

The Bulletin

August/September 2004

Baking Association Of Canada Newsletter



CFIA Offers Clarification on Nutrition Labelling Issues

The Canadian Food Inspection Agency (CFIA) has recently issued two information letters to address some outstanding issues associated with implementation of mandatory nutrition labeling for pre-packed food products.

The first letter, titled *Compliance and Enforcement Strategy*, is meant to address concerns by food processors regarding when exactly food products must be in compliance with the regulations. While the December 12/05 date is generally known to be the date for most food companies, the question requiring clarification was related to whether all products on the grocery store shelves would be required to be in compliance as of this date or whether it meant to apply to product being warehoused or manufactured as of that time. This is of particular concern for food processors that produce products with substantial shelf life, which would compress the time frame they had to make numerous label changes to their products. That information in its entirety is provided below.

Compliance and Enforcement Strategy – New Nutrition Labelling Regulations

The Canadian Food Inspection Agency (CFIA) is responsible for the enforcement of the *Food and Drugs Act* and the *Food and Drug Regulations* as they relate to food, including the recent amendments to the Regulations concerning nutrition labelling, nutrient content claims and diet-related health claims. A transition period was provided for in the amending regulations, which allows most companies to bring their products into compliance with the new mandatory nutrition labelling regulations by December 12, 2005, while smaller companies, with annual revenues of less than one million dollars from the sale of food in Canada for the period of December 12, 2001-December 11, 2002 have until December 12, 2007 to bring their products into compliance.

While it is the responsibility of the industry to comply with regulatory requirements, Health Canada and the CFIA are committed to facilitating the implementation of the amended regulations in a manner that will retain the confidence of health protection professionals and consumers in the validity of the nutrition and health claims, while respecting the resources that CFIA has for enforcement.

CFIA Compliance Approach

The CFIA compliance approach is based on risk. Discussions have occurred between Health Canada and CFIA regarding risk categories. CFIA will initially focus its efforts on nutrients of greater public health significance, such as *trans* fatty acids, saturated fatty acids and sodium, including ensuring that foods with high levels of these nutrients are labelled appropriately with the new Nutrition Facts table. Inspection efforts will be focused at the company where the food is manufactured or imported, however, actions may be possible at other levels in the distribution chain if circumstances, such as consumer or industry complaints, warrant.

The CFIA will principally focus its efforts on helping industry understand and apply the regulations appropriately. Although the CFIA will primarily be looking to help the industry implement these new regulations through an educational approach, foods that are mislabelled in such a way to cause potential health and safety risks – for example, undeclared sodium levels, or foods with misleading nutrient content or health claims – will be treated with the appropriate level of enforcement actions.

The CFIA has developed a staged compliance approach that will initially focus on the availability of the Nutrition Facts table, where required, the provision of mandatory information and the appropriate use of claims. More

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E-mail and Contact Info

General enquiries:
info@baking.ca
Web site: www.baking-
assocanada.com

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Mississauga, Ontario L5S 1V9

1-888-674-2253
Tel: (905) 405-0288
Fax: (905) 405-0993

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specific measures to verify nutrition values will follow and will focus on verifying industry measures to provide for accurate information, for example, the use of formulation controls, recognized laboratories or databases.

A phased-in approach is important to permit both industry and government to adapt to the new requirements as well as provide the opportunity for the development of education and compliance tools. It is recognized that education will be an integral component of this initiative.

Tools to Assist Implementation

CFIA and Health Canada have developed a number of tools to assist the industry in implementing these new regulations. CFIA has published the *Nutrition Labelling Compliance Test* and updates to the *2003 Guide to Food Labelling and Advertising*. Health Canada has developed templates to assist industry in designing new labels with the appropriate Nutrition Facts table that meet the format and specification requirements of the amended regulations. Both Health Canada and the CFIA have participated in numerous information sessions across Canada and posted Questions and Answers on their respective web sites to further help industry understand the requirements of the new regulations.

