



Canadian Food  
Inspection Agency

Agence canadienne  
d'inspection des aliments

# Update on the *Safe Food for Canadians Regulations* and the Food Labelling Modernization Initiative

*Presented at: Grocery Innovations Canada, October 24, 2018*

*Presented by: Dianne Del Zotto - Senior Program Officer,  
Consumer Protection and Market Fairness Division*

*RDIMS#: 111161825*



Evrakın elektronik imzalı suretine <http://e-belge.gib.gov.tr> adresinden 3d45793d-d678-407b-98c3-36d0244b59db kodu ile eri ebilirsiniz.  
BELGEN N ASLI ELEKTRON K MZALIDIR.

Canada

# AGENDA

- *Safe Food for Canadians Regulations*
- CFIA Food Labelling Modernization Initiative
- CFIA-HC Labelling Coordination
  
- CFIA Food Labelling Guidance & Resource Information
  - CFIA's Online Labelling Tool

# Federal Responsibility for Food Labelling

Health Canada and the CFIA share federal responsibility for food labelling under the *Food and Drugs Act*.

- **Health Canada**
  - makes the rules and policies on food labelling related to health, safety and nutritional quality of food, for example, nutrition and allergen information, what food additives can be used etc
- **CFIA**
  - makes the rules and policies on food labelling that is non-health and safety, for example, the name of the food, the amount in the package, the dealer name and address, etc
  - CFIA provides federal inspection services related to food safety, health, economic fraud, trade-related requirement

# Elements of a Food Label

Legend: **CFIA** **Health Canada** **Shared Responsibility**

Brand Name

Name of food  
(Common Name)

Pictures or claims  
on main ingredients  
(Vignette, claims)

Where the food  
comes from (Origin  
Claim)

Amount of food  
(Net Quantity)

Composition, Claims, Standard of  
Identity, Grades, Inspection  
Legend



What nutrients are  
in food (Nutrition  
Facts Table)

Claims about certain  
nutrients  
(Nutrient Claim)

What the food  
contains (List of  
Ingredients)

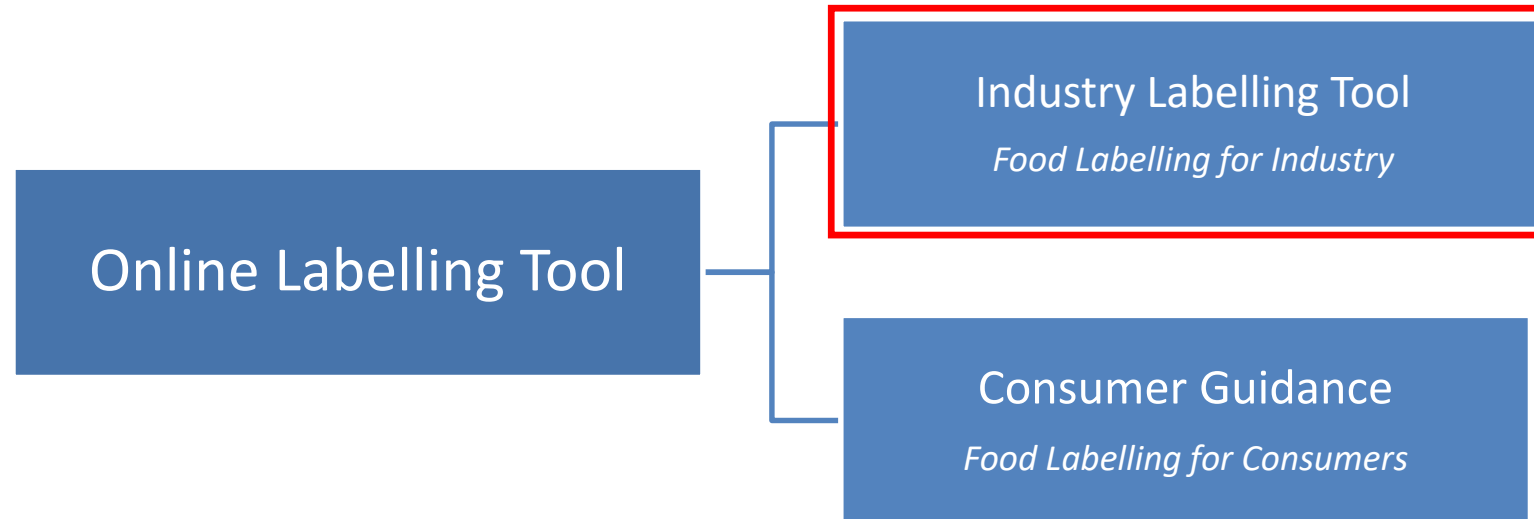
What allergens  
are present

Name and address  
of company who  
made or imported  
the food

How long food will last (e.g. Best  
Before Date and Expiry Date )

# CFIA's Online Labelling Tool

- The OLT is a repository of CFIA's food labelling information.
- Resource for industry, CFIA staff, other government departments and consumers.



