



Canadian Food
Inspection Agency

Agence canadienne
d'inspection des aliments

OVERVIEW OF CANADIAN FOOD LABELLING REQUIREMENTS

Canadian Food Inspection Agency



Our vision:

To excel as a science-based regulator, trusted and respected by Canadians and the international community.

Our mission:

Dedicated to safeguarding food, animals and plants, which enhances the health and well-being of Canada's people, environment and economy.

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Operational Guidance and Expertise – Food
Labelling and Composition

May 3, 2018

Canada

AGENDA

- Introduction to the CFIA
- Basic Labelling and composition Requirements
- Importing Food into Canada
- Question Period



Who Are We?

- **CFIA is the major scientific federal organization in Canada, mandated to regulate food, animals and plants**

What We Do

- **Provide federal inspection services related to food safety, economic fraud, trade-related requirements, animal and plant diseases and pest programs**

THE CFIA'S LEGISLATIVE AUTHORITY

- *Food and Drugs Act**
- *Consumer Packaging and Labelling Act**
- *Canada Agricultural Products Act*
- *Fish Inspection Act*
- *Meat Inspection Act*
- *Health of Animals Act*
- *Plant Protection Act*
- *Agriculture and Agri-Food Administrative Monetary Penalties Act*
- *Seeds Act*
- *Feeds Act*
- *Fertilizers Act*
- *Canadian Food Inspection Agency Act*
- *Plant Breeders' Rights Act*

*** As it relates to food**

CFIA's Legislative Authority – Food

Food and Drugs Act (FDA) & Regulations (FDR)

The ***Safe Food for Canadians Act*** (Nov. 2012) will consolidate the CAPA, MIA, FIA and CPLA (food provisions).

The SFCR has been pre-published (Canada Gazette 1) and formal consultations have been completed.

To learn more about the fundamentals of the proposed approach to the *Safe Food for Canadians Regulations* approach, visit www.inspection.gc.ca/safefood

