



Food Labelling Essentials Course

Scope and Key Points:

A **1-day** in-house food labelling training workshop, conducted at your venue, for your quality, NPD, marketing and technical team.

The approach is to provide training in a one day interactive session, covering the key elements of food labelling and composition, as outlined in the Australia New Zealand Food Standards Code. Wherever possible examples and subject matter relevant to your business activities will be used.

Key topics covered in the training sessions include:

- Overview of international food labelling requirements (Codex Alimentarius) – for retail packaged, foodservice/catering, and unpackaged foods
- Food labelling principles
- Overview of the Australia and New Zealand food labelling and composition requirements
 - Food identification
 - Supplier information
 - Storage requirements
 - Date marking
 - Traceability information
 - Ingredient declaration
 - Characterizing ingredients
 - Nutrition Information Panels (NIP)
 - Mandatory and Advisory Statements/Declarations – including Allergens
 - Plain English Allergen Labelling (PEAL)
 - Food additive declaration
 - Directions for preparation and use
 - Weights and Measures requirements
 - Food composition – composition standards
 - Label claims e.g. health and nutrition claims, “free” claims
 - Country of Origin
 - GM and irradiated food declaration

Participants will be asked to bring along examples of packaged foods for label review exercises during the workshop.

To discuss your specific training requirements, and request a training quotation, contact Shane Hopgood on 09 846 8492, 0274 726 657 or shane@assuredfoodsafety.co.nz