Further work is being completed by CFIA and Health Canada to provide guidance on determining the Available Display Surface of packages and how to choose an appropriate Nutrition Facts table, as well as guidance on developing values for databases. CFIA has also drafted Assessment Standards for both process controls and labelling based on the Codex Common Inspection Approach.

During the transition period, the CFIA is undertaking to train inspection personnel across the country with a uniform training package that includes sessions on the application of the regulations, the assessment criteria for industry controls and labelling, how to apply the Compliance Test, and established minimum enforcement guidelines. This training is being delivered to staff in all areas across all food inspection programs to ensure that the regulations are enforced in a consistent manner across Canada at all levels of trade, including manufacturing, import and retail.

Further Information

More information on the new nutrition labelling regulations can be obtained through CFIA's web site at the following address: www.inspection.gc.ca/english/fssa/labeti/nutrition-pagee.shtml

The second information letter, titled *Accompanying Documentation for Nutrition Labelling*, addresses the requirement of food processors providing nutrition information with each shipment of product. BAC had made the case to CFIA that this would result in the inundation of customer groups with repetitive reams of the same information. This letter clarifies that food processors with their customer's agreement provide that information with the initial shipment and then explains expectations for ongoing

communications of nutrition information. That letter is as follows:

Accompanying Documentation for Nutrition Labelling

The following guidelines are provided as an interim measure in response to requests that have been made to the Canadian Food Inspection Agency (CFIA) to allow nutrition information for certain prepackaged products regulated under sections **B.01.404** and **B.01.405** of the amended *Food and Drug Regulations* (FDR) to be provided to the purchaser through means other than physically accompanying the product when it is delivered.

Visit CFIA's web site at
www.inspection.gc.ca/english/fssa/labeti/nutrition-pagee.shtml

Sections B.01.404(2) and B.01.405(2), FDR, require that written nutrition information accompany each delivery of prepackaged foods exclusively for use as (1) ingredients for further manufacture of other prepackaged products destined for sale at retail to consumers or as (2) ingredients in the preparation of food by a commercial or industrial enterprise or institution (food service), and (3) prepackaged multi-serving ready-to-serve foods intended solely to be served in a commercial or industrial enterprise or institution (food service) respectively.

In the case of foods that are shipped to a purchaser on a continual basis, with no change to the formulation, CFIA would not object to documentation being provided to the purchaser on the basis of the first shipment, without having to provide the information on an ongoing basis, provided the purchaser agrees in writing to this arrangement. It is felt that this would lessen the burden of providing repetitive paperwork when companies receive large volumes of the same ingredient on a regular basis or in the case of custom-blended ingredients or recipe specific foods for food service. Any change to the nutrition information as a result of formulation changes or other influences would have to accompany the modified product with its first delivery after the change has occurred. The CFIA suggests that a reference system be set up to ensure a match up between the nutrition information and the incoming material for document control purposes. The purchaser should retain relevant hard copies of the information on file for ingredients that have been used in existing production lots still on the market.

Industry will have to take into account that the nutrition information for certain products may vary significantly when

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Mark Your Calendar

Congress 2005

April 3-4 Vancouver Airport Conference Resort

RETAIL BAKER INTRODUCTORY OFFER

Join BAC now and your first year membership is only

\$75.00

YOUR BAC MEMBERSHIP INCLUDES

- ✓ FREE Subscription to Bakers Journal
- ✓ FREE Access to our Education Video Library
- ✓ Member Discounts at Conventions and Chapter Meetings
- ✓ Savings on Travel, Car Rentals, Vehicle Maintenance and more
- ✓ Information Services including our website, member hotline and more
- ✓ Discounts at Seminars
- ✓ Discounts on Correspondence Courses
- ✓ Protecting your Interests with Government

For More Information 1-888-674-2253

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ingredients, such as fats and oils, are substituted for one another in the product formulation. Seasonal variations, storage conditions, and the age of ingredients are some of the other factors that could cause a change in the nutrient values. It is important that up-to-date information be provided to purchasers to ensure that accurate information is used for calculation purposes to determine the nutrient values of final food products. In the case of foods destined for food service, it is important that health professionals in institutional settings have accurate information for menu planning and to show to consumers upon demand.

