

WEBINAR



Converting Your Labels from 2003 to
2016 Health Canada Regulations

Presented by ESHA Research

Wednesday, July 11, 2018

11:00 AM PDT | 1:00 PM CDT | 2:00 PM EDT



ESHA Research

ESHA Research was established in 1981 as the first comprehensive nutrition analysis software solution. Today, ESHA's suite of nutritional software products, services, and databases are recognized as the industry's top choice for food and supplement formulation, recipe development, labeling, nutritional analysis, and regulatory compliance.

ESHA Services and Software Solutions

- Genesis R&D[®] Food Formulation
- Genesis R&D[®] Supplement Formulation
- Food Processor[®] Nutrition & Diet Analysis
- Consulting Services



Genesis R&D Food

Genesis R&D was released in 1991 and is designed to help users manage processes and industry challenges, and meet federal requirements.

- Product Development
- Formulation Analysis
- Menu Analysis
- Reporting
- Regulatory Compliance



Upcoming Webinars



Genesis R&D Foods 11.6 Overview

Genesis R&D Foods Version 11.6 includes updates to nutrient names, the option to alphabetize the nutrient entry list, and the ability to include the Added Sugars Symbol on a Nutrition Facts Label. During this 30-minute webinar, we will cover all of these new features in detail.

Creating Health Canada Dual Format Nutrition Facts Tables with Genesis R&D

During this webinar, we will discuss the Health Canada regulations and requirements for packages that require Dual Format Labels. Additionally, we will demonstrate how to create a Dual Format Label for Different Amounts of Food, from a single recipe in the Genesis R&D Food Labeling software.

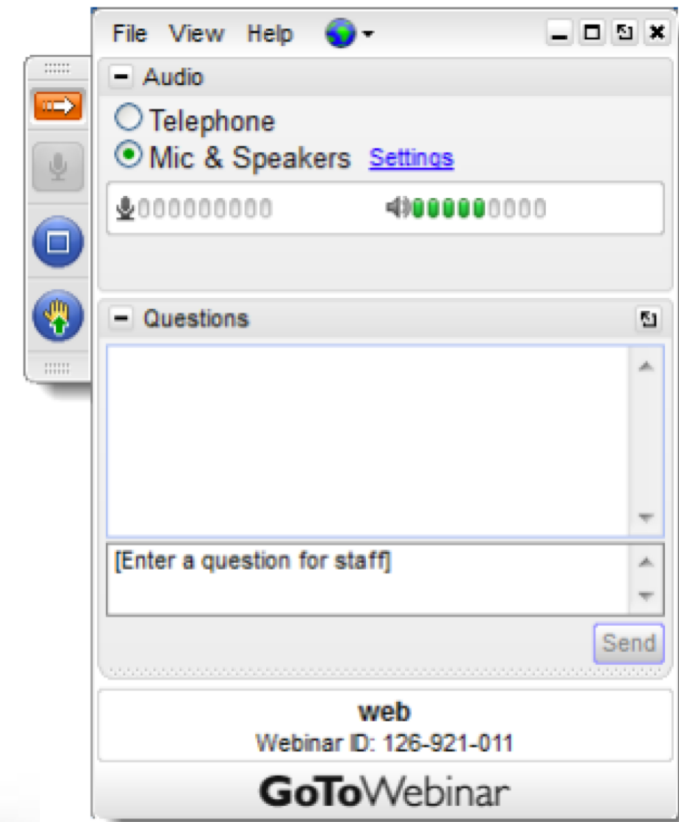
Best Practices for Creating and Managing Nutrition Labels for Multiple Countries

There are many aspects to consider when creating products that will be sold and distributed in multiple regions or countries. During this 45-minute webinar, we will cover considerations and best practices for creating and managing recipes and nutrition labels for multiple countries.

To view the schedule, register, or view archived webinars please visit: www.esharesearch.com/news-events/webinars

Please Note!

- ✓ The webinar is being recorded
- ✓ All webinars available on our website
- ✓ Submit your questions in the GoToWebinar control panel





Today's Agenda

- During this 60 minute webinar we will cover:
- Overview of What's Happened
 - Timeline for Compliance
 - New Label Format
 - Nutrient Changes
 - Ingredient List Changes
- Updates in Genesis R&D
- Best practices for making the transition



2016 Canadian Labels in Genesis R&D

Nutrition Facts / Valeur nutritive	
Per 1 slice (79 g) pour 1 tranche (79 g)	
Calories 130	% Daily Value*
	% valeur quotidienne*
Fat / Lipides 0.4 g	1 %
Saturated / saturés 0.1 g	1 %
+ Trans / trans 0 g	
Carbohydrate / Glucides 28 g	
Fibre / Fibres 1 g	4 %
Sugars / Sucres 4 g	4 %
Protein / Protéines 4 g	
Cholesterol / Cholestérol 0 mg	
Sodium 1 mg	1 %
Potassium 1750 mg	37 %
Calcium 10 mg	1 %
Iron / Fer 1.5 mg	8 %
*5% or less is a little , 15% or more is a lot	
*5% ou moins c'est peu , 15% ou plus c'est beaucoup	

Regulation	U.S
	U.S.
	Canada
	Mexico
	European Union

Access the Canadian Labeling Module in Genesis R&D:
Available labeling regulation modules are displayed in the Edit Label settings.



Click on the About button to check your version number.



Timeline for Compliance

On December 14, 2016, Government of Canada finalized changes to the Nutrition Facts tables and list of ingredients for packaged foods.

- Manufacturers have a five-year compliance period, which started Dec. 14, 2016, and during that time both pre-existing and new Nutrition Facts tables will be seen on grocery store shelves.
- The compliance date for the updated Nutrition Facts table is December 14, 2021.

ARE YOU READY?