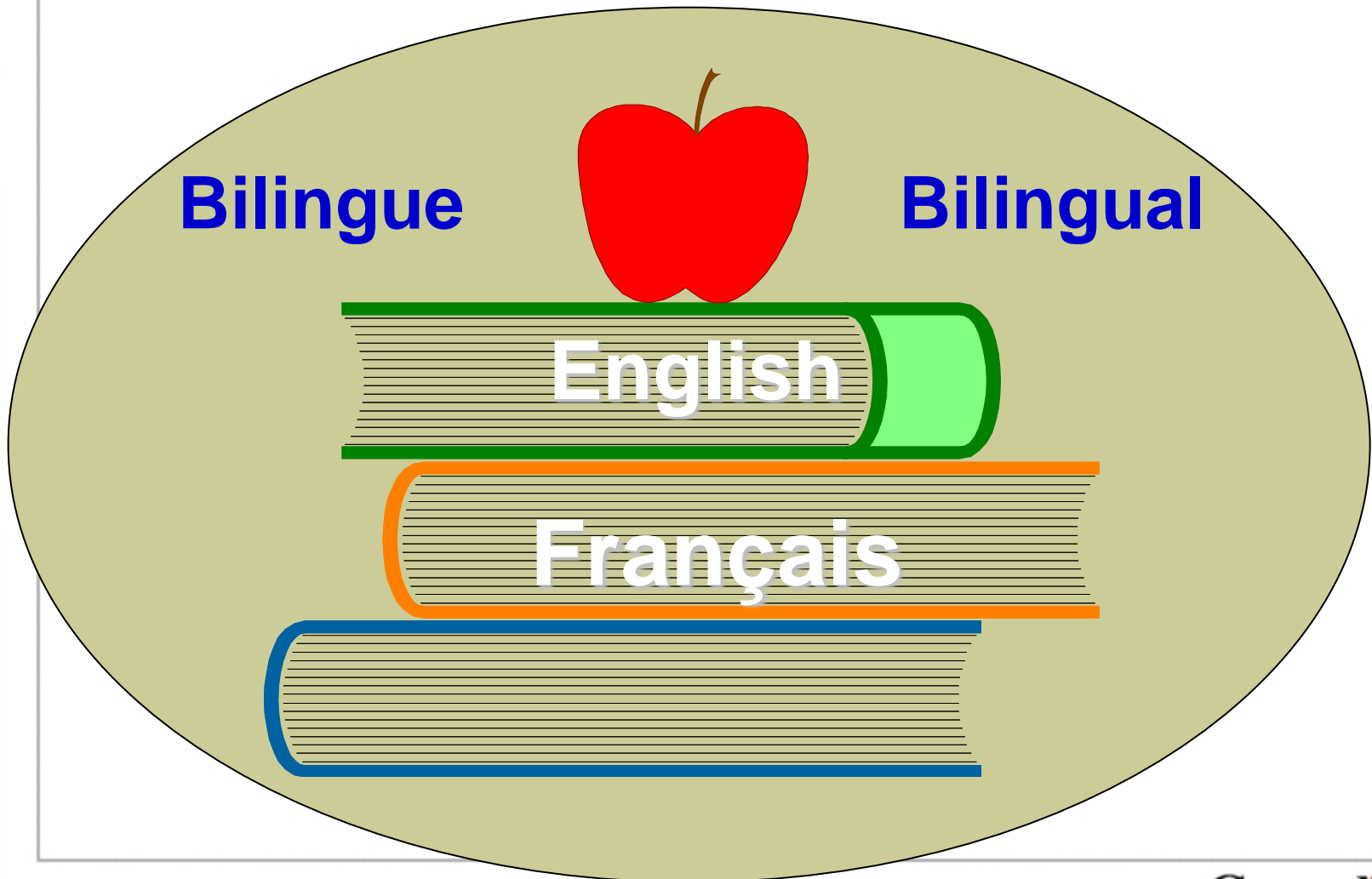
Requirements

Mandatory Labelling Requirements

- **Common Name**
- **Net Quantity**
- **Dealer Name and Address**
- **Durable life date, storage instructions**
- **List of Ingredients**
- **Nutrition Facts Table (NFT)**

All mandatory label information must be clearly and prominently displayed and readily discernible to the purchaser or consumer under the customary conditions of purchase and use [A.01.016, FDR].

LANGUAGE REQUIREMENTS



Common Name

Definition

- Name prescribed by a regulation. E.g.: orange juice, sausage, chocolate, fish sticks, canned peas, wine, bread, mayonnaise, tomato paste
- If the name is not prescribed by a regulation, then the name by which the food is commonly known. E.g.: orange drink, chocolate cake, potato chips, oatmeal cookie
- Must be declared on the Principle Display Panel

Net Quantity Declaration

- The net quantity declaration must appear in metric units on the principal display panel. Minimum type heights apply.
- It should be in volume or in weight depending on the product
- Some products may carry only a count (ex. hot dog buns, dinner rolls)

***Standard container sizes may apply**

Name and Address

- Can be in English or French
- May have country of origin requirements



May also have to indicate the plant where the product was manufactured



« Best Before » Date

- Must appear on foods with a durable life of 90 days or less
- Must be accompanied by the storage instructions, if different than the ambient conditions. E.g. “keep refrigerated”
- Prescribed format (B.01.007 FDR)

Best before

18 JN 28

Meilleur avant

Best before/ Meilleur avant

18 JN 28

List of Ingredients, Manner of Declaring

All ingredients and their components must be declared in decreasing order by weight, unless an exemption applies*

- B.01.009 FDR exempts some ingredients from component declaration, e.g. butter, flour, flavourings, etc.
- Some components **must ALWAYS be declared**,
 - e.g. priority allergens, peanut oils, salt, glutamic acid and its salts, hydrolyzed plant protein, aspartame, potassium chloride etc.
- Some ingredients may appear at the end of the ingredient list, in any order
 - e.g. spices, seasonings & herbs (except salt), flavours, food additives, vitamins and minerals etc.

Composition Requirements

■ Standards of Identity

- ↗ Composition, Strength, Potency, Quality, Other Property
- ↗ Analytical Requirements, Limits for Ingredients & Food Additives
- ↗ Standardized Foods

■ Food Additive Addition

- ↗ Prescribed by Regulation
- ↗ Policy for Differentiating Food Additives and Processing Aids
 - http://www.hc-sc.gc.ca/fn-an/pubs/policy_fa-pa-eng.php

■ Vitamin, Mineral Nutrient & Amino Acid Enrichment

- ↗ Prescribed by Regulation
- ↗ Mandatory vs. Optional

■ Novel Foods & Ingredients

- ↗ New processes, never been used as foods, GM foods
- ↗ Require Pre-Market Assessment by Health Canada

Example of a Standardized Food:

B.11.201. [S]. (Naming the fruit) Jam

- (a) **shall** be the product obtained by processing fruit, fruit pulp, or canned fruit, by boiling to a suitable consistency with water and a sweetening ingredient;
- (b) **shall** contain not less than
 - (i) 45 per cent of the named fruit, and
 - (ii) 66 per cent water soluble solids as estimated by the refractometer;
- (c) **may** contain
 - (i) such amount of added pectin, pectinous preparation, or acid ingredient as reasonably compensates for any deficiency in the natural pectin content or acidity of the named fruit,
 - (ii) a Class II preservative,
 - (iii) a pH adjusting agent, and
 - (iv) an antifoaming agent; and
- (d) **shall not** contain apple or rhubarb.