# ILT Design Principles

## Simplicity

- Checklists;
- Subjects;
- Label examples.

## Consolidation

- Repository;
- Reduces duplication.

## Accessibility / Transparency

- Industry, CFIA and consumers can access the same information.

## Integration

- The ILT will form the basis of labelling service delivery and be integrated with other services.

# How is it a “Tool”?

There is a variety of information available for those interested in learning about food labelling topics:

- Summaries of the regulations;
- Guidelines to meet applicable requirements;
- A checklist;
- An interactive tool;
- Food label graphics.

## Industry Labelling Tool

The Industry Labelling Tool is the food labelling reference for all food inspectors and stakeholders in Canada. It replaces the Guide to Food Labelling and Advertising, and the Decisions page to provide consolidated, reorganized and expanded labelling information. This tool provides:

- [Food Products that Require a Label](#)
- [General Principles for Labelling and Advertising](#)
  - [Factsheet - Allergen Labelling Tips for Food Industry](#)
  - [Infographic: Food Allergen Labelling](#)
- [Labelling Requirements Checklist](#)
- [Frequently Asked Questions: Industry Labelling Tool \(ILT\)](#)

Search Labelling

## Core Labelling Requirements



Bilingual Labelling	List of Ingredients and Allergens
Common Name	Net Quantity
Country of Origin	Nutrition Labelling
Date Markings and Storage Instructions	Sweeteners
Identity and Principal Place of Business	Food Additives
Irradiated Foods	Fortification
Legibility and Location	Grades
	Standards of Identity

## Claims and Statements



Advertising	Pictures, Vignettes, Logos and Trade-marks
Allergens and Gluten	Organic
Composition and Quality	Origin
Health Claims	Nutrient Content
Method of Production	

## Food-Specific Labelling Requirements



Alcohol	Honey
---------	-------



- Labelling
- Contacts
- Food Labelling for Consumers
- Food Labelling for Industry
- Former - Food Labelling for Industry
- Labelling Legislative Framework
- Labelling Modernization Initiative
- Meat Cuts

## Bilingual Labelling

**This page is part of the Guidance Document Repository (GDR).**

Looking for related documents?

[Search for related documents in the Guidance Document Repository](#)

[Complete text](#)

### Table of Contents

#### [Requirements](#)

[General](#)

[Exemptions](#)

#### [Manner of Declaring](#)

[Legibility and Location](#)

[Other Jurisdictions](#)

#### [Further Information on Bilingual Labelling](#)

[Bilingual Labelling of Voluntary Information](#)

[Languages other than English and French](#)

[Net Quantity Symbols](#)

#### [Definitions](#)

[Local Government Unit](#)

[Mother Tongue](#)

[Official Languages](#)

- Allows for the entire subject to be seen on one page
- Makes printing guidelines easier

[Share this page](#)

Date modified: 2018-05-18



# Canadian Food Inspection Agency



Canada

Search

About the CFIA ▾ Food ▾ Animals ▾ Plants ▾ Industry Guidance ▾

[Home](#) → [Food](#) → [Labelling](#) → [Food Labelling for Industry](#) → [Food Additives](#)

Labelling

Contacts

Food Labelling for Consumers

Food Labelling for Industry

Former - Food Labelling for Industry

Labelling Legislative Framework

Labelling Modernization Initiative

Meat Cuts

Food Additives

## How Food Additives are Regulated

**i This page is part of the Guidance Document Repository (GDR).**

Looking for related documents?

[Search for related documents in the Guidance Document Repository](#)

Health Canada regulates food additive use under the [FDR](#) and associated [Marketing Authorizations \(MA\)](#). The [CFIA](#) is responsible for the enforcement of these regulations and [MAs](#).

If the lists of permitted food additives do not allow for a particular use of a food additive, a manufacturer may file a food additive submission with Health Canada in order to use that food additive in foods sold in Canada. For additional information, refer to [Health Canada's Guide for the Preparation of Submissions on Food Additives](#).

