

GUIDE TO FOOD LABELLING AND ADVERTISING

Chapter 2

Basic Labelling Requirements

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Table of Contents

2.1	Definitions	2 - 1
2.2	General Labelling Requirements	2 - 1
2.3	Foods Requiring a Label	2 - 2
2.4	Bilingual Requirements	2 - 2
2.5	Common Name	2 - 3
2.5.1	Abbreviations	2 - 3
2.6	Net Quantity	2 - 3
2.6.1	Minimum Type Height for Net Quantity	2 - 4
2.6.2	Canadian Units of Measure	2 - 5
2.6.3	Canadian versus U.S. Measure	2 - 5
2.7	Name and Address	2 - 5
2.8	List of Ingredients	2 - 6
2.8.1	Ingredient Common Name	2 - 6
2.8.2	Component Declarations	2 - 6
2.8.3	Food Allergen and Gluten Source and Added Sulphite Labelling	2 - 7
2.8.4	Declaration of Processing Aids	2 - 7
	Processing Aids	
	Table 2-1	2 - 8
2.9	Nutrition Facts Table	2 - 8
2.10	Artificial Flavours	2 - 8
2.11	Durable Life Date	2 - 9
2.11.1	Foods Packaged at Other Than Retail	2 - 9
2.11.2	Foods Packaged at Retail	2 - 9
2.12	Previously Frozen	2 - 10
2.13	Standard Container Sizes	2 - 10
2.13.1	Standard Container Sizes for Wine, Syrups and Peanut Butter	2 - 10
2.14	Other Mandatory Information	2 - 10
2.14.1	Food Irradiation	2 - 11
	Irradiated Foods Which May be Sold in Canada	
	Table 2-2	2 - 11
2.15	Labels of Shipping Containers	2 - 12
2.16	Test Market Foods	2 - 12
2.17	Temporary Marketing Authorization Letter	2 - 13

2.18.	Interim Marketing Authorization	2 - 14
Annex 2-1	Mandatory Common Names of Ingredients and Components	2 - 15
Annex 2-2	Class Names for Ingredients	2 - 17
Annex 2-3	Ingredients Exempt from Component Declaration	2 - 20
Annex 2-4	Component Declarations	2 - 22

Chapter 2

Basic Labelling Requirements

Food Labelling Requirements

The following basic food labelling requirements are discussed in this Chapter:

- Common name,
- Net quantity declaration,
- Dealer name and address,
- List of ingredients (including food allergens),
- Nutrition Facts table, and
- Durable life date.

2.1 Definitions [B.01.001; 2, FDA; 2, CPLA]

"**Prepackaged product**" means any food that is contained in a package in the manner in which it is ordinarily sold to or used or purchased by a person.

"**Label**" includes any legend, word or mark attached to, included in, belonging to or accompanying any food, drug, . . .

"**Prepackaged product**" means any product that is packaged in a container in such a manner that it is ordinarily sold to or used or purchased by a consumer without being re-packaged.

"**Label**" means any label, mark, sign, device, imprint, stamp, brand, ticket or tag.

2.2 General Labelling Requirements [5(1), FDA; A.01.016, B.01.005 to B.01.008; 14-16, CPLA]

All of the information on food labels must be true and not misleading or deceptive, and the required information must be:

- Easily read and clearly and prominently displayed (with a recommended minimum type height of 1.6 mm (1/16 inch), based on the lowercase letter "o", unless otherwise specified); and
- On any panel except the bottom*, except for the information required to appear on the principal display panel.

* In certain cases, such as the Durable Life Date and the Nutrition Facts table, information may appear on the bottom panel in some instances (see 2.11.1 and Chapter 5 of this Guide for details).

2.3 Foods Requiring a Label [B.01.003; 4, CPLA]

All prepackaged products require a label **with the following exceptions**:

- One-bite confections, such as a candy or a stick of chewing gum, sold individually; and
- Fresh fruits or vegetables packaged in a wrapper or confining band of less than ½ inch (12.7 mm).

Note: Clerk-served foods which are packaged at the time of sale are not considered to be prepackaged foods and are therefore exempt from having a label.

