

Certification

Each participant will receive a training certificate at the end of the Seminar.

Date: to be determined

Course venue: to be determined

Participation fee: € 1300,00 + I.V.A.

More info:

www.jbtc.com/foodtech/customer-care/training/technical-school

Other courses being scheduled

- **FSPCA Preventive Controls for Human Food Training**

The PCQI training, provided by Lead Instructor of the FSPCA, allows the required qualification by the new FDA regulation FSMA.

This is essential to do the correct implementation and compliance as expected from the new dispositions of 21 CFR 117 (H.A.R.C.P.).

- **Better Process Control School**

BPCS is a US FDA, USDA and FSIS required course for processors of low-acid or acidified foods who export to the USA. Participation in this course satisfies this training requirement by the US agencies.

- **Training course to FDA AUDITS**

This course provides companies exporting to the USA the instruments necessary to understand the current USA FDA regulations under the Food Safety Modernization Act and to handle FDA food plant inspections.

- **Thermal Processing Academy**

This course will provide an insight in the development of thermal processes (“canning” and “aseptic processing”), how deviations and problems need to be dealt with and how changes to existing processes can affect quality and safety of the product.

- **Food labeling UE: Reg. UE 1169/2011 and application problems**

The course will examine the Regulation (EU) No. 1169/2011 in particular the main implementation problems and the changes introduced. Particular attention will be given to the labeling of allergens, nutritional and indications of origin.



Technical School

Food Labeling Compliance Seminar

For FDA Regulated Products



Flyer 608-EN



Technical School

Date and course venue:
to be determined

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Incorrect labeling is one of the main causes of Import Refusal for the products exported to the US market. Proper labeling is a must for the U.S. Food and Drug Administration (FDA) in order to provide information and safeguard consumer safety.

What is a Food Labeling Compliance Seminar?

This seminar covers the basics of how foods need to be labeled to comply with the complex set of labeling rules, covers the latest in food labeling issues that have gotten attention from FDA, and provides answers to your most challenging questions.

Who should attend this course?

- Individuals involved in management, regulatory affairs, and quality control/assurance in the manufacturing of foods.
- Those responsible for preparing or reviewing food labels.
- Consultants, auditors, attorneys and others interested in food labeling compliance.

Objectives of Food Labeling Compliance Seminar

- Learn FDA food labeling requirements from a labeling expert.
- Learn of hot issues that have triggered recent FDA warning letters.
- Apply learning in practical work sessions.
- Have your specific issues addressed and discussed in a casual, interactive learning environment.

Course structure

The course will be held by JBT technicians and it will be simultaneously translated in Italian.

Day 1 Food Labeling Basics

Scope and Overview of Seminar

Labeling Authority - Food & Drug Administration (FDA), U.S. Dept of Agriculture (USDA) jurisdiction

Minimum Mandatory Requirements

- Product Identity
- Ingredient List, Allergen Disclosure
- Net Weight
- Company Name & Place; Origin
- Nutrition Facts
- Storage, Handling & Warning Statements

Q&A; Interactive Label Review and Discussion

Day 2 Food Labeling Requirements for Optional Claims

Nutrient Content

Structure-Function

Health/Disease Prevention

Ingredient

- Natural, Organic
- GMO, Hormone or Antibiotic Free
- Composition - Whole Grains or Fruit/Vegetable Amount per Serving

3rd Party Seals/Symbols & Nutrient Rating/Ranking Programs

Q&A; Interactive Label Review and Discussion

(Half) Day 3 Risks & Consequences for Misrepresentation and Non-Compliance

FDA Enforcement - Import Alerts & Detention; Warning letters

State Attorney Generals & Health Departments

Legal Action - Complaints, Lawsuits

Q&A; Interactive Participants' Labels for Review and Discussion.

Teachers

Teachers will be defined before launching course.