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Global

Change	Details
Rainforest Alliance: A new merger for a more sustainable future.	<p>Two leading organisations in sustainability, UTZ and the Rainforest Alliance, have merged under the 'Rainforest Alliance' title. They bring with them a new set of certification standards and a seal of certification.</p> <p>The seal is now available while the standards come into play from July 2021 (there will be a transition certification period between July 2021 and December 2022).</p> <p>Ashbury have recently completed a project for a global manufacturer to help them with the transition. You can find more information on the change here</p>

AUS

Change	Details
Mandatory Pregnancy Warning Labels on alcohol, Proposal P1050	<p>Approved by FSANZ on July 13th, new label requirements aim to ensure women are adequately informed not to consume alcohol while pregnant. Pregnancy warnings were previously voluntary but new requirements include a mandatory pictogram with relevant warning statement.</p> <p><i>When:</i> Businesses have a three-year transition period from July 2020.</p>
Plain English Allergen Labelling, Proposal P1044	<p>Submitted by FSANZ in July, the proposal's goal is to develop clearer and more consistent allergen information on label.</p>

	The Food Standards Code currently requires allergens to be declared on labels when they are present in food; however, there are no requirements on how these declarations must be made, which can make it harder for consumers to interpret.
Pure and Highly Concentrated Caffeine Ban, Proposal P1054	Despite a call for public comment, FSANZ will not remove the emergency proposal. The maximum limits for caffeine are 5% for semi-solid and solid foods and 1% for drinks in accordance with other regulations in the code. The Therapeutic Goods Administration has now listed caffeine as a prescription-only medicine and a poison where caffeine is present at levels above 5% in therapeutic goods or any other product.
Health Star Rating	A r will start on November 15 th 2020; this includes changes to how different nutrients are treated across categories. Long term the Nutrition Panel Calculator data points will be updated to reflect these changes. <ul style="list-style-type: none"> - Minimum calcium content requirements for dairy substitute products will be increased - Changes to sugar and sodium levels subject to outcome of Australia regulatory framework reform.
CoOL labelling for seafood sold through food service	In light of government evaluations of current CoOL legislation, Seafood Industry Australia are appealing to have CoOL law extended to include seafood products sold through food service sector.
Organics legislation on the horizon	New domestic legislation is on the horizon for the organics industry to aid in international trade efficiency. Whilst there are no defined details this is something to keep an eye on. There are currently no government-enforced domestic organic standards.
Sodium reformulation targets	The government has outlined targets for several food categories . The 4-year voluntary implementation plan started in July 2020; there have been some public calls to make this mandatory.
Food additives and novel foods - Applications, Submissions and Proposals	<ul style="list-style-type: none"> - A1186 – Soy Leghaemoglobin in meat analogue products - A1191 – Mono- and diglycerides of fatty acids as glazing agent for fruits and vegetables - A1180 – Natural glycolipids as a preservative in non-alcoholic beverages - A1198 – Food derived from enhanced yield and herbicide-tolerant corn line DP202216 - A1207 – Rebaudioside M as a Steviol Glycoside sweetening agent from <i>Saccharomyces cerevisiae</i> - A1175 – Novel food: Rapeseed Protein Isolate

	<ul style="list-style-type: none"> - A1204 – Novel food Beta amylase from soybean as a processing aid - A1205 – Novel food ATP nutritive substance in sports foods - A1206 – Subtilisin from GM Bacillus licheniformis as a processing aid
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USA

