

A nighttime photograph of Washington, DC, featuring the Washington Monument on the left, the U.S. Capitol building in the background, and the Lincoln Memorial in the foreground. The scene is illuminated by city lights and the monument's own lighting, with a dark blue sky and a body of water in the foreground.

38TH ANNUAL FOOD LABEL CONFERENCE

MAY 31-JUNE 3, 2026
WASHINGTON, DC

WELCOME

to the 38th Food Label Conference!

Charting the Future: From MAHA Mandates to Legal Landscapes

Dear Conference Attendees,

This year is about navigating a reshaped regulatory landscape. We are at a historic crossroads where policy, state action, and legal headwinds converge.

Critical Pillars for Discussion:

- **MAHA & Guidelines:** How the new agenda drives FDA and state mandates.
- **The End of “Self-Affirmed” GRAS?**
- **Ultra-Processed Foods:** Managing definitions and front-of-pack warnings.
- **Claims & AI:** Mitigating risk & leveraging tech across the supply chain.

Planning for the Long Horizon:

In an era where rules shift in months but labels take years, operational agility is vital. Our Best Practices Breakout sessions provide roadmaps for communicating effectively across stakeholders to “future-proof” your labels against regulatory changes and legal risks.

Building on 54 years of expertise, Prime Label Consultants hosts this event to share our deep regulatory wisdom and to give you access to regulators, industry veterans, and legal experts to help you master labeling complexity.

The work we do here ensures our industry remains compliant, transparent, and resilient. We are thrilled you are here to join us at our signature event!

THANK YOU!

The success of this Conference is attributed to our:

- Speakers, who come year after year to share their knowledge, experience & advice.
- Attendees, who make this a valuable forum to network and share best practices.
- Staff, who are committed to putting on an event that is relevant, engaging & fun!

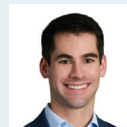
With much gratitude and appreciation, we thank you for joining us!



Elizabeth Bechtold
Founder



Christina Bechtold
CEO



Jesse Zuehlke
President



Caitlin Diederich
VP Regulatory



Nadia Patterson
Program Manager

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SCHEDULE AT A GLANCE

ADD-ON TRAINING* • SUN. MAY 31

8AM-9PM	Seminar Registration	1-4PM	European Union Food Labeling
9AM-4PM	USDA Labeling Basics	4:30-6PM	Main Conference Registration
	FDA Labeling Basics	5:30-8:30PM	NETWORKING EVENT*
Canadian Labeling	Walking Tour of Washington DC		
	School Lunch (CN) Labeling		

CONFERENCE • MON. JUNE 1

7:30-8:30AM	Main Conference Registration Breakfast
8:30-8:45AM	Introductions & Welcome
8:45-9:45AM	MAHA, the Administration & Food Policy
9:45-10:30AM	State Initiatives: Ingredients, GRAS and UPFs
10:45-11:30AM	FDA Food Labeling Policy Update
11:30AM-12:15PM	AI in Food Safety
12:15-1:30PM	Networking Lunch
1:30-2:15PM	Breakout Session 1
2:30-3:15PM	Breakout Session 2
3:30-4:15PM	Breakout Session 3
4:30-6:30PM	NETWORKING EVENT Cocktail Networking Reception
6:45-9:30PM	NETWORKING EVENT* Washington Nationals Baseball Game

CONFERENCE • TUE. JUNE 2

7:30-8:30AM	Main Conference Registration Breakfast
8:30-9:15AM	Leading and Bleeding Edge Claims in Food
9:15-10AM	Law Talk: Perspectives on the Next Year
10:15-11:15AM	USDA Labeling Policy Update
11:30AM-12:15PM	Breakout Session 4
12:15-1:30PM	Lunch
1:30-2:15PM	Breakout Session 5
2:30-3:15PM	Breakout Session 6
6:15-9PM	NETWORKING EVENT* Blues Alley Jazz Club & Show

ADD-ON TRAINING* • WED. JUNE 3

8-11AM	USDA Generic Labeling Mexican Labeling	8AM-3PM	Labeling & Marketing Claims Nutrition Labeling
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*Additional cost

EVENT LOGISTICS



Registration

PLC Staff will be available during Registration and Main Conference hours to answer questions.



