

The RD as Food Labeling Advisor for Food Companies

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 SPRING SYMPOSIUM
 2020
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PRESENTER
 Lauren Swann, MS, RD, LDN

1

About Me

I've been writing, evaluating, analyzing and advising on food labeling for decades and I still enjoy knowing all about this part of technical food marketing communications that helps consumers figure out the facts about their food.

I've written articles about food labeling for leading industry publications, developed continuing education short courses for food manufacturers, trade and professional associations, guest lectured at major universities, presented at annual conferences and developed a series of industry-publicized webinars on specific food labeling subtopics related to product development and marketing matters - trends, positioning strategy, public health concerns and anticipated regulatory changes and legal outcomes.

I got my experience in U.S Food & Drug Administration (FDA) and Dept. of Agriculture (USDA) labeling regulations first from staff positions with major manufacturers but also through consulting work. My marketing communications background enables integrating how the food label and it's required elements, optional features and associated promotion influence product and menu development and play a role in successful and effective food marketing.

After earning a Bachelor's in Medical Dietetics and becoming an RD in 1981, I spent a year in hospital work, then got a grad degree in Nutrition Communications which led to a Consumer Communications position with Kraft Foods in their Consumer Affairs department, from there I applied for an internal promotion in the Regulatory Affairs department and began working as a Labeling Compliance Specialist - 5 years on staff including Supervisor Regulatory Compliance and Project Manager before going out on my own. Eight years of self-employment led to a position establishing the Regulatory Affairs department for a Campbell's Soup spin-off company, Vlasic Foods - a year after they became Pinnacle Foods I returned to consulting and advisory work.

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2

Learning Objectives

1
 Identify core competencies that relate to applied food labeling regulations.

2
 Recognize how a dietetics educational foundation can lead to food labeling regulations compliance work.

3
 Explain the role RDs can play in food labeling advice.


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3

Why This Presentation?

- Frequent inquiries on the Academy of Nutrition and Dietetics (AND) Dietetic Practice Group (DPG) Electronic Mailing Lists (EMLs) about work in food labeling, often from nutrient analyses requests, yet there is so much more to food labeling regulations compliance
- RDNs exploring food/nutrition labeling can arise in a variety of ways – such as inquiries from the bakery or café down the street, interest in a full-time job opening or adding a consulting specialty
- Opportunities are likely to grow with menu labeling compliance and packaged foods nutrition facts label revisions
- I'm not the first
- My path, others' paths
- Our educational requirements can be a good foundation
- Scope of Practice v Core Competencies



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4

Dietetics Scope of Practice

"Scope of practice in nutrition and dietetics encompasses the range of roles, activities and regulations within which nutrition and dietetics practitioners perform. For credentialed practitioners, scope of practice is typically established within the practice act and interpreted and controlled by the agency or board that regulates the practice of the profession in a given state."¹


"A credentialed practitioner's individual scope of practice in nutrition and dietetics has flexible boundaries to capture the breadth of the practitioner's professional practice, which is informed by the RDN's or NDR's education, training, credentialing, experience, and demonstrated competence."²

Food and nutrition labeling regulations compliance work is within a dietetics scope of practice.



¹Scope of Practice, Academy of Nutrition & Dietetics website. <https://www.eatright.org/practitioner/management/scope-of-practice>. Accessed April 23, 2020.

²Hick, K., & Ryan, M. (2019). Why Do Practitioners Need to Read the Revised 2017 Scope/Standards Documents? J. Acad. Nutr. Diet., 23(8), 1187-1194.



5

Dietetics Scope of Practice

Academy of Nutrition and Dietetics: Revised 2017 Scope of Practice for the Registered Dietitian Nutritionist³:

Nutrition Informatics

- Use technology for recipe and menu management, perform or oversee nutrition analysis of product ingredients to comply with state and federal regulations for food labeling and restaurant menu nutrient analysis.

US Public Health Service

- Manage staff and interns; oversee foodservice operations; provide inpatient and outpatient clinical nutrition services; plan, design, and implement research; ensure food and dietary supplement label compliance; inspect food for food safety; and educate the public on nutrition, food labeling, and biologics.