Headline	Details
Extension of gluten-free labelling requirements	Legislation for the Gluten Free Labelling of fermented hydrolysed ingredients such as soy sauce, pickles, cheese and olives and distilled foods such as vinegars has been established by the FDA.
Policy guide for seafood denominations	Compliance policy guide for determining acceptable market names of seafood sold in interstate commerce has been issued by the FDA (final compliance policy guide)
Cranberry health claims	Enforcement discretion will be exercised by the FDA on the use of prescribed qualified health claims on cranberry juice beverages and supplements if they comply with specified formulation requirements.
Proposed law for organic requirements	On August 5 th the USDA published proposed laws that extend the requirements for products marketed as organic to help protect the supply chain against food fraud. The rules include further labelling of non-retail organic products, a wider range of businesses having to obtain organic certification and increased import documentation requirements.
Intentional Adulteration compliance inspections	Compliance inspections for small businesses relating to Intentional Adulteration (as part of the FDA Food Safety Modernisation Act) will commence from March 2021.
Cell-cultured products – legislation on the horizon	A joint legislative framework for the labelling of food products made from the cultured cells of animals is being developed by the FSIS and FDA; some guidance is expected later in 2020. It will be interesting to see what denominations, descriptions and symbols will be used to communicate the production origin to consumers.
National Bio-engineered Food Disclosure (GMO Labelling)	A US national mandatory standard for disclosing foods that are or may be bio-engineered was implemented on January 1 st , 2020. Mandatory label compliance is demanded by January 1 st , 2022. The standard requires food manufacturers, importers, and certain retailers to ensure bio-engineered foods are appropriately disclosed. Regulated entities have several disclosure options: text, symbol, electronic or digital link, and/or text message. More information can be found on the USDA website .

Compliance flexibility for nutrition and supplements facts labels	The FDA has allowed <u>compliance flexibility for nutrition and supplements facts labels</u> . No enforcement will take place throughout 2021 for businesses with less than \$10 million turnover to allow more preparation time.
Proposed extension to traceability rules	The FDA has proposed new <u>requirements for additional traceability records of certain foods</u> for products on the Food Traceability list such as leafy greens, eggs and nut butters.
Smarter Foods Report	The FDA has published the <u>New Era of Smarter Foods</u> report detailing the future of food safety culture, technology-driven traceability and crisis management.
Court case success for vegan 'butter'	Miyokos Creamery has won an appeal against the California department of Food and Agriculture to use the term butter on a vegan butter analogue. This may set a precedent for future cases and see the legislation surrounding the use of the term 'butter' requiring review.

Canada

Headline	Details
Food Additives – updates and proposals to lists of 'sweeteners', 'enzymes', 'colouring agents' and 'emulsifying, gelling, stabilizing or thickening agents'	<ul style="list-style-type: none"> - <u>NOP/ADP-0035</u>: Potassium Poly-aspartate to inhibit crystal formation in wine - <u>NOM/ADM-0149</u>: Cellulose and microcrystalline cellulose as an anti-caking agent for cubed or diced cheese - <u>NOM/ADM-0152</u>: Spirulina extract as a colouring agent in various foods - <u>NOM/ADM-0151</u>: Steviol Glycoside from <i>Saccharomyces cerevisiae</i> Y63348 - <u>NOM/ADM-0153</u>: Citric Acid Esters of Mono- and Diglycerides (CITREM) as an Emulsifier in Whole Protein-Based Infant Formulas - <u>NOM/ADM-0154</u>: Pectin lyase from <i>aspergillus niger</i> rung373 for use in foods