← Previous

Table of Contents

Next →

[Share this page](#)

Date modified: 2018-05-11

# CFIA's Legislative Authority – Food

- ***Food and Drugs Act (FDA) & Regulations (FDR)***

- ***Safe Food for Canadians Act (SFCA)\* & Regulations (SFCR)***

\*consolidates the CAPA, MIA, FIA and CPLA food provisions

# Update on the *Safe Food for Canadians Regulations*

- **Brief Background: Key elements of the SFCR**
  1. Licensing
  2. Preventive control
  3. Traceability
  4. Importing / Exporting
  5. Labelling
- **Timelines for coming into force**
- **Information resources available**

# *Safe Food for Canadians Regulations*

- **June 13, 2018** – Published in Canada Gazette, Part II
- **January 15, 2019** – Begin coming into force
  - Some requirements will have to be met immediately
  - Other requirements will be phased in over a period of 12-30 months based on food commodity, type of activity and business size.

Take time to review the regulations and guidance and get ready to meet the new requirements in advance.

# *Safe Food for Canadians Regulations*

## **Scope**

- Generally apply **to food for human consumption** (including ingredients) that is **imported, exported, or inter-provincially** traded.
- Apply to **food animals** from which meat products to be **exported or inter-provincially** traded may be derived.
- Some of the **traceability, labelling and advertising** provisions apply **to intra-provincially** traded foods.

# [www.inspection.gc.ca/SafeFood](http://www.inspection.gc.ca/SafeFood)

- You will find ten key portals to information

## Services and information

### Licensing

Find out if your food business will need a licence, when and how to apply and other related information.

### General food requirements and guidance

Businesses that import or prepare food for export or to be sent across provincial or territorial borders must meet new requirements.

### Food imports

Importers will require a licence under the new consolidated regulations. Find out what other requirements apply to importers.

### Labelling, standards of identity and grades

Learn about requirements for labelling, standards and grades.

### Submit your questions online

If you have questions, fill out our feedback form or call 1-800-442-2342.

### Toolkit for businesses

Learn about requirements for labelling, standards and grades.

### Food-specific requirements and guidance

In addition to general requirements, other requirements apply to specific foods.

### Food exports

Businesses that prepare food for export or that require an export certificate will need a licence. Find out what other requirements apply to exporters.

### Regulatory compliance

Learn more about compliance and inspection.

### Guidance Finder

Our new Guidance Finder can search all the latest SFCR technical and regulatory information.

# Toolkit for Businesses

You will find:

- **3 steps** to get started
  - Information on if and when your business will need to meet new requirements
- **Introductory quick-reference information (by topic)**
  - Interactive tools, videos, fact sheets, a handbook, glossary and more

<b>The basics</b>	<b>Licensing</b>	<b>Preventive food safety controls</b>	<b>Traceability</b>	<b>Importing food</b>	<b>Exporting food</b>
-------------------	------------------	--	---------------------	-----------------------	-----------------------

Find out what the Regulations are all about. Learn what we're doing to help businesses transition to the new Regulations once they come into force.

- [Video: Get ready for the Safe Food for Canadians Regulations](#)
- [Understanding the Safe Food for Canadians Regulations: A handbook for food businesses](#)
- [Glossary of key terms](#)
- [Fact sheet: Supporting food businesses](#)
- [What the new regulations mean for consumers](#)
- [What the new regulations mean for food businesses](#)
- [Questions and answers: Safe Food for Canadians Regulations](#)



# Licensing

- Licensing will demonstrate accountability for food safety along the food chain, by ensuring that any manufacturing, processing, treating, preserving, grading, packaging or labelling done to a food was carried out by a licence holder under CFIA oversight.
- Applies to specific activities, e.g. manufacturing, processing, treating, preserving, grading, packaging, or labelling a food that will be exported or moved between Canadian provinces, importing a food, etc.
- Does not apply to certain activities, e.g. those conducted on food to be sold and consumed within your province
- A number of changes from the current system, e.g. more food businesses will require a CFIA Licence
- If you *do not already have* a CFIA registration or licence, and you need one, act now to enrol – visit [My CFIA](#).

To determine what activities require a licence, refer to [\*Food business activities that require a license under the SFCR\*](#)

# Licensing

**Does not apply** to the following activities:

- conducted on food to be sold and consumed within a province
- associated with growing and harvesting fresh fruits or vegetables
- associated with handling fish on a vessel
- conducted at the retail grocery store where the food is sold on-site (e.g. packaging/labelling food at the retail grocery store for sale to consumers)



# Preventive Controls

- **Preventive (food safety) controls** prevent food safety hazards and reduce the likelihood of contaminated food entering the market, whether they are prepared within or outside of Canada.
- Applies to most businesses that conduct activities, including those that manufacture, process, treat, preserve, grade, package or label food to be exported or sent across provincial or territorial borders, etc.
- A number of changes from the current system:
  - Documented **preventive control plan (PCP)** required for most businesses, including importers
  - PCP must address both food safety hazards and consumer protection and market fairness requirements

# Traceability

These requirements aim to track the movement of a food product one step forward and one step back through the supply chain in order to protect Canadians during a food safety incident