When the foods discussed in **B.01.404** and **B.01.405, FDR**, are provided to a variety of customers on an irregular basis or through distributors, documentation will have to accompany each shipment. The same would be the case where the formulation of the product changes frequently.

In addition to providing the appropriate hard copy of the information with the delivery of a food as outlined above, the additional provision of information to purchasers through alternate means such as electronic data interchange, web sites, electronic mail, facsimile and at the time of contracting, continue to be acceptable.

If the food industry wished to discuss other viable means of conveying nutrition information to their distributors and customers that meets the needs of not only larger food companies but also small and medium sized enterprises, the CFIA is willing to consider discussions for alternatives.

Further information on the new nutrition labelling requirements can be accessed through the CFIA web site at www.inspection.gc.ca/english/fssa/labeti/nutrition-pagee.shtml

Members with questions associated with implementation of nutrition labelling should call the BAC office.



**ONTARIO CHAPTER
BAKING ASSOCIATION OF CANADA
ANNUAL FALL GOLF TOURNAMENT
Tuesday, September 21, 2004
GLEN EAGLE GOLF CLUB
BOLTON, ONTARIO**

**REGISTRATION WILL BEGIN AT 9:00 AM
SHOT GUN START! TEE OFF TIME AT 10:00 AM SHARP**

WE REQUEST YOUR PAYMENT ACCOMPANY YOUR APPLICATION
(FOURSOMES WILL NOT BE RESERVED BY PHONE)
NO REFUNDS ON CANCELLATIONS OR NO SHOWS!!!!



DINNER APPROXIMATELY 6:00 PM

As we are guests of Glen Eagle Golf Club,
Players must abide by the club rules and dress codes.

**GOLF CHAIRMAN
Dan Peroff**



ONTARIO CHAPTER
BAKING ASSOCIATION OF CANADA
8th ANNUAL FALL GOLF TOURNAMENT
Tuesday, September 21, 2004
GLEN EAGLE GOLF CLUB
BOLTON, ONTARIO

REGISTRATION FORM

B.A.C. Member Contact Name: _____
Phone: _____

PLAYERS	
1	_____
2	_____
3	_____
4	_____
SECOND FOURSOME	
1	_____
2	_____
3	_____
4	_____

TICKETS AND TOURNAMENT INSTRUCTIONS GIVEN AT TIME OF CHECK IN

SPONSOR-A-HOLE

PLEASE RESERVE _____ x \$50.00 HOLE SPONSORSHIP (S)

COMPANY NAME: _____

PLEASE PRINT

#	Members-Golf, Cart, Lunch&Dinner	x \$160.00	Total	
#	Members- Dinner Only	x \$ 60.00	Total	
#	Non-Members-Golf, Cart, Lunch, Dinner	x \$170.00	Total	
#	Non-Members -Dinner Only	x \$ 65.00	Total	
#	Sponsor-A-Hole	x \$ 50.00	Total	
			GST 7%	
Please enclose cheque or money order payable to Baking Association of Canada			Grand Total	
**Please note: Baking Association of Canada only accepts - VISA or MasterCard				
Card#			Exp. Date	
Name on Card:			Signature:	

Mail or Fax to: **Olympic Wholesale 1511 Sandy Beach Rd. Pickering L1W 1Z5**

FAX 905-420-3372

(IF RECEIPT IS NECESSARY PLEASE USE PHOTO COPY OF APPLICATION)



B.A.C. - BC CHAPTER

General Meeting & Dinner

Please join us as we elect the new President and Board of Directors for the BC. Chapter of the Bakery Association of Canada.

The evening's elections will be followed by a gourmet four-course dinner, educational forum and great camaraderie.

