SUBJECT: Inspection Legend - Use of	11-A-01
REGULATORY REFERENCES: AR 42/2003 Meat Inspection Regulation (Consolidated to 112/2009) Sections 15.1, 53, 69 (1) & (2), 70, 71 & 72 Meat Facility Standard (MFS) Section F.1.2.1, 3.1	**Initial Release** Sept 1, 2009 **Revised on** Sept 1, 2010 **Page 1 of 4**

RATIONALE

The **"Alberta Approved" Inspection Legend** (IL) is used to formally and legally identify meat that has been inspected, at a "Licensed Meat Facility" (abattoir) and approved for sale within the Province.

Note: The IL may be applied directly to the meat product or it may be placed on the packaging.

Direct application is usually done with a stamp.

When the carcass is too small for a stamp (e.g. poultry and rabbits) a tag, with the IL printed on it can be used in place of a stamp.

Legends on the packaging, or package labels, may be pre-printed or they may be applied with a stamp.

All stamps, labels, tags, containers, etc. which contain the IL must be handled in a manner that ensures there is no fraudulent use of the IL.

Note: The integrity of the IL is a crucial component of the "Alberta Meat Inspection Program" which has the goal of ensuring a continuous supply of disease-free, clean and wholesome meat for human consumption.

Every possible effort must be made to prevent the intentional, or inadvertent, use of the IL.

To maintain the integrity of the IL only certain individuals can be authorized to apply it.

OBJECTIVE/OUTCOME

The IL will have a **unique abattoir number**, and the IL is in one of the following forms:

Note: This applies to both IL stamps and printed legends. If option 2 is used, the plant number must also be placed on the product to supplement the IL.

Only forms of the IL that have been approved by the Director of the Regulatory Services Division (RSD) will be used.

Note: In accordance with section 72(a) of AR 42/2003 it is also illegal to use any

stamp, tag, label, or mark that is similar to the IL.

The IL will only be applied by authorized individuals.

Note: All MIB Inspectors are authorized to apply the IL.

The MIB Inspector may allow certain abattoir personnel to stamp carcasses, with the IL, providing they are under the direct supervision of the MIB Inspector. Direct Supervision is required to ensure that the IL is applied properly and only to carcasses that have passed the post-mortem inspection.

The abattoir operator can apply to the Director of the RSD, to have custody and control of the IL.

The **IL** will **only** be **applied to meat that has been approved,** by an MIB Inspector.

Note: Meat can only be approved following completion of an ante-mortem (before death) and a post-mortem (after death) inspection.

The IL will be properly applied.

Note: Proper application means that the legend will be:

a) legible;

b) applied directly to the edible meat product (ie. Carcass stamp) OR a tag attached to the product, OR a tag or other label attached to the immediate container in which the product is placed, OR a label that is applied to or forms part of the immediate container, excluding the bottom.

The size of the inspection legend should be such that no transverse measurement through the centre of the legend will be,

(a) less than 10 millimetres, if the legend is placed on a package label

(b) less than 25 millimetres, if the legend is stamped directly on a meat product (ie. Carcass stamp).

Only ink that is safe for human consumption will be used to apply an IL directly to a carcass.

Custody of the Inspection Legend

In accordance with section 70(2) of AR 42/2003 an operator authorized under 69(1)(c) may have custody & control of the IL providing they are willing to assume responsibility for appropriate use and security. Applications must be made, in writing, to the Director of the RSD.

Note: The RSD has developed a form called the MIF - 36 “Application for Custody and Control of the Meat Inspection Legend” for this application.

The specific types of tags, labels, boxes, stamps, etc. that the operator wishes to exercise custody over, must be clearly specified on the MIF - 36.

In addition the operator will clearly specify, in writing, exactly how the integrity of the IL will be maintained.

When the **operator** of the abattoir is **not authorized** to have custody and control of the IL all stamps, labels, tags and containers bearing the IL will be secured when the MIB

Inspector is not at the abattoir.

Note: Unless the abattoir operator has been given authorization for custody, the MIB Inspector will, before leaving the abattoir, ensure that all stamps, tags and containers bearing the IL are secured in a lockable:

a) cupboard,

b) cabinet, or

c) room under the direct control of an inspector

MIB Inspectors are duty bound to immediately report, to their "Area Manager" (AM) or "Regional Supervisor" (RS), any deviation from "Normal", which might indicate possible fraudulent use of the IL (e.g. an unlocked stamp cabinet, damaged cabinet, etc.).

