UNIVERSITI SAINS MALAYSIA

Workshop
FOOD LABELLING REQUIREMENTS

HDRC Training Programme No.: 10001317107

"Learn how to interpret food regulations to prepare food labels that comply with regulations."

FOOD TECHNOLOGY PROGRAM
UNIVERSITI SAINS MALAYSIA

Learning Outcomes:

- ✓ Know the mandatory and optional labelling requirements in the Food Regulations 1985
- ✓ Recognise the available guidelines that are related to the Food Regulations 1985
- ✓ Describe the DOs and DON'Ts in food labelling complying with the Food Regulations 1985
- ✓ Identify mistakes on food labels following the Food Regulations 1985

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NAMA PROGRAM / PROGRAM NAME

Food Labelling Requirements

LATAR BELAKANG DAN PENERANGAN (BACKGROUND AND SYNOPSIS)

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.

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.

This course is designed to provide an in-depth understanding of the regulatory requirements for food labelling. It covers the legal obligations for labelling, the types of information that must be included, and how to ensure compliance with relevant legislation. The course will explore food labelling trends, including health and nutrition claims. Throughout the course, participants will learn about the various aspects of food labelling, including ingredient lists, allergen information, nutrition facts, and country of origin labelling. They will also gain insight into the importance of accuracy and clarity in food labelling and how to avoid misleading consumers.

HASIL PEMBELAJARAN DAN OBJEKTIF (LEARNING OUTCOMES AND OBJECTIVE)

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.

SESUAI UNTUK / SIAPA YANG PATUT HADIR (SUITABLE FOR / WHO SHOULD ATTEND)

1. Food Manufacturers (Regulatory, R&D, QA, and QC personnel)
2. Food Technologists
3. Academicians, Researchers, Students
4. SME Entrepreneurs
5. Food Technology graduates

Food Labelling Requirements

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

1. TRAINER'S BACKGROUND

No.	Items		
1.	Name	:	Dr. Tan Thuan Chew
2.	I/C Number	:	811120-07-5875
3.	Nationality	:	Malaysian
4.	Residential Address	:	B-02-3A, Royale Infinity Condominium, Lorong Lembah Indah 1, Taman Lembah Indah, 14100 Simpang Ampat, Pulau Pinang
5.	Telephone No.	:	+6012-4801383
6.	E-mail Address	:	thuanchew@usm.my
7.	Year Of Experience In Training	:	9 years
8.	Current Occupation	:	Associate Professor, Universiti Sains Malaysia

2. ACADEMIC QUALIFICATION (Please Attach a Photocopy of Degree/Diploma/Certificate)

No.	Qualification	Name of Academic Institute	Year Awarded
1.	Doctor of Philosophy	USM	2012
2.	Master of Science (Food Technology)	USM	2008
3.	Bachelor of Technology (Honours) (Food)	USM	2004

3. PROFESSIONAL CERTIFICATION

No.	Qualification	Certification Body	Year Awarded
1.	Accredited HRDC Trainer	HRD Corporation	2024
2.	Certified HRDC Trainer	HRD Corporation	2023
3.	Certified Food Defense Coordinator	AIB International	2021
4.			
5.			

4. YEARS OF CAREER EXPERIENCE

No.	Previous Company	Position	Duration/Date
1.	Universiti Sains Malaysia	Associate Professor	(2024 – present)
2.	Universiti Sains Malaysia	Senior Lecturer	10 years (2015 – 2024)
3.	Universiti Sains Malaysia	Postdoctoral Fellow	2 years (2012 – 2014)
4.	CG Computers Sdn. Bhd.	Sales Crew	6 years (2007 – 2013)

5. SHORT COURSES ATTENDED

No.	Name Of Programme	Duration/Date
1.	Food Fraud Online: Risk Assessment & Mitigation	Online Self-Learning (1st April – 6th May 2025)
2.	Developing a Micro-Credential Course	Online (14th Oct – 15th Nov. 2024)
3.	FDA Food Labelling	Online Self-Learning (2023)
4.	Food Safety Audit Training Course	2 days (7th – 8th Aug. 2023)
5.	Food Safety Training Course	4 days (31st July – 3rd Aug. 2023)
6.	PSBM Train-the-Trainer Certification Programme	5 days (29th May – 2nd June 2023)
7.	Food Handler Training Course	1st July 2022
8.	Food Defense Coordinator Online	Online Self-Learning (2021)
9.	Food Exportation Requirements	1 day (19th Sept. 2019)
10.	Food Defense - Mechanism and Certification	2 days (9th & 10th April 2019)
11.	Applied Food & Feed Extrusion Technology	3 days (23rd – 25th Aug. 2018)
12.	DIES ProGRANT Proposal Writing for Research Grants	10 days (18th – 22nd April & 14th – 18th Nov. 2016)
13.	Product Labelling	2 days (18th & 19th Oct.2016)

