



GETTING IT RIGHT: FLAVOURS, SPICES, HERBS & SEASONINGS  - ONLINE TRAINING

DESCRIPTION...

Title and Description



GETTING IT RIGHT FLAVOURS, SPICES, HERBS & SEASONINGS (KNOWLEDGE EXCHANGE & PRACTICUM) 

This online workshop is part of our master class “Getting it Right” series that focus on select compliance topics which explore in detail the inner workings of the subject matter. In this workshop we delve into the compositional and labelling considerations of flavours, spices, herbs and seasonings. The program includes an online knowledge exchange session followed by an online practicum. The knowledge exchange will introduce attendees to applicable laws, regulations and compliance considerations. The online practicum will review the assignment provided to attendees to complete on their own time and provide an open platform to ask questions.

Summary...

The purpose of the online training is to gain a better appreciation of compliance considerations related to the composition and labelling of flavours, spices, herbs and seasonings in Canada. This will principally involve a federal viewpoint.

At the core of compliance is a need to better understand the definitions of flavours, spices, herbs and seasonings as that will expose how to labels such products or label such products when used as ingredients in other foods. Questions to be addressed relate to understanding the differences between standardized and unstandardized of flavours, spices, herbs and seasonings, as this will lead to a better appreciation of what ingredients and food additives may added. In regard to labelling, we will look at what how such substances must be named, what components are exempt from declaration and calling out ingredient and flavours outside the list of ingredients. For example, what consideration apply when making a claim, “made with natural flavours”.

The practicum is to be completed by attendees on their own time between online sessions. It is designed as a self-evaluation tool. We did not make this crazy difficult, but it should be sufficient for attendees to understand when they got it and when they did not? It will also inspire good questions and dialogue when we review this in the practicum session.

Some of the good stuff we will look at...

- It will not take long, but we will introduce to you the authorities in Canada that govern flavours, spices, herbs and seasonings.
- A quick intro in applicable legislation will be followed by a more detailed review of specific sections governing the subject matter. This will chiefly involve looking in greater detail at select portions of the *Federal Food and Drug Regulations*, (FDR). The *Safe Food for Canadians Regulations* (SFCR) also play an important role in better understanding the subject matter of this training and the scope of modernization that CFIA, (Canadian Food Inspection Agency), and Health Canada have been working towards.
- Let us work a bit on definitions and key considerations related to flavours, spices, herbs and seasonings. How do we recognize standardized flavours, spices, herbs and seasonings? How to food additive rule apply to standardized and unstandardized flavours?
- We will look at the labelling of flavours, spices, herbs and seasonings when sold as prepackaged products, (consumer and non-consumer), as well as when these are used as ingredients in the manufacture of other foods.
- One of the more challenging parts in fully understanding flavours, spices, herbs and seasonings, is what components are excused from declaration in a list of ingredients. We will explore this in more detail to better appreciate applicable laws and considerations. Some interpretation is required!

- Calling out flavours, spices, herbs and seasonings outside the list of ingredients has its own unique considerations. Making claims for the absence of certain classes of ingredients like artificial flavours involves mind numbing thinking? Let's have some fun with this!
- To make this subject even more challenging, we will also look ahead at the modernization plans already in the works with the June 2019 proposed regulatory amendments to the FDR and SFCR. When will these rules be finalized? What impact will these have?
- By the end of the online knowledge exchange session, attendees will be ready to tackle the practicum exercises. These and the question attendees bring will be reviewed in detail during the online practicum session.



KNOWLEDGE EXCHANGE...

	<p>GETTING STARTED...</p> <p>Here we explain a bit about the program and cover a few starting points, like introducing governing authorities and their legislation to get us on our way of learning more about Canadian flavours, spices, herbs and seasonings. We will review some basic definitions and specific considerations.</p>
	<p>THE TECHNICAL STUFF...</p> <p>Roll up your sleeves. Here we will review definitions, standards, food additive use, novel food considerations, allergens, etc. So much to know, so little time. Here you get a more thorough review of such matters. You will need this to understand compositional considerations and labelling.</p>
	<p>LABELLING...</p> <p>Here we look at labelling flavours, spices, herbs and seasonings as prepackaged products and as ingredients when used in the further manufacture of other foods. Beyond this we will look at flavours, spices, herbs and seasonings call outs. What is required and how-to manage voluntary claims like "made with natural flavours".</p>
	<p>MODERNIZATION...</p> <p>New proposed rules governing how flavours, spices, herbs and seasonings will need to be labelled where published in Canada Gazette I in June of 2019. Here we summarize those new rules. Throughout the knowledge exchange we will contrast between the current status quo and these new (proposed) rules.</p>