Cocktail Reception

Network with other conference attendees and speakers during a complimentary cocktail reception.



Breakfast

Breakfast starts an hour before sessions begin.



Lunch

A buffet lunch will be served every day you are registered for full day sessions.



PLC Services

Visit the Prime Label Services Table to speak with a Regulatory Consultant or to inquire about PLC Consulting Services.



Evening Events

Check out the networking schedule on the next page to make the most of your time in DC!

Prime Label Consultants

Your Trusted Partner for Regulatory Support

WHAT?

- Label Compliance Reviews
- Regulatory Consulting
- USDA Submissions
- Training Programs
- NFP & Ingredient Statement Creation



WHY US?

- Broad Industry & Regulatory Experience
- Risk Mitigation
- Government Relationships
- Workforce Supplementation
- Over 50 Years in Business

✉ Labels@primelabel.com

🌐 PrimeLabel.com

📞 202.546.3333

NETWORKING

SUNDAY, MAY 31

Walking Tour of Washington DC

5:30–8:30pm | Meet at Registration @ 5:30pm

Ticket Purchase Required – Inquire at Registration

Witness Washington’s magnificent landmarks on this guided walking tour. You’ll get up close to a selection of the city’s famous memorials located on the National Mall. The tour includes about 2 hours of walking with a Washington Walks guide. Tickets are limited.

MONDAY, JUNE 1

Networking Lunch

12:15–1:30pm

Continue discussion from the General Session over lunch. Share your perspective, best practices, and discuss questions on trending topics and critical themes in the food industry today. Each table will informally establish a facilitator and have the opportunity to walk through several topics and associated discussion questions. Discuss as many or few as you like!

Cocktail Networking Reception & Trivia Game *sponsored by* **Akin**

4:30–6:30pm

Network with other conference attendees during a complimentary cocktail reception sponsored by Akin Gump Strauss Hauer & Feld. Join small groups and test your knowledge of food trends and pop culture during our “All Things Food” trivia game.

Washington Nationals Baseball Game

6:45–9:30pm | *Ticket Purchase Required – Inquire at Registration*

Join us at Nationals Park and enjoy America’s Pastime as the Washington Nationals play the Miami Marlins. Conveniently located in the vibrant Navy Yard neighborhood of Washington DC, the stadium is just a short Metro ride away from the Grand Hyatt hotel. Tickets are limited.

TUESDAY, JUNE 2

Blues Alley Jazz Club & Show

6:30–9:00pm | *Ticket Purchase Required – Inquire at Registration*

Experience “the nation’s finest jazz and supper club”, according to the New York Times. Tuesday evening you will travel to Georgetown to dine on authentic Creole cuisine, steak and seafood dishes in an atmosphere reminiscent of the jazz clubs of the 1920’s and 30’s. Blues Alley is the nation’s oldest continuing jazz supper club, having showcased internationally renowned artists such as Dizzy Gillespie and Eva Cassidy in a small intimate setting. Afterwards, stroll through historic Georgetown. Food not included in price. Show begins at 7 P.M.

GENERAL SESSIONS

MONDAY, JUNE 1

MAHA, the Administration & Food Policy

Jared Rothstein, POLITICO's AgencyIQ

Explore the key changes in food policy under the Trump administration's Make America Healthy Again initiative, including regulatory rollbacks, labeling updates, and shifts in nutrition policy. Understand the effects administration appointees are having on the regulatory agenda and compliance enforcement. This session will examine the lasting impacts on industry standards, consumer transparency, and the Make America Healthy Again agenda.

State Initiatives: Ingredients, GRAS and UPFs

Dan Colegrove, Food Ingredient Safety Coalition

Discuss the emerging wave of state-level food safety legislation, focusing on new ingredient restrictions and limitations on specific food additives, as well as regulating ultra-processed foods (UPFs). This session will explore the legal and practical complexities at a non-federal level, and discuss the impact these diverse state initiatives have on the national food industry and consumer health.