Old vs New Label



Note: Both the pre-existing and new label formats will be available in Genesis R&D as we transition through effective and compliance date timelines.

The format options include the appropriate regulations for each.

Nutrition Facts	
Valeur nutritive	
Serving Size 1/2 cup (80 g) Portion 1/2 tasse (80 g) Servings Per Container 8 Portions par contenant 8	
Amount Teneur	% Daily Value % valeur quotidienne
Calories / Calories 100	
Fat / Lipides 4.5 g	7 %
Saturated / saturés 1.5 g + Trans / trans 0 g	8 %
Cholesterol / Cholestérol 0 mg	
Sodium / Sodium 3 mg	1 %
Carbohydrate / Glucides 21 g	7 %
Fibre / Fibres 1 g	4 %
Sugars / Sucres 8 g	
Protein / Protéines 1 g	
Vitamin A / Vitamine A	20 %
Vitamin C / Vitamine C	15 %
Calcium / Calcium	0 %
Iron / Fer	2 %

Nutrition Facts	
Valeur nutritive	
Per 1/2 cup (80 g) pour 1/2 tasse (80 g) Per Container 8 par contenant 8	
	% Daily Value [*] % valeur quotidienne
Calories 100	
Fat / Lipides 4.5 g	6 %
Saturated / saturés 1.5 g + Trans / trans 0 g	8 %
Carbohydrate / Glucides 21 g	
Fibre / Fibres 1 g	4 %
Sugars / Sucres 8 g	8 %
Protein / Protéines 1 g	
Cholesterol / Cholestérol 0 mg	
Sodium 3 mg	1 %
Potassium 100 mg	2 %
Calcium 10 mg	1 %
Iron / Fer 0.3 mg	2 %
[*] 5% or less is a little, 15% or more is a lot [*] 5% ou moins c'est peu, 15% ou plus c'est beaucoup	

Key Changes

1. More prominent display of serving size and Calories
2. Modified serving-size definitions
3. %DV no longer listed for Carbohydrates
4. Percent daily value for total sugars
5. Updated list of core label nutrients and quantitative amounts reported
6. A new footnote that explains how to use the % DV
7. Improved legibility for list of ingredients and allergen information
8. Grouping of sugar-based ingredients in the list of ingredients

Nutrition Facts

Serving Size 1/2 cup (80 g) **2**
Servings Per Container about 8

1	Calories 70	% Daily Value*
	Fat 1.5 g	2 %
	Saturated 0.3 g + Trans 0.3 g	3 %
	Carbohydrate 11 g 3	
	Fibre 3 g	12 %
	Sugars 3 g	3 % 4
	Protein 4 g	
	Cholesterol 0 mg	
	Sodium 250 mg	11 %
	Potassium 50 mg	1 %
5	Calcium 20 mg	2 %
	Iron 1.25 mg	6 %
	*5% or less is a little, 15% or more is a lot 6	

7 **Ingredients:** Flour • Sugars (fancy **8**
molasses, brown sugar, sugar) • Eggs
Contains: Wheat • Eggs





New Footnote

- The new footnote at the bottom of the table will easily summarize the % DV numbers as such:
- 5% or less is a little
- 15% or more is a lot
- This is intended to help consumers understand how much sugar, sodium, and other nutrients are in foods.

*5% or less is **a little**, 15% or more is **a lot**
*5% ou moins c'est **peu**, 15% ou plus c'est **beaucoup**



Updates in Genesis R&D

- Label Formats
- Standard, Tabular, and Linear
- Simplified Standard, Tabular, and Linear
- Dual Format- Foods requiring preparation
- Aggregate Format - Different kinds of foods
- Aggregate Format - Different amounts of food
- AND MORE!

Nutrition Facts		Per 1 Brownie (60 g)	
Calories 270			
Fat	15 g	30 %	31 g
Saturated	6 g	12 %	1 g
+ Trans	0.2 g	0.4 %	21 g
Carbohydrate	21 g	42 %	
Fibre	1 g	2 %	
Sugars	10 g	20 %	
Protein	5 g	10 %	
Cholesterol	0 mg	0 %	
Sodium	230 mg	46 %	
Potassium	125 mg	25 %	
Calcium	40 mg	8 %	
Iron	1 mg	2 %	

Nutrition Facts		Per 1 Brownie (60 g)	
Calories 270			
Fat	15 g	30 %	31 g
Saturated	6 g	12 %	1 g
+ Trans	0.2 g	0.4 %	21 g
Carbohydrate	21 g	42 %	
Fibre	1 g	2 %	
Sugars	10 g	20 %	
Protein	5 g	10 %	
Cholesterol	0 mg	0 %	
Sodium	230 mg	46 %	
Potassium	125 mg	25 %	
Calcium	40 mg	8 %	
Iron	1 mg	2 %	

Nutrition Facts		Per 4 tbsp (42 g) about 1 cup prepared	
Calories 160		240	
Fat	2.5 g†	5 %	6 %
Saturated	0.5 g	1 %	1 %
+ Trans	0 g	0 %	0 %
Carbohydrate	30 g	60 %	60 %
Fibre	3 g	6 %	6 %
Sugars	7 g	14 %	16 %
Protein	4 g	8 %	8 %
Cholesterol	0 mg	0 %	0 %
Sodium	160 mg	32 %	40 %
Potassium	100 mg	20 %	25 %
Calcium	0 mg	0 %	0 %
Iron	1.5 mg	30 %	38 %

† Amount in food as sold.
 ‡ 3/4 cup 1% milk adds 80 Calories, 2 g Fat (1 g Saturated, 0.1 g Trans), 9 g Carbohydrate (9 g Sugars), 6 g Protein, 10 mg Cholesterol, 80 mg Sodium.
 * 5% or less is a little, 15% or more is a lot