Where the **operator <u>has</u>** been granted **<u>authority</u>** for the custody and control of the IL appropriate documentation will be available at all times.

Note: A signed copy of the MIF - 36 is appropriate documentation providing the agreed upon **<u>control methods</u>** are **<u>attached</u>**. A copy must be on file in the offices of the:

a) Abattoir

b) MIB Regional Office

c) Director

Operators that have been granted custody of the IL will ensure that they abide by the approved control measures that are attached to the MIF - 36.

Note: If the operator fails to abide by the agreed upon control measures they face the possibility of an interruption and/or loss of inspection service and having all ILs being put under direct control and custody of the MIB Inspector.

MIB Inspectors are responsible for ensuring that the conditions specified on the signed MIF - 36 are met at all times. They also have to report any discrepancies to their AM and/or RS.

REQUIREMENTS FOR AN AUDITABLE SYSTEM (MFS)

Requirements for **"Inspection Legend- Use Of"** will be met when:

1. All ILs are under the direct control and custody of a MIB Inspector or, where authorization for custody and control has been granted to the operator of the abattoir, appropriate written control procedures are on file.

   Note: These written procedures must be attached to a completed MIF – 36. The MIB inspector is responsible to ensure that proper measures are adopted to control official items. Specific controls to certain items are described below. A designated employee must sign for a stamp when it is taken out or returned. A daily inventory of labels bearing the IL is conducted by the inspection staff on an on-going basis. A check of the inventory is made by the RS during a supervisory visit. It is sufficient to reconcile the total numbered ordered with the total labels bearing the IL stamps issued to the facility with those remaining in the care and control of the MIB. Any discrepancy must be immediately investigated.

2. On site observations reveal that ILs are:
    a) applied only to approved meat products;
    b) placed in the proper locations on the carcass;

        Note: Directive MI - 14 “Inspection Legends - Application of” has been developed by the RSD. All MIB Inspectors will have a copy of this Directive.

    c) secured when not being used by an authorized individual;
3. The abattoir has on file, a current documented list of all products the facility produces, including labeling instructions.

        Note: This list must clearly indicate when an IL is required and where the IL must be located (e.g. on the product, on the packaging material, on the label, etc.

RELATED SECTIONS OF TIPM

11-C-01 Label Information for Pre-packaged Retail Products

SUBJECT: Packaging Materials	11-B-01
REGULATORY REFERENCES *Food and Drug Regulations* (Canada) (C.R.C., c. 870) Division 23	**Initial Release** Sept 1, 2009
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RATIONALE

Proper packaging is a critical stem in ensuring that meat and meat products remain safe and wholesome.

Materials used must not be a potential source of contamination.

Only packaging materials approved by the Canadian Food Inspection Agency (CFIA) should be used.

Unapproved packaging materials may contain toxic (poisonous) ingredients that could migrate into the meat, or meat product.

Note: Migration of toxic ingredients is most likely to occur when there is wetting of the packaging material leading to its deterioration.

Micro-organisms (bacteria, molds, fungi, etc.) and toxins on the outside of the packaging can migrate into the meat, or meat product, if the integrity of the packaging material is lost due to wetting.

Note: When pieces of meat, or exposed meat products, are placed in un-waxed cardboard containers, liners must be used and when waxed cartons are used, every effort must be made to prevent contact between meat products and the external surfaces of the container.

Appropriate packaging materials will protect meat and meat products from:

1. Contamination by micro-organisms
2. Dirt
3. Physical damage
4. Chemical contamination

Note: The packaging material must effectively perform the above functions without becoming a source of contamination in itself.

Appropriate packaging materials must not impart odors, flavors or color to the meat or meat products.

In addition to protecting meat, or meat products, packaging materials must not be designed in a manner that will give a false impression about the quality of the meat, or meat products.

OBJECTIVE/OUTCOME

Only materials that have been approved, by the CIFA, will be used for containers and other types of packaging.

Note: The CFIA publishes a document called the “Reference Listing of Accepted Construction Materials, Packaging Materials and Non-Food Chemical Products”.