EU

Headline	Details
Revised food hygiene regulations	Regulation (EC) No 852/2004 surrounding the hygiene of food has been revised to include new safety provisions related to allergens in food, redistribution of food, and food safety culture.
CBD narcotic classification	The EU has paused all new novel foods applications relating to CBD as they assess whether to recategorise it as a narcotic, therefore revoking market accessibility of some formulations.
France - tightening of product information requirements	<p>The French law <u>2020-699</u> has been published and includes several measures to expand national product information requirements for some pre-packed foods and agricultural products, including:.</p> <ul style="list-style-type: none"> - The names used to indicate foodstuffs of animal origin shall not be used to describe, market or promote foodstuffs containing vegetable proteins. We expect a decree to be published by the end of the year out-lining specifics. - Origin declaration on label of honey blends shown in descending order by weight. This also applies to royal jelly. Legislation applies from January 1, 2021. - On-label origin declaration of cocoa products in their raw and processed state. Legislation applies from January 1, 2021. - Beer labels to include the name and address of the manufacturer. - Clearer wine origin labelling. - Changes to information related to maturing process of fromage fermier (farmhouse cheese) will be required to use the 'farmhouse' claim. A decree will be published to define the scope at a later date.
Ireland - PGO and PDO applications	DAFM has <u>submitted an application</u> for geographical indication of Irish grass-fed beef (PGO) and Achill Island sea salt (PDO).
Ban of Food Additive Annatto, Bixin, Norbixin (E 160b)	From January 2 nd , 2021, <u>Annatto, Bixin, Norbixin</u> will no longer be suitable for use in the EU market. Until this date, you may continue to use it in accordance with the rules applicable before July 2 nd , 2020. Existing products that are produced and labelled before January 2 nd , 2021, may continue to be sold until this stock is exhausted. Reformulation is necessary to exclude E 160b and it should be omitted from any products produced and labelled for the EU market after this date. Two replacement additives - Annatto bixin (E 160b(i)) and Annatto norbixin (E 160b(ii)), can be used according to their defined legislation.

<p>Specifications of food additive Tricalcium phosphate (E 341 (iii)) has been amended.</p>	<p>Commission regulation (EU) 2020/763 amending the Annex to regulation (EC) No 1333/2008 to replace a definition with: 'Tricalcium phosphate consists of a variable mixture of calcium phosphates obtained from neutralisation of phosphoric acid with calcium hydroxide or calcium carbonate and having the approximate composition of $10\text{CaO} \cdot 3\text{P}_2\text{O}_5 \cdot \text{H}_2\text{O}$'.</p>
<p>New maximum contamination levels of 3-monochloropropanediol (3-MCPD), 3-MCPD fatty acid esters and glycidyl fatty acid esters in certain foods</p>	<ul style="list-style-type: none"> - Fish oils and oils from other marine organisms referred to in point 4.2.1 and 4.2.2 of the Annex to Regulation (EC) No 1881/2006 and young child formula referred to in point 4.2.3 and 4.2.4 of that Annex that were lawfully placed on the market before 1 January 2021 may continue to be marketed until 30 June 2021. - Foodstuffs listed under point 4.3 of the Annex to Regulation (EC) No 1881/2006 that were lawfully placed on the market before 1 January 2021 may continue to be marketed until their date of minimum durability or use-by date. Full details can be viewed here
<p>Food contact material: A change to regulation EU No 10/2011</p>	<p>In Article 6(3) of EU Regulation No 10/2011, point (a) is replaced by the following: all salts of substances for which "yes" is indicated in column 2 in Table 1 of Annex II of authorised acids, phenols or alcohols, and subject to the restrictions set out in column 3 and 4 of that table', Annexes I, II, IV and V are amended in accordance with the Annex to this Regulation. Products placed on the market before 23 March 2021 may continue to be placed on the market until 23rd September 2022 and continue to be sold until stock is exhausted</p>
<p>Tolerable intake set for PFAS in food</p>	<p>EFSA has set a tolerable weekly intake (TWI) of 4.4 nanograms per kilogram of body weight per week for food contact chemical Perfluoroalkyl (PFAS) tolerable intake levels due to the risk of contamination and implications for human health.</p>
<p>Novel Foods</p>	<ul style="list-style-type: none"> - (EU) 2020/1163: Vitamin D2 mushroom powder This has been approved for use in breakfast cereals, yeast-leavened bread and pastries, grain products and pastas, fruit juice and fruit/vegetable blend beverages, milk and dairy products (excluding fluid milks), cheese (excluding cottage cheese, ricotta cheese, and hard-grating cheeses), meal replacement bars and beverages, dairy analogues, meat analogues, soups and broths, extruded vegetable snacks, foods for Special Medical Purposes as defined under Regulation (EU) No 609/2013 excluding those intended for infants, food supplements as defined in Directive 2002/46/EC intended for the general population excluding infants.

