

GETTING STARTED...

Here is an overview of what is required to begin creating your Nutrition Facts Tables:

- Detailed list of ingredients in each formulation. Include: product name, brand name and supplier
- You may be requested to obtain nutritional analysis of commercial ingredients based on 100 grams
- Determine the weight (g/kg or oz/lb) of each ingredient in the formulation
- Determine processing yields if necessary (weight changes after cooking, brine uptake, injections)
- Determine serving size: household measure and gram based weight eg. 1 slice (50g)



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Nutritional Labelling Service Line



Food Development Centre

*A Special Operating Agency
of Manitoba Agriculture, Food
and Rural Initiatives*

Nutritional Labelling

The Food Development Centre uses Genesis® R&D SQL, a nutrition analysis software program designed by ESHA Research.

- The database is comprised of over 26,000 food and food item entries from a variety of food groups
- Nutrition Facts Table (NFT) formats include bilingual, standard, horizontal and linear for both Canada and the U.S.
- Genesis® can be used for product formulations to achieve nutrient content claims (ie. low fat, source of fibre) and any of the five prescribed health claims

Chemical Analysis vs. Computer Database

- The Canadian Food Inspection Agency (CFIA) is responsible for assessing compliance of nutrition labelling, nutrient content and health claims
- CFIA recognizes the variability inherent in nutrient concentrations and has established tolerances for the variability
- CFIA plans to provide voluntary label review, but ultimately manufacturers are responsible for the accuracy of the nutrition information on their label and in advertising
- Manufacturers may choose nutrient databases (Genesis® R&D SQL) to develop nutrition labels. It is not a requirement that laboratory chemical analysis be conducted

FEES FOR SERVICE:

• NFT — Basic	\$100.00
• NFT — Generated from common recipe base ⇒ First label ⇒ Subsequent label	\$100.00 \$40.00
• Aggregate & Dual Declaration NFT ⇒ Each individual recipe/label ⇒ Final NFT	\$40.00 \$100.00
• NFT Recipe Reformulation	\$40.00
• Recipes Added to Database as Ingredients	\$40.00
• Ingredients Added to Database	\$10.00
• Serving Size Adjustments	\$10.00
• Recipe Yield Adjustments	\$10.00
• Label Format Adjustments	\$10.00
• U.S Label Format	\$10.00
• Voluntary Nutrient Additions	\$10.00
• Consulting Fee See "Consulting Services" for a list of services provided	\$40.00 / hour

Consulting Services

The Food Development Centre will provide client consultation in the following areas:

- * Serving Size and Reference Amount Determination
- * Nutritional Labelling Exemptions
- * Nutrient Content and Health Claims
- * Ingredient Declarations
- * Allergy and Intolerance Information
- * Canadian Regulation Interpretation
- * Code of Federal Regulations (U.S) Interpretation
- * EU Food Labelling
- * Recipe Analysis for Cookbooks
- * Nutritional Analysis of Menus
- * Presentations specific to group needs (entrepreneurs, retail owners, classroom)