This document can be accessed on the internet at:

http://www.inspection.gc.ca/english/fssa/reference/refere.shtml

All containers will be:

1. Durable.
2. Free of contaminants.
3. Suitable for packaging meat products, or inedible materials, as required.
4. Capable of protecting meat and meat products from contamination.

Containers, or packaging materials, will not impart any undesirable substance to the meat product, either chemically, or physically.

"**Prepackaged Meat Products**"

Note: These types of products are intended for sale directly to the customer.

"Prepackaged Meat Products can be packaged in:

1. Opaque bags, casings, or wrappings of any color.
2. Tinted transparent, or semi-transparent, bags, wrappings, or films, under the following conditions:
   a) a declaration stating that the container is colored is on the label;
      Note: The label must be in close proximity to the product, or if it is on a container the declaration must be printed repeatedly. An example of a declaration would be "Beef Sausage in Colored Casing".
   b) lettering for the declaration will be at least one-half the size of the lettering for the product name;
   c) a cross section of the meat is visible through a clear colorless film;
   d) wrappings for articles such as sliced bacon, or fresh (uncooked) meat products don't have any red lines, or designs;
      Note: This is to ensure that the packaging doesn't give a false impression about the leanness of the product.
   e) Packaging for bacon slices (belly or side) will have a clear area that is large enough to expose at least 66% (2/3) of the bacon strip length as well as the complete width of the bacon strip.

Examples of retail containers, or protective materials, include but are not limited to:

1. Casings (natural and artificial)
2. Cartons
3. Glass jars
4. Bags, or pouches

   Note: A bag can be opened or sealed and may be used as a primary or secondary piece of packaging. A pouch is normally sealed and used as a primary package. Pouches usually contain some sort of seasoning, paste, or sauce.

5. Cans
6. Wraps including netting

    Note: Netting must have a significantly contrasting color from the product it is covering.

    All wraps must be of a suitable color and design which means that wraps will not create a false impression about the type of product to which they have been applied.

"Non-Prepackaged Meat Products"

Note: This category, of meat products, refers to those that are not intended to be sold directly to the consumer in their original container because they require slicing, or cutting, before they can be offered for sale. They would include meat products sold to deli outlets, hotels and restaurants.

Such products are not required to have special markings, or declarations, nor do they have to reveal a clear cross section of the meat product.

Note: Examples of non-retail containers, or protective materials, include, but are not limited to:

a) Combo bins
b) Bags, including stockinettes
c) Cartons
d) Cans

All labeling materials (e.g. tags) will be durable and suitable for their intended purpose.

Any ink that may contact meat, or meat products, must be safe for human consumption.

REQUIREMENTS FOR AN AUDITABLE SYSTEM (MFS)

Requirements for **"Packaging Materials"** will be met when:

1. All packaging materials are suitable for use on meat products.

    Note: Only food packaging materials that have been approved by the CFIA are considered to be suitable.

2. The documented list of all products produced in the facility includes packaging materials and methods.

    Note: This is a specific requirement of section 9-1(b) of the MFS.

3. On site observations demonstrate that all meat and meat products are packaged properly and according to the facility's documented list.

RELATED SECTIONS OF TIPM

11-C-01 Label Information for Pre-packaged Retail Products

SUBJECT: Label Information for Pre-packaged Retail Products	11-C-01
REGULATORY REFERENCES AR 42/2003 *Meat Inspection Regulation* (Consolidated to 112/2009) Section 15.1 Meat Facility Standards (MFS) Sections 3.1, F.1.2.1	**Initial Release** Sept 1, 2009 **Revision Date** Sept 1, 2011 **Page 1 of 3**

RATIONALE

Consumers have the right to know:

1. What the product they are buying contains.
2. Where it came from.
3. That the product is safe for human consumption.

   Note: The "Alberta Approved" Inspection Legend (IL) must be a part of the labeling.

   This legend provides evidence that the meat, or meat product, was produced and prepared in accordance with the law.

4. How it should be stored.

   Note: Storage instructions must be sufficient to ensure that the safety of the product is not compromised.

5. Whether it is ready to eat (RTE).
6. What needs to be done to make it edible if it is not RTE.
7. That they can trust what is on the label.

To meet the above requirements all label information needs to be truthful and clearly understandable.