³Andersen, D, et al. Academy of Nutrition and Dietetics: Revised 2017 Scope of Practice for the Registered Dietitian Nutritionist. J. Acad. Nutr. Diet. 2018; 118, (1):141-165.



6

Applied Food Labeling Regulations: A Core Competency for RDNs

The American Dietetic Association Foundation Knowledge and Skills and Competency Requirements for Entry-Level Dietitians:⁴

- Content area: Food
- Basic knowledge about: food technology, biotechnology, culinary techniques
- Working knowledge of: food and nutrition laws, regulations, and policies
- Demonstrated ability to: calculate and interpret nutrient composition of foods, translate nutrition needs into menus for individuals and groups, write specifications for food, apply food science knowledge to functions of ingredients in food

CORE COMPETENCIES



⁴The American Dietetic Association Foundation Knowledge and Skills and Competency Requirements for Entry-Level Dietitians, DC, Institute of Medicine (IOM) Committee on Nutrition Services for Seniors: Enhancing the Role of Nutrition in Maintaining Health in the Nation's Elderly. Evaluation Overview of Nutrition Services for the Medicare Population, Washington, DC: National Academies Press (US); 2000. Appendix E.

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7

Applied Food Labeling Regulations: A Core Competency for RDNs

Food & Culinary Professionals DPG

- Core competencies for registered dietitian nutritionists active or interested in food and culinary career options within the profession.⁵
- Food laws and standards – federal nutrition label requirements



⁵Food & Culinary Professionals DPG Core Food & Culinary Competencies. Food & Culinary Professionals website accessed April 23, 2020. www.foodandculinaryprof.org/docs/Education/FCP%20core%20competencies%20final%2012-2013.pdf

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8

Are There Core Competencies for Food Labeling specialists?

Northeastern University, Graduate Program in Regulatory Affairs

Working in Regulatory Affairs: Careers And Trends⁶

- "Regulatory professionals come from a variety of backgrounds; there is no one degree or career trajectory. Successful regulatory affairs professionals typically have cross-functional training in areas such as science, pharmacy, engineering, marketing, and business."
- "Over 88% of current regulatory professionals began working in a different industry before transitioning into regulatory affairs, according to the 2016 RAPS report. Most of these individuals worked first in related industries, such as research and development, manufacturing, clinical research."
- "A majority of regulatory workers earn undergraduate degrees in the disciplines of life science, clinical science, public health, or engineering, but others begin in unrelated areas, such as business, economics, or liberal arts."

⁶Working In Regulatory Affairs: Careers And Trends. Northeastern University Graduate Programs website. www.northeastern.edu/graduate/blog/working-in-regulatory-affairs-careers-and-trends/ November 3, 2018. Accessed April 23, 2020.

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9

Are There Core Competencies for Food Labeling specialists?

Food Labeling Regulations Compliance tends to fall under:

- "Regulatory Affairs" or "Regulatory Compliance"
- Many in food companies majored in food science or food chemistry – but other basic science also
- The RDs who trained me had pursued graduate level work and post-grad experience in food science
- Another example: RD from Gerber's
- "Become a Labeling Food Technologist: Education and Career Roadmap"

https://study.com/articles/Become_a_Labeling_Food_Technologist_Education_and_Career_Roadmap.html
 Food Labeling Specialist: Job Description & Career Definition
https://study.com/articles/food_labeling_specialist_salary_job_description.html



10

Food Labeling Overview

Labeling Elements




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11

Food Labeling Overview: Federal Government Authorities

Food & Drug Administration (FDA)

- All non-meat/poultry (unless a small percentage of it is contained)
- Includes game/wild meats
- Dietary supplements:
 - criteria for product category with specific regulations, some the same as for food labels and some very different
 - Supplement Facts
- No pre-approval process for finished food or dietary supplement product labels



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12

Food Labeling Overview: *Federal Government Authorities*

"Food & Drug Administration (FDA) has jurisdiction over 80 percent of the food supply, including seafood, dairy, and produce. The US Dept of Agriculture (USDA) regulates meat, poultry, and processed egg products, while FDA regulates all other food products."⁷

Institute of Medicine and National Research Council: Enhancing Food Safety: The Role of the Food and Drug Administration, Washington, DC: The National Academies Press, 2010, Appendix D The U.S. Food and Drug Administration's Food Defense Program.