& Location	Online (Go-To-Webinar)
Duration	Part 1 – Online Knowledge Exchange: 2 - 2½ hours Part 2 – Online Practicum: 2 - 2½ hours (plus time for individuals to complete assignment).
Date	Part 1 – Online Knowledge Exchange: October 14, 2020 Part 2 – Practicum Webinar: October 21, 2020
Materials Provided	<ul style="list-style-type: none"> • PowerPoint • Online Knowledge Exchange recording • Practicum worksheets handouts and answers • One Note examples in PDF format. • Training support subscription at www.legalsuites.com <ul style="list-style-type: none"> ○ WORKSHOP PRESENTATION MATERIALS ○ WORKSHOP SUPPORT MATERIALS
Excluded Topics	<ul style="list-style-type: none"> • Natural Health Products • Edible Marijuana Products
Prerequisite(s)	None.
Legal	The content of the training and the views and opinions of the trainer(s) do not constitute legal advice or opinions. The content, views and opinions are for discussion purposes only, for the purpose of providing context to attendees with developing their own thinking on regulatory compliance matters.

AGENDA...

The following is the approximate agenda of how the webinar is structured, (knowledge exchange).

<p>Knowledge Exchange 2:00 pm – 4:30 pm ET</p>	<ul style="list-style-type: none"> • INTRODUCTION/OBJECTIVES... <ul style="list-style-type: none"> ○ Program overview & expectations. • GETTING STARTED... <ul style="list-style-type: none"> ○ Federal vs provincial. ○ Roles and responsibility of CFIA and Health Canada. ○ A bit about enforcement and compliance risk assessments. ○ What’s in and outside of the regulations. Getting know the rules. ○ Key definitions and considerations. • THE TECHNICAL STUFF... <ul style="list-style-type: none"> ○ Definitions & standards. Learning the lingo! ○ Appreciating compositional considerations flavours, spices, herbs and seasonings. ○ What’s permitted and what not! Are premarket notifications needed? ○ Explain to me the food additive rules affecting flavours, spices, herbs and seasonings. ○ Future of flavour and seasoning rules. • LABELLING... <ul style="list-style-type: none"> ○ How to label flavours, spices, herbs and seasonings as prepackaged products. This includes consumer and non-consumer foods. ○ How to label flavours, spices, herbs and seasonings as ingredient. What’s required to be declared and how? What is excused from declaration as an ingredient? ○ Managing allergen labelling regarding flavours, spices, herbs and seasonings. ○ Show me the rules and guidance on this. ○ Vignettes vs flavours. ○ Flavour and ingredient call outs, (e.g. made with . ○ Positive and negative claims, (e.g. “made with natural flavours”, “no artificial flavours”). ○ Impact of flavours, spices, herbs and seasonings on natural claims. • MODERNIZATION... <ul style="list-style-type: none"> ○ Let’s take a peek at the proposed rules related flavours, spices, herbs and seasonings. ○ Explore the proposed rules in view of emphasized ingredients and flavours.
<p>Practicum 2:00 pm – 4:00 pm If needed, we have a 30 minute after class session from 4:00 to 4:30 pm.</p>	<ul style="list-style-type: none"> • ATTENDEE RESPONSIBILITY: <ul style="list-style-type: none"> ○ Complete GETTING IT RIGHT PLANT BASED FOODS (THE CANADIAN STORY) PRACTICUM 2020. ○ Assignment to be completed on own time prior to the live online practicum review session. A copy of attendee’s work can be submitted prior to the online practicum. • PRACTICUM REVIEW: <ul style="list-style-type: none"> ○ Practicum 1 - BASIC KNOWHOW: Review of 15 questions, TRUE or FALSE. ○ Practicum 2 – CHALLENGE QUESTIONS: Answer 5 challenge questions. ○ Practicum 3 – REVIEW OF LABELS: Tell me what you think? ○ Practicum 4 – FACTS vs FICTION: Given the facts, what claims can be made? ○ QUESTIONS AND ANSWERS: Open session on reviewing attendees’ questions.