2.4 Bilingual Requirements [B.01.012, B.01.054; 6,CPLR]

All **mandatory** information on food labels must be shown in both official languages, i.e., **French and English**, with one exception:

- The **identity and principal place of business** of the person by or for whom the prepackaged product was manufactured, processed, produced or packaged for resale, may be in either English or French.

In addition, **all information** on the labels of the following may be in one official language only:

- **Shipping containers** that are not offered for sale to consumers;
- **Local products** sold in a local area in which one of the official languages is the mother tongue of less than 10 percent of the residents;
- Official **test market products** (see 2.16 of this Guide, Test Market Foods); and
- **Specialty foods**, as defined by the *Food and Drug Regulations*.

The province of Quebec has additional requirements concerning the use of the French language on all products marketed within its jurisdiction. Information on these requirements can be found on the Website of l'Office de la langue française: <http://www.olf.gouv.qc.ca/>

2.5 Common Name [B.01.001, B.01.006; 10, CPLA]

The **common name** of a food is:

- The name prescribed by the FDR, e.g., "orange juice from concentrate", "60% whole wheat bread", "milk chocolate", "mayonnaise"; or
- The name prescribed by any other federal regulation, e.g., mixed vegetables, breakfast sausage; or
- When **not** prescribed by regulation, the name by which the food is commonly known, e.g., orange drink, vanilla cookies, chocolate cake.

When a prescribed common name for a food is used, the product must meet the compositional standard established for the food by the applicable regulation. Conversely, when a food meets a prescribed compositional standard, the prescribed common name, when there is one, must be used.

The common name must be shown on the **principal display panel** of the food label (i.e., main panel) in **both French and English**, with a minimum type height of 1.6 mm (1/16 inch), based on the lowercase letter "o".

The common name must not be misleading. For example:

- It should not incorporate words unwarranted by the composition of the food.
- It should not improperly suggest a place of origin.
- It should not resemble, directly or phonetically, the name of another product for which it is an imitation or substitute.

2.5.1 Abbreviations

Abbreviations, including initials, should not be used if they lead to deception. Generally, the *Food and Drug Regulations* and the *Consumer Packaging and Labelling Regulations* do not permit the use of abbreviations to provide mandatory labelling information except where specified in the regulations or policies.

2.6 Net Quantity [4, CPLA; 14, 18 CPLR; 9, *Weights and Measures Act*; 46 to 48, *Weights and Measures Regulations*]

Prepackaged products must have a **net quantity** declaration **with the following exceptions**:

- Prepackaged individual servings of food prepared by a commissary and sold in automatic vending machines or mobile canteens;
- Prepackaged individual portions of food that are served by a restaurant, airline, etc. with meals or snacks;
- Certain products (called catchweight products) which, due to their nature, cannot be packaged to a predetermined weight (e.g., turkeys, meat cuts, etc.) and are **sold to a retailer** by a manufacturer. The retailer is responsible for applying the net quantity declaration prior to offering the food for sale.

The CPLA and CPLR require net quantity declarations on labels of foods packaged for consumers and prescribe how the declaration must appear. The *Weights and Measures Act and Regulations* require a declaration of net quantity for foods **that have not been prepackaged for retail sale** (i.e., those foods not covered by the CPLA).

A **minimum type height** of 1.6 mm, based on the lowercase letter "o", is required for all information in the net quantity declaration, **except for the numerals** which are to be shown in bold face type and in the size shown in the following table.

2.6.1 Minimum Type Height for Net Quantity [14,CPLR]

≤ means less than or equal to
> means greater than

Area of Principal Display Surface		Minimum Type Height of Numerals	
square centimetres	square inches	millimetres	inches
≤ 32	≤ 5	1.6	1/16
> 32 to ≤ 258	> 5 to ≤ 40	3.2	1/8
> 258 to ≤ 645	> 40 to ≤ 100	6.4	1/4
> 645 to ≤ 2580	> 100 to ≤ 400	9.5	3/8
> 2580	> 400	12.7	½

The **net quantity** must be declared in **metric units** on the **principal display panel** on consumer packages in **both French and English**. The following **metric symbols** are considered to be **bilingual** (and should **not** be followed by any punctuation):

- g** - for grams
- kg** - for kilograms
- ml, mL or mℓ** - for millilitres
- l, L or ℓ** - for litres

In general, the net quantity must be indicated [21, CPLR]:

- **By volume** for liquids; e.g., millilitres, or litres (for amounts more than 1000 ml);
- **By weight** for solids; e.g., grams, or kilograms (for amounts more than 1000 g); or
- **By count** for certain foods, such as candied apples.