Election Nominations * 2 Year Term*

President	Gary Humphrey's – Dawn Canada
Vice President	Rick Barnes – BakeMark Canada
Secretary / Treasurer	Debbie Fawcus – BakeMark Canada
Director	Charmain Fernandes – LV Lomas
Entertainment Director	Krista Richmond
Membership Director	George Rudolph – VCC
Education Director	Ralf Tschenscher – Lesaffre Yeast Corp.
Past Director	

Trans Fatty Acid Information

A guest speaker from Bunge Foods is going to provide an informative presentation on Trans Fatty Acids.

**BC. Chapter General Meeting and Dinner Wednesday
October 20, 2004
JJ.'s Restaurant 250 West Pender Street, Vancouver B.C.
5:00 PM - No Host – Cash Bar
5:30 PM - Elections
6:00 PM - Dinner
7:00 PM - Guest Speaker on Trans Fatty Acids**

**Please RSVP to Gillian Blakey - Baking Association Head
Office before October 01, 2004 @ 1-888-674-2253, ext. 21
or Fax: (905) 405-0993
For further information's, please contact: Ralf
Tschenscher@ 604-218-3150**



B.C. CHAPTER GENERAL MEETING & DINNER

Registration Form

Wednesday, October 20, 2004

ATTENDEE

Please note all registrations received after September 30 will require a credit card payment. No refunds will be given.

Please list names of all attendees: (attach separate sheet if necessary)

Name _____ Company _____

Name _____ Company _____

Name _____ Company _____

Name _____ Company _____

Name _____ Company _____

Name _____ Company _____

Name _____ Company _____

To have receipt mailed to you, please complete the following:

Address _____ City, Prov. _____ Postal Code _____

Tel: _____ Fax: _____

Vegetarian Foods as per request, please indicate for how many people. _____

PAYMENT

_____ # of attendees x \$28.00 per member \$32.00 per non member =

\$ _____ Subtotal

\$ _____ x 7% GST

\$ _____ Total Enclosed

Please make cheques payable to Baking Association of Canada

Please note: Baking Association of Canada only accepts:

Visa MasterCard

Card #:

Expiry Date:

Signature:

Phone # of Cardholder:

Mail or Fax completed form and payment to:

Baking Association of Canada, 7895 Tranmere Dr., Suite 202, Mississauga, ON L5S 1V2

Tel: 905-405-0288 ♦ Toll Free: 1-888-674-2253 ♦ Fax: 905-405-0993

Congratulations to Our Most Recent Correspondence Course Grads!



Bryan Burke
Kathy Coffey
Laurann Gilchrist
Nancy Leung
Rosemarie Steiger

Bakery Technology I
Foundation for Sanitation
Occupational Health & Safety
Bakery Technology II
Bakery Technology I

For information on correspondence courses for baking industry employees and the Certified Bakery Specialist (CBS) program, please contact ext. 21 at the BAC office or check out our web site at www.bakingassoccanada.com.

A warm welcome to our newest members

William Basztyk
Holly Cascone
Darrell A Dickson
Pierre Gagne

Zeebest Foods
Holly's Sweets & Eats
Cathedral Bakery
Boulangerie St Pierre Bakery

Mel Gryfe
Fran Haggerty
Hans Vorts

Gryfe's Bagel Bakery
Fran's Country Bakery
Williams Pastry Shop

For membership information, please contact ext. 21 at the BAC office



Upcoming Events

BC Chapter

General Meeting & Dinner
Wednesday, October 20
J.J.'s Restaurant
Vancouver, BC

Congress 2005

April 3-4
Vancouver Airport
Conference Resort
Vancouver, BC

Ontario Chapter

Fall Golf Tournament
Tuesday, September 21
Glen Eagles Golf Course
Bolton, ON

Ottawa Meeting
Thursday, October 7
Seminar/Table Top
Health Ingredients in the
Baking Industry

Toronto Meeting
Tuesday, October 12
Guest Speaker: Tom Kuk,
President of ASB

Atlantic Chapter

Golf Tournament
Monday, September 13
Magnetic Hill Golf Club
Moncton, NB