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13

Food Labeling Overview: *Federal Government Authorities*

USDA - Food Safety & Inspection Service (FSIS)

- Meat & Poultry (excludes game and exotic meats unless under fee for inspection)
- Processed egg products, catfish
- Initial pre-approval required for product to ship from an inspected establishment
 - Generic labeling approval now for broader range of products without FSIS submission for approval
 - Electronic submissions for approval

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14


Food Labeling Overview: *Federal Government Authorities*

USDA Agricultural Marketing Service (AMS):

- For ALL (meat and non-meat) products
- Bioengineered (GMO) labeling – required disclosure

Optional designations subject to regulations if used:

- Organic – National Organic Standards Board
- Grading & Quality Standards
- Child Nutrition Labeling – School Meal program (USDA-Food & Nutrition Service FNS)




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15

Food Labeling Overview: *State Authority*

- States usually adapt Federal Guidelines
- California – Prop 65
- Recombinant bovine growth hormone (rBGH) and recombinant bovine somatotropin (rBST) claim labeling
- Perishable – “use-by” or “sell-by” labeling
 - FDA – shell eggs and proposed guidelines
 - USDA-FSIS – product specific rules
- Container Deposit Labeling

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16

Food Labeling Overview: *Federal Government Authorities*

Liquor governed under:

- Alcohol & Tobacco Tax & Trade Bureau (TTB), Dept of Treasury

But some Alcohol/Liquor is under FDA jurisdiction:

- Certain beers meet "malt beverage" definition
- Wine beverages and cider with less than 7% alcohol
- Unfermented Beverages – use of the word "champagne"
- Dealcoholized wine and malt beverages – labeling




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17


Food Labeling Overview: *Amenability*

Considered an extension of labeling:

- Product websites
- Product literature – consumer & Trade sell sheets
- Point-of-Purchase/Point-of-Sale




Advertising is under the Federal Trade Commission (FTC)

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18

Anatomy of a Food Label

- Some labeling is required, other labeling is optional but still subject to regulations and laws if used
- Even on an FDA amenable product, some elements are under a different federal authority e.g.
 - Required origin declaration on imported items:
 - Customs & Border Protection for packaged foods
 - USDA-AMS for raw agricultural commodities
 - Recently required GMO disclosure is under USDA-AMS



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19

Anatomy of a Food Label


Food Labeling vs Nutrition Labeling:

- Nutrition Labeling: nutrients, nutrition-related claims
- Food Labeling: ingredient composition, quality claims ("Natural", etc.)

Menu Labeling:

- FDA only over nutrition
- Restaurants also get into quality, ingredient, origin, preparation/production claims

Food Labeling is **more** than just nutrition!



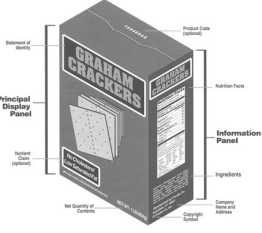
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20

Anatomy of a Food Label

- Minimum mandatory requirements
- Statement of Identity: common/usual name
- Ingredient List (includes allergen disclosure)
- Net Contents
- Company Name/Address: "signature line"
- USDA: Inspection Legend Seal
- Nutrition Facts: unless exempt for product volume and company size
- Product Specific Requirements, for example:
 - Percentage of juice
 - Warning statements
 - Raw meat handling statement



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21

Anatomy of a Food Label

All elements subject to graphic type size and placement requirements:

The diagram illustrates the layout of a food label on various products like rice, tomato soup, and sweet peas. Key components include:

- Statement of Identity:** The product name (e.g., 'Any Brand RICE').
- Net Quantity Statement:** The amount of product (e.g., 'NET WT. 15.54 OZ (439 g)').
- PDP (Product Display Panel):** The area where the product is shown.
- Information Panel:** A panel containing additional product information.
- Nutrition Facts:** A table providing nutritional information.
- Ingredients:** A list of the product's components.
- Manufactured By:** The name of the manufacturer.