Food Additives

- **Any chemical substance that is added to food during preparation or storage and either becomes a part of the food or affects its characteristics for the purpose of achieving a particular technical effect**
 - ↳ E.g.: anticaking agents, dough conditioners, preservatives, colouring agents, etc.
- **Must be in the Lists of Permitted Food Additives posted on Health Canada's website (allowed through Marketing Authorization)**

www.hc-sc.gc.ca/fn-an/securit/addit/list/index-eng.php

List of Permitted Colouring Agents (excerpt)

Item No	Column 1 Additive	Column 2 Permitted in or Upon	Column 3 Maximum Level of Use and Other Conditions
3	Allura Red; Amaranth; Erythrosine; Indigotine; Sunset Yellow FCF; Tartrazine	(1) Apple (or rhubarb) and (naming the fruit) jam; Bread; Butter; Relishes; Sherbet; Smoked fish; Tomato catsup (2) Unstandardized foods (3) A blend of prepared fish and prepared meat referred to in paragraph B.21.006(n)	(1) 300 p.p.m. singly or in combination in accordance with section B.06.002 (2) 300 p.p.m. singly or in combination in accordance with section B.06.002 (3) 300 p.p.m. singly or in combination in accordance with section B.06.002
3.1	Allura Red	Lumpfish caviar	1300 p.p.m. used singly
3.2	Allura Red; Sunset Yellow FCF	Longaniza sausage	80 p.p.m. allura red in accordance with the requirements of clause B.14.032(d)(xvi)(B) and 20 p.p.m. sunset yellow FCF in accordance with the requirements of clause B.14.032(d)(xvi)(C)
3.3	Erythrosine	Salted Anchovy; Salted scad; Salted shrimp	125 p.p.m. in accordance with the requirements of paragraph B.21.021(d)

Vitamin, Mineral and Amino Acid Enrichment

The enrichment of food with vitamins, minerals and amino acids is only permitted in those foods listed in Section D.03.002 FDR

Examples:

⇒ Vitamin C in apple juice



⇒ Fluoride in bottled water



⇒ Vitamin D in milk



⇒ Folic acid in flour



“Food Allergen” Definition

Any protein from any of the following foods or any modified protein, including any protein fraction (e.g. hydrolyzed protein), that is derived from the following foods:**B.01.010.1(1) FDR**

- ❑ Almonds, Brazil nuts, cashews, hazelnuts, macadamia nuts, pecans, pine nuts, pistachios, walnuts
- ❑ Peanuts
- ❑ Sesame seeds
- ❑ Wheat or triticales
- ❑ Eggs
- ❑ Milk
- ❑ Soybeans
- ❑ Fish, crustaceans and shellfish
- ❑ Mustard seeds



Other : Sulphites :



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“Gluten” Definition

Any gluten protein, modified protein or protein fractions from the grain of any of the following cereals or the grain of a hybridized strain created from at least one of the following cereals:

- ❑ Barley
- ❑ Oats
- ❑ Rye
- ❑ Triticale
- ❑ Wheat (all species, including kamut & spelt)

[B.01.010.1(1), FDR]



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Labelling of Priority Allergens, Gluten Sources and Sulphites

For most pre-packaged products:

- ☐ Added **priority food allergens and gluten must be declared** by their prescribed source names

and

- ☐ Added **sulphites when present at levels of 10 ppm or more**

must be declared either:

- ☐ in the list of ingredients, **OR**
- ☐ in the statement: “Contains:”

***For sulphites, this means if added directly as food additives or are components of an ingredient, not exempt from component declaration, they must be declared regardless of the level.**

Examples of Allergen Labelling for:



Cookies made with spelt flour, oatmeal, sugar, butter, salt, dried apricot with sulphites, baking soda, malted flavour

Example #1

Ingredients :Spelt flour (wheat), oatmeal, sugar, butter (milk), salt, dried apricots, baking soda, flavour (barley), sulphites.

Example #2

Ingredients: Spelt flour, oatmeal, sugar, butter, salt, dried apricot with sulphites, baking soda, flavour.

Contains: wheat, oats, milk, barley, sulphites



& Claims



Nutrition Facts Regulations

3 PARTS :

■ Diet-related Health Claims :