Nutrient Changes

Potassium

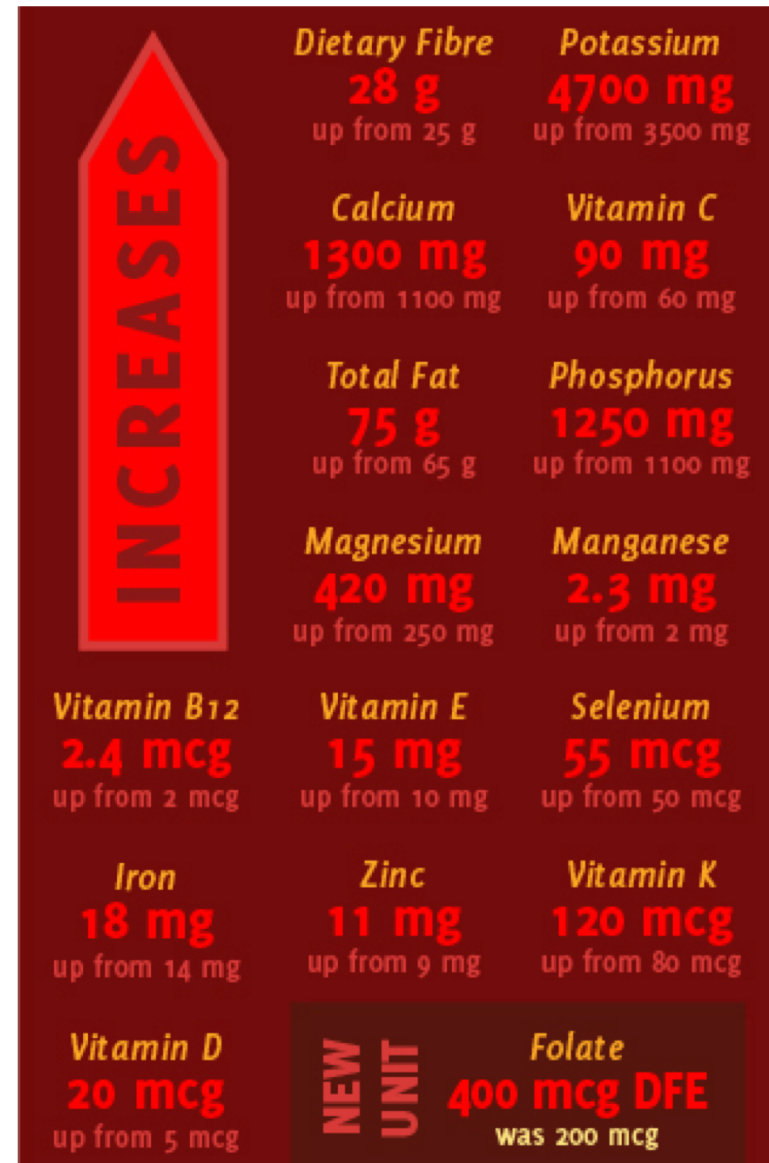
- New Core Nutrient
- 4700 mg (up from 3500 mg)

Vitamin C

- Changed to Additional Label Nutrient
- 90 mg (up from 60 mg)

Folate

- Additional Nutrient
- 400 mcg DFE (up from 220 mcg)





Nutrient Changes

Vitamin A

- Change to Additional Label Nutrient
- 900 mcg RAE (change from 1000 RE)

Sodium

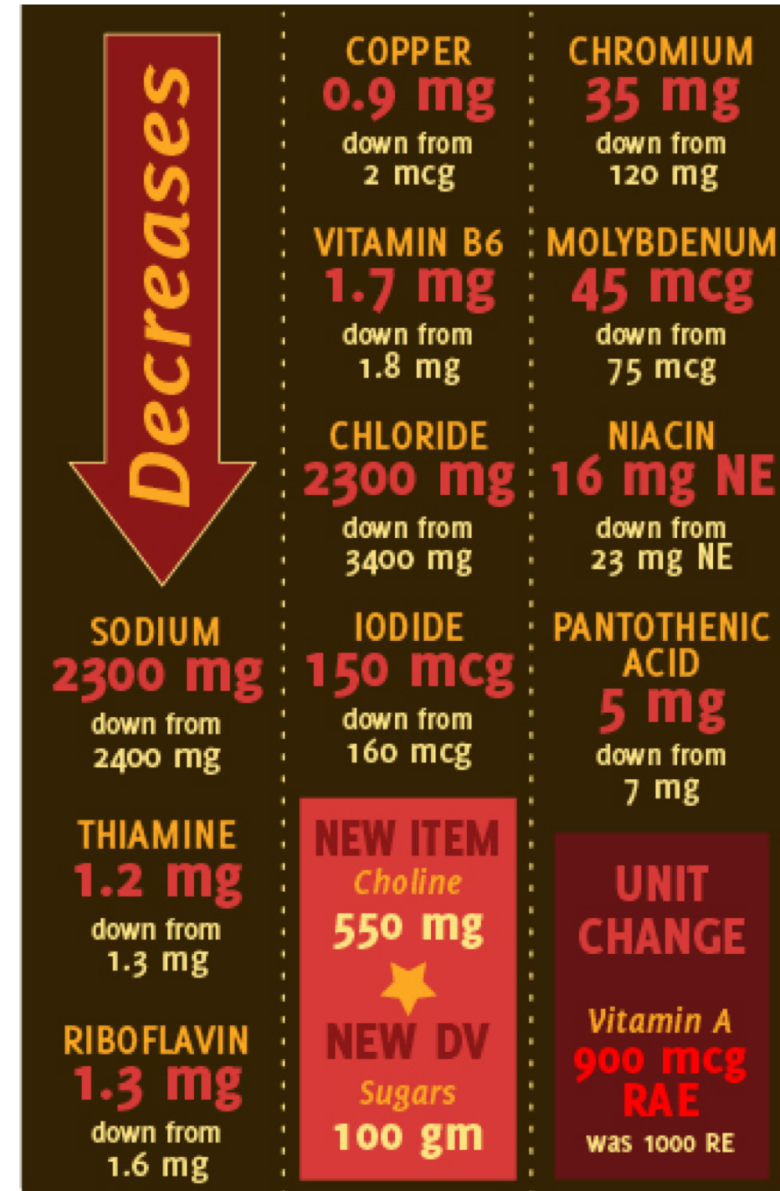
- Core Label Nutrient
- 2300 mg (down from 2400 mg)

