

# Workshop FOOD LABELLING REQUIREMENTS

HDRC Training Programme No.: 10001317107

*"Learn how to interpret food regulations with professional regulatory experts"*



## Highlights:

- ✓ Including new amendments
- ✓ Hands-on training
- ✓ Learning through activities
- ✓ HRDC Claimable
- ✓ Post-workshop support
- ✓ Session with FSQD, PSMD



18 & 19 September, 2023



8:30 am - 5:00 pm



School of Industrial Technology,  
Universiti Sains Malaysia

**Dr. Tan Thuan Chew**  
Universiti Sains Malaysia

## Course Fee:

- Normal: RM900
- Group (3 pax): RM2,400
- Student: RM700
- The fee includes 6% SST
- The fee covers tea breaks, lunches, and course materials
- **Closing: 11 September 2023**



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<https://thuanchew.wixsite.com/academic/training>

In collaboration with:



Jabatan Kesihatan Negeri Pulau Pinang  
Bahagian Kelematan dan Kualiti Makanan

## **What is Food Label?**

According to the Food Act 1983, “label” includes any tag, brand, mark, pictorial or other descriptive matter written, printed, stencilled, marked, painted, embossed or impressed on, or attached to or included in, belonging to, or accompanying any food. It is a crucial feature for any pre-packaged food product as it identifies, describes, and even to some extent, promotes the product.

## **Why is it Important to know Food Labelling Requirements?**

Designing a food label is always a challenge. Imperfect labels can drive customers away from purchasing the product, while suitable labels can increase consumer interest, eventually boosting sales. Manufacturers must be aware of the regulations governing the food label for food products, including imported food products, for sale in Malaysia. Manufacturers, repackers, importers, retailers or any individual involved at any stage of the development offered for sale are responsible for ensuring compliance with the labelling requirement of the Food Regulations 1985. Any person who contravenes or fails to comply with any provisions of Food Regulations 1985 commits an offence and is liable on conviction to imprisonment, fine, or both.

## **What can I Learn from this Course (Food Labelling Requirements)?**

Upon successful completion of this course, participants can:

1. know the mandatory and optional labelling requirements in the Food Regulations 1985.
2. recognise the available guidelines that are related to the Food Regulations 1985.
3. describe the DO's and DON'Ts in food labelling complying with the Food Regulations 1985.
4. identify mistakes on food labels by the Food Regulations 1985.

## **Course Coordinator**

Dr. Tan Thuan Chew is a senior lecturer at the School of Industrial Technology, Universiti Sains Malaysia (USM). He holds an M.Sc in Food Analysis and Quality Control and a Ph.D in Food Chemistry. He joined USM in February 2015. He specialises in food regulations, food processing, and food defense. Dr. Tan also assists and supervises undergraduate and postgraduate students in various courses and research projects at the School of Industrial Technology. He is also a team member of the food nutrition analysis and labelling requirement consultancy team for the School of Industrial Technology.

## **Enquires**

Please do not hesitate to contact us for further details.

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# Food Labelling Requirements

School of Industrial Technology, Universiti Sains Malaysia  
18<sup>th</sup> & 19<sup>th</sup> September 2023

## Course Contents

Day 1	
08:30 a.m. – 09:00 a.m.	Registration
09:00 a.m. – 09:30 a.m.	Pre-Course Quiz
09:30 a.m. – 10:30 a.m.	An Overview of Food Act 1983 and Food Regulations 1985
10:30 a.m. – 11:00 a.m.	Tea Break
11:00 a.m. – 01:00 p.m.	General Labelling Requirements (Part I)
01:00 p.m. – 02:00 p.m.	Lunch
02:00 p.m. – 03:00 p.m.	General Labelling Requirements (Part II)
03:00 p.m. – 04:30 p.m.	Nutrition Labelling
04:30 p.m. – 05:00 p.m.	Tea Break and Feedback
05:00 p.m.	End of Day 1
Day 2	
08:30 a.m. – 10:30 a.m.	Claims on the Label
10:30 a.m. – 11:00 a.m.	Tea Break
11:00 a.m. – 01:00 p.m.	Standards and Particular Labelling Requirements for Food
01:00 p.m. – 02:00 p.m.	Lunch
02:00 p.m. – 04:00 p.m.	Hands-on: Food Label Checking
04:00 p.m. – 04:30 p.m.	Post-Course Quiz
04:30 p.m. – 05:00 p.m.	Tea Break and Feedback
05:00 p.m.	End of Day 2

\*Participants are encouraged to bring existing food packaging(s) to this 2-day course.

### Disclaimer

The Organiser reserves the right to reschedule or cancel any part of its published programme or venue due to unforeseen circumstances. It will not accept liability for costs incurred by participants or their organisations for cancelling travel arrangements and/or accommodation reservations due to the course being cancelled or postponed. Advance notice will be given if there is such a change or cancellation.