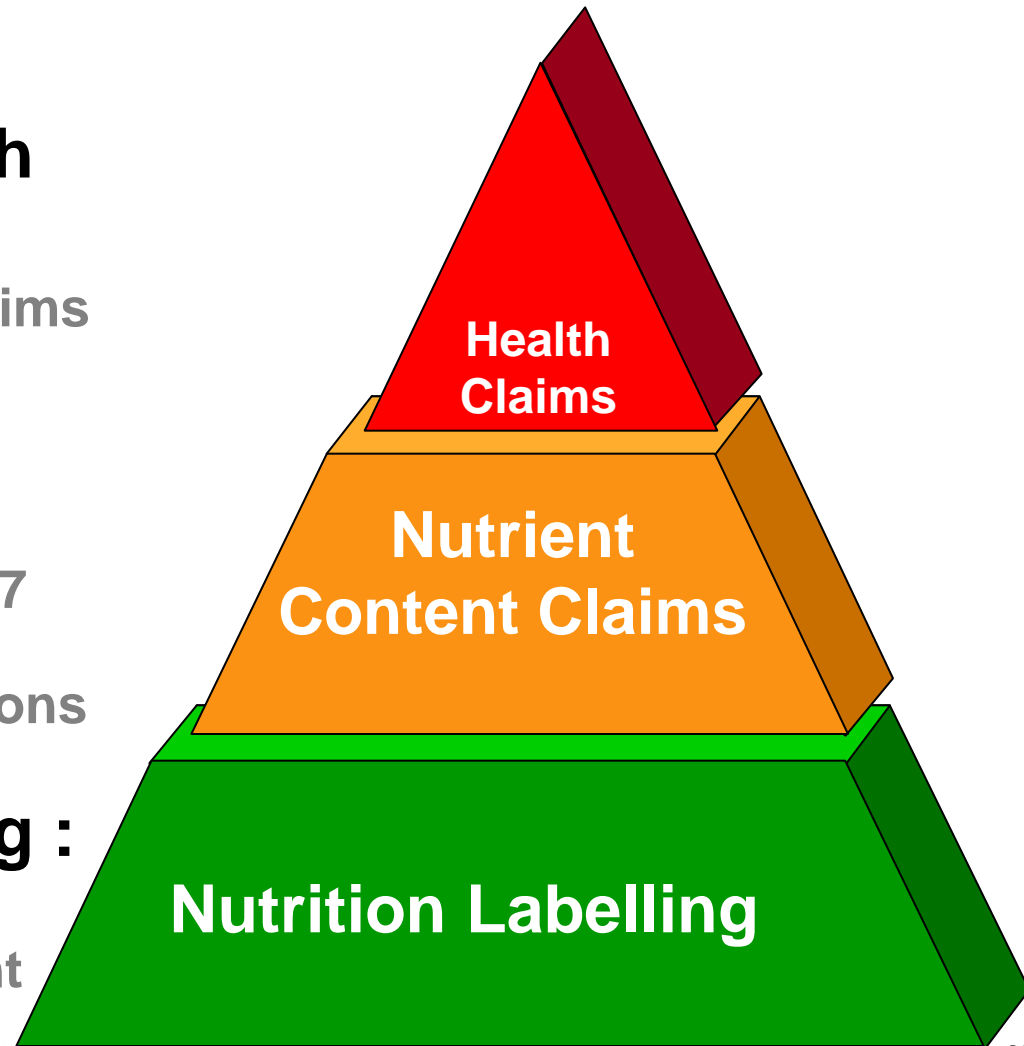
- Provision for 6 claims

■ Nutrient Content Claims

- Consolidation of 47 claims in the Food and Drug Regulations

■ Nutrition Labelling :

- Requirements for availability, content and format



Nutrition information



Nutrition Labelling

Nutrition Labelling

**Mandatory on prepackaged
foods with a few exemptions**

Nutrition Labelling

Mandatory for most pre-packaged products
except for: [B.01.401, FDR]

Conditional Exemption

- All nutrient & energy values may be expressed as “0”
- Beverages with more than 0.5% alc./vol.
- Raw, single-ingredient meat, poultry, fish and by-products (except ground meat and poultry)

Complete Exemption

- One bite confections sold Individually
- Milks and creams in refillable glass bottles
- prepackaged portions to be served with meals
- ***NEW - fresh fruit and vegetables



NFt Loss of Conditional Exemption

- **Nutritional reference, nutrient function claim, health claim, health logo/symbol/name**
- **“Nutrition Facts” or “Valeur(s) nutritive(s)”**
- **Artificial sweeteners added (aspartame, sucralose, etc.)**
- **Added vitamins and mineral nutrients**
- **Vitamins & minerals declared as components in the list of ingredients (except flour)**

Nutrition Facts Table

The nutrient information is based on a specified quantity of food as sold

It includes the list of Calories and 13 nutrients

The value = the amount of the nutrient in the serving

Regulations include full size graphic representations of formats

Nutrition Facts Valeur nutritive	
Per 1 cup (264g) pour 1 tasse (264g)	
Amount Quantité	% Daily Value % valeur quotidienne
Calories / Calories 260	
Fat / Lipides 13g	20%
Saturated / saturés 3g + Trans / trans 2g	25%
Cholesterol / Cholestérol 30mg	
Sodium / Sodium 660mg	28%
Carbohydrate / Glucides 31g	10%
Fibre / Fibres 0g	0%
Sugars / Sucres 5g	
Protein / Protéines 5g	
Vitamin A / Vitamine A	4%
Vitamin C / Vitamine C	2%
Calcium / Calcium	15%
Iron / Fer	4%

The % Daily Value :

indicates if there is a lot or a little of the nutrient in the stated serving



Horizontal Format

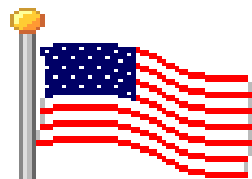
Nutrition Facts		Amount / Teneur		% DV / % VQ *		Amount / Teneur		% DV / % VQ *	
Valeur nutritive		Fat / Lipides 13 g		20 %		Carbohydrate / Glucides 23 g		8 %	
Per 1 bar (40 g) pour 1 tablette (40 g)		Saturated / saturés 5 g		42 %		Fibre / Fibres 0 g		0 %	
		+ Trans / trans 3.5 g				Sugars / Sucres 20 g			
Calories 220		Cholesterol / Cholestérol 10 mg				Protein / Protéines 3 g			
		Sodium / Sodium 70 mg		3 %					
* DV = Daily Value VQ = valeur quotidienne		Vitamin A / Vitamine A		2 %		Vitamin C / Vitamine C		0 %	
		Calcium / Calcium		6 %		Iron / Fer		4 %	

■ Linear

Nutrition Facts per 1 cup (264 g): **Calories** 260
Fat 13 g (20 %), **Saturated Fat** 3 g + **Trans Fat** 2 g (25 %), **Cholesterol** 30 mg,
Sodium 660 mg (28 %), **Carbohydrate** 31 g (10 %), **Fibre** 0 g (0 %), **Sugars** 5 g,
Protein 5 g, **Vit A** (4 %), **Vit C** (2 %), **Calcium** (15 %), **Iron** (4 %). % = % Daily Value



U.S.



