

Food Labelling Workshop

COURSE DATES & BOOKING
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COURSE DESCRIPTION

The FSANZ Food Standards Code defines the requirements for food labelling in Australia. Chapter 1 covers food identification, mandatory warning and advisory statements, ingredients declaration (including characterising ingredients), date marking, directions for use and storage, nutrition and health related claims, and the construction of food nutrition information panels. There are also further requirements relating to the use of additives and processing aids.

This course carefully picks through the regulatory requirements, using real life examples and practical label development exercises to help participants develop a working knowledge and understanding of the regulatory landscape.

WHAT YOU WILL LEARN?

- ▶ An understanding of the FSANZ Food Standards Code requirements for the labelling of food, as well as other relevant legislation.
- ▶ An awareness of the challenges in creating a compliant food label for the Australian market.
- ▶ Practical experience in developing a food label, and reviewing existing labels for compliance.

WHO SHOULD ATTEND?

Those responsible for developing or reviewing food labels for retail sale, or individuals wishing to build a working knowledge of Australian food labelling requirements.

WHAT YOU WILL GET?

A Certificate of Attendance from William Angliss Institute of TAFE.

The knowledge and skills required to develop a legally compliant food label for pre-packaged food in Australia.

WHAT TO BRING?

Pen.

PREREQUISITES

None.

COST : \$440 (INCLUDING GST) DURATION: 1 DAY (9AM TO 5PM)**Chadderton Food Safety Pty Ltd****(+61) 0438 099 696****info@chadderton.com.au****www.chadderton.com.au**