Day One

Introduction
J. Hoadley/G. Leon (8:00 – 8:15 am)

1. Historical Perspectives
♦ Requirements for food labeling in the early acts
♦ Changes in labeling requirements resulting from enactment of NLEA
♦ Recent changes
J. Hoadley (8:15 – 8:30 am)

2. Needed Tools and References
♦ Identification and explanation of tools and references needed when conducting a compliance food label review
G. Leon (8:30 – 8:45 am)

3. Introduction to Label Review
♦ Establishing products’ jurisdiction
♦ Determining the degree of completeness and accuracy of label information
♦ Understanding the terms like ‘package’, ‘labeling’, ‘label’, PDP and Information Panel
G. Leon (8:45 – 9:30 am)

Break (9:30 – 9:45 am)

4. Identity Statement
♦ Requirements for statement of identity
♦ Assessment of appropriateness of the identity statement
G. Leon (9:45 – 10:30 am)

5. Net Quantity of Contents Statements
♦ Requirements
♦ Assessment of appropriateness on a given label
G. Leon (10:30 – 11:15 am)

6. Declaration of Ingredients
♦ Requirements and assessment of appropriateness on a given label
♦ Applicable laws and regulations governing Allergen declaration
J. Hoadley (11:15 – 12:30 pm)

Lunch (12:30 – 1:30 pm)

7. Name and Place of Business & Country Of Origin
♦ Requirements
♦ Assessment of appropriateness on a given label
G. Leon (1:30 – 2:00 pm)

8. Nutrition Labeling
♦ Exemptions from nutrition labeling
♦ NEW requirements, e.g. Mandatory nutrients, added sugars, dietary fiber, Daily Values, dual column NF panel, etc.
♦ Quantitative declarations: serving size, nutrient amounts, percent of daily value, rounding rules, compliance
♦ Appropriate formats
♦ NF table for Sugar
G. Leon (2:00 – 3:30 pm)

Break (3:30 – 3:45 pm)

9. Group Exercise for mandatory labeling
♦ Label review process in small groups; discussion of findings
♦ Requirements to convert current labels to the new NF regulation
G. Leon/ J. Hoadley (3:45 – 5:00 pm)
10. Nutrient Content Claims
♦ Absolute and relative Nutrient Content claims
♦ Recognizing claims on the label
♦ General requirements for claims,
♦ Nutrient Content claims with special requirements
♦ Front-of-Package Labeling
  G. Leon (8:00 – 10:15 am)

Break (10:15 – 10:30 am)

11. Health Claims
♦ General Requirements for claims
♦ Definitions of specific claims
  J. Hoadley (10:30 – 11:45 am)

12. Structure/Function Claims
♦ FDA’s regulation on disease statements vs. non-disease statements
  J. Hoadley (11:45 – 12:45 pm)

Lunch (12:45 – 1:45 pm)

13. Other claims
♦ Natural
♦ Organic
♦ Fresh
♦ Made in USA
♦ No GMO
♦ Gluten-free
♦ Whole grain
  J. Hoadley (1:45 - 2:30 pm)

14. Bioengineered Food Disclosure
♦ Definition, Requirements and Applicability.
♦ Effective date, Compliance date
♦ Exemptions
♦ List of Bioengineered Foods
♦ Format of BE Disclosure
  G. Leon (2:30 –2:45 pm)

15. Group Exercise for claims
♦ Hands-on exercise in reviewing claims in small groups; discussion of findings
♦ Revision of current label claims to the new NPF requirements on claims
  J. Hoadley/G. Leon (2:45 – 4:00 pm)

16. Individual Review Exercise
♦ Identify and correct errors in mock-up label
  J. Hoadley / G. Leon (4:00pm – 4:45 pm)

17. Seminar Evaluation (4:45 pm – 5:00 pm)