Sugar

- Core Label Nutrient
- Newly Established DV of 100 g

Choline

- New Additional Label Nutrient
- DV of 550 mg





Daily Value Changes - Potassium

2003 Label

DV = 3500 mg

1750 mg =

50% DV

Nutrition Facts	
Valeur nutritive	
Serving Size 1 slice (79 g)	
Portion 1 tranche (79 g)	
Servings Per Container 8	
Portions par contenant 8	
Amount	% Daily Value*
Teneur	% valeur quotidienne*
Calories / Calories 130	
Fat / Lipides 0.4 g	1 %
Saturated / saturés 0.1 g	1 %
+ Trans / trans 0 g	
Cholesterol / Cholestérol 0 mg	
Sodium / Sodium 1 mg	1 %
Potassium / Potassium 1750 mg	50 %
Carbohydrate / Glucides 28 g	9 %
Fibre / Fibres 1 g	4 %
Sugars / Sucres 4 g	
Protein / Protéines 4 g	
Vitamin A / Vitamine A	0 %
Vitamin C / Vitamine C	0 %
Calcium / Calcium	0 %
Iron / Fer	10 %
*Based on a 2,000 Calorie diet.	
*Selon un régime alimentaire de 2 000 calories.	



2016 Label

DV = 4700 mg

1750 mg =

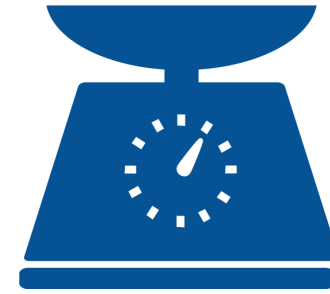
37% DV

Nutrition Facts / Valeur nutritive	
Per 1 slice (79 g)	
pour 1 tranche (79 g)	
Calories 130	% Daily Value*
	% valeur quotidienne*
Fat / Lipides 0.4 g	1 %
Saturated / saturés 0.1 g	1 %
+ Trans / trans 0 g	
Carbohydrate / Glucides 28 g	
Fibre / Fibres 1 g	4 %
Sugars / Sucres 4 g	4 %
Protein / Protéines 4 g	
Cholesterol / Cholestérol 0 mg	
Sodium 1 mg	1 %
Potassium 1750 mg	37 %
Calcium 10 mg	1 %
Iron / Fer 1.5 mg	8 %
*5% or less is a little, 15% or more is a lot	
*5% ou moins c'est peu, 15% ou plus c'est beaucoup	





Nutrient Unit Changes



Vitamin A (additional nutrient - previously core)

- Change from Retinol Equivalents (RE) to mcg Retinol Activity Equivalents (RAE)

Folate (additional nutrient)

- Change from mcg to mcg Dietary Folate Equivalents (DFE)

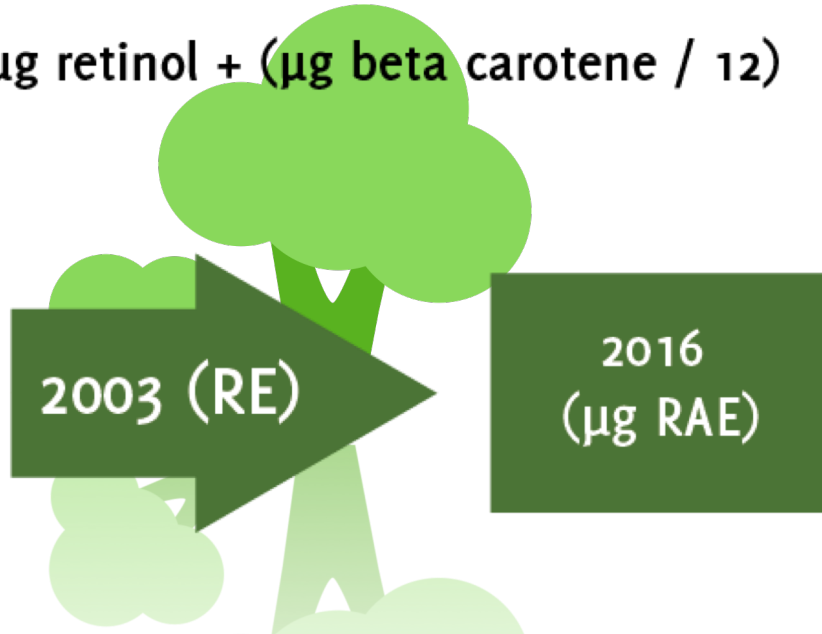




Vitamin A: Nutrient *Conversion* Calculations

$$\text{Total } \mu\text{g RAE} = \mu\text{g retinol} + (\mu\text{g beta carotene} / 12)$$

Vit. A



- CALCULATIONS**
- ANIMAL BASED & ALL-TRANS RETINOL
 $\mu\text{g RE} = \mu\text{g RAE}$
 - PLANT BASED
 $\mu\text{g RE} / 2 = \mu\text{g RAE}$
 - BETA CAROTENE BASED
 $\mu\text{g} / 12 = \mu\text{g RAE}$
 - IU from Retinol Source / 3.33 = $\mu\text{g RAE}$