The net quantity must be **rounded** to three figures, unless the net quantity is below 100, when it may be rounded to two figures.

For example:

453.59 becomes 454
85.6 becomes 86
6.43 becomes 6.4

2.6.2 Canadian Units of Measure [17, CPLR]

Although **Canadian** (previously named "Imperial") units of measure are not required on labels, they are permitted to be used in addition to the required metric units. When the net quantity is shown in both metric units and Canadian units, the metric units should be declared first and the two must be grouped together on the label with no intervening material.

The Canadian units "fluid ounces" and "ounces" are not interchangeable terms. For example, fluids such as juices and soft drinks must always be described as "fluid ounces" rather than "ounces". The following conversions may be used:

1 fl oz Canadian = 28.413 ml
1 oz = 28.350 g

2.6.3 Canadian versus U.S. Measure

U.S. (American) units of measure may also be used on labels provided an appropriate and accurate metric net quantity is declared. The U.S. fluid ounce is slightly larger than the Canadian fluid ounce and, if shown, does not need to be identified as "U.S.".

The following conversion factors may be used:

1 fl oz U.S. = 1.041 fl oz Canadian = 29.574 ml

U.S. fluid measures, other than the U.S. fluid ounce, are smaller than Canadian measures and must be identified as "U.S." on the label. Non metric declarations (e.g., fluid ounces, pounds, quarts, etc.), if shown, may be in English **or** French.

2.7 Name and Address [B.01.007; 10, CPLA; 31, CPLR]

The **name and address** of the responsible party by or for whom a prepackaged product is manufactured or produced, must be declared on any part of the food container except the bottom, in a minimum type height of 1.6 mm (1/16 inch) based on the lowercase letter "o", in **either** French **or** English. The address must be complete enough for postal delivery within a reasonable delay.

When a product packaged for sale to consumers has been wholly produced or manufactured outside of Canada, and the label carries the name and address of a Canadian dealer, the terms "**imported by/importé par**" or "**imported for/importé pour**" must precede this address, **unless** the geographic origin of the product is placed immediately adjacent to the Canadian name and address.

2.8 List of Ingredients [B.01.008, B.01.010]

Prepackaged multi-ingredient foods require an **ingredient list, with the following exceptions:**

- Prepackaged products packed from bulk at retail (except for mixed nuts and meat products packed by a retailer which contain phosphate salts and/or water: these products **do require** an ingredient list);
- Prepackaged individual portions of food served with meals or snacks by restaurants, airlines, etc. (e.g., coffee creamers, ketchup, etc.);
- Prepackaged individual servings of food prepared by commissaries and sold in mobile canteens or vending machines;
- Prepackaged meat, poultry and poultry meat by-products that are barbecued, roasted or broiled on the retail premises; and
- Standardized alcoholic beverages and vinegars.

In general, ingredients must be listed in **descending order of proportion** by weight, as determined before they are combined to make the food. The exceptions are spices, seasonings and herbs (except salt), natural and artificial flavours, flavour enhancers, food additives, and vitamin and mineral nutrients and their derivatives or salts, which may be shown at the end of the ingredient list in any order. The ingredient list must be shown in both **English and French** unless otherwise exempted by the *Food and Drug Regulations* [B.01.012].

2.8.1 Ingredient Common Name

- **Ingredients** and their **components (ingredients of ingredients)** must be declared by their common names in the list of ingredients on a food label.
- To assist consumers in making informed food choices, specific mandatory common names are required for certain food products when they are used as food ingredients or components. The plant source of certain ingredients, such as hydrolyzed plant proteins, starches, modified starches and lecithin must be named. (e.g., hydrolyzed soy protein, wheat starch, modified wheat starch, soy lecithin). (See Mandatory Common Names of Ingredients and Components, Annex 2-1 of this Guide).
- Certain foods and classes of foods, when used as ingredients, may be listed by **collective or class names**. (See Class Names for Ingredients, Annex 2-2 of this Guide.)
- When preparations of vitamins, mineral nutrients, food additives and flavour enhancers, are added to foods, these must be shown in the list of ingredients by the common name of the **active ingredient(s)** present, e.g., vitamin A palmitate. Yeast preparations may be declared as "yeast".