Note: Steps have to be taken to ensure that the product isn't misrepresented through:

a) improper, or untruthful, labeling;

b) use of packaging that gives a false appearance of the product;

c) altered, or falsified, inspection legends

Federal and provincial "**Food Safety Legislation**" is **intended to**:

1. Protect the consumer from unsafe food, or fraudulent practices.
2. Promote fairness in trade and food manufacturing practices.

Information on the label, of meat products, should conform to all applicable provincial and federal laws relating to the truthfulness of the content and style of printing.

Appropriate labeling is critical for:

1. Providing assurance that the product has been properly inspected.

   Note: As previously stated the inspection legend provides this assurance.

2. Appropriate product storage.

   Note: Storage instructions provide guidelines for both retail operators and the consumer to ensure that the safety of the product is not compromised.

3. Ensuring that the product is used properly.

   Note: The label should serve to inform the consumer that the product is either ready to eat or it requires other processes, or treatments, (e.g. cooking) before it is RTE.

4. Facilitating the recall of defective product.

   Note: The complete name and address of the "Licensed Meat Facility" (facility) that produced the product along with the lot, or batch numbers, are critical pieces of label information for a successful recall in case of a food safety issue.

OBJECTIVE/OUTCOME

"Prepackaged Meat Products" will bear, or will be accompanied by, sufficient information to provide the receiver of the product with a clear understanding of how to handle, display, store, prepare and use the product safely and correctly.

Note: "Prepackaged" means that the product is contained in the package that it will normally be in when it is sold to a consumer, or end user.

Meat products (e.g. deli meats) that are served by a clerk and **packaged at the time of sale** do not require a label because they **are not considered to be "Prepackaged** Foods".

Label information will be presented in one of the following ways:

1. On a tag affixed directly to the product itself.
2. On a tag, or other label, attached to the immediate container that the product is in.
3. On a label applied to an object that forms part of the immediate container.

Note: "Immediate container" **usually** refers to the food grade packaging material that physically contacts the meat product unit.

In accordance with the *Consumer Packaging and Labeling Act* (Canada), and the *Food and Drug Act* (Canada) and associated regulations all tags, or labels, on meat, or meat products, will have the following mandatory information:

1. Identity of the product.

   Note: Products should be identified by their common name, or in terms that accurately describe the product.

2. Net quantity of product.

   Note: This requirement does not apply to meat products that are pre-packaged at a random weight.

3. Name and address of the meat plant where the product was produced, or labeled, with the words "Prepared for" followed by the name and address of the person, or facility, for whom the product was produced, or labeled.

4. The inspection legend.
5. A listing of product ingredients.

   Note: Product ingredients must be listed as a percentage of the product, or in descending order of their proportion in the product.

6. A listing of the **components of** the product **ingredients**.

   Note: Components of the product ingredients must be listed, on the label, immediately after each ingredient. This is done to clearly indicate that they are components of that particular ingredient.

7. Storage instructions.

   Note: Products that meet the proper "Shelf Stable" requirements do not require storage instructions because they are safe to consume and will not spoil at room temperature.

8. Durable life of the product.

   Note: This requirement applies if the durable life of the product is 90 days, or less. The durable life is expressed with the words "Best Before" followed by the appropriate date.

   Meat products packaged at the time of sale, which have a durable life of 90 days, or less, may be labeled as above, including storage instructions, or a packaging date and accompanying durable life information, on the label, or on a poster next to the meat product.

9. The wording "May Contain Kidneys" (as required).

   Note: This wording is required on the label of meat products that were derived from young chickens, or ducks.

For more information on labeling requirements the reader is referred to the 2003 "Federal Guide to Food Labeling and Advertising".

Note: This document can be accessed at:

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

RELATED SECTIONS OF TIPM

11-B-01 Packaging Materials
11-C-04 Ingredient Listing & Allergen Information
11-C-05 Nutritional Facts

SUBJECT: Label Information for Custom Order Products	11-C-02
REGULATORY REFERENCES AR 42/2003 *Meat Inspection Regulation* (Consolidated to 112/2009) Sections 6(1), 15.1 & 77 Meat Facility Standards (MFS) Sections F.1.2 (1 & 2)	**Initial Release** Sept 1, 2009 **Page 1 of 2**

RATIONALE

For the purpose of this document a "Custom Order" is defined as a situation where the "Licensed Meat Facility" (facility) processes an animal, or carcass, for the individual that owns the animal, or carcass, and who advises the facility that it is intended for their own use, or for their "household".