- Help ensure a timely response if a food safety issue is detected
  - reduce the time it takes businesses to remove unsafe food from the market, protecting Canadians.
  - minimize the scope of recalls and reduce the cost of recalls for businesses
- Align with international standards (e.g.. Codex)

# Traceability

- **Applies to:**

a broader scope of food businesses than the licensing and PCP requirements, for example:

- retail grocery stores who sell food to consumers
- distributors and wholesalers who trade inter-provincially

- **Does not apply to** food service operations

# Traceability – Key Elements

Information must be prepared and kept when the food is provided to another person

- identify the food (common name; name & principal place of business; lot code)
- trace the food one step back (except growers and harvesters of fresh fruits and vegetables)
  - date on which the food was provided to you
  - name and address of the person who provided it to you
- trace the food one step forward (does not apply to retail tracing to the consumer)
  - date on which you provided the food
  - name and address of the person to whom you provided it

# Traceability – Key Elements

- If traceability requirements apply, make sure that a *label is applied, attached to, or accompanies the food* when you provide it to another person (unless exceptions apply).
- The label must include:
  - the common name
  - name and principal place of business of the person by or for whom the food was manufactured, prepared, produced, stored, packaged or labelled
  - the lot code or other unique identifier (in the case of consumer prepackaged food not packaged at retail, it must be a lot code)

# Traceability – Key Elements

- Documents must be:
  - clear and readable
  - kept for 2 years and accessible in Canada
  - provided upon request (but could be kept outside Canada)
  - if electronic, provided to the CFIA in a format which can be opened and used by standard commercial software



# More information on Traceability

Refer to [www.inspection.gc.ca/safefood](http://www.inspection.gc.ca/safefood)

Click [General food requirements and guidance](#)  
▶ [Traceability for Food](#)

- Traceability interactive tool
- Questions and Answers: Traceability
- Regulatory requirements: Traceability

# Importing & Exporting Food

## Importers need to:

- have a **licence** to import;
- have a **preventive control plan** (some exemptions apply)
- ensure that their foreign supplier is operating under the **same conditions** as for food prepared in Canada;
- maintain procedures and processes for handling and **investigating complaints and recalls**
- keep clear and complete **traceability records** that show where food came from (the supplier) and to whom it was sold (buyer)

## Exporters need to:

- ensure that their food is manufactured, prepared, stored, packaged and labelled by a **licence holder**
- for food that does not meet Canadian requirements, have written **documents that substantiate** the foreign requirements have been met and clearly **labelled for export**
- keep clear and complete **traceability records**

## SFCR

Food safety and emergency response

Food-specific requirements and guidance

General food requirements and guidance

Imports

Information for media and consumers

Regulatory compliance

**Timelines**

Toolkit for businesses

Videos

Exports

## Timelines

### ⚠ Disclaimer

On January 15, 2019, the [Safe Food for Canadians Act](#) (SFCA) and the [Safe Food for Canadians Regulations](#) (SFCR) will come into effect.

[▶ Read the full disclaimer](#)

There are important timelines that you should be aware of to help you transition and plan towards meeting the new Safe Food for Canadians Regulations (SFCR) requirements. Once the SFCR come into force on January 15, 2019, some requirements will have to be met immediately. Other requirements will be phased in over a period of 12-30 months based on food commodity, type of activity and business size.

## Licensing, preventive controls, preventive control plan and traceability

### Keep in mind

Before checking the timetables, if you are unsure whether some of these requirements will even apply to you, the interactive tools can help.

- [Licensing interactive tool](#)
- [Preventive control plan interactive tool](#)
- [Traceability interactive tool](#)

The timelines for complying with licensing, preventive controls, preventive control plan and traceability requirements vary by food and activity. For timelines relevant to your food business, select the appropriate timetable from the list below.

- [Timetable: Dairy products, eggs, processed egg products, processed fruit or vegetable products](#)
- [Timetable: Fish](#)
- [Timetable: Meat products and food animals](#)
- [Timetable: Fresh fruit or vegetables](#)
- [Timetable: Honey and maple products](#)
- [Timetable: Unprocessed food used as grain, oil, pulse, sugar or beverages](#)
- [Timetable: Food additives and alcoholic beverages](#)
- [Timetable: All other food](#)