2.8.2 Component Declarations

Components (ingredients of ingredients) must be declared as part of the list of ingredients. They can be shown either:

- In parentheses following the ingredient name in descending order of proportion by weight in the ingredient, except if a source of food allergen or gluten is required to be declared, then the components are immediately after source declarations. Both declarations are required to be shown in parentheses after the ingredient name; **or**

- In descending order of proportion by weight in the finished food as if they were ingredients, without listing the ingredient itself.

Many foods, when used as ingredients in other foods, are exempt from a declaration of their components. (See Ingredients Exempt from Component Declaration, Annex 2-3 of this Guide.) However if any exempt components consist of food allergens, gluten sources or sulphites (at 10 ppm or more), the allergen, gluten source or sulphites must be declared. They may be declared in the list immediately in parentheses after the ingredient which they are components of or in the "Contains" statement immediately following the list of ingredients. If nutrient components are also required to be declared by section D.01.007(1)(a) and D.02.005, the nutrient components should be declared in separate brackets after the allergen, gluten source or sulphite declarations. For example: enriched flour (wheat)(niacin, thiamine, riboflavin, iron) or wheat flour (niacin, thiamine, riboflavin, iron). For more information on allergen labelling please refer to the Allergen section of the CFIA website at www.inspection.gc.ca/english/fssa/labeti/allerg/allerge.shtml.

Certain **food preparations and mixtures**, including flavours and seasonings, when used as ingredients, are also exempt from a declaration of **most** of their components. (See Component Declarations, Annex 2-4(a) of this Guide) The components which, if present, **must be declared as if they were ingredients** include salt, monosodium glutamate, hydrolysed plant protein, aspartame, potassium chloride and any components which perform a function in, or have an effect on the final food, e.g., flavour enhancers. (See Component Declarations, Annex 2-4 of this Guide, sections (b) and (c).)

2.8.3 Food Allergen and Gluten Source and Added Sulphite Labelling [B.01.010.1, B.01.010.2, B.01.010.3]

On February 16, 2011, amendments to the *Food and Drug Regulations*, were published in the *Canada Gazette*, Part II prescribing enhanced labelling requirements for food allergen, gluten sources and sulphites. The new requirements will come into force on August 4, 2012. Although the new regulations do not come into force until August 4, 2012, companies may start using the new requirements to prepare new food labels prior to that date. The current requirements are still applicable. However any undeclared food allergens deemed to be a health risk, may be subject to the Canadian Food Inspection Agency enforcement action including recalls.

For more information on allergen labelling please refer to the Allergen section of the CFIA website at www.inspection.gc.ca/english/fssa/labeti/allerg/allerge.shtml.

2.8.4 Declaration of Processing Aids

A food processing aid is a substance that is used for a technical effect in food processing or manufacture, the use of which does not affect the intrinsic characteristics of the food and results in no or negligible residues of the substance or its by-products in or on the finished food. Note that food additives are **not** processing aids.

For more information on food additives and processing aids, please refer to Health Canada's *Policy for Differentiating Food Additives and Processing Aids* at www.hc-sc.gc.ca/fn-an/pubs/policy_fa-pa-eng.php.

The substances listed in Table 2-1 below which are added to a food during processing for a "processing aid" function are not considered food ingredients, and are not required to be declared in the list of ingredients.