22

USDA-FSIS Descriptive Product Name for Raw Meat and Poultry with Added Solutions

- Immediately adjacent with no text or graphics in between
- Percent of added solution and ingredients in one easy-to-read typeface/style
- Single-color contrast, upper/lower case, min. 1/3 size of largest letter
- "Contain/ing" ok but not "enhanced" if not subject to standards
- Effective date 1/1/16, size requirement by 1/1/18

"Requiring common, usual, understandable names for products with added solutions to clearly easily distinguish them from products without. More descriptive product names enable consumers to purchase knowingly to suit their tastes - very helpful for trying to lower sodium intake or for other dietary concerns."

The example label for 'Chicken Breast' includes:

- KEEP REFRIGERATED**
- Chicken Breast** (meat with 10% added solution of water, salt, spices, and sodium phosphate)
- Nutrition Facts Panel**
- Salt Handling Instructions**
- NET WEIGHT: 32 OZ (2 LB)**
- Philly Company, 801 Main Street, Beltsville, MD 20706**

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Optional Claims

Involve a Specific Defined Nutrient

- Nutrient Content
- Structure Function (can involve a botanical or herbal component)
- Health or Disease-Prevention

Ingredient Quality or (no-nutrient) Compositional Claims

- Natural, Organic, No-GMO
- Gluten-Free, [Allergen]-Free, Lactose-Free
- Fresh
- No Preservatives
- No Caffeine
- No Artificial Flavors, Colors, Ingredients
- Fruit/Vegetable equivalence/amount per serving
- Breed (Angus), Hormones, Antibiotics, Free-Range

Whole Grains amount per serving of product
3rd Party Seals, Symbols

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Menu Labeling: FDA as the Authority for Nutrition ONLY

- Chain restaurants and similar retail food establishments with 20 or more locations must disclose the number of calories contained in standard items on menus and menu boards
- Self-service foods and display foods must show calories in close proximity and clearly associated with the standard menu item
- Must also provide, upon request, certain written nutrition information; nutrients are not the exact same set as currently required on the Nutrition Facts label for packaged food products

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25

What Are You Responsible For?

- Nutrition Facts: calculations or coordinating laboratory? Values or panel format?
- Ingredient List?
- Allergen statement?
- Whole label: expected to do a complete review?
- Dietary supplements: substantiating structure-function claims or just checking compliance for wording/terms?

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26

Specific Labeling Examples

| Labeling | Webinar(s) | |
|--|----------------------------------|------------------------------|
| General Overall Labeling | Language of Labeling | USDA v FDA |
| Product Name | Name Game | |
| Ingredient List | Name Game | Allergen-Ingredient of Avoid |
| Signature Statement (company name/address) | n/a | |
| Net Wt | n/a | |
| Nutrition | Nutrition Labeling part 1 | |
| Origin | Origin | Cultural |
| Claims - Ingredient/Quality | Whole Truths | |
| Claims - Nutrient-based health | Nutrition Labeling part 2 | |
| Nutrition | | |
| Carbs | Sweeter Labels (Sugar) | |
| Fat | Transitioning (Trans Fat) | |
| Protein | Push for Protein | |
| Sodium-Salt | Tasty Labels (Sodium and Flavor) | |
| Sugar | Sweeter Labels (Sugar) | |
| Vitamins Minerals | Super-Power Foods Fortification | |
| Category Specific | | |
| Grocery Supermarket | Labeling for Retailer | |
| Children's Food | Labeling for Kids Food market | |
| Product Specific | | |
| Dietary Supplements | Supplement Labeling | |
| Fish and Seafood Labeling | Seafood Labeling | |
| Beverages & Energy Drinks | Beverage & Caffeine Labeling | |

27

RD/RDN Background
*Coursework and Training
 and Labeling Regulations Compliance Advisory*





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Dietetics Core Competencies and Food Labeling Regulations Work

- Human Nutrition
- Dietary Analyses
- Nutrient Composition of Food
- Chemistry, Biology
- Food Science

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Dietetics Scope of Practice

Dietitians have always worked in food labeling regulations:

- FDA and USDA staff
- Food manufacturers
- Industry trade associations
- Commodity boards

Conducted and managed clinical trials to support:

- Substantiation of structure-function claims
- Proposed or petitioned disease-prevention ("health") claims