Note: Section 6(1)(a) of AR 42/2003 *Meat Inspection Regulation* defines "household" as the producer, the producers spouse, children, siblings and parents as well as current employees that live in or on property that belongs to the producer.

"Custom Order" animals that are brought into an abattoir, for slaughter, must be inspected.

Carcasses that originate from **on-farm slaughter**, either by the owner, or a mobile butcher, **don't have to be inspected**. Uninspected carcasses must be for "household" use as defined by AR 42/2003.

Note: To ensure that meat products, from uninspected carcasses, are not offered for retail sale the carcasses must be stamped "UNINSPECTED" and when processing has been completed each edible part of the carcass, or the container, will be labeled "UNINSPECTED - NOT FOR SALE".

The owner of a "Custom Order" animal, or carcass, is knowledgeable about the origins of that animal, or carcass, thus doesn't require the same amount of detailed label information that another person would require.

Note: If the person that placed the custom order intends to sell any of the meat, or meat products, to the public, at another location, full mandatory label information is required, including ingredient and nutritional information.

The **end distributor** is **ultimately responsible** for ensuring that the meats, or meat products, are properly labeled including identity of the location where the final packaging was done.

The preceding notes only apply to inspected meat products. **Uninspected meat**, or meat products, **can't be sold** or given to a third party other than to members of the owner's "household" as defined in AR 42/2003.

OBJECTIVE/OUTCOME

All “Custom Order” meat products will be labeled with the following minimum information:

1. Date of processing.

   Note: The actual date of processing or a production code can be used. The date of processing is mandatory in case it is necessary to recall the product. For recall purposes the facility must have a record of the quantity of product processed.

2. Contents of the package (e.g. type of cut).

3. Identification of the facility.

“Custom Order” meat products derived from an **uninspected carcass** will be **labeled** “**UNINSPECTED - NOT FOR SALE**”.

When requested the facility will provide the owner with a list of any ingredients that were used in the preparation of the final meat product.

RELATED SECTIONS OF TIPM

03-H-03 Batch & Distribution Records

SUBJECT: Label Information for Bulk Shipping Containers	11-C-03
REGULATORY REFERENCES: AR 42/2003 *Meat Inspection Regulation* (Consolidated to 112/2009) Section 15.1 Meat Facility Standards (MFS) Sections F.1.1.1, F.1.2 (1 & 2)	**Initial Release** Sept 1, 2009 **Page 1 of 2**

RATIONALE

The end user, of a meat product, from a commercial, industrial, or institutional, source has the same right to pertinent information as an end user that purchases a meat product from a retail source.

All labels, including those on bulk containers must comply with all applicable provincial and federal laws relating to the truthfulness of the content and style of printing.

Note: "Food Safety Legislation", both provincial and federal, is intended to:

a) protect the consumer from unsafe food, or fraudulent practices;
b) promote fairness in trade and food manufacturing practice;
c) ensure that meat and meat products can be recalled if necessary

A "Licensed Meat Facility" (facility) is allowed to use bulk containers for meat products that are intended for commercial, industrial, or institutional, use providing:

1. The containers, or cases, are not intended for sale to the final consumer.

   Note: The term **"Bulk Container"** includes both the outer and inner **packages** providing they are **not for sale** to end **consumers**.

   Meat products intended for a delicatessen are an example of a product intended for commercial use. Meats used in a restaurant would also fall into this category.

   Bulk shipping containers can also be used **for products** that are going to be **repackaged** by a distributor before they are sold (e.g. many birds in one bag being split into many bags with various end weights). In these cases, '**the distributor is responsible** for the **labeling of the finished product** including an accurate recording of the final net quantity.

2. The label, or tag, on each bulk container contains sufficient information to ensure that the final user has access to the following information:

   a) contents of the container;
   b) where it came from;
   c) assurance that the product is safe for consumption;

      Note: The inspection legend provides this assurance.

   d) how the product should be stored;

      Note: Storage instructions must be sufficient to ensure that the safety of the product is not compromised.

   e) whether the product is ready to eat (RTE) or not;
   f) what must be done to make the product edible (if applicable);
   g) assurance that they can trust what is on the label

The labels, or tags, on bulk containers must have sufficient information to allow for an effective recall in the event of a food safety issue.