# Summary of SFCR Timeline

SFCR requirement	Dairy products; Eggs; Fish; Honey; Maple products; Meat products; Processed egg products and Processed fruit or vegetable products	Fresh fruits or vegetables	All Other Foods		
			More than \$100K in annual food sales <u>AND</u> more than 4 employees	More than \$100K in annual food sales <u>AND</u> 4 employees or less	\$100K or less in annual food sales <u>OR</u> 4 employees or less
Licence	January 15, 2019	January 15, 2019 (N/A for growing and harvesting)	July 15, 2020	July 15, 2020	July 15, 2020
Traceability	January 15, 2019	January 15, 2019 (except growing and harvesting)	July 15, 2020	July 15, 2020	July 15, 2020
		January 15, 2020 (growing and harvesting)			
Preventive Controls	January 15, 2019	January 15, 2020	July 15, 2020	July 16, 2021	July 16, 2021
Written PCP	January 15, 2019 (not required for maple products and honey if annual food sales are \$100K or less)	January 15, 2020 (not required if annual food sales are \$100K or less)	July 15, 2020	July 16, 2021	not required if \$100K or less (regardless of no. of employees)

# Part 11 SFCR - Labelling

- Part 11 combines the food labelling requirements from the CPLA, CAPA, MIA & FIA.
- Division 1: General
- Division 2: Requirements Applicable to Prepackaged Food
  - All foods sold in Canada, imported, inter-provincially traded
  - Labelling for consumer prepackaged foods from the CPLA/R
- Division 3: Specific Requirements for Certain Foods
  - Foods that are imported, exported or inter-provincially traded
  - Commodity-specific labelling requirements from the CAPA, MIA & FIA
- Division 4: Exceptions
- Standards of Identity
  - Documents incorporated by reference into the SFCR

# Overview of CFIA Food Labelling Modernization

- Background
- Key FLM Regulatory Proposals
- FLM Phase III consultation
- CFIA-HC Labelling Coordination
- Next Steps

# Background

- FLM objective: develop a more modern and innovative food labelling system within CFIA mandate that responds to current and future challenges by engaging stakeholders and linking with other modernization initiatives.
- FLM key areas of focus: regulations, service delivery, policy and program development, roles and responsibilities.
- Launched in 2013 with broad engagement in multiple phases:
  - Phase I - issues identification (2013 – 2014) - 2,300 engaged
  - Phase II – options for modernization (2015) – 1,600 engaged
  - Phase III – key proposals (2016 - 2017) – 2,500 engaged
- We have received overall stakeholder support to modernize based on proposals presented in Phase III (FLM Phase III What We Heard Report).
- Labelling was not modernized during the development of the new *Safe Food for Canadians Regulations* (SFCR); this work will occur under FLM.

# Date Marking

**Intent:** Improved understanding for consumers, increased flexibility for industry, alignment with international standard e.g. Codex Alimentarius

Current Requirements	What Could Change
<ul style="list-style-type: none"><li>• "Best before" date required on foods with less than 90 days durable life</li><li>• month and day only needed, unless consumer would be misled</li><li>• prescriptive format</li><li>• there are some specific exemptions</li></ul>	<ul style="list-style-type: none"><li>• Addition of the year to date (with few exemptions)</li><li>• Increase flexibility in formats (e.g. numerical formats)</li><li>• Abbreviation (BB/MA) for small packages</li><li>• Definitions and exemptions aligned with Codex</li><li>• BBD required on more foods (e.g. &gt;90 days) unless exempt</li><li>• Foods exempt from BBD in IBR document; includes some current exemptions, and additional ones based on Codex e.g. alcoholic beverages, vinegar, etc.</li></ul>

## Example of Current Format

Best Before/ Meilleur avant  
JN 28

## Examples of Proposed Format - more options, with addition of year

Best Before/ Meilleur avant **2017 JN 28**

Best before/ Meilleur avant  
**28/06/17**  
**dd/mm/yy- jj/mm/aa**

Best before/ Meilleur avant  
**17 JN 28**  
**yy/mm/dd-aa/mm/jj**



# Food Company Information

**Intent:** Enable consumers to communicate directly with company (direct, modern form of communication).

Current Requirements	What Could Change
Company name, city and province or country currently required.	Include at least one modern form of contact info. (e.g. email, phone, website) or a postal code.

### Examples of Current Requirement

ABC Co.  
 Toronto, Ontario

XYZ Co., Portland, Oregon, USA

### Examples of Proposed Format Options

ABC Co.  
 Toronto, Ontario  
**1-800-777-8888**

ABC Co.  
 Toronto, Ontario  
**abc.co@info.ca**

ABC Co.  
 Toronto, Ontario  
**M5S 1T8**

ABC Co., Toronto, Ontario **www.abcfoods.ca**

# Imported From Labelling

**Intent:** Add consistency across foods and respond to key consumer interest to know where imported food is coming from.