FDA Food Labeling Policy Update

Laura Carroll, Human Foods Program, FDA

A key update on the FDA's Human Foods Program as part of the federal government's effort to Make America Healthy Again. This session will cover FDA's nutrition and labeling initiatives, including ultra-processed foods and food additives.

AI in Food Safety

Claire Zoellner, iFoodDS

Explore the transformative role of Artificial Intelligence (AI) in modern food safety systems. We will examine how AI and machine learning algorithms are emerging as powerful tools to enhance risk detection, streamline compliance, and drive proactive decision-making. The discussion will also cover example use cases across the food safety lifecycle to illustrate where organizations should start and how to move from experimentation to real impact.



Continuing Conference

September & November 2026
January & March 2027

SAVE THE DATE

2026 Food Label Seminars

October 21-23, 2026 (online)

2027 Food Label Conference

June 6-9, 2027 (in-person)



Access Presentation Materials on myConference Navigator Attendee Dashboard.

TUESDAY, JUNE 2

Leading and Bleeding Edge Claims in Food

Elizabeth Crawford, FoodNavigator-USA

Consumer beliefs and buying habits are increasingly driven by trending claims including sustainability, functional ingredients, and processing transparency. This session will dissect the latest regulatory challenges and marketing tactics surrounding trending labels, and explore how they affect brand trust and market positioning.

Law Talk: Perspectives on the Next Year

Anthony Pavel, Keller and Heckman LLP

Chris Forgues, Cargill

Two leading Washington, DC food law experts will unpack the most significant regulatory, enforcement, and litigation trends shaping food labeling today. Drawing on frontline experience with agency policy, class actions, and emerging compliance risks, they will highlight what companies should expect in the year ahead to manage risks in an increasingly scrutinized food labeling landscape.

USDA Labeling Policy Updates

Labeling and Program Delivery Staff, FSIS

Risk Management and Innovations Staff, FSIS

This session presents key updates from USDA's Labeling and Program Delivery Staff, as well as from the Risk Management office on recent policy changes, critical insights, and what to expect in the year ahead. The session is followed by in depth Q&A time for attendees to dialog with the labeling regulators for guidance on your most challenging labeling issues.

General Sessions Moderator

Jesse Zuehlke, PhD, President, Prime Label Consultants

NEW

Introducing...

HEALTHY CLAIM CALCULATOR*

EZForm® Software



Your One-Stop
Expert System
for Food Label
Compliance

**Compliant with the new FDA Healthy rule
effective April 28, 2025.*

Private Label Supplier Meetings*

Walmart

7:30-8:30am
Tue. June 3
Breakfast

**ahold
delhaize USA**

2:30-3:15pm
Tue. June 3
Breakout 6

**Attendance limited to current private
brand suppliers, for more information
please inquire at Registration.*

BREAKOUT SESSIONS

Current
Suppliers
Only

Private Label Brands Supplier Meetings

Walmart & Ahold Delhaize USA

Come meet the Private Brands regulatory teams and get updated on what is new with their brands and processes. Learn about their regulatory expectations and best practices, as well as insights into our labeling process and key contacts for a smooth rollout. There will be dedicated time for questions, answers, and feedback. (For current suppliers only).



Allergen Labeling Update

Steven M. Gendel, Gendel Food Safety LLC

Discover the latest updates to Allergen labeling, including all the recent FDA activities this year. Explore the different requirements of the USDA and FDA, and talk through implementation complexities and the dilemmas around when to use precautionary allergen statements.



Best Practices: Aligning R&D, Marketing, and Legal on Food Claims

Kantha Shelke, Corvus Blue LLC & Ashish Talati, Talati Law

Every food claim starts in R&D and ends on a label, but misalignment across marketing and legal is where innovation stalls and claims fall apart. A food scientist and food attorney team up to share a practical framework for translating ingredient science into substantiated, compliant, and defensible claims—including functional and structure/function positioning—and the cross-functional strategies that keep labels standing up under scrutiny.