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30

The RD's Educational and Training Background

Connections to Food Labeling Regulations Compliance Advisory and Consulting



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Food Labeling Regulations Compliance Work: *Comparable Skills*

Foodservice Management:


- Menu nutrient analyses
- Vendor ingredient specifications

Public Health:

- School Meals: calculations for creditable amounts; product formulation statements
- Child & Adult Care Feeding Programs menu compliance

Clinical:

- Formula calculations, e.g. for tube-feedings or diabetes meal planning is similar to formula work for:
 - Ingredient list order of preponderance determination
 - Compositional determinations: reconstituting concentrates; diluting strength
- Calculations for meeting standards of identity and food component claims, e.g. whole vegetable or fruit equivalence




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32

Food Labeling Regulations Advisory Work: *Roles & Careers in Regulatory Affairs*

| | |
|--|--|
| <p>Very detailed work:</p> <ul style="list-style-type: none"> • Research • Regulations • Ingredients <p>Calculations for:</p> <ul style="list-style-type: none"> • Recipe/formula composition • Nutrients amounts • Ingredient proportions | <ul style="list-style-type: none"> • Reviewing documents and knowing what to request from suppliers • Working with product developers, production, and manufacturing staff • Advising marketing and brand teams • Providing technical/regulatory support for food law attorneys • Staying current with regulatory revisions and "climate" |
|--|--|




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33

Dietetics-Oriented Educational Foundation: Insights on Value and Benefit

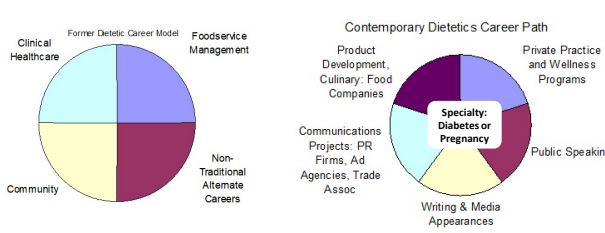
- Which nutrients matter – or should matter – to consumers
- What doesn't make sense on label for consumers
- Which labeling issues are nutrient-based and which are toxicology
- Practical applications and results for supplements or functional food components



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34


Food Labeling: Core Career or Specialty within Your Core



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35

Food Labeling: Core Career or Specialty within Your Core



Food Labeling can be at the core for:

- Products & restaurant menus
- Professional education & training
- Public speaking & online webinars
- Writing articles, book chapters
- Proposed regulation petitions & commentary
- Product labeling analysis and evaluation for marketplace assessments & expert witness cases

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36


**Food Standards Modernization:
Comment Period Still Open**

The FDA is extending for 90 days the comment period on a 2005 proposed rule to establish a set of general principles for the agency to use when considering whether to establish, revise or eliminate a food standard of identity.

The comment period will now end July 20, 2020.

Easier than ever before to comment online and read other comments at [Regulations.gov](https://www.regulations.gov).



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37

Food Labeling for Food Manufacturers and Restaurant Chains

Various ways RDs can learn about getting into food labeling regulations compliance work:

- Invite to speak at state meetings, career panels, or online presentations
- Interview for newsletters, articles, online career blogs, etc.

Find local RDs who work in food labeling at food manufacturers headquarters or divisions and:

1. Casual dining chains: restaurant menu labeling and associated nutrient analyses
2. Quick Service (QSR) or Fast Casual chains, e.g. Chipotle, Panera, and other chains leading the (higher profile) trend in "clean" eating
3. Corporate headquarters positions with companies like Aramark, Sodexo, or US Foods for the supplier/distributor role in the foodservice marketplace

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38

Resources

Website Links and Educational Conferences



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39

FDA-Sourced References for Food Labeling Regulations

21 CFR Parts 101-169 – Food Labeling:
www.govinfo.gov/content/pkg/CFR-2019-title21-vol2/xml/CFR-2019-title21-vol2-part101.xml

Compliance Policy Guides:
www.fda.gov/inspections-compliance-enforcement-and-criminal-investigations/manual-compliance-policy-guides/chapter-5-food-colors-and-cosmetics

Guidance for Industry: Food Labeling Guide
www.fda.gov/regulatory-information/search-fda-guidance-documents/guidance-industry-food-labeling-guide