6. TRAINING EXPERIENCE

No.	Training Programme Conducted	Year
1.	Understanding Food Additives: Compliance & Labelling (In-house, Puchong, Selangor)	Nov. 2026
2.	Food Labelling Requirements & Understanding Food Additives: Compliance & Labelling (In-house, Batu Pahat, Johor)	Nov. 2026
3.	Understanding Food Additives: Compliance & Labelling (In-house, Pasir Gudang, Johor)	Aug. 2026
4.	Food Labelling Requirements & Understanding Food Additives: Compliance & Labelling (In-house, Shah Alam, Selangor)	July 2026
5.	Food Labelling Requirements & Understanding Food Additives: Compliance & Labelling (In-house, Taiping, Perak)	June 2026
6.	Food Labelling Requirements (In-house, Kapar, Selangor)	June 2026
7.	Food Labelling Requirements (In-house, Petaling Jaya, Selangor)	June 2026
8.	Food Labelling Requirements (In-house, Sungai Buloh, Selangor)	June 2026
9.	Food Labelling Requirements & Understanding Food Additives: Compliance & Labelling (In-house, Kuching, Sarawak)	May 2026
10.	Understanding Food Additives: Compliance & Labelling (Public, Johor Bahru, Johor)	May 2026
11.	Food Labelling Requirements (Public, Johor Bahru)	May & Dec. 2026
12.	Food Labelling Requirements (In-house, Tampoi, Johor)	April & Dec. 2026
13.	Understanding Food Additives: Compliance & Labelling (Public, USM@KL)	April, June, July, Aug., & Nov. 2026
14.	Food Labelling Requirements (Public, USM@KL)	April, June, July, Aug, Sept., & Nov. 2026
15.	Understanding Food Additives: Compliance & Labelling (Public, USM)	Jan. 2026
16.	Food Labelling Requirements (In-house, Skudai, Johor)	Nov. 2025
17.	Food Labelling Requirements (In-house, Pasir Gudang, Johor)	Nov. 2025
18.	Understanding Food Additives: Compliance & Labelling (In-house, Kuala Lumpur)	Oct. 2025
19.	Food Labelling Requirements (In-house, Prai, Pulau Pinang)	Aug. 2025
20.	Understanding Food Additives: Compliance & Labelling (In-house, Shah Alam, Selangor)	Aug. 2025
21.	Food Labelling Requirements (In-house, Cheras, Selangor)	Aug. 2025
22.	Understanding Food Additives: Compliance & Labelling (In-house, Pulau Indah, Selangor)	Aug. 2025
23.	Understanding Food Additives: Compliance & Labelling (Public, USM@KL)	Aug. (x2), Oct., & Nov. 2025
24.	Food Labelling Requirements (In-house, Pulau Indah, Selangor)	July. 2025
25.	Food Labelling Requirements (Public, USM@KL)	April, May, July, & Aug., Oct., Nov., & Dec. 2025

26.	Food Labelling Requirements (Public, Ipoh)	April 2025
27.	Food Labelling Requirements (In-house, Shah Alam, Selangor)	Feb. 2025
28.	Food Labelling Requirements (Public, USM)	Feb. & July 2025
29.	Food Labelling Requirements (In-house, Kota Kinabalu, Sabah)	Jan. 2025
30.	Food Labelling Requirements (Public, USM@KL)	April, May, June, July, Aug. (x2), Oct., & Nov. 2024
31.	Food Labelling Requirements (In-house, Port Dickson, Negeri Sembilan)	Aug. 2024
32.	Food Labelling Requirements (In-house, Kuala Lumpur)	July 2024
33.	Food Labelling Requirements (In-house, Subang, Selangor)	May 2024
34.	Food Labelling Requirements (In-house, Melaka)	March 2024
35.	Food Labelling Requirements (In-house, Kuala Lumpur)	March 2024
36.	Food Labelling Requirements (Public, USM)	Feb. & Sept. 2024
37.	Food Labelling Requirements (In-house, Petaling Jaya, Selangor)	Jan. 2024
38.	Food Labelling Requirements (Public, USM@KL)	Nov. & Dec. 2023
39.	Food Labelling Requirements (In-house, Kulim, Kedah)	Dec. 2023
40.	Food Labelling Requirements (Public, USM)	Sept. 2023
41.	Food Labelling Requirements (Public, USM)	Oct. 2019
42.	Food Regulations (In-house, Alor Setar, Kedah)	Oct. & Nov. 2019
43.	Food Labelling Requirements (Public, USM)	Aug. 2017