Note: Essential recall information includes:

a) complete name and address of the facility that produced the product;

b) lot, or batch, number

For complete information on all labeling requirements the reader is referred to the 2003 "Federal Guide to Food Labeling and Advertising.

Note: This publication can be accessed at:

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

OBJECTIVE/OUTCOME

Bulk shipping containers will have a tag, or label, affixed to it that provides the following information:

1. Identity of the product.
   Note: The common name, or terms that are descriptive of the product, should be used.
2. Net quantity of the product.
3. Name and address of the facility where the product was produced.
   Note: An alternative is to use the wording "Prepared for" followed by the name and address of the person, or company, that the product was produced, or labeled for.
4. The inspection legend.
5. Product ingredients.
   Note: Ingredients must be listed in descending order of their proportion, in the product, or as a percentage of the product (if applicable).
6. Components of the ingredients of the product.
   Note: Ingredient components must be listed on the label, or tag:
   a) immediately after the ingredient of which they are components;
   b) in a manner that indicates they are components of that ingredient;
   c) in descending order of their proportion in the ingredient (if applicable)
7. Storage instructions.
8. Product durability.
   Note: This requirement applies if the durable life of the product is 90 days or less. The durable life is expressed with the words "Best Before" followed by the appropriate date.
9. A statement "May Contain Kidneys" (if applicable).
   Note: This statement is required for bulk containers that have unlabelled carcass, or portions of carcasses, of young chickens, or ducks.

There will be sufficient information, on the bulk container, to distinguish different lots from each other.

Note: This information is needed to facilitate recalls.

RELATED SECTIONS OF TIPM

11-A-01 Meat Inspection Legend - Use of
11-B-01 Packaging Materials
11-C-04 Ingredient Listing & Allergen Information
11-C-05 Nutritional Facts

SUBJECT: Ingredient Listing & Allergen Information	11-C-04
REGULATORY REFERENCES AR 42/2003 *Meat Inspection Regulation* (Consolidated to 112/2009) Section 15.1 Meat Facility Standards (MFS) Section F.1.2.1	**Initial Release** Sept 1, 2009 **Revision Date** Sept 1, 2011 **Page 1 of 3**

RATIONALE

A variety of meat products contain ingredients that are capable of causing adverse reactions in hypersensitive (allergic) individuals.

Note: The severity of these reactions can vary from minor to life threatening.

Incidents of allergic and sensitivity reactions are being reported more frequently.

Note: Problems have been reported with both domestic and imported foods.

Most adverse food reactions are caused by the following foods and their derivatives:

1. Peanuts
2. Tree nuts

   Note: Examples of tree nuts include but are not limited to: almonds, Brazil nuts, cashews, hazelnuts, macadamia nuts, pecans, pine nuts, pistachios and walnuts.
3. Sesame seeds
4. Milk
5. Eggs
6. Fish
7. Crustaceans

   Note: Examples of crustaceans include but are not limited to: crab, shrimp, crayfish and lobster.
8. Shellfish

   Note: Examples of shellfish include but are not limited to: clams, mussels, oysters and scallops.
9. Soy
10. Wheat
11. Sulphites
12. Mustard seed

Failure to identify any of these ingredients, or their derivatives, may have serious and occasionally fatal results.

Note: The components of ingredients such as spice mixtures, seasoning and flavoring agents are the most likely source of the above types of allergens for meat products.

The *Food and Drug Regulations* (FDR) (Canada) require the listing of ingredients capable of causing adverse, or allergic, reactions in sensitive individuals.

Note: The practice of using the statement "MAY CONTAIN" allergenic substances does not absolve the operator from implementing a written allergen control program.

OBJECTIVE/OUTCOME

All ingredients in "pre-packaged" meat products will be listed on the label.

Note: The term "pre-packaged" means the product is in the package it is normally in when it is ordinarily sold to, used, or purchased by a person.

Water and Smoke are considered to be ingredients and therefore must be declared on the label.

Meat products served by a clerk (e.g. deli meats) are not considered to be "pre-packaged". **These products are packaged at the time of sale** thus **they are exempt from labeling requirements but, a listing of ingredients**, including a listing of allergens and allergen sources, **must be available** to customers upon request.

The listing of ingredients, in "prepackaged meat products", will be done in compliance with the requirements of the *Food and Drug Regulations* (FDR) (Canada).