Nutrients	Value	% DV*
Vitamin A - IU (IU)	333.000	
Vitamin A - RAE (mcg)	100.000	11.111
Vitamin A - RE (mcg)	100.000	
Carotenoid RE (mcg)	0	
Retinol RE (mcg)	100.000	

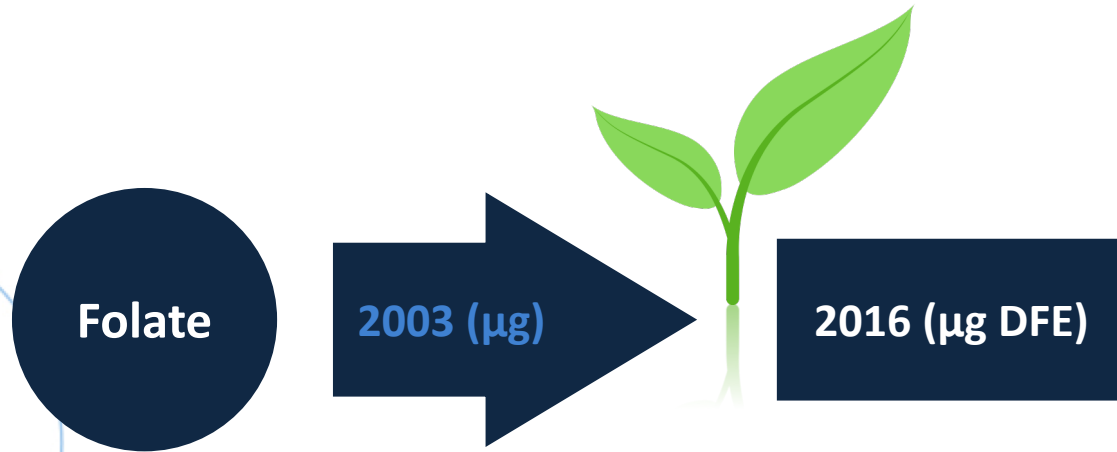
← 2016 NfT

← 2003 NfT

Populate the correct fields in Genesis R&D to report the proper information on your labels



Folate: Nutrient *Conversion* Calculations



- CALCULATIONS**
- NATURAL (food)**
 $\text{mcg Folate} = \text{mcg DFE}$
(no calculation needed; units are equivalent)
 - SYNTHETIC (supplement)**
 $\text{mcg Folic Acid} \times 1.7 = \text{mcg Folate}$
(multiply the mcg by 1.7)

Populate the correct fields in Genesis R&D to report the proper information on your labels

2003 NFt →

2016 NFt →

Nutrients	Value
Folate (mcg)	160.000
Folic Acid (mcg)	140.000
Folate, DFE (mcg DFE)	258.000
Folate, food (mcg)	20.000



Nutrient Calculator

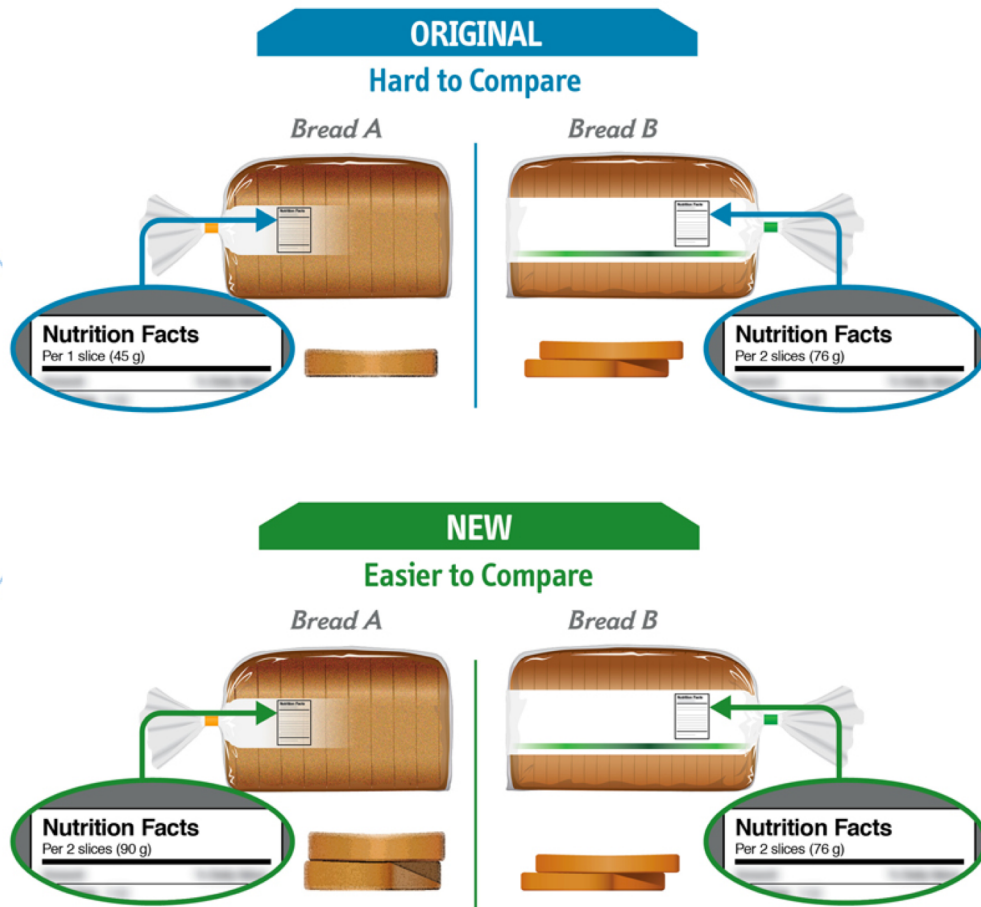
Assists in Calculating the Following Nutrients:

- Carbohydrates
- New U.S. Dietary Fiber Fields
- Vitamin A
- Vitamin B3
- Niacin Equivalents
- Tryptophan
- Vitamin D
- Vitamin E
- Folate/Folic Acid





Updated Serving Sizes



- Serving sizes have been modified to be more consistent and list realistic measures.
- With this change, Canadians can more easily compare similar foods and understand how many calories (and nutrients) they are consuming.

