

Canadian Food A Inspection Agency d

Agence canadienne d'inspection des aliments

Canadian Food Inspection Agency



Our vision:

To excel as a science-based regulator, trusted and respected by Canadians and the international community.

Our mission:

Dedicated to safeguarding food, animals and plants, which enhances the health and well-being of Canada's people, environment and economy. Alberta Farmers' Market Basic Labelling and Food Allergens Edmonton, AB June 27, 2012



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Topics of Discussion

•Food Labels – Aysha Bukhari

•Food Allergens – Carol Thompson







Basic Labelling Requirements

- Common name
- Net quantity
- Dealer identity and principal place of business
- Durable life date if product has shelf life of 90 days or less
- Nutrition labelling unless exempt
- Bilingual labelling unless exempt
- List of ingredients in descending order of proportion
- Allergen labelling







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Common Name

"Common name" means:

 Standardized name set out in the Food and Drug Regulations(FDR) or in any other Federal Regulations (ie. Dairy regulations)

e.g. orange juice from concentrate, butter, etc.

 If the name is not prescribed, the name by which the food is commonly known

e.g. orange drink, candy bar, etc.

The common name must be shown on the **principal display panel**







Net Quantity

 The net quantity is to be declared in metric units on the principal display panel

• There are minimum type height requirements for the numerical portion of the net quantity declaration based on the area of the principal display surface (total area of the main panel)

| | Area of Principal Display Surface | | Minimum Type Height of Numerals | |
|---|--------------------------------------|--------------------------|------------------------------------|--------|
| | square centimetres | square inches | millimetres | inches |
| | <u><</u> 32 | <u><</u> 5 | 1.6 | 1/16 |
| | > 32 to <u><</u> 258 | > 5 to <u><</u> 40 | 3.2 | 1/8 |
| , | > 258 to <u><</u> 645 | > 40 to <u>≤</u> 100 | 6.4 | 1/4 |
| | > 645 to <u><</u> 2580 | > 100 to <u><</u> 400 | 9.5 | 3/8 |
| | > 2580 | > 400 | 12.7 | 1/2 |



Dealer Identity and Principal Place of Business

• A declaration showing the identity and principal place of business of the responsible party is required

 The principal place of business is to be the main location where actual company related enterprise occurs

 The address should be complete enough for postal delivery

Can be declared on any label panel except the bottom





Durable Life Date

 A "best before" date is required for products with a durable life of 90 days or less

 Storage instructions, e.g. "keep refrigerated" are required if storage differs from normal room temperature

 Prescribed format for declaration. The year is to be declared 1st followed by the month & then the day

Best before

12 JN 28

Meilleur avant

 Can be placed on any panel except bottom (date can be placed on bottom if there is an clear indication elsewhere)



Nutrition Facts Table

<u>Foods sold only at</u> a roadside stand, craft show, flea market, fair, farmers' market and sugar bush <u>by the</u> <u>individual who prepared and processed the product</u> are exempt from nutrition labelling

The exemption is lost and a Nutrition Facts table is required when:

- A vitamin or mineral nutrient is added to the product or is declared as a component of an ingredient
- Labels or advertisements carry a nutritional reference or nutrient content claim, a biological role claim, a health claim, or the phrase "nutrition facts"
- The product is ground meat, ground meat by-product, ground poultry meat or ground poultry meat by-product



What does the Canadian Nutrition Facts Table look like?

Bilingual Standard Format

Nutrition Facts Valeur nutritive

Per 125 mL (87 g) / par 125 mL (87 a)

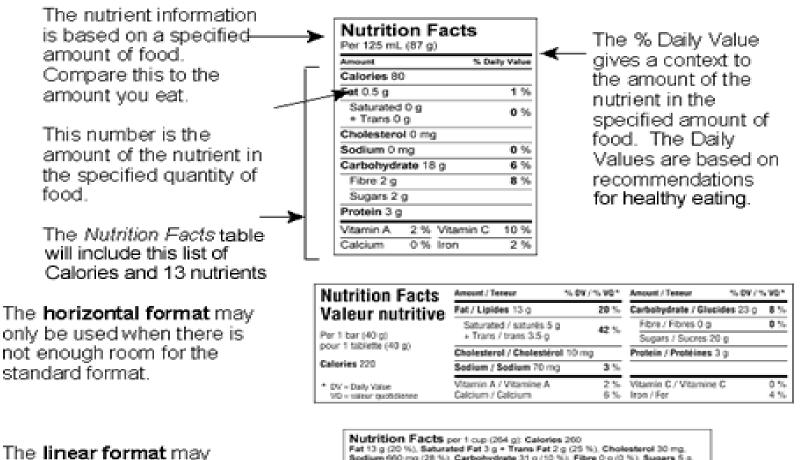
| g) | | | | |
|------------------------------------------------|---------|--|--|--|
| Amount X Dail Teneur X valeur quot | y Value | | | |
| Calortes / Calortes 80 | | | | |
| - | | | | |
| Fat / Lipides 0.5 g | 1% | | | |
| Saturated / saturés 0 g + Trans / trans 0 g | 0% | | | |
| | | | | |
| Cholesterol / Cholestérol 0 mg | | | | |
| Sodium / Sodium 0 mg | 0% | | | |
| Carbohydrate / Glucides 18 g | 6% | | | |
| Fibre / Fibres 2 g | 8% | | | |
| Sugars / Sucres 2 g | | | | |
| Protein / Protéines 3 g | | | | |
| Vitamin A / Vitamine A | 2 % | | | |
| Vitamin C / Vitamine C | 10% | | | |
| Calcium / Calcium | 0% | | | |
| Iron / Fer | 2 % | | | |