Best Practices: Executive Leadership / Regulatory Collaboration

Sheila Dy Juanco, Upside Foods

Building on last year's session, this discussion addresses the future of regulatory leadership. The current food labeling landscape—marked by evolving FDA expectations, increased state activity, and heightened risk—means regulatory decisions are now enterprise-level, impacting innovation, brand credibility, and growth. This session will explore how regulatory affairs leaders can be strategic partners, not gatekeepers, guiding teams through uncertainty with risk-based, business-informed decisions. Drawing on real-world experience across emerging food technologies and complex labeling, the discussion will offer practical ways to elevate regulatory influence while maintaining compliance.



Best Practices: Ingredient Supplier / Manufacturer Collaboration

Jesse Waller, Cargill Protein

Growth in rapid development and marketing of new product claims has added strain to the ingredient sourcing and regulatory workflow. Building effective and efficient communication paths is necessary to managing this critical coordination. This session will focus on the best practices for relationship management between manufacturer and ingredient supplier and highlight data-driven dependencies and record keeping strategies.



Best Practices: Marketing / Regulatory Collaboration

Michelle Grow & Tamara Gilbert, Melissa's

Marketing and regulatory teams share the same goal—bringing compliant, competitive products to market—but they often speak very different languages. This session explores how organizations can bridge that gap to create stronger product labeling, clearer communication, and more efficient development processes. Through real-world case studies and collaborative strategies, presenters will demonstrate how teams can translate regulatory requirements into marketing opportunities, avoid common pitfalls, and build internal workflows that support both innovation and compliance.



Best Practices: QA / Regulatory Collaboration

Belinda Davis, Tyson Foods

Effective collaboration between Regulatory and QA professionals is vital for market compliance and consumer safety. This session explores critical touch points where these roles intersect, including raw materials, specifications, labeling and claims, and food safety systems.



Bioengineered Labeling (NBFDs) Update

Ann M. Begley & Mary Beth Schultz, Wiley Rein LLP

With the Ninth Circuit striking down parts of the Bioengineered Labeling rule, questions remain about the impact of this decision, industry considerations and potential outcomes. This session will cover these and other updates and nuances to the specifics of the rule, the options for disclosing BE status and USDA enforcement.



California Compliance & Labeling Strategies

Mason Weeda & Jennifer Gross, OFW Law

This session will discuss several recently announced and key regulatory updates in the state of California. While not an all-encompassing list, this presentation will discuss, additive bans, date labeling provisions, state Executive Orders, trends in Proposition 65 litigation of particular interest to the food industry, and baby food testing disclosure requirements. This session will provide timely, valuable insights and practical advice for staying compliant and achieving business goals in the evolving landscape of CA food law.



Canadian Labeling Update

Michelle Anstey, NSF International

Understand new Canadian nutrition and ingredient labeling regulations and learn how they differ from labeling in the US, including the Front-of-Package symbol, Nutrition Facts Table and ingredient list formats, and allergen declarations. Discuss the subtleties of formulating products for Canada and some of the special issues that apply. Understand what resources are available to you to ensure your Canadian labels are compliant.



Child Nutrition (School Lunch) Labeling Overview

Patricia Phillips, Phillips Resources

Join a leading expert in Child Nutrition labeling for an overview of program crediting and the application process. Explore how CN labeling works and discuss current trends and what's on the horizon. Learn about the Agricultural Marketing Service (AMS) quality control program and the CN label application process. Find out where to obtain information and discuss some frequently asked questions.