Processing Aids
Table 2-1

	Substances Currently Exempt From Declaration in the List of Ingredients
1.	Hydrogen for hydrogenation purposes, currently exempt under B.01.008
2.	Cleansers and sanitisers
3.	Head space flushing gases and packaging gases
4.	Contact freezing and cooling agents
5.	Washing and peeling agents
6.	Clarifying or filtering agents used in the processing of fruit juice, oil, vinegar, beer, wine and cider (The latter three categories of standardized alcoholic beverages are currently exempt from ingredient listing.)
7.	Catalysts that are essential to the manufacturing process and without which, the final food product would not exist, e.g., nickel, copper, etc.
8.	Ion exchange resins, membranes and molecular sieves that are involved in physical separation and that are not incorporated into the food
9.	Desiccating agents or oxygen scavengers that are not incorporated into the food
10.	Water treatment chemicals for steam production

2.9 Nutrition Facts Table

The Nutrition Facts table provides information on energy (Calories) and thirteen nutrients, based on a serving of stated size. The Nutrition Facts table must appear on the label in the prescribed manner. Refer to Chapter 5 of this Guide for detailed information on the presentation of the Nutrition Facts table and those situations where a product is exempt from this requirement.

2.10 Artificial Flavours [34, CPLR]

When an **artificial flavour** (e.g., artificial apple flavour) is added to a food, whether alone or with natural flavouring agents, and a vignette on a food label suggests the natural flavour source (e.g., picture of an apple), a declaration that the added flavouring ingredient is an **imitation, artificial or simulated** flavour must appear on or adjacent to the vignette in both French and English. (See 3.3 of this Guide, Impressions and Vignettes.) This regulation applies to foods packaged for sale to consumers. The information must be in at least the same type height as that required for the numerals in the net quantity declaration. (See 2.6.1. of this Guide, Minimum Type Height for Net Quantity.)

2.11 Durable Life Date [B.01.007]

"**Durable life**" is the period, starting on the day a food is packaged for retail sale, that the food will retain its normal wholesomeness, palatability and nutritional value, when it is stored under conditions appropriate for that product.

A **durable life date** ("**best-before**" date) is required on prepackaged foods with a durable life of 90 days or less, **with the following exceptions:**

- Prepackaged fresh fruits and vegetables;
- Prepackaged individual portions of food served by restaurants, airlines, etc. with meals or snacks;
- Prepackaged individual servings of food prepared by a commissary and sold in automatic vending machines or mobile canteens; and
- Prepackaged donuts.

2.11.1 Foods Packaged at Other Than Retail

When a food packaged at other than retail has a durable life of 90 days or less, a "**best before**"/"**meilleur avant**" date, **and storage instructions** (if they differ from normal room storage conditions), must be declared in **both French and English** on any panel except the bottom of the container. The date, however, may be placed on the bottom of the container, as long as a clear indication of its location is shown elsewhere on the label. [B.01.005 (4)]

The **bilingual symbols** for the months in the durable life date are as follows:

JA for JANUARY	JL for JULY
FE for FEBRUARY	AU for AUGUST
MR for MARCH	SE for SEPTEMBER
AL for APRIL	OC for OCTOBER
MA for MAY	NO for NOVEMBER
JN for JUNE	DE for DECEMBER

If the year is required for clarity, the durable life date must be given with the **year** first (at least the last two digits), followed by the **month** and then the **day**. An example of an acceptable declaration is as follows:

Best before
04 JN 28
Meilleur avant

2.11.2 Foods Packaged at Retail

Retail-packed foods with a durable life of 90 days or less may be labelled with either a durable life date and any necessary storage instructions, or a packaging date and accompanying durable life information, on the label or on a poster next to the food.

2.12 Previously Frozen [B.01.080]

The words “previously frozen” must appear on the principal display panel or on an adjacent sign if frozen single ingredient meat or poultry (and their by-products), or single ingredient meat of any marine or fresh water animal (including fish) has been thawed prior to sale. Fish or other seafood which has been Frozen at Sea (FAS) and thawed prior to deboning, filleting, etc. must be labelled with a “previously frozen” statement.

Where **part** of a food referred to above has been frozen and thawed prior to sale, the words “made from fresh and frozen portions” or “made from fresh and frozen (naming the food)” shall be shown in the same manner as described above.

2.13 Standard Container Sizes [36, CPLR]

Container sizes have been standardized under the CPLR for certain foods prepackaged for sale to consumers. These foods are listed in 2.13.1 of this Guide. In addition, the *Canada Agricultural Products Act*, the *Fish Inspection Act* and the *Meat Inspection Act* have established standard sizes for selected fresh and processed fruits and vegetables, dairy, honey and maple products, fish and selected meat and poultry products.