Labeling & Nutrition Guidance Documents & Regulatory Information:
www.fda.gov/food/guidance-documents-regulatory-information-topic-food-and-dietary-supplements/labeling-nutrition-guidance-documents-regulatory-information

Industry Resources on the Changes to the Nutrition Facts Label:
www.fda.gov/food/food-labeling-nutrition/industry-resources-changes-nutrition-facts-label

Federal Food Drug & Cosmetic (FD&C) Act Chapter IV: Food
www.fda.gov/regulatory-information/federal-food-drug-and-cosmetic-act-fdc-act-chapter-iv-food

Fair Packaging and Labeling Manual:
<https://ntrl.nrla.gov/NTRL/dashboard/searchResults/titleDetail/P883222117.xhtml>

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40

FDA-Sourced References

Dietary Supplements:
 21 CFR 101.36 – Supplement Facts label
www.govinfo.gov/content/pkg/CFR-2012-title21-vol2/xml/CFR-2012-title21-vol2-sec101-36.xml

101.93 Certain types of statements for dietary supplements (structure-function claims)
www.govinfo.gov/content/pkg/CFR-2011-title21-vol2/xml/CFR-2011-title21-vol2-sec101-93.xml

Dietary Supplement Labeling Guide:
www.fda.gov/food/dietary-supplements-guidance-documents-regulatory-information/dietary-supplement-labeling-guide

Dietary Supplements Guidance Documents & Regulatory Information
www.fda.gov/food/guidance-documents-regulatory-information-topic-food-and-dietary-supplements/dietary-supplements-guidance-documents-regulatory-information

Infant Formula and Medical Foods:
 21 CFR Part 107 Subpart B – Infant Formula Labeling:
www.govinfo.gov/content/pkg/CFR-2011-title21-vol2/xml/CFR-2011-title21-vol2-part107.xml

Guidance for Industry: Labeling of Infant Formula
www.fda.gov/regulatory-information/search-fda-guidance-documents/guidance-industry-labeling-infant-formula

Guidance for Industry: Frequently Asked Questions About Medical Foods
www.fda.gov/regulatory-information/search-fda-guidance-documents/guidance-industry-frequently-asked-questions-about-medical-foods-second-edition

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41

USDA-FSIS-Sourced References for Food Labeling Regulations

Meat and Poultry – 9 CFR
Meat – Part 317 – Labeling, Marking Devices, and Containers:
www.govinfo.gov/content/pkg/CFR-2017-title9-vol2/xml/CFR-2017-title9-vol2-part317.xml

Part 319 – Definitions And Standards Of Identity Or Composition:
<https://www.govinfo.gov/content/pkg/CFR-2017-title9-vol2/xml/CFR-2017-title9-vol2-part319.xml>

Poultry – Part 381:
 Subpart N – Labeling and Containers
www.govinfo.gov/content/pkg/CFR-2017-title9-vol2/xml/CFR-2017-title9-vol2-part381-subpartN.xml

Subpart P – Definitions and Standards of Identity or Composition
www.govinfo.gov/content/pkg/CFR-2017-title9-vol2/xml/CFR-2017-title9-vol2-part381-subpartP.xml

Food Standards and Labeling Policy Book:
www.fsis.usda.gov/wps/wcm/connect/7c48be3e-e516-4cfd-a2f5-b958128f04ae/Labeling-Policy-Book.pdf?MOD=AJPERES

Labeling/Label Approval – Guidance and Policies:
www.fsis.usda.gov/wps/portal/fsis/topics/regulatory-compliance/labeling

Poultry Products Inspection Act:
www.fsis.usda.gov/wps/portal/fsis/topics/rulemaking/poultry-products-inspection-acts

Federal Meat Inspection Act:
www.fsis.usda.gov/wps/portal/fsis/topics/rulemaking/federal-meat-inspection-act

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42

USDA-AMS-Sourced References for Food Labeling Regulations

National Bioengineered Food Disclosure Standard
www.ams.usda.gov/rules-regulations/be

Country of Origin Labeling (COOL)
www.ams.usda.gov/rules-regulations/co

Organic Labeling
www.ams.usda.gov/rules-regulations/organic/labeling

Quality Grading & Inspections
www.ams.usda.gov/services/grading

National School Lunch Child Nutrition (CN) Labeling Program
www.fns.usda.gov/cn/labeling-program