- Clean Labeling & Ultra-Processed Foods**
Kantha Shelke, Corvus Blue LLC

Ultra-processed (UPFs) foods face growing consumer scrutiny, often driven by fear-based narratives and misinformation. This session will separate the perception of UPFs and clean labeling from scientific reality, debunk common myths, and explore the industry's role in informed decision-making. It will also examine the implications for food labeling and potential litigation, equipping attendees with a science-based perspective to navigate this evolving landscape.
- Country of Origin Labeling: Stay COOL and Compliant**
Sonja Jones, Food Disclosure and Labeling Division, USDA AMS

Country of Origin Labeling is managed by the Food Disclosure and Labeling Division of AMS USDA, and required for retail labeling of a range of raw agricultural commodities. Discover the essentials of USDA's COOL requirements, including covered commodities, labeling formats, and compliance strategies. Through real-world examples and an interactive FAQ, you'll gain practical insights to keep your labels accurate and your business compliant.
- Dietary Guidelines Update**
Grace Chamberlin, Center for Science in the Public Interest (CSPI)

The 2025 Dietary Guidelines are moving forward under new leadership at HHS, with Secretary Robert F. Kennedy Jr. pushing a shift toward shorter, more accessible guidance and an emphasis on whole foods. His comments and the new DGA's guidance on dairy, saturated fat, protein, and "highly processed" foods have sparked both interest and questions about how science, policy, and industry align in the final publication. This session will explore the original advisory committee's report, the new "Scientific Foundation" used in this update process, and what changes could mean for food companies, health professionals, and consumers alike.
- Environmental Marketing Claims**
Katie Bond, Keller and Heckman LLP

This session will provide an overview of the current legal landscape for green marketing by focusing on five of the most significant developments affecting food companies right now – from class actions, to state enforcement, National Advertising Division cases, and the roll-out of the FTC's revised Green Guides.
- Flavor Labeling Trends**
Lisa Cummins, McCormick Flavor Solutions | McCormick FONA

Flavor labeling tops the charts as one of the most common complicated aspects of product labeling. This session will cover flavor descriptors and the laws governing labeling and specific situations including food allergens, flavoring agents, ingredient classifications, flavor categories, organic, kosher and halal.
- Food Ingredient Reform and Acceptability**
Mason Weeda & Eric J. Steiner, OFW Law

This session will include an overview of food ingredient reforms that are occurring at the state and federal level. These include ingredient bans, labeling – including warnings and front of pack, generally recognized as safe requirements, school lunch programs, and SNAP waivers. With the state patchwork in mind, this session will also discuss litigation in certain states and efforts at the federal level towards national uniformity.
- GRAS Reform**
Evangelia Pelonis & Anthony Pavel, Keller and Heckman LLP

The FDA's "Generally Recognized as Safe" (GRAS) program is under review, with HHS directing the agency to consider eliminating the self-affirmed GRAS pathway. At the same time, Congress is considering the Ensuring Safe and Toxic-Free Foods Act of 2025, which would require mandatory GRAS notifications, public input, and regular chemical reassessments. The FDA has also begun a proactive post-market review framework while continuing to issue "no questions" letters for new substances. This session will provide an overview of these policy developments and their potential implications for industry.
- International Compliance in the Age of Tariffs**
Katelyn M. Hilferty & Casey Weaver, Morgan, Lewis & Bockius LLP

US trade policy under the new administration is well underway, with headlines about US tariffs, global retaliatory tariffs, and US retaliatory tariffs crossing the news on a near daily basis. Many companies who historically have not had to manage tariff risks—because they operate in nations with which the US has a trade agreement, do not take on direct US import risks, or operate in a primarily domestic market—are finding duties and tariffs among the top of their internal risk factors. In this session led by Morgan, Lewis & Bockius International Trade partner Katelyn (Katie) Hilferty, we will discuss recent tariff developments, compliance strategies, and practical tips for mitigating tariff impact.
- LATEM & South American Labeling**
Phil Daniel, TechLink International

A critical session if you are exporting food to Latin or South America. TechLink will share their overview of the current food labeling standards, with a focus on general requirements, including front of package requirements, stop signs, nutritional panel calculations and more.
- Litigation Risks: Demand Letters and Evolving Class Action Trends**
Marshall L. Baker, Akin Gump

Plaintiff litigation and demand letters are becoming one of the primary risks to consider in developing product marketing strategies. Learn how to navigate these risks with a discussion of the current litigation landscape, how to best protect your company, and what to do if your product becomes a target.

