

UNDERSTANDING US FDA FOOD AND ALLERGEN LABELING REQUIREMENTS

TRAINING COURSE

SGS ACADEMY

COURSE DESCRIPTION

The course covers FDA's food labeling requirements with focus on allergen labeling as a FSMA requirement.

ELEARNING: 120 min

LEARNING OBJECTIVES

Upon completion of this course, learners will be able to:

- Gain knowledge of FDA food labeling requirements for various categories of food
- Understand and implement allergen labeling requirements
- Categorize food label elements including nutritional facts and allergen declarations
- Understand the elements of conditionally required labeling
- Identify special labeling requirements for certain food categories

COURSE CONTENT

- Food labeling regulations
- Food labeling basics
- Elements of food label
- Conditionally required labeling
- Special labeling requirements

COURSE CERTIFICATION



Learners will be able to download the SGS Completion Certificate on achievement of a 80% pass mark or more in the final assessment.



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