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43

Short Courses: *Basic Food Labeling*

- FDA Labeling Course Summary Course Overview – note: Nutrition Facts portion not yet updated to new www.accessdata.fda.gov/ORA/labeling/
- FDA Menu Labeling Regulation Module <https://collaboration.fda.gov/mim2/>
- Institute of Food Technologists (IFT) Short Course – Date TBD Summer 2020 Labeling Requirements and Implications for Foods Marketed in the U.S www.iftevent.org/learn/short-courses
- Consumer Brands Association (formerly Grocery Manufacturers Association [GMA]) Fall Food Labeling Workshop Complying with regulatory requirements for the labeling of packaged foods October 20-22, 2020 <https://consumerbrandsassociation.org/events/fall-food-labeling-workshop/>
- The Food Institute - U.S. Food Labeling Seminar – recordings from 2019/20 annual/biennial conference www.foodinstitute.com/catalog/product/food-labeling-seminar-2019
- Food & Drug Law Institute (FDLI) – Food Advertising, Labeling, and Litigation Conference: For the Food and Dietary Supplement Industries October 1-2, 2020 www.fdl.org/2020/10/2020-food-advertising-labeling-and-litigation-conference/

*These differ from food labeling conferences for updates

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44

Short Courses: *Universities*

- Oklahoma State University - Robert M. Kerr Food and Agricultural Products Center

Food Labeling Workshop - June 10-11, 2020
<http://fapc.biz/workshops/foodlabeling>

Online Food Labeling Workshop - self-paced; 6 months to complete course
<https://ceatpd.okstate.edu/node/61>

- Michigan State University Online Food Labeling Workshop – July 2020 www.canr.msu.edu/fflr/Online-Food-Labeling-Workshop-2020/
- Check the land-grant (cooperative extension) university for your state, particularly if they have a small food business start-up incubator or industry group – e.g., University of Arkansas partnered with FDA

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45

Degree Programs

- Northeastern University College of Professional Studies - Regulatory Affairs of Food and Food Industries
 "The Master of Science in Regulatory Affairs of Food and Food Industries offers in-depth theory and practical training for professionals entering or advancing in the field of regulatory compliance."
 *Also have a Nutrition Entrepreneurship elective
www.northeastern.edu/online/degrees/masters-food-regulatory-affairs/curriculum.php
- Temple University School of Pharmacy Regulatory Affairs and Quality Assurance Graduate Program
 Post Master's Certificate In Food Regulatory Affairs And Quality Assurance
www.temple.edu/pharmacy_qara/Certificates-Post-Master-Food-RA-and-QA.html
- Northwestern University School Of Professional Studies Master's in Regulatory Compliance (non-food)
<https://sps.northwestern.edu/masters/regulatory-compliance/>

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46

Food Labeling Conferences: Annually or Periodically Scheduled Focusing on Hot Issues and Including Some Basic Courses

Industry-specific category groups - trade associations:

- AIB International, Inc.
 Food Labeling Basics Training Online
www.aibinternational.com/en/Training/Food-Labeling-Training/Food-Labeling-Online
- Labeling of FDA Food Products Seminar - 2-day training (virtual offered)
www.aibinternational.com/en/Training/Food-Labeling-Training/Labeling-of-FDA-Food-Products
- North American Meat Institute has also held USDA-FSIS Labeling Compliance short courses
<https://www.meatinsstitute.org/index.php?id=4/56/1153338/pid/153338>

Consulting groups:

- Prime Label for USDA (meat & poultry) training during their annual update conf.
 USDA Labeling Basics June 17, 19 & 22 (three, 2-hour sessions)
<https://primelabel.com/conference.html>
- EAS - Food Labeling Compliance Seminar July 21-22, 2020
<https://easconsultinggroup.com/food-labeling-compliance-seminar-april-2020/>
- EAS - Dietary Supplement Labeling Compliance Seminar July 23-24, 2020
<https://easconsultinggroup.com/dietary-supplement-labeling-compliance-seminar-april-2020/>

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47

Questions?

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48