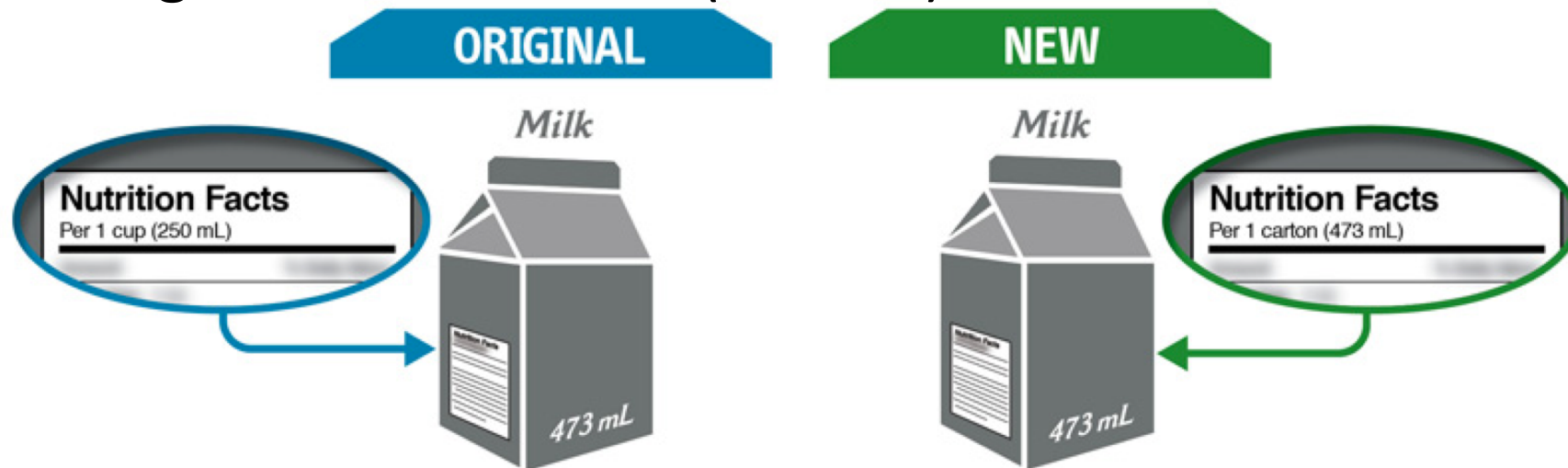


Single Serving Containers

For packages containing up to 200% of Reference Amount, the serving size should be the whole container.

Example: Reference Amount for Milk is 250 mL (1 Cup)

- Original Serving Size: Per 1 Cup (250 mL)
- New Serving Size: Per 1 carton (473 mL)



Single Serving Containers with 200% or More



“If a package doesn't contain less than 200% of the reference amount, determine if it can be reasonably consumed by one person at a single eating occasion. If yes, then it is a single-serving prepackaged product.”

Example: 100 g, individually wrapped, prepackaged cookie

- Reference amount (RA) for cookies = 30 g
Per Table of Reference Amounts for Food; Bakery Products
- Package contains more than 200% of the 30 g RA, but it's not expected that the cookie would be partially consumed, re-wrapped, and saved for later.
- This 100 g cookie can be reasonably consumed during a single eating occasion and is labeled as a single-serving product.





Nutrient Content Claims

Changes to %DV may affect the qualifications of claims!

Show	Description	Selected Claim	Claims are Available?	Nutrient Amounts
<input type="checkbox"/>	Cholesterol		⊘	0 mg
<input type="checkbox"/>	Sodium (Salt)	Low sodium	✓	5 mg
<input type="checkbox"/>	Potassium		⊘	175 mg
<input type="checkbox"/>	Carbohydrate and sugars		⊘	12 g
<input type="checkbox"/>	Dietary fibre	Contains fibre	✓	2 g
<input type="checkbox"/>	Vitamin A		⊘	%DV
<input type="checkbox"/>	Vitamin D		⊘	0 %DV
<input type="checkbox"/>	Vitamin E		⊘	2 %DV
<input type="checkbox"/>	Vitamin C	Rich in vitamin C	✓	26 %DV
<input type="checkbox"/>	Vitamin B1		⊘	3 %DV
<input type="checkbox"/>	Vitamin B2		⊘	3 %DV
<input type="checkbox"/>	Niacin	Contains niacin	✓	5 %DV

Claims Based On: Canada

OK Cancel





Reference Amount

Nutrient Content Claims are based on a reference amount from the *Table of Reference Amounts for Food*

- The serving size is not always the same as the reference amount
- You can set a reference amount that is different from your serving size in order to view your eligible claims

Recipe Information

Recipe
Nutrients
Measures
Brix Calculation
Cost
Groups
Compare To
Preparation Method
Nutrient Content Claims
Notes
HACCP
Attachments
Reference Amount

Reference Amount for Canada 2016

Enable Reference Amount

QuantityText:

Measure:

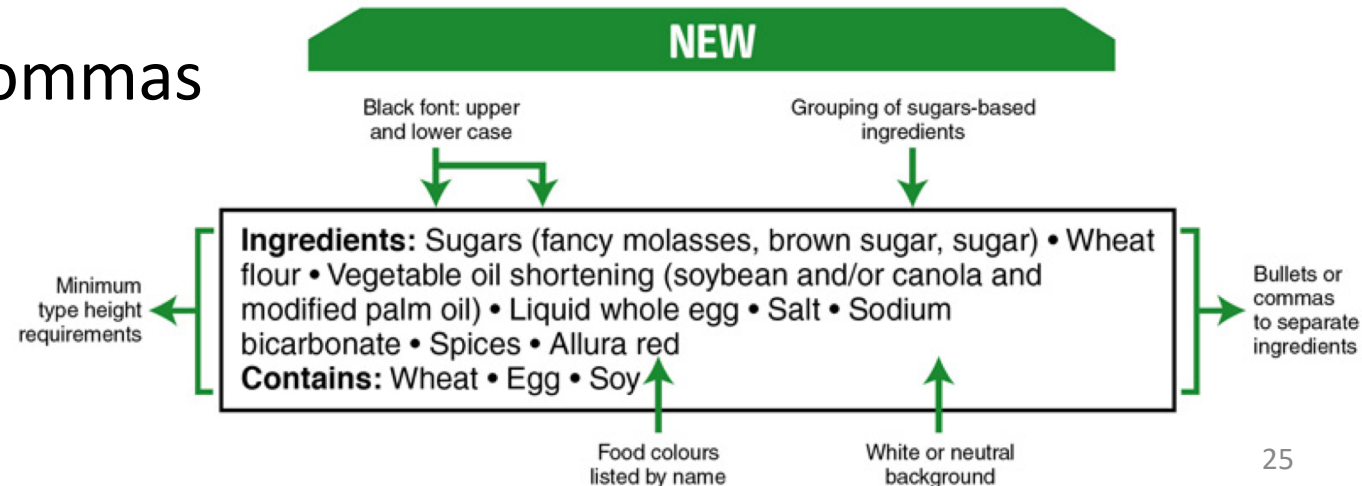
In Canada, Nutrient Content Claims are based on the reference amount, which may be different than the serving size listed on the product label. Refer to the regulations in the FDR B.01.001 Schedule M for a list of the reference amounts per product category.

OK Cancel



List of Ingredients

- In descending order by weight
- Mostly lower case text, using upper case when:
 - First letter of each ingredient or, in the case of a food additive shown in whole or in part by an acronym, the entire acronym
 - The alpha-descriptor that forms a part of the common name for a food additive, vitamin or micro-organism
- Separated by bullet points or commas





Sugar Defined

Ingredients designated as sugars include

- Mono- and di-saccharides:
 - White sugar, cane sugar, beet sugar, raw sugar
 - Fructose, glucose, glucose-fructose (also known as high fructose corn syrup), maltose, sucrose, dextrose
- Sweetening agents
 - Brown sugar, agave syrup, honey, maple syrup, fancy molasses, other syrups
- Functional substitutes for a sweetening agent
 - Fruit juice concentrates and puree concentrates that are added to replace sugars in foods
 - Replaces a sweetening agent and has one or more functions of the sweetening agent include sweetening, thickening, texturing, or caramelizing



Sugars in the List of Ingredients

- Sugar-based ingredients are to be grouped within the list of ingredients to provide the relative proportion of such ingredients
- Sugar-based ingredients are to be listed in descending order by weight, placed in parenthesis after the name Sugars/Sucres
- Sugar-based ingredients are entirely in lower case letters
- Separated by commas (not bullets)

ORIGINAL

INGREDIENTS: WHEAT FLOUR, FANCY MOLASSES, VEGETABLE OIL SHORTENING (SOYBEAN AND/OR CANOLA AND MODIFIED PALM OIL), BROWN SUGAR, LIQUID WHOLE EGG, SUGAR, SALT, SODIUM BICARBONATE, SPICES, COLOUR
CONTAINS: WHEAT, EGG, SOY

NEW

Ingredients: Sugars (fancy molasses, brown sugar, sugar) • Wheat flour • Vegetable oil shortening (soybean and/or canola and modified palm oil) • Liquid whole egg • Salt • Sodium bicarbonate • Spices • Allura red
Contains: Wheat • Egg • Soy



Sugars Not Grouped

- Sugar alcohols and other non-nutritive sweeteners
- Fruit and vegetable juices reconstituted to regular strength and have no sweetening agents added
- The only sugar-based ingredient in a product and “sugar” is in the ingredient name, like “brown sugar”
- Sugar-based ingredients present within another ingredient in the packaged food
 - Sugar in chocolate chips in a chocolate chip cookie:

Ingredients: Sugars (brown sugar, sugar) • Flour • Chocolate chips [unsweetened chocolate, Sugars (sugar, dextrose) • soy lecithin • artificial flavour] • Butter • Dried whole egg • Sodium bicarbonate • Vanilla extract • Salt



Updates to Genesis R&D

Ingredient: sugar, brown, l

Ingredient Statement

Recipe Items: Include in Print/Export

Is Sugar	Item Name	% Weight	Alternate Name
<input type="checkbox"/>	walnuts, english, dried, chopped	5.83	English Walnuts
<input type="checkbox"/>	pears, canned, halves, in juice	24.73	Pears
<input type="checkbox"/>	whipped topping, frozen, semi solid	9.57	
<input type="checkbox"/>	peaches, fresh, sliced	15.36	Peaches
<input checked="" type="checkbox"/>	sugar, brown, light	2.83	Light Brown Sugar

Ingredients by Percent Weight: Include in Print/Export

Percentage	Ingredient
24.729535	Pears
15.36	Peaches

Canadian Options

Is Sugar

Edit... Select... Clear...