Nutrition Facts Table

-Variations of the Std Format (Std, Narrow Std, Bilingual Std) are predominately used -Std options must always be considered before the Horizontal Format is used, typically less than 1% of products can use the Horizontal Format

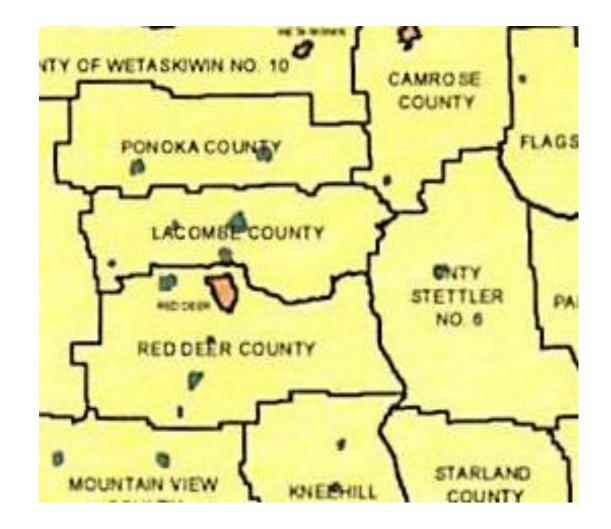


appear on smaller

Sodium 660 mg (28 %), Carbohydrate 31 g (10 %), Fibre 0 g (0 %), Sugars 5 g, Protein 5 (), Vit A (4 %), Vit C (2 %), Calcium (15 %), Iron (4 %). No. or You Country Ministers



Bilingual Labelling – unless exempt







List of Ingredients

Ingredients must be listed in descending order of proportion by weight of the food

Some ingredients may appear in any order at the end of the list of ingredients

e.g. spices, seasonings & herbs (except salt), flavours, etc.







List of Ingredients

 Ingredients and their components (ingredients of ingredients) are to be declared by their common name in the ingredient list

Some ingredients are exempt from component declaration,

e.g. butter, flour, flavouring preparations, etc

 Some components of preparations or components of food must ALWAYS be declared,

e.g. salt, peanut oil, allergens, etc





List of Ingredients

Sample ingredient list:

enriched flour*, chocolate chips** (sugar, chocolate, cocoa butter, soy lecithin, flavour)***, vegetable oil shortening, glucose-fructose, modified milk ingredients, sweetened dried cranberries (cranberries, sugar, canola oil), salt, sodium bicarbonate, artificial flavour.

*The components of the enriched flour are exempt from being declared

**Ingredient = chocolate chips

***Components of chocolate chips = ingredients listed in brackets after the chocolate chips



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Website Links

Food Labelling and Advertising

http://www.inspection.gc.ca/food/labelling/eng/1299879892810/1299879939872

Guide to Food Labelling and Advertising

http://www.inspection.gc.ca/food/labelling/guide-to-food-labelling-and-advertising/eng/

1300118951990/1300118996556

Chapter 2, Basic Labelling Requirements

http://www.inspection.gc.ca/english/fssa/labeti/guide/ch2e.shtml

Chapter 5, Nutrition Labelling

http://www.inspection.gc.ca/english/fssa/labeti/guide/ch5e.shtml

Chapter 7, Nutrient Content Claims

http://www.inspection.gc.ca/english/fssa/labeti/guide/ch7e.shtml

Chapter 4, Composition, Quality, Quantity and Origin Claims

http://www.inspection.gc.ca/english/fssa/labeti/guide/ch4ae.shtml#a4.19

Origin Claims

http://www.inspection.gc.ca/food/labelling/other-requirements/origin-claims /eng/1336499388912/1336499537314

Allergen Labelling

http://www.hc-sc.gc.ca/fn-an/label-etiquet/allergen/index-eng.php

Organic

http://www.inspection.gc.ca/english/fssa/orgbio/orgbioe.shtml

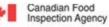
Health Canada's Guide on Gluten Free Claims

http://www.hc-sc.gc.ca/fn-an/securit/allerg/cel-coe/gluten-position-eng.php

Labelling of Genetically Engineered Foods in Canada

http://www.inspection.gc.ca/food/labelling/other-requirements/method-of-production/ge-factsheet/eng/ 1333373177199/1333373638071





Canadian Food Inspection Agency Fair Labelling Practices Program

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