Current Requirements	What Could Change
Country of origin currently is required on certain foods (e.g. meat, fish, dairy, fresh and processed fruits and vegetables, etc.) but not for all wholly imported foods	<ul style="list-style-type: none"><li>• All wholly imported foods will need to indicate where they are from</li><li>• Definitions consistent with Codex (final place where substantial processing occurs)</li></ul>

## *Current Requirement*

Imported by:  
ABC Co., Toronto, Ontario

## *Proposed change*

ABC Co., Toronto, Ontario  
**Imported from USA**

# Legibility and Placement of Information

**Intent:** Better access to information for aging population, consistent with Health Canada direction on nutrition labelling and list of ingredients changes.

Current Requirements	What Could Change
<ul style="list-style-type: none"> <li>Overarching requirement: all labelling information must be clearly and prominently shown and readily discernible under customary conditions of purchase and use</li> <li>On consumer packages, type size minimum 1.6 mm based on lower case “o” or based on upper case letters (if only capitals used)</li> <li>Small packages (&lt;10cm<sup>2</sup>): Minimum type height of 0.8 mm</li> <li>Inconsistent type height requirements across pieces of labelling information and across commodities (e.g. country of origin)</li> </ul>	<ul style="list-style-type: none"> <li>Consistent requirements on consumer packages for type height (1.6 mm based on lower case “x” or 2.4 mm if all capitals used), contrast and other typographical elements</li> <li>Small packages (&lt;10cm<sup>2</sup>): Minimum type height of 0.8 mm, for mixed case; or 1.2 mm for only uppercase text</li> <li>Harmonized type height requirements for origin labelling information across commodities</li> </ul> <p>[Note: no change in overarching requirement ]</p>
<ul style="list-style-type: none"> <li>Common name - a minimum type height of 1.6 mm (1/16 inch), based on the lowercase letter “o” or based on upper case letters (if only capitals used)</li> </ul>	<ul style="list-style-type: none"> <li>Common name – type size will be proportional to the size of the principal display panel, similar to net quantity declaration.</li> </ul>

# Key ingredients emphasized

**Intent:** Informed consumer choice, responds to key consumer interest, consistent with Codex and US rules

Current Requirements	What Could Change
<b>Premium ingredients:</b> Voluntary claims for highlighting ingredients are encouraged to provide a percentage, but not required.	Require any key or premium ingredients highlighted on label to be declared as a percentage in the ingredient list or with most prominent claim
<b>Flavours:</b> No specific requirement to declare “flavour” when no characterizing ingredients are added or added in small amounts but representation cannot be false or misleading, supported by policies and guidelines.	Require “flavour” or “flavoured” where natural or artificial flavours are used instead of characterizing ingredient; or characterizing ingredient is present in very small / flavouring amounts.

## Current Requirement

<p><b>Strawberry Yoghurt</b>  <b>Made with real strawberries</b>  <b>Ingredients:</b> Milk, Sugar, Strawberries, Bacterial culture, Flavour, Carob bean gum, Allura red.</p>
<p><b>Strawberry Yoghurt</b>  <b>Ingredients:</b> Milk • Sugar • Bacterial culture • Natural and artificial flavour • Carob bean gum • Allura red.</p>

## Examples of Proposed change

<p><b>Strawberry Yoghurt</b>  <b>Made with real strawberries</b>  <b>Ingredients:</b> Milk • Sugar • Strawberries <b>(3%)</b> • Bacterial culture • Flavour • Carob bean gum • Allura red.</p>
<p><b>Strawberry Flavoured Yoghurt</b>  <b>Ingredients:</b> Milk • Sugar • Bacterial culture • Natural and artificial flavour • Carob bean gum • Allura red.</p>

36

# Food Standards and Class Names

**Intent:** Facilitate future review and timely amendment; keep pace with scientific, technological and market changes; harmonize and align with other jurisdictions (e.g. Codex, US) where possible.

FLM Component	Current Framework	What Could Change
Food Standards in the FDR	<ul style="list-style-type: none"><li>• About 330 food compositional standards are still in the <i>Food and Drug Regulations</i> (FDR) e.g. alcoholic beverages, meat, fish, processed products, vegetable oils, flavour</li><li>• Food compositional standards in the CAPA, MIA, FIA are incorporated by reference in the new <i>Safe Food for Canadians Regulations</i></li></ul>	<ul style="list-style-type: none"><li>• Food Compositional Standards in FDR could be moved to a document incorporated by reference in regulations for future review/ update, driven by industry consensus.</li></ul>
Class Names	<ul style="list-style-type: none"><li>• Class names are listed in FDR (e.g. vegetable oil, milk ingredients, seasonings)</li><li>• Some may be outdated and not aligned with codex/ trading partners</li></ul>	<ul style="list-style-type: none"><li>• Class names could be moved to a document incorporated by reference in regulations for future review/ update</li></ul>