2.13.1 Standard Container Sizes for Wine, Syrups and Peanut Butter [36, CPLR]**a) wine**

- 50, 100, 200, 250, 375, 500 or 750 ml
- 1, 1.5, 2, 3 or 4 litre

b) glucose syrup and refined sugar syrup

- 125, 250, 375, 500 or 750 ml
- 1 litre, 1.5 litres
- more than 1.5 litres - multiples of 1 litre

c) peanut butter

- 250, 375, 500, 750 g
- 1, 1.5, 2 kg

2.14 Other Mandatory Information

Other mandatory information may be required depending on the food or the types of claims being made, e.g., percent alcohol by volume for alcoholic beverages [Division 2, *FDR*], percent milk fat for some dairy products [Division 8, *FDR*], percent acetic acid for vinegars [Division 19, *FDR*], a declaration that a food contains or is sweetened with aspartame [Division 1, *FDR*], etc. Nutrient content declarations are required when nutrient content statements or claims are made (see Chapter 5 of this *Guide*). As with all mandatory information on labels, such statements must appear in both **French and English** as required by B.01.012.

2.14.1 Food Irradiation

There are two aspects of food irradiation which are subject to federal controls: safety and labelling.

Division 26 of the *Food and Drug Regulations* recognizes food irradiation as a food process. From a safety perspective, Health Canada is responsible for regulations specifying which foods may be irradiated and the treatment levels permitted.

See the following Table 2-2 for the foods which may be irradiated and sold in Canada [B.26.003]

Irradiated Foods Which May be Sold in Canada
Table 2-2

Item	Food	Purpose of Treatment
1.	Potatoes	To inhibit sprouting during storage
2.	Onions	To inhibit sprouting during storage
3.	Wheat, flour, whole wheat flour	To control insect infestation in stored food
4.	Whole or ground spices and dehydrated seasoning preparations	To reduce microbial load

Regulations for the labelling of irradiated foods are enforced by the CFIA and apply equally to all domestic and imported foods in Canada. The labelling regulations as outlined in the *Food and Drug Regulations* [B.01.035] require the identification of wholly irradiated foods with both a written statement such as "irradiated" or "treated with radiation" or "treated by irradiation" and the international symbol:



Ingredients that constitute more than 10 percent of the final food must be identified in the list of ingredients as "irradiated". Signs accompanying bulk, displays of irradiated foods are also required to carry the same identification as that shown on package labels. Advertisements for irradiated foods must clearly reveal that the food has been irradiated.

Shipping containers also require the identification of wholly irradiated foods with a written statement such as "irradiated" or "treated with radiation" or "treated by irradiation" but do not require the international symbol.

2.15 Labels of Shipping Containers [B.01.012]

Labels of shipping containers, such as those for commercial, industrial or institutional use, are exempt from bilingual labelling requirements. Shipping containers, for the purposes of this section, include both the outer cases and inner packages providing these are not for sale to consumers.

Containers used to ship prepackaged retail food products may show the mandatory information in either official language if these containers are not sold directly to consumers. It is recommended that the labelling information be provided in the language of the client, but this is not required. Such products require a net quantity declaration under the *Weights and Measures Act* in either metric or Canadian measure. All other labelling information, as required by the *FDR*, must be provided as indicated in this document, including a list of ingredients.

2.16 Test Market Foods [6(1), CPLR; B.01.012]

In general, a **Test Market Food** must comply with current legislation in all respects, except for the bilingual labelling requirement and standardized container sizes under the *Consumer Packaging and Labelling Regulations*. Note: Other sets of regulations may also permit Test Market Foods, requirements should be verified with the applicable legislation.

By regulation, for a food to be granted a Test Market Food status, it must never have been sold in Canada in that form and must differ substantially from any other food sold in Canada with respect to its composition, function, state or packaging form. A Test Market Food includes food for which a manufacturer or distributor has been issued a Temporary Marketing Authorization Letter under *FDR* (see 2.17 of this Guide).

