

CANADIAN NUTRITION & INGREDIENTS LABELLING REVIEW (NEW RULES) 2022...

The program features a review of Canadian nutrition and ingredient labelling, based on new rules that CFIA has provided an extension until at least December 14, 2022. CFIA may engage in enforcement discretion until no later than December 14, 2023. The later is however conditional. The goal would be for attendees to be more comfortable and competent managing ingredients and nutrition labelling.

The following is an outline of the program.

Ingredient Labelling: This session steps through Canada's new ingredient labelling rules. To appreciate the new rules, a general overview of ingredient labelling would be provided. New food allergen, gluten source and sulphite labelling are covered. Rules on precautionary allergen labelling is also reviewed. (2.5 hrs).

Nutrition Labelling: This session steps through Canada's new nutrition labelling rules. To appreciate the new rules, a general overview of nutrition labelling would be provided. We will also take a peak at Health Canada's proposed updates to reference amounts for foods. We would introduce front of packaging nutrition symbols and supplemented food facts. The later are currently in the proposed stages. (2.5 hrs + 30 additional minutes for a less structured question period)

Ingredient & Nutrition Labelling Practicum: We will review the practicum exercises attendees would complete on their own time. The practicum puts knowledge to work. It helps expose whether learns understand the materials covered. This is very similar to in class exercises. (2.5 hrs, + 30 min. additional for a less structured question period).

US NUTRITION AND INGREDIENTS LABELING REVIEW 2022...

The program covers foods for humans under the authority of U.S. FDA. Focused on leveraging the understanding of Canadians who need to set up labels for the US. The goal would be for attendees to be more comfortable and competent managing ingredients and nutrition labeling.

The following is an outline of the program.

Ingredient Labeling: Steps through US FDA's ingredient labeling rules. A review of US FDA's priority food allergens labeling is covered. Considerations on precautionary allergen labeling is also reviewed. In addition, new rules on USDA bioengineered food disclosure labeling will be reviewed. (2.5 hrs)

Nutrition Labelling: Steps through US FDA's nutrition labeling rules. Topics include selecting a proper format, determining a suitable serving sizes including when dual formats are required, rounding of nutrient values, etc. (2.5 hrs, + 30 min. additional for a less structured question period).

Ingredient & Nutrition Labeling Practicum: Will review the practicum exercises attendees would complete on their own time. The practicum puts knowledge to work. It helps expose whether learns understand the materials covered. This is very similar to in class exercises. (2.5 hrs, + 30 min. additional for a less structured question period).

• **Cost to attend either, before gst is...\$1,245/person** (ask about a discount for multiply registrations melody@afpa.com)