Canada



Nutrition Facts

Serving Size 1 cup (228g)
Servings Per Container 2

Amount Per Serving

Calories 260 **Calories from Fat** 120

	% Daily Value*
Total Fat 13g	20%
Saturated Fat 5g	25%
Trans Fat 2g	
Cholesterol 30mg	10%
Sodium 660mg	28%
Total Carbohydrate 31g	10%
Dietary Fiber 0g	0%
Sugars 5g	

Protein 5g

Vitamin A 4%	•	Vitamin C 2%
Calcium 15%	•	Iron 4%

* Percent Daily Values are based on a 2,000 calorie diet.
Your Daily Values may be higher or lower depending on your calorie needs:

		Calories: 2,000	2,500
Total Fat	Less than	65g	80g
Sat Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories per gram:

Fat 9	•	Carbohydrate 4	•	Protein 4
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Nutrition Facts Valeur nutritive

Per 1 cup (264g)
pour 1 tasse (264g)

Amount Quantité	% Daily Value % valeur quotidienne
--------------------	---------------------------------------

Calories / Calories 260

Fat / Lipides 13g **20%**

Saturated / saturés 3g
+ Trans / trans 2g **25%**

Cholesterol / Cholestérol 30mg

Sodium / Sodium 660mg **28%**

Carbohydrate / Glucides 31g **10%**

Fibre / Fibres 0g **0%**

Sugars / Sucres 5g

Protein / Protéines 5g

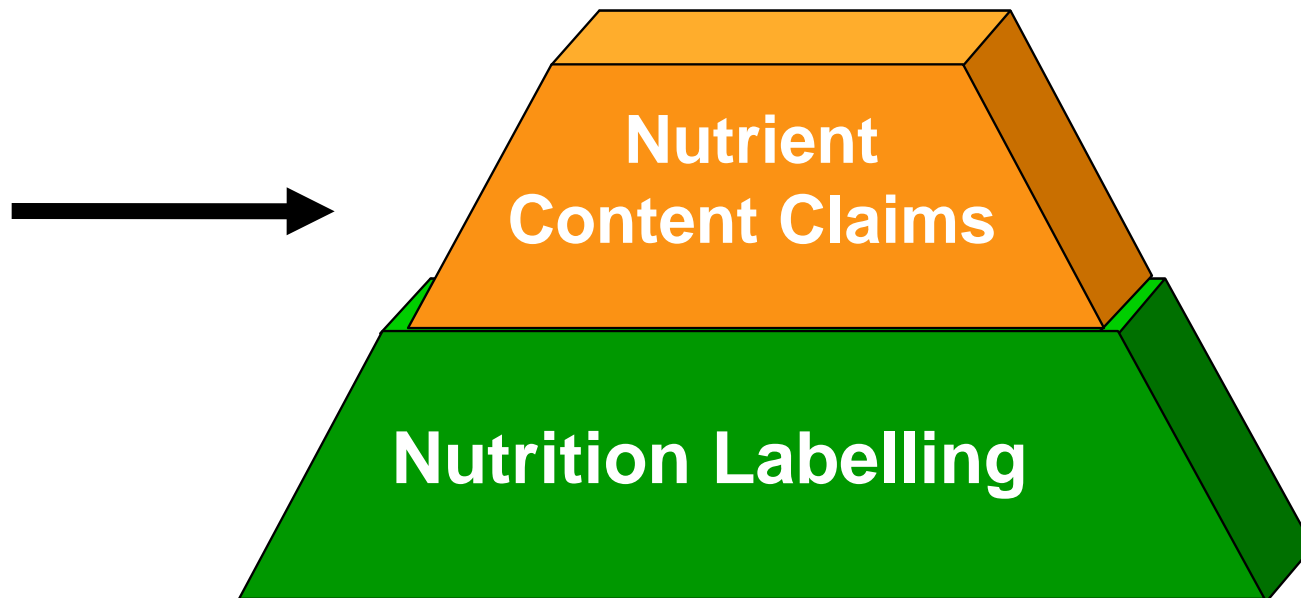
Vitamin A / Vitamine A	4%
Vitamin C / Vitamine C	2%
Calcium / Calcium	15%
Iron / Fer	4%