A dealer wishing to conduct a test market must, six weeks prior to conducting the test market, file a **Notice of Intention to Test Market** in the prescribed form and manner. The Notice of Intention to Test Market should be completed on company letterhead and should include the following:

- a) A **description** of the prepackaged product, together with submission of a **sample** in prepackaged form **or** alternatively, an **illustration** of the prepackaged product and the label;
- b) The **quantity** to be distributed;
- c) The **period of time** for test marketing (maximum period is 12 months); and
- d) The **geographic area or region** in which the test market is to be conducted.
 - An entire province is considered too large an area for test-market purposes.
 - Cities are generally accepted, provided they do not include a "local government unit" where either French or English is the "mother tongue" of 10 percent or more of the population **and** provided the mandatory label information is to be shown only in the other official language.

- Census information regarding potentially-restricted areas may be obtained from:

Statistics Canada
General Enquiries
R.H. Coates Building
Tunney's Pasture
Ottawa, Ontario K1A 0T6
Tel. (613)-951-8116
or
www.statcan.gc.ca

- e) Dealers must also include information, with supporting data, to substantiate that the test market product was **not previously sold in Canada in that form** and to establish that it **differs substantially** from any other product sold in Canada with respect to its composition, function, state or packaging form.

The **Notice of Intention to Test Market** should be addressed to:

Director, Bureau of Food Safety and Consumer Protection
Canadian Food Inspection Agency
159 Cleopatra Drive
Nepean, Ontario, K1A 0Y9

2.17 Temporary Marketing Authorization Letter [B.01.054, B.01.055]

There is a distinction between a Test Market Food (see 2.16 of this Guide) and a food which has received **Temporary Marketing Authorization**.

A **Temporary Marketing Authorization Letter (TMAL)**, issued by the Assistant Deputy Minister of the Health Products and Food Branch, Health Canada, authorizes the sale of a food that does not meet one or more of the compositional, packaging, labelling or advertising requirements under the *Food and Drugs Act and Regulations*. The authorization is granted for a specified period of time, within a designated area and in a specified quantity for a specific manufacturer or distributor. A TMAL does **not** exempt foods from the requirements under the *Consumer Packaging and Labelling Act and Regulations*.

The purpose of a Temporary Marketing Authorization is to generate information in support of a proposed amendment to the *Food and Drug Regulations*.

For example, as a condition for obtaining a TMAL for the use of non-permitted labelling on a food, the companies involved agree:

- to use only those non-permitted labelling statements approved by the Health Products and Food Branch,
- to use these to carry out studies to determine consumer attitudes to the labelling and advertising material, and
- to submit the results of these studies to the Health Products and Food Branch.

Once the TMAL is issued, those manufacturers or producers of foods which are subject to mandatory label registration through the CFIA (such as registered meats and processed products), will be expected to follow normal procedures to register their labels (see Chapter 1 of this Guide).

Applications for a Temporary Marketing Authorization Letter and **questions** regarding any procedural details in applying for a TMAL should be addressed to:

Submission Management and Information Unit
Food Directorate, Health Products and Food Branch
Health Canada
251 Sir Frederick Banting Driveway
Postal Locator 2202E
Ottawa, Ontario K1A 0K9

Phone: 613-960-0552
Fax: 613-946-4590
Email address: smiu-ugdi@hc-sc.gc.ca

2.18. Interim Marketing Authorization [B.01.056 FDR & Section 30.2(6) FDA]

An Interim Marketing Authorization (IMA) allows the sale of foods not in compliance with the regulations while an amendment to permit their ongoing legal sale is being processed. Permission is given through the publication of a Notice of Interim Marketing Authorization in *Canada Gazette* Part I. Information on the criteria for eligibility and the dates during which an IMA is effective can be found on Health Canada's web site at www.hc-sc.gc.ca/fn-an/legislation/ima-amp/index-eng.php. A list of products that currently have IMA's can also be found there.

For more information, contact:

Submission Management and Information Unit
Food Directorate, Health Products and Food Branch
Health Canada
251 Sir Frederick Banting Driveway
Postal Locator 2202E
Ottawa, Ontario K1A 0K9

Phone: 613-960-0552
Fax: 613-946-4590
Email address: smiu-ugdi@hc-sc.gc.ca