



MINUTES

Food Safety Committee Meeting

Thursday March 18, 2010 - 2:30-4:30
Purdy's Chocolates, Kingsway

Thank you to Silvie Hardy and Purdy's Chocolates for hosting the meeting
Chaired by Michelle Argue and Ramona Tolan

1. **Presentation by Craig Johnson, CFIA** discussed label policies
 - **Food Label Claims: What is hot**
 - a. Trans Fat Free – be aware that the BC gov't program requirements do not match federal guidelines.
 - b. Omega 3
 - c. Whole Grain – should indicate amounts – guidelines based on Canadian Food Guide to Health Eating
 - d. Natural
 - e. Organic – new revisions Dec 09 to CGSB standard (if you produce & sell in BC only, there is no need to be certified)
 - f. Made with real sugar, use of Sucralose
 - g. Quantitative claims: “1 g lycopene per 60 g serving”
 - h. Local – relates more to produce production or single ingredient
 - **Food Label Claims: What is Not**
 - a. Low Fat – people have returned to eating Kobe beef and full fat cheeses
 - b. Protein Claims
 - c. Cholesterol Claims
 - d. No MSG
 - e. Low CARb
 - f. GMO free – “vilifies other items in category”
 - g. Aspartame – using sucralose



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- **Inspectors' Preference**
 - a. Taste (flavour) references
 - b. Company history – good examples are Purdy's Chocolates, Nelson Brewery
 - c. Regional claims – made in Vancouver
 - d. Quality puffery – “tastes like a rainbow”, “a party in your mouth”
- **Product of Canada; Made in Canada with Domestic & Imported Ingredients, etc.**
 - a. There is a move to change the Made in Canada designation to 85% Canadian content
 - b. Alternative wordings – Roasted & Blended in Canada, Packaged in Canada, Baked in Canada, Squeezed in Canada
 - c. Use of Canada in the address on the label
- **Nutrition Facts Panels:**
 - a. 95% of labels use Bilingual Standard Format
 - b. 80% + of Nutrition Facts Panels have 'technical' mistakes – many attendees use [Genesis](#) software over and above lab analysis.
- **Method of production claims**
 - a. Humanely raised – considered false uniqueness – vilifies other producers
 - b. Naturally raised – only wild animals and fish qualify for this claim
 - c. No animal byproducts
 - d. Hormone-free – all animals have naturally occurring hormones
 - e. No antibiotics – the correct phrase is “not medicated”.
 - f. All vegetarian fed, grain fed – very hard to prove; there is a new free range policy with Craig will share with the group
 - g. In response to a question – concerning wild mushrooms – Craig suggests using organic standards to determine claims
- **Other 'bad' claims**
 - a. No pesticides – “it's a polluted world” hard claim to prove
 - b. No toxic chemicals
 - c. Antioxidant – gray area as a metabolic effect –the claim is easier to prove if food is classified as a drug. Natural health products in food format
 - d. Misuse of vignettes



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- **Other major issues**
 - a. Non-declared allergens – big 9 – mustard may soon be added to this list – discussion of differences in classification between US & Canadian markets – coconut is classified as a tree nut in the US and as part of the olive family in Canada
 - b. Use of heart symbols (section 8)
 - c. Food/NHP/Drug – when does a food claim cross the line
 - **Final Thoughts**
 - a. Issues of food safety and food ‘fraud’ are front page news – (mislabelled fish; short pints; faux BC wines) damages companies’ reputations – Maple Leaf Foods, BC wine industry
 - b. Tension between marketing and regulatory affairs.
 - **Discussion**
 - a. Certain commodities are always flagged in the US per trade agreements.
 - b. Question: what is the allowable variance on a nutrition panel? Answer – take the compliance test online.
 - c. Question: rice – packaged in Canada – Craig suggested that they use: packaged in Canada + country of origin.
 - d. Allergen statements – Craig directed the group to Gazette part 1 with the option of listing all ingredients (exhaustive list) or statement at the end.
 - e. Discussion of organic evaporated cane juice as a misleading ingredient – essentially sugar.
2. **MOTION:** MOVED/CARRIED (Guido Konigs/Sophia Yip) TO APPROVE MINUTES FROM February 18, 2010 MEETING AS PRESENTED. CARRIED
- a. Meeting topics/speakers – Stan Fedyk – preparing for an audit; labelling of allergens; Greg Buxton GFTC; recall traceability.
3. Challenge – “If a plant has a raw processing room, which is considered a GMP area, but has some passing through traffic by warehousing personnel, should the ‘no jewelry’ rule be imposed on the passing through traffic as well, or would it be sufficient to request that all jewelry is tucked in? The same applies to visitors and anyone who does access GMP areas, but does not actually



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work in GMP areas.” Responses varied – most plants ask all visitors to remove jewelry before entering plant as a signal to visitors that your company’s commitment to food safety extends to everyone. Exceptions: religious, medic alert bracelets – employees are asked to cover with gloves or clothing. Several attendees cautioned, “Watch out for contractors.”

4. Committee business –Meeting Schedule: April 22, 2010 – Location & topic TBA
5. Adjourn