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Nutrition information

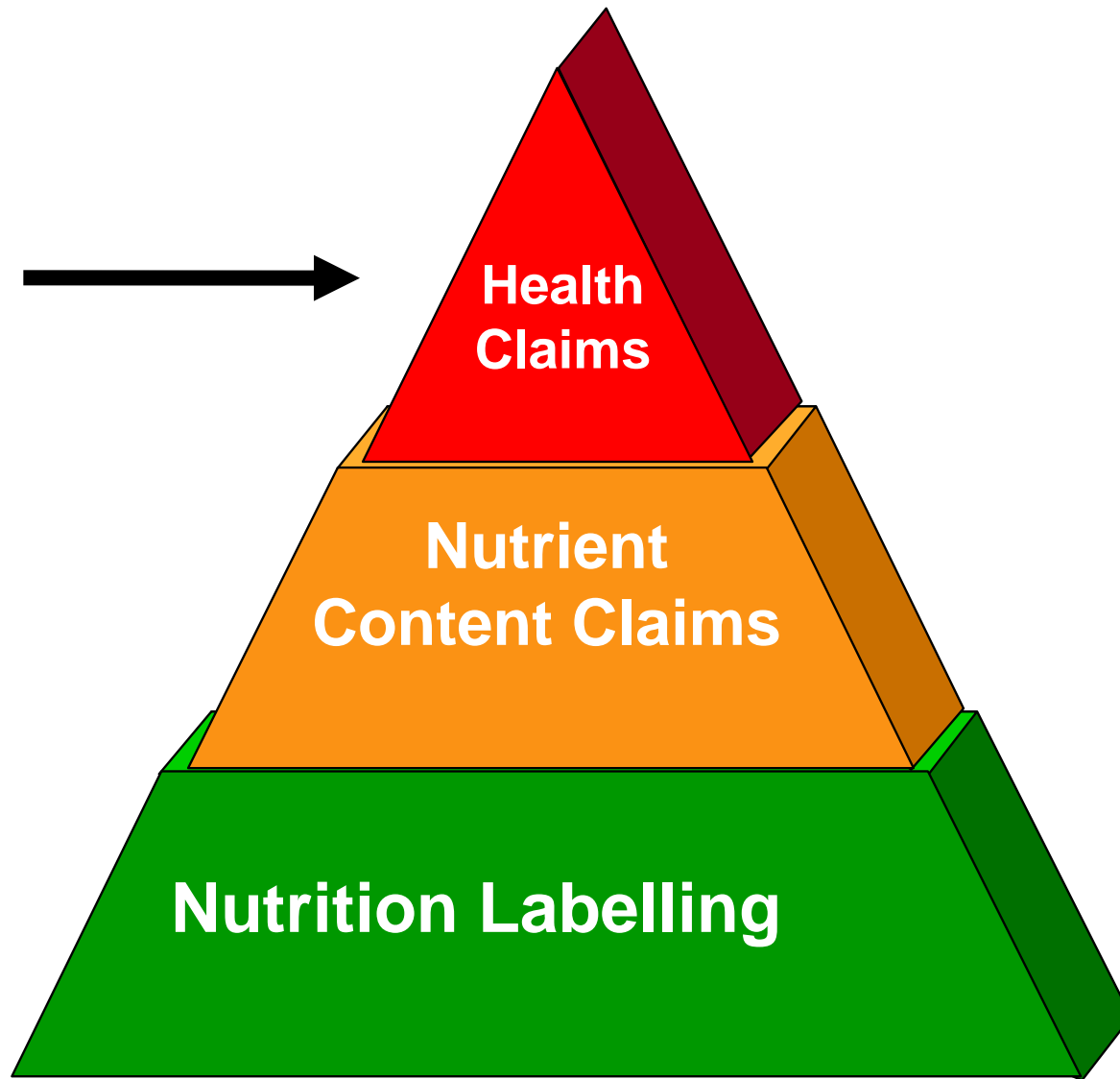


Nutrient Content Claims

■ Regulations:

- Consolidate 47 permitted claims in *Food and Drug Regulations*
- Specifies the product compositional criteria and package labelling requirements, e.g.: fat free, calorie reduced, low cholesterol
- Prohibits all other claims (expressed or implied) that characterize the level of a nutrient

Nutrition information



Health Claims

- Any representation in labelling or advertising that states, suggests or implies that a relationship exists between the consumption of a food, or an ingredient in the food, and health
- Words, Symbols, Graphics, Logos or Other Means (Name, Trade-Mark, Seal of Approval)
- Health Claim
 - ↳ Disease Risk Reduction Claims, Therapeutic Claims
 - ↳ Function Claims - Probiotic Claims, Nutrient Function Claims
 - ↳ General Health Claims
- Truthful, Not Misleading, Substantiated by Scientific Evidence
 - ↳ Health Canada's *Guidance Document for Preparing a Submission for Food Health Claims*
 - ↳ Pre-market Assessment by Health Canada
 - ↳ Some U.S. Health Claims not permitted in Canada

Organic Regulations

All organic products under the **Canada Organic Regime** must be certified for interprovincial and international trade by a CFIA accredited certification body

Canada has Equivalency Agreements with;

European Union, United States, Switzerland and Costa Rica and Japan

- Different Standards but through different means achieve the same result
- Recognized in Canada

Natural

Considers composition AND significance of processing the food has undergone

Composition:

- **A natural food or ingredient of a food is not expected to contain, or to ever have contained, an added vitamin, added mineral nutrient, artificial flavouring agent or food additive**

Natural, cont'd

Processing:

- Foods which have been significantly altered from their original physical, chemical or biological state are not considered to be natural (e.g: hydrogenation, removal of caffeine, fermentation-with chemical added)

List of processes that have a minimum (Annex 1) or maximum (Annex 2) effect on the natural status of foods available on the CFIA's Industry Labelling Tool



Industry Labelling Tool

Industry Labelling Tool

The Industry Labelling Tool is the food labelling reference for all food inspectors and stakeholders in Canada. It replaces the Guide to Food Labelling and Advertising, and the Decisions page to provide consolidated, reorganized and expanded labelling information. This tool provides:

- [Food Products that Require a Label](#)
- [General Principles for Labelling and Advertising](#)
- [Labelling Requirements Checklist](#)
- [Frequently Asked Questions: Industry Labelling Tool \(ILT\)](#)

Core Labelling Requirements



Bilingual Labelling
Common Name
Country of Origin
Date Markings and Storage Instructions
Identity and Principal Place of Business

Irradiated Foods
Legibility and Location
List of Ingredients and Allergens
Net Quantity
Nutrition Labelling
Sweeteners

Claims and Statements



Advertising
Allergens and Gluten
Composition and Quality
Health Claims
Method of Production

Pictures, Vignettes, Logos and Trade-marks
Organic
Origin
Nutrient Content

Food-Specific Labelling Requirements



Alcohol
Chocolate and Cocoa
Dairy
Eggs-Processed
Eggs-Shelled
Fats and Oils
Fish and Seafood
Foods for Special Dietary
Fresh Fruit and Vegetables

Grain and Bakery
Honey
Infant Food and Infant Formula
Maple
Meat and Poultry
Processed Products
Salt
Shipping Containers
Water and Ice



Industry Labelling Tool

The screenshot shows a web browser window displaying the 'Allergen-Free, Gluten-Free and Precautionary Statements' page. The browser's address bar shows the URL: <http://inspection.gc.ca/food/labelling/food-labelling-for-industry/allergens-and-gluten>. The page features a left-hand navigation menu with the following items: Acts and Regulations, Information for Consumers, Food Recall Warnings, Labelling, Contacts, Food Labelling for Consumers, Food Labelling for Industry (highlighted), Labelling Legislative Framework, Labelling Modernization Initiative, Meat Cuts, and Updates. The main content area is titled 'Allergen-Free, Gluten-Free and Precautionary Statements'. Below the title, there is a light blue information box containing an information icon, the text 'This page is part of the Guidance Document Repository (GDR).', and a link to 'Search for related documents in the Guidance Document Repository'. To the right of this box is a link for 'Complete text'. Below the information box is a 'Table of Contents' section with the following links: Overview, Gluten-Free Claims (with sub-links: Gluten-Free and Oats, Quantitative Statements, Low Gluten or Reduced Gluten Claims, and Gluten-Free Beer), Fortification of Gluten-Free Foods (with sub-link: Advertising of Gluten-Free Foods to the General Public), Food Allergen Precautionary Statements, and Allergen-Free Claims. The Windows taskbar at the bottom shows the time as 11:39 AM on 2016-04-07.

Acts and Regulations

Information for Consumers

Food Recall Warnings

Labelling

Contacts

Food Labelling for Consumers

Food Labelling for Industry

Labelling Legislative Framework

Labelling Modernization Initiative

Meat Cuts

Updates

Allergen-Free, Gluten-Free and Precautionary Statements

i This page is part of the Guidance Document Repository (GDR).

Looking for related documents?
[Search for related documents in the Guidance Document Repository](#)

[Complete text](#)

Table of Contents

- [Overview](#)
- [Gluten-Free Claims](#)
 - [Gluten-Free and Oats](#)
 - [Quantitative Statements](#)
 - [Low Gluten or Reduced Gluten Claims](#)
 - [Gluten-Free Beer](#)
- [Fortification of Gluten-Free Foods](#)
 - [Advertising of Gluten-Free Foods to the General Public](#)
- [Food Allergen Precautionary Statements](#)
- [Allergen-Free Claims](#)

Industry Labelling Tool

The screenshot shows a web browser window displaying the 'Organic Claims' page. The browser's address bar shows the URL: <http://inspection.gc.ca/food/labelling/food-labelling-for-industry/organic-claims/eng/>. The page has a sidebar on the left with a navigation menu. The main content area features a title 'Organic Claims', an information box about the Guidance Document Repository (GDR), a 'Table of Contents' with various links, and a 'Complete Text' link. The browser's taskbar at the bottom shows several open applications and the system clock indicating 11:37 AM on 2016-04-07.