	<ul style="list-style-type: none"> - <u>(EU) 2020/973</u>: Protein extract from pig kidneys Protein extract from pig kidneys can be used in food supplements as defined in Directive 2002/46/EC and food for special medical purposes as defined in Regulation (EU) No 609/2013. - <u>(EU) 2020/916</u>: Xylo-oligosaccharides (extension of approved applications) Known as a pre-biotic, this can be used in food categories including white bread, wholemeal bread, breakfast cereals, biscuits, soy drink, yoghurt, fruit spreads, chocolate confectionery, food supplements as defined in Directive 2002/46/EC for the general adult population. - <u>(EU) 2020/917</u>: Infusion from coffee leaves Infusion from coffee leaves of <i>Coffea arabica</i> and/or <i>Coffea canephora</i> can be used in herbal infusions. The traditional food is prepared by mixing a maximum of 20g of dried leaves from <i>Coffea arabica</i> L. and/or <i>Coffea canephora</i> Pierre ex A.Froehner with 1L of hot water. Leaves are removed and the infusion is then subjected to pasteurisation (at least 71°C for 15 seconds).
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UK

Headline	Details
Retained EU Food Safety Law	A consultation on the FSA's <u>amendments to retained EU food safety law</u> opened on 20 th August. The amendments aim to address the gaps in retained EU law; submissions closed on 16 th September.
Calorie Labelling on Menus and Pre-packed Alcohol	The government intends to <u>mandate the provision of calorie labelling</u> for out of home businesses with 250+ employees and on alcoholic beverage labels.
Red Meat Shelf Life Extension	The British Meat Processors Associated (BMPA) has released a <u>study</u> to support an extension to the current 10-day shelf life on red meat. The UK is currently the only country to enforce a shelf life this short. No official changes have yet been made.
FOP traffic light labelling consultation	On July 30 th , the government published a <u>public consultation</u> related to FOP labelling. This closed on 21 st of October and will influence the future decision making for FOP labelling across the UK.
GDST Seafood Traceability Standards	The Global Dialogue on Seafood Traceability (GDST) <u>seafood traceability standards</u> have been endorsed by the UK Seafood Industry Alliance (SIA) to create a more unified approach to seafood traceability.

BREXIT Organics Standards	Without equivalence, UK organics will be unable to be marketed as organic when sold in the EU. This may mean that labels referencing claims of organic will need to be revised.
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Rest of World

Headline	Details
Mexico: Front of Pack Labelling	From October 2020, the implementation of Mexico's front of pack labelling laws is set to begin. The initial three-year phase requires manufacturers to evaluate their nutrient content (sugar, salt, fat) details against the government's defined thresholds as part of the fight against mass obesity and diabetes. Warning 'stop' signs must be placed on the front of pack according to the nutrient levels and nothing with these signs can be sold or promoted in schools. The USDA has released guidance to help US companies exporting to Mexico to prepare for these significant mandatory changes; the guidance may be useful to other regions as well.
India: Mandatory fortification of milk and edible oils	FSSAI has introduced mandatory fortification of edible oil and milk with vitamin A and D which will be symbolised by the '+F' endorsement on label; full story here .
Japan: Banning use of terms synthetic and artificial from food labels	The Consumer Affairs Agency in Japan has banned the use of the terms synthetic and artificial in relation to food additives due to avoidance by consumers of products with these terms. All labelling must be revised by end of transition period 31.03.22.
China: Draft document of nutrition labelling requirements	The Chinese Government has published a draft document 'GB 28050' for comment. This proposes changes and an extension to the rules of nutrition labelling on pre-packaged foods such as nutrient reference values and extended mandatory labelling of nutrients.

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