Note: Section B.01.008 of the Canadian FDR identifies what items need to be listed and how the listing needs to be done. For example ingredients must be listed in descending order of proportion by weight. The components of ingredients, when required to be listed, must be listed immediately below the ingredient that they are a component of.

Section B.01.009 of the FDR provides a listing of items that do not need to be on the label.

Section B of the Canadian FDR can be accessed at the following website:

http://www.hc-sc.gc.ca/fn-an/alt_formats/hpfb-dgpsa/pdf/legislation/e_b-text-1.pdf

All food allergen and gluten sources and added sulphites (in amounts of 10 parts per million, or more) will be declared on the label.

Note: These ingredients must be listed in common, or easily understood, terms. For example "milk" should be used in place of "casein".

Section B.01.010 of the Canadian FDR has a table listing all acceptable common names for various ingredients.

The following items, when present as components of an ingredient, in a meat product, will be listed as ingredients:

1. Salt
2. Glutamic acid or its salts
3. Hydrolyzed plant protein
4. Aspartame

5. Potassium chloride
6. Peanut oil
    a) hydrogenated
    b) partially hydrogenated or
    c) modified
7. Any ingredient or component that performs a function in, or has any effect on, that meat product.

REQUIREMENTS FOR AN AUDITABLE SYSTEM

Requirements for **"Ingredient Listing & Allergen Information"** will be met when:

1. All pre-packaged product labels accurately list ingredients.

    Note: All common food allergen and gluten sources will be identified.

2. A written up-to-date **"Allergen Control Program"** will be on file at the facility.

    Note: This program will include a:

    a) master list that clearly identifies all ingredients, processing aids and packaging materials that are allergenic, or contain allergens;
    b) list of secondary ingredients such as spices, flavorings, additives, release agents, colorings, etc.;
    c) master list that clearly identifies all finished products that contain allergens;
    d) requirement for ingredient suppliers to have an effective allergen control program

    "Up-to-date" means the program will be modified, as required, whenever new allergens are identified.

3. A written **"Allergen Control Program"** have been established and implemented.

    Note: This program must ensure that items containing allergens are segregated, clearly labeled and handled during transportation, receiving, storage and packaging in a manner that minimizes the chance of contamination of other ingredients, packaging materials, or finished products.

For more information on requirements for ingredient listings and allergen information the reader is referred to Chapter 2 of the Federal "2003 Guide to Food Labeling and "Advertising" at: **http://www.inspection.gc.ca/english/fssa/labeti/guide/toce.shtml**

RELATED SECTIONS OF TIPM

03-G-12 Allergen Control Program
11-C-01 Label Information for Pre-packaged Retail Products

SUBJECT: Nutritional Facts	11-C-05
REGULATORY REFERENCES *Food and Drug Regulations* (Canada) (C.R.C., c. 870) Schedule L	**Initial Release** Sept 1, 2009 **Page 1 of 2**

RATIONALE

Nutritional information is important in:

1. The dietary management of chronic diseases of public health significance;
2. Helping consumers make healthy food choices

Note: Healthy choices may reduce the risk of developing a chronic disease.

Canadian nutrition labeling regulations were intended to provide a system for conveying information about the nutrient content of food in a **standardized format**.

Note: Using a standard format allows consumers to compare foods at the point of purchase. Clear, uniform information provides support for consumers that want to make informed choices with a goal of healthy eating.

It is impossible to list all of the nutritional fact labeling for all meat and meat products. For specific information the reader is referred to the Federal "2003 Guide to Food Labeling and Advertising" at: **http://www.inspection.gc.ca/english/fssa/labeti/guide/toce.shtml**

Note: The "Guide to Food Labeling and Advertising" is published by the Canadian Food Inspection Agency. Nutritional Labeling information can be found in chapters 5, 6, 7 & 8. The respective titles of these chapters are:

a) Nutrition Labeling
b) The Elements within the Nutrition Facts Table
c) Nutrient Content Claims
d) Diet-Related Health Claims

OBJECTIVE/OUTCOME

All non-exempt "pre-packaged" meat products will have the following nutritional fact information:

1. Core list of Calories and 13 nutrients.

Note: Nutrients include but are not limited to:

a) fats;
b) carbohydrates;
c) protein;
d) fiber;
e) vitamins;
f) minerals

2. Nutrient information based on a specified amount of food as sold.
3. Actual amount of the nutrient in the stated serving size of the food is listed.
4. % Daily value (%DV).