BREAKOUT SESSIONS



Natural Labeling Complexities

Evangelia Pelonis, Keller and Heckman LLP



The natural products market continues to grow in the US and around the globe. This session is critical to understanding the ins and outs of Natural claims on labeling. Explore the differences between FDA and USDA definitions of "Natural", and when the claim may present litigation risks. Discuss the impact on retail, restaurants and customer perception, and explore the pros and cons of this contentious claim, both on package and in related advertising and marketing.



NFP Calculations: Serving Sizes, DVs & Rounding Nuances

Fred Mosher & Michelle Liang, Prime Label Consultants



Explore the integrity of the Nutrition Panel by understanding the differences between calculated and analytical methods of producing nutrient data. Discuss the various sources of nutrient data and how to apply them to determine serving size and daily values. Understand the nuances of FDA rounding rules. Includes a brief introduction to Prime Label's EZ Form® food labeling software.



Nutrient Content Claims

Fred Mosher, Prime Label Consultants

Learn about FDA and USDA requirements for expressed and implied claims including common call-outs such as Low Calorie, Low Fat, No Added Sugar and High Protein. Explore relative claims and front of pack nutrient claims and the subtleties of their different requirements.



Organic Labeling Update and Q&A

Erin Healy, National Organic Program, USDA AMS



This session, led by the National Organic Program, will cover the latest regulatory updates to the organic standards and explore key industry trends. This presentation offers essential insights for retailers, followed by an interactive Q&A.



PFAS, Heavy Metals & Other Environmental Contaminants

Brian P. Sylvester, Morrison Foerster



Contaminants may emanate from any direction. This presentation will focus on prevention, detection strategies, and best practices to avoid heavy metal contaminants from coming through unknowingly in imported ingredients. We will also explore how packaging components and public water systems can add another complication to the mix, highlighting the breadth of PFAS contamination and its impact on litigation in the years ahead. It is difficult to test for every conceivable contaminant. Those attending this session will come away with additional strategies for reducing liability and risks to the food supply.



Strategies to Integrate the Fast-Changing Regulatory Landscape

Amaru J. Sanchez, Akin Gump



Building an effective compliance program increasingly requires companies to navigate and align fast-moving regulatory and legal developments at both the federal and state levels. As nutrition, ingredient, and labeling requirements continue to expand and evolve, organizations face growing pressure to understand what is changing—and how those changes fit together. This session will explore practical strategies for synthesizing these developments into a cohesive, forward-looking compliance framework that helps companies manage risk while remaining agile in a shifting regulatory environment.



Undefined Claims Workshop: Navigating FDA Gray Areas

Caitlin Diederich, Prime Label Consultants

This workshop offers a framework for assessing undefined claims. Discuss how to consider regulatory definitions, pending actions, industry standards and enforcement risks to make informed decisions. Explore definitions in the form of brand standards vs. third-party certification. Simulate consumer responses to common claims to practice identifying truthful vs. misleading messaging. Walk away with an appreciation - the bigger the claim, the bigger the burden of proof!



USDA Animal Production, Raising & Grading Claims

Emily Hendricks, Prime Label Consultants

Discuss the complexity of Animal Production, Raising & Breed claims such as Cage-Free Poultry, Free-Range, No Added Hormones or Antibiotics, Humanely Raised, Certified Angus and others. Find out the latest in USDA grading claims.



USDA Engagement Strategy for Advancing Labeling Policy

Jeffery Canavan, OFW Law

Learn how to navigate the complex regulatory landscape by engaging directly with FSIS Office of Policy and Program Development (OPPD) experts on innovative labeling and emerging food technologies. This session provides practical guidance on submitting inquiries through formal channels to ensure your novel products meet federal regulatory and compliance standards.



USDA Generic Approval

Emily Hendricks, Prime Label Consultants

Find out the current regulations, policies, and best practices for generic approval. Explore generic eligibility, including changes that can be made to previously approved labels. Understand generic approval compliance, recordkeeping requirements, and discuss strategies to reduce risk of enforcement.