Documentation

- Document how you arrived at your nutritional information
- Attach document files to your recipes and ingredients in Genesis R&D
- Documentation examples:
 - Supplier spec and data sheets
 - Analyses from nutrient databases
 - Recipes or formulations
 - Batch records
 - Any other records that contain required and supporting information
 - Notes fields in Genesis
 - Audit trail feature in Genesis



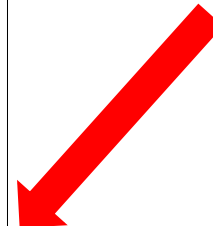


Fill in Missing Data

Nutrition Facts	
Valeur nutritive	
Per 1 muffin (113 g) pour 1 muffin (113 g)	
Amount Teneur	% Daily Value % valeur quotidienne
Calories / Calories 380	
Fat / Lipides 18 g	28 %
Saturated / saturés 1.5 g + Trans / trans 0 g	8 %
Cholesterol / Cholestérol 40 mg	
Sodium / Sodium 400 mg	17 %
Carbohydrate / Glucides 52 g	17 %
Fibre / Fibres 2 g	8 %
Sugars / Sucres 32 g	
Protein / Protéines 4 g	
Vitamin A / Vitamine A	100 %
Vitamin C / Vitamine C	8 %
Calcium / Calcium	2 %
Iron / Fer	10 %

Nutrition Facts	
Valeur nutritive	
Per 1 muffin (113 g) pour 1 muffin (113 g)	
Amount Teneur	% Daily Value* % valeur quotidienne*
Calories 380	
Fat / Lipides 18 g	24 %
Saturated / saturés 1.5 g + Trans / trans 0 g	8 %
Carbohydrate / Glucides 52 g	
Fibre / Fibres 2 g	7 %
Sugars / Sucres 32 g	32 %
Protein / Protéines 4 g	
Cholesterol / Cholestérol 40 mg	
Sodium 400 mg	17 %
Potassium -- mg	-- %
Calcium 20 mg	2 %
Iron / Fer 1.5 mg	8 %
Vitamin A / Vitamine A 20 µg	2 %
*5% or less is a little, 15% or more is a lot *5% ou moins c'est peu, 15% ou plus c'est beaucoup	

Potassium is a Core Nutrient:
displayed here with a dashed line due
to missing data = NOT COMPLIANT



If you have several ingredients
that contain Vitamin A, but you
have not populated the RAE field,
the value will be missing or under-
declared



Spreadsheet Report

Search for Missing Values/Documentation

Spreadsheet: Bread - Canada *

Item Name	Quantity	Measure	Cals (kcal)	Fat (g)	SatFat (g)	TransFat (g)	Carb (g)	TotFib (g)	Sugar (g)	Prot (g)	Chol (mg)	Sod (mg)	Pot (mg)
Bread - Canada	1	Serving	130.93	0.41	0.08	0	27.77	1.08	3.73	3.63	0.15	2.00	1750.00
flour, all purpose, white, unbleached, enriched	0.068608	Pound	113.28	0.30	0.05	0	23.75	0.84	0.08	3.21	0	0.62	33.30
water, distilled	0.117613	Pound	0	0	0	0	0	0	0	0	0	0	0
yeast, bakers, active, dry	0.00196	Pound	2.89	0.07	0.01	0	0.37	0.24	0	0.36	0	0.45	8.49
sugar, white, granulated	0.007865	Pound	13.81	0	0	0	3.57	0	3.56	0	0	0.04	0.07
milk, 2%, with vitamins A & D missing	0.059011	Fluid ounce	0.96	0.04	0.02	--	0.09	0	0.08	0.06	0.15	0.89	--
Moisture Adjustment: Loss	0.03	Pound											
Total	1	Serving	130.93	0.41	0.08	0	27.77	1.08	3.73	3.63	0.15	2.00	1750.00

Best Practices for Transition to 2016 Label



- Did formulas or ingredients change?
- Did the reference serving size change?
- Does your product qualify to be labeled as one serving based on 200% of the reference?
- Are your nutrient content claims supported by your 2016 labels?
- Use Spreadsheet report – find and populate missing nutrient values
- Use the Nutrient Calculator to help convert nutrients
- Contact suppliers for updated information that supports 2016 labels
- Update lists of ingredients and update allergens



Resources

Health Canada

Canadian Food Inspection Agency (CFIA)

- Steps for Choosing a Nutrition Facts Table
- Industry Labeling Tool (ILT)
 - Quick references and interpretations
 - Evolving as policy is updated

Acts and Regulatory

- Food and Drug Regulations (FDR)
- Food and Drugs Act (FDA)
- Consumer Packaging and Labelling Act (CPLA)



Genesis R&D Training



Genesis Professional Training | July 19-20, 2018 | Oak Brook, IL

This training session covers the fundamentals of the Genesis R&D Food program: creating ingredients, building recipes/formulas, obtaining nutrition analysis, analysis reporting, best practices, and basic labeling features.

Genesis Professional Training | August 8-9, 2018 | Orlando, FL

This training session covers the fundamentals of the Genesis R&D Food program: creating ingredients, building recipes/formulas, obtaining nutrition analysis, analysis reporting, best practices, and basic labeling features.

Advanced Genesis Workshop | August 15-16, 2018 | Oak Brook, IL

This workshop session covers advanced topics in detail such as new FDA labeling regulations, due diligence and documentation for transitioning to the new labels, new program features, PDCAAS (protein digestibility score), range formulas, advanced labels, and more.

Genesis Professional + Menu Label Training | Sept 12-13, 2018 | Oak Brook, IL

This training session covers ingredient creation and recipe/menu building, best practices, and analysis reporting specific to restaurants, grocery stores, and those who have to comply with the FDA's Menu Labeling regulations. Additionally, we will discuss how Genesis R&D helps you comply with the Menu Labeling regulations.

Learn more: <https://www.esharesearch.com/news-events/training-schedule/>

QUESTIONS?



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