Navigation Menu (Left Sidebar):

- Acts and Regulations
- Information for Consumers
- Food Recall Warnings
- Labelling
- Contacts
- Food Labelling for Consumers
- Food Labelling for Industry**
- Labelling Legislative Framework
- Labelling Modernization Initiative
- Meat Cuts
- Updates

Organic Claims

i This page is part of the Guidance Document Repository (GDR).
Looking for related documents?
[Search for related documents in the Guidance Document Repository](#)

[Complete Text](#)

Table of Contents

- [Overview](#)
- [Canada Organic Regime](#)
 - [Imported Organic Products](#)
- [Permitted Claims](#)
 - [Organic Claim](#)
 - [Organic Ingredients Claim](#)
 - [Language Requirements](#)
 - [Organic on Labels Accompanying Bulk Products](#)
- [Non Permitted Claims](#)
 - [100% Organic or 100% Organic \(Product Name\)](#)
 - [Certified Organic](#)
 - [Made with Organic Ingredients](#)

Automated Import Reference System (AIRS)

- **Airs is a comprehensive reference system that provides detailed information on import requirements for all Canadian Food Inspection Agency commodities**

Weblink: www.inspection.gc.ca

Direct link:

<http://inspection.gc.ca/food/imports/airs/eng/1300127512994/1326599324773>

Canadian Food Inspection Agency - AUTOMATED IMPORT REFERENCE SYSTEM - Microsoft Internet Explorer

File Edit View Favorites Tools Help

Back Forward Stop Home Search Favorites Reload Mail Print Word Pad Find Links SnagIt

Address http://airs-sari.inspection.gc.ca/airs/airs_decisions.asp?l=E Go

[Sign up to get AIRS Updates by e-mail](#)

IMPORT REQUIREMENTS

Find Commodity

☒ HS Description ☐ HS Code * ☐ Alternate Description ☐ Key Words ☐ Latin Names

* Note: When doing a search by HS Code, use only the first six digits.

Please select a search level
Level 1

The AIRS system is designed to help you find the correct interpretation of interpreting and verifying this data or

start Canadian Food Inspection Agency Microsoft PowerPoint ... Internet 1:18 PM

There are five options, HS Description, HS Code, Alternate Description, Key Words and Latin Names. The default is set to HS Description, and will usually be sufficient to find what you are looking for. If not, select the other options and repeat the search.



Guide to Importing Foods Commercially

- **Canadian Food Legislation**
- **Government Bodies Responsible for Imported Foods**
- **Importer's Responsibilities**
- **General Requirements for Foods**
 - ↳ Health and Safety, Good Importing Practices, Composition and Labelling Requirements
- **Import Requirements of Various Food Commodities**
- **Import Procedures and Documents**
- **Tariff Rate Quotas**
- **Contact Information**
 - ↳ Government and Non-Government

<http://www.inspection.gc.ca/english/fssa/imp/guide1e.shtml>

CFIA National Import Service Centres (NISC)

- **Single Window of Service for import information for all food commodities**

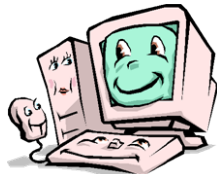


1-800-835-4486 (Canada & U.S.A.)

1-289-247-4099 (local calls and all other countries)



1-613-773-9999



www.inspection.gc.ca/english/imp/importe.shtml



Resources

Follow us on social media:



CFIA Listserv E-mail Notification Services:

www.inspection.gc.ca/stayconnected

Industry Labelling Tool :

<http://inspection.gc.ca/food/labelling/food-labelling-for-industry/eng/1383607266489/1383607344939>

CFIA Regional Offices (contact info):

<http://inspection.gc.ca/about-the-cfia/offices/eng/1313255382836/1313256130232>

ONLINE SERVICES – Ask CFIA

- Information service
- One point of entry to ask questions
- Consistent, written answers to questions
- Frequently asked questions; answers on policies, programs and regulations

www.inspection.gc.ca/AskCFIA

Have a regulatory question?



inspection.gc.ca/AskCFIA



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Vous avez une question d'ordre réglementaire?



inspection.gc.ca/DemandezACIA



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Health Canada contacts:

- 1) **Bureau of Nutritional Sciences** (Nutrition Labelling, claims, proposed changes to NFT & LOI)
- 2) **Bureau of Chemical Safety** (Allergens, Food Additive Submissions, chemical contaminants)
- 3) **Bureau of Microbial Hazards** (Food Safety, Novel, GM Foods)

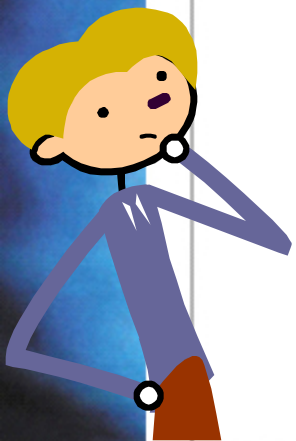
Food Directorate
251 Sir Frederick Banting Driveway
Tunney's Pasture
Ottawa, Ontario, K1A 0K9
Canada

Electronic Mailing Lists

Nutrition <http://www.hc-sc.gc.ca/fn-an/nutrition/listserv-eng.php>

Food Additives <http://www.hc-sc.gc.ca/fn-an/securit/addit/enot-add-avis-eng.php>

Food Allergies http://www.hc-sc.gc.ca/fn-an/securit/allerg/fa-aa/allergen_e-notice_avis-eng.php



Canada