    Note: The %DV indicates the percentage of total recommended amount of each nutrient in one serving of the product that is labeled.

Nutritional labels may be provided, on a voluntary basis, for pre-packaged products that are exempt from labeling requirements.

Note: If this is done the information on the label must meet all of the requirements for nutritional fact labeling.

Nutritional fact labeling is mandatory for MOST multi-ingredient pre-packaged meat products.

All "Nutrition Facts Tables" will adhere to strict sizes, fonts, and general layout specifications, depending on the size of the package.

All nutritional fact information will be derived from current recipes that are on file at the facility.

Note: "Nutrition Facts Tables" must be bilingual, unless sold locally.

EXEMPTIONS

The following meats and meat products are exempt from having nutrition facts label information:

1. Raw, single ingredient meat, meat by-product, poultry meat, and poultry meat by-products.

    Note: Pre-packaged ground meat, ground meat by-product, ground poultry meat and ground poultry meat by-products must always have a "Nutrition Facts Table" on their labels.

2. Meat and meat products served by a clerk (e.g. deli meats).

REQUIREMENTS FOR AN AUDITABLE SYSTEM

Requirements for **"Nutritional Facts Labeling"** will be met when on site observations demonstrate that labels on all non-exempt "pre-packaged" meat products sold, or shipped, from the "Licensed Meat Facility" have accurate nutritional facts.

RELATED SECTIONS OF TIPM

11-C-01 Label Information for Pre-packaged Retail Products

SUBJECT: Labels Not Required	11-C-06
REGULATORY REFERENCES *Food and Drug Regulations* (Canada) (C.R.C., c. 870) Schedule L *Consumer Packaging and Labeling Regulations* (Canada) (C.R.C., c.417) Section 5	**Initial Release** Sept 1, 2009 **Page 1 of 2**

RATIONALE

It would be unreasonable to require the labeling of meat products being sent, from one "Licensed Meat Facility" (facility) to another, for further processing providing a system is in place which ensures appropriate information is available for labeling of the final retail packages.

Note: Examples of products shipped for further processing, at another facility includes the shipping of poultry carcasses for cutting and the shipping of red meat products for curing, smoking, etc.

The facility that completes the processing is responsible for the final labeling.

The final purchaser (consumer) still requires assurance that the meat is safe for human consumption and that the label information is correct.

Two basic needs have to be met when meat products are shipped from one facility to another. The receiving facility must have assurance that:

1. The meat products received have passed inspection.

   Note: Red meat carcasses should have the inspection legend applied to them but the shipment of untagged poultry, to another facility, is allowed.

2. Sufficient information is available for that facility to be able to comply with final labeling requirements for "Pre-packaged Retail Products".

   Note: The above needs can be met with the use of "official" seals and accompanying documentation.

OBJECTIVE/OUTCOME

Unlabeled meat **products going to another facility** will be handled as follows:

1. The shipment will be made in a bulk container, or transport vehicle, that has been **sealed** by, or under the authority of, a duly appointed meat inspector.

   Note: Duly appointed meat inspectors are individuals that have been appointed by the Meat Inspection Branch (MIB) of Alberta Agriculture and Rural Development or the Canadian Food Inspection Agency (CFIA).

2. Documentation, signed by the operator of the facility making the shipment, will accompany the shipment stating that the meat product has been approved for human consumption. In the case of prepared meat products a listing of ingredients must also accompany the shipment.

   Note: Accompanying documentation must be as complete as possible. It should indicate the number of containers that were shipped.

3. The seal will only be broken, at the receiving facility, by, or under the authority of, a duly appointed inspector.

For complete information on the requirements for the Shipment and receipt of unmarked/unstamped meat products the reader is referred to Chapter 8-2 of the CFIA "*Meat Hygiene Manual of Procedures*".

This manual can be accessed at:

http://www.inspection.gc.ca/english/anima/meavia/mmopmmhv/chap8/8.1-11e.shtml#a8-1

RELATED SECTIONS OF TIPM

11-C-01 Label Information for Pre-packaged Retail Products

11-C-04 Ingredient Listing & Allergen Information