# Standard Container Sizes and TMAs

**Intent:** Improve consistency and efficiency; modernize regulations and move to outcome-based, remove prescription and increase flexibility for industry and options for consumers, streamline where regulatory solution not needed

FLM Component	Current Requirements	What Could Change
Standard Container Sizes (SCS) and Definition of 'Test Market Food (TMA)'	<ul style="list-style-type: none"><li>• Some SCS are still in the SFCR, eg: canned vegetable soups, catsup, frozen fruits/vegetables, processed meats like bacon, fresh fruits and vegetable like potatoes, carrots</li><li>• Several different test market processes in place for various products</li></ul>	<ul style="list-style-type: none"><li>• Deregulate standard container sizes where there is industry agreement to repeal (e.g. bulk honey, prepackaged onions, beets, some processed products)</li><li>• IbR rest of SCS in the SFCR</li><li>• Add existing products under TMA to the IbR document</li><li>• Clarify definition for TMA</li></ul>

# Streamlining Commodity Specific Regulations

**Intent:** Improve consistency; modernize regulations and move to outcome-based, remove prescription and increase flexibility for industry while providing information to consumers, streamline where regulatory solution not needed

FLM Component	Current Requirements	What Could Change
Streamlining Commodity specific labelling regulations	<ul style="list-style-type: none"><li>• Commodity specific regulations exist in the SFCR and FDR, eg: % milk fat, “contains pectin” for jam, “tips removed” for canned asparagus; “roasted”, “basted” for meat and poultry “wild” or “cultivated” for blueberries</li><li>• Many are very prescriptive, duplicated, outdated, or no longer needed for health, safety or fraud.</li></ul>	<ul style="list-style-type: none"><li>• Streamlined commodity specific regulations for a more horizontal approach</li><li>• Repeal prescriptive commodity labelling requirements that no longer serve Canadian interests</li></ul>

# Highlights of Phase III Consultations

Highlights from the [Phase III What We Heard Report](#) include:

- Industry supports flexible proposals that facilitate innovation (e.g., IIR of standards, class names). Also, there is support for improvements to company contact information.
- Consumers support FLM including best before date, legibility, contact information, origin of imported foods, percent declaration for highlighted ingredients.
- Stakeholders raised considerations (e.g. challenges with small labels, need for CFIA licence holder in company contact information) that are being taken into account as requirements are being finalized.
- Support for CFIA and Health Canada to align and coordinate coming into force of changes.



# CFIA-HC Labelling Coordination

- Both CFIA and Health Canada are modernizing food labelling through various regulatory initiatives (see Annex 1)
- During engagement, CFIA received comments about the impacts of labelling changes on industry
- Challenges were identified with respect to availability of guidance, timelines, and with the staggered nature of the various initiatives (not all final changes known at same time)
- Key elements to address challenges:
  - **Transition Period:** key component to every regulatory package
  - **Implementation Plan:** describes what to expect over the transition period, to be developed for subsequent changes
  - **Guidance:** assists in complying with regulatory changes. CFIA guidance anticipated in 2018 re: HC changes and SFCR

# Next Steps

Milestone / Activity	Timeline
Develop FLM regulatory package, for pre-publication in Canada Gazette Part I (see CFIA Forward Regulatory Plan 2018 – 2020)	Aiming for Spring 2019
Continue to work with Health Canada to coordinate approaches and timing, to minimize impact to industry	Ongoing

**For more info** visit the [Food Labelling Modernization Initiative](#) page.

# Annex 1: CFIA-HC Labelling Coordination

The CFIA and Health Canada are working closely together to modernize food labelling requirements

## CFIA:

- *Safe Foods for Canadians Regulations (SFCR)* – published in Canada Gazette (CG) Part II in June 2018 (Labelling mostly status quo with some exceptions e.g. inspection legends)
- Food Labelling Modernization initiative – changes to a number of areas, engaged on pre-regulatory proposals; aiming to publish in CG I in Spring 2019

## Health Canada:

- Healthy Eating Strategy:
  - Nutrition Labelling, List of Ingredients, Colours – published in CG II in 2016; transition period ending December 2021\*
  - Ban on Partially Hydrogenated Fats (PHOs) – in effect (Sept.17, 2018)
  - Front of Pack Labelling (FOP) – CG I February 2018; CG II aiming fall 2018
  - Marketing to Children

# Implementation plan – 2016 FDR Amendments

- Regulated parties may comply with either set of regulatory requirements (former or new).
- Information on both sets will be available on the ILT during the transition period.
- After December 14, 2021, only information on the new requirements will be available.

\* Note: Proposal to extend the transition period to December 2022 to align with FOP.



