects the aging process may need to be monitored and kept consistent to decrease the variability between productions.
- Review the cleaning and sanitation program to ensure the procedures are effective in preventing the risk of contamination from microorganisms or residues.
- Regularly test the product for ABV during and after production. Ensure all testing equipment used is maintained and working properly or if sending product for external testing, ensure it is being completed by an accredited lab.

## ADDITIONAL RESOURCES

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**Canada Gazette, Part 2, Volume 158, Number 26**

**Canada Food and Drug Regulations\_C.R.C.,\_c. 870\_RevApr2025**

**Food and Drug Act, RSC 1985, c. F-27.**

**Food and Drug Regulations, CRC, c. 870.**

**Safe Food for Canadians Act, SC 2012, c. 24.**

<https://www.canada.ca/en/health-canada/services/publications/food-nutrition/ethanol-non-alcoholic-fermented-beverages.html>

<https://inspection.canada.ca/en/food-labels/labelling/industry/alcoholic-beverages>

<https://www.canada.ca/en/health-canada/services/food-nutrition/nutrition-labelling.html>

<https://inspection.canada.ca/en/food-labels/labelling/industry>

<https://www.canada.ca/en/services/health/food-labels.html>

[Food Labels – Canada.ca](https://www.canada.ca/en/services/health/food-labels.html)

[Methods-for-achieving-safe-and-stable-beverage.pdf](https://www.canada.ca/en/services/health/food-labels.html)

## FOR MORE INFORMATION

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If you have questions about the information found in this factsheet, please contact one of Perennia's specialist at:

**Perennia Innovation Centre**

Phone: **902-896-8782**

Email: [innovation@perennia.ca](mailto:innovation@perennia.ca)

If you have questions regarding the established limits or product testing, please contact the NSLC at [Product.Testing@mynslc.com](mailto:Product.Testing@mynslc.com)