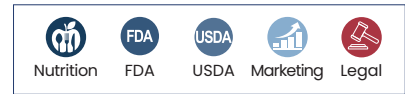
USDA Q&A with LPDS & RMIS

Labeling and Program Delivery Staff, FSIS

Risk Management and Innovations Staff, FSIS

Explore the ins and outs of USDA labeling by bringing your specific questions on the subtleties of labeling to USDA's Labeling and Program Delivery Staff (LPDS).

ADD-ON TRAINING



SUNDAY, MAY 31



USDA Labeling Basics

Emily Hendricks & Kirby Ham, Prime Label Consultants

Explore the distinct labeling regulations of the USDA, which may vary from those of the FDA. This program provides a comprehensive foundation, covering essential aspects of labeling, claim compliance and insights from Consultants with expertise on the diverse sources of rules, policies and regulations. Dive into claim substantiation and effective practices for label approvals and recordkeeping, optimizing your efforts to ensure product compliance.



FDA Labeling Basics

Jesse Zuehlke & Caitlin Diederich, Prime Label Consultants

FDA label requirements can be confusing, and trends change at a fast pace. In addition to stringent content and wording requirements, food labels must also comply with size, color, language and location rules. Claims are also a moving target with many subtleties in wording and design. Learn the basics of FDA labeling rules and keep up with the latest developments.



Canadian Labeling

Erin Taraborrelli, SGS nutrasource

In this seminar, we will explore the complex and ever-changing world of Canadian food labelling regulations. Participants will gain an understanding of the regulations that govern the labelling of food products in Canada - the mandatory and voluntary label elements and how these differ from those in the US. Learn about recent changes such as the new Front-of-Pack requirements and Supplemented Foods Regulations, proposed changes and emerging trends in Canadian food labelling regulations. Understand the compliance and enforcement procedures used by Canadian Food Inspection Agency and identify strategies for ensuring compliance.



School Lunch (CN) Labeling

Patricia Phillips, Phillips Resources



This is the essential primer to understanding how products qualify (or credit) for school lunch program regulations. Learn the what, how and why of CN Labeling and Product Formulation Statements in this full day seminar. Optional confidential review of your QC Plan. This training is relevant for new employees responsible for CN labeling, or for a company just exploring the school lunch market.



European Union Food Labeling

Mabel Hove, NSF International

This session will feature an overview of European Union labeling regulations, discuss the subtleties of naming products in the EU, and introduce some of the special issues that apply. Learn some of the key differences from labeling in the US, including Nutrition Facts, ingredient lists, and allergen declarations. Get an understanding of what resources are available to you to ensure your EU labels are compliant.

WEDNESDAY, JUNE 3



Workshop: Navigating USDA Sketch & Generic Label Approval

Emily Hendricks, Prime Label Consultants

Understanding how label approval functions and which label artwork requires LPDS review is a critical factor in product development timelines. Join us as we walk through case studies while learning how USDA approves labels, which types are eligible for in-house or generic approval, and exploring recommended best practices for label submission and recordkeeping. Discuss common compliance errors and insider tips and tricks on managing the approval process.



Mexican Labeling

Phil Daniel, TechLink International

All Mexican labels were required to meet the latest food labeling requirements by 2021. Attend this comprehensive seminar for an in-depth review of NOM-051 labeling standards, including the upcoming phase 3 requirements. Leveraging 20 years of experience, TechLink will share tips and recommendations on how to better label your items.



Labeling & Marketing Claims

Jesse Zuehlke, Emily Hendricks & Kirby Ham, Prime Label Consultants

Ensuring compliance and substantiation of new product claims is challenging. Learn best practices from Prime Label's visibility into emerging market trends, including nutrition claims, health claims, diet claims, ingredient claims, plant-based claims, geographic claims, animal production claims, environment-related claims and more! Participants will leave with an understanding of a variety of FDA and USDA regulated claims, and how they might apply to their own products.



Nutrition Labeling

Caitlin Diederich, Prime Label Consultants

From regulators to marketing departments, nutrition is subject to a lot of interest. This program simplifies the technical process of creating Nutrition Facts Panels for retail food and beverage products under federal regulations. Learn the fundamentals to achieve compliant labeling that informs consumers and optimizes product positioning.