# Canadian Food Inspection Agency



Canada

Search

- About the CFIA
- Food
- Animals
- Plants
- Industry Guidance

[Home](#) → [Food](#) → [Labelling](#) → Food Labelling for Industry

Labelling

Contacts

Food Labelling for Consumers

Food Labelling for Industry

Former - Food Labelling for Industry

Labelling Legislative Framework

Labelling Modernization Initiative

Meat Cuts

## Food Labelling for Industry

**This page is part of the Guidance Document Repository (GDR).**

Looking for related documents?

[Search for related documents in the Guidance Document Repository](#)

### Important Notice

On December 14, 2016, amendments to nutrition labelling, list of ingredients and food colour requirements of the Food and Drug Regulations came into force. Regulated parties have a five (5) year transition period to meet the new labelling requirements, during which they must comply with either the former or the new requirements. As of December 14, 2021, all prepackaged food products being manufactured or imported must comply with the new labelling requirements, which are here reflected.

Consult the [Former – Industry Labelling Tool](#) for information on the former requirements.

## Industry Labelling Tool

The Industry Labelling Tool is the food labelling reference for all food inspectors and stakeholders in Canada. It replaces the Guide to Food Labelling and Advertising, and the Decisions page to provide consolidated, reorganized and expanded labelling information. This tool provides:

- [Food Products that Require a Label](#)
- [General Principles for Labelling and Advertising](#)
  - [Factsheet - Allergen Labelling Tips for Food Industry](#)
  - [Infographic: Food Allergen Labelling](#)
- [Labelling Requirements Checklist](#)
- [Frequently Asked Questions: Industry Labelling Tool \(ILT\)](#)

Search Labelling

## Core Labelling Requirements



Bilingual Labelling

List of Ingredients and Allergens

For information on the new labelling requirements, consult Industry Labelling Tool.

Canadian Food Inspection  
Agency

Canada

About the CFIA ▾ Food ▾ Animals ▾ Plants ▾ Industry Guidance ▾

[Home](#) → [Food](#) → [Labelling](#) → Former - Food Labelling for Industry

Labelling

Contacts

Food Labelling for Consumers

Food Labelling for Industry

Former - Food Labelling for Industry

Labelling Legislative Framework

Labelling Modernization Initiative

Meat Cuts

## Former - Food Labelling for Industry

### ⚠ Important Notice

On December 14, 2016, amendments to nutrition labelling, list of ingredients and food colour requirements of the Food and Drug Regulations came into force. Regulated parties have a five (5) year transition period to meet the new labelling requirements, during which they must comply with either the former or the new requirements. This former version of the Industry Labelling Tool reflects the former requirements.

For information on the new requirements, consult the [Industry Labelling Tool](#).

## Industry Labelling Tool

The Industry Labelling Tool is the food labelling reference for all food inspectors and stakeholders in Canada. It replaces the Guide to Food Labelling and Advertising, and the Decisions page to provide consolidated, reorganized and expanded labelling information. This tool provides:

- [Food Products that Require a Label](#)
- [General Principles for Labelling and Advertising](#)
  - [Factsheet - Allergen Labelling Tips for Food Industry](#)
  - [Infographic: Food Allergen Labelling](#)
- [Labelling Requirements Checklist](#)
- [Frequently Asked Questions: Industry Labelling Tool \(ILT\)](#)

Search Labelling

## Core Labelling Requirements



Bilingual Labelling

List of Ingredients and Allergens

Common Name

Net Quantity

# Electronic version of FDR

## Foods for Enterprise or Institution

**B.01.405 (1)** This section applies to a prepackaged product that is a ready-to-serve multiple-serving prepackaged product intended solely to be served in a commercial or industrial enterprise or an institution.

**(2)** No person shall sell the product unless written nutrition information concerning the product accompanies the product when it is delivered to the purchaser.

**(3)** The nutrition information

**(a)** shall include the information that would, but for subsection B.01.401(7), be required by sections B.01.401 and B.01.402 to be included in a nutrition facts table for the product;

**(b)** may include other information that is permitted by section B.01.402 to be included in that nutrition facts table; and

**(c)** shall be expressed in accordance with sections B.01.401 and B.01.402.

SOR/2003-11, s. 20; SOR/2016-305, s. 23.

[Previous Version](#)

## Have a question?

- If you still have a question after consulting the web resources
  - call 1-800-442-2342 or
  - Use the **contact us** form found on our website

## Stay up to date

1. Sign up to receive [E-mail notifications](#)
2. [Follow the CFIA](#) on Twitter, LinkedIn and Facebook
3. Subscribe to the [CFIA Chronicle](#), our quarterly newsletter



# Canada