Food Labeling Basics

Presented by
California Department of Public Health
Food and Drug Branch (FDB)

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Food Safety

Why?

Overview

Food Safety

Our Common Goal

Overview
The California Department of Public Health – Food and Drug Branch (FDB) regulates food manufacturing, storage, distribution, and

**LABELING**

**Purpose -**

- To inform consumers about a product and its contents
- To protect consumers and provide a basis for an informed buying decision
- To prevent fraud, misrepresentation, and unfair competition

**Misbranded Food –**

- False or misleading in any particular
- Unregistered company
- Non-conformance with applicable laws/regulations (described in Health and Safety Code (H&SC) § 110660 et seq.)
What We Are Doing Today

* Label Parts
* Claims
* Warning Statements
* Additional Considerations
* Resources

Not Doing Today

* Copies of laws and regulations
* Dietary Supplements and DSHEA
* Acting as consultants

Food Labeling Laws and Regulations

* Sherman Food, Drug and Cosmetic Law (H&SC §109875 et seq.)
* Title 21, Code of Federal Regulations (CFR), Part 101
* Food, Drug and Cosmetic Act (FD&C)
* Fair Packaging and Labeling Act (FPLA)
* Nutrition Labeling and Education Act (NLEA)
* Food Allergen Labeling and Consumer Protection Act (FALCPA)
* Dietary Supplement Health and Education Act (DSHEA)
* Much more!
Five Required Components of Food Labels

Principle Display Panel (PDP)
1. Identity
2. Net Quantity

Information Panel (IP)
3. Name and Place of Business
4. Ingredients
5. Nutrition Facts
Principle Display Panel (PDP)

The part of a label that is most likely to be displayed under customary conditions of display for retail sale

21 CFR 101.1

PDP Definition

Statement of Identity

Nutrition Facts

Ingredients

Net Quantity

Statement of Identity

Name & Place of Business

Must be one of the following:

* Name specified in any applicable federal law
  * The common or usual name of the food
  * An appropriately descriptive term, or when nature of the food is obvious, a commonly used fanciful name

21 CFR 101.3(a) & (b)
Standards of Identity

21 CFR, Parts 130-169 establish Standards of Identity for naming many foods. Some examples:

- Milk and cream, yogurt 131
- Cheese 133
- Frozen desserts 135
- Breads 136
- Cereals and Flours 137
- Noodles 138
- Canned fruits 145
- Canned fruit juices 146
- Fruit butters, jellies, preserves 150
- Fruit pies 152
- Canned vegetables 155
- Vegetable juices 156
- Frozen vegetables 158
- Eggs and egg products 160
- Fish and shellfish 161
- Cacao 163
- Tree nuts and peanuts 164
- Beverages 165
- Margarine 166
- Sweeteners and table syrups 168
- Food dressings and flavorings 169

Statement of Identity

Must be one of the following:

* Name specified in any applicable federal law
* The common or usual name of the food
* An appropriately descriptive term, or when nature of the food is obvious, a commonly used fanciful name

21 CFR 101.3(a) & (b)

Statement of Identity

Identify the fanciful names used with these descriptive phrases.

A. The Original Gourmet Jelly Bean
B. Peanut Butter Cup
C. Chocolate – Caramel – Cookie Bar
D. Milk Chocolate – Coconut & Almond
E. Chewy Caramel – Milk Chocolate – Crispy Crunchies
F. Bursting with Peanuts, Rich Caramel and Chewy Nougat
G. Sour then Sweet – Soft and Chewy Candy

Statement of Identity
The name shall be:
  * In bold type
  * Parallel to the base of the package
  * In a size relative to the most prominent printed matter on the PDP

\[21\text{ CFR 101.3(d)}\]

**Statement of Identity**

Labels must declare the particular form (whole, slices, diced, etc.) as part of the statement of identity if the food is sold in different forms.

**Exceptions:**
  * If the form is visible through the container
  * If the form is depicted by an appropriate vignette

**Statement of Identity**

A food is misbranded if it is an *imitation* of another food and not labeled as such and immediately followed by the name of the food imitated.

\[21\text{ CFR 101.3(e)}\]

**Statement of Identity**
State the amount of food in the container

21 CFR 101.7

* Solid, semisolid or viscous: state the weight (pounds, ounces, grams, etc.)
* Liquids: state the fluid measure (gallons, fluid ounces, etc.)
* When liquid is usually discarded, a drained weight is the accurate measure, use "Dr. Wt." or "Net Dr. Wt."
* Sometimes a numeric count is acceptable

Must be in easily legible boldface print or type and in distinct contrast to other information on the package.

21 CFR 101.7 (h)
It must be located at the bottom 30% of PDP 21 CFR 101.7 (f)

Margins:
* Separated from information above and below by the height of a capital letter "N"
* Separated from information to the left and right by twice the width of a capital letter "N"

Net Quantity Statement

Area of Principle Display Panel (PDP)
Is the area of the side or surface that bears the principle display panel
21 CFR 101.1

Net Quantity Statement
Area of Principle Display Panel

For cylindrical containers, or near cylinders, the formula is:

\[ 40\% \times \text{Height} \times \text{Circumference} \]

21 CFR 101.1

Net Quantity Statement

Minimum Type Size

Based on area of PDP. 21 CFR 101.7 (h) and (i)

* If upper and lower case letters are used, the lower case “o” must meet the minimum type size
* If only capital letters are used, the upper case “O” must meet the minimum type size

<table>
<thead>
<tr>
<th>Area of PDP</th>
<th>Minimum Type Size</th>
</tr>
</thead>
<tbody>
<tr>
<td>5 sq. in. or less</td>
<td>1/16 in.</td>
</tr>
<tr>
<td>More than 5 sq. in. but not more than 25 sq. in.</td>
<td>1/8 in.</td>
</tr>
<tr>
<td>More than 25 sq. in. but not more than 100 sq. in.</td>
<td>3/16 in.</td>
</tr>
<tr>
<td>More than 100 sq. in. but not more than 400 sq. in.</td>
<td>1/4 in.</td>
</tr>
<tr>
<td>Over 400 sq. in.</td>
<td>1/2 in.</td>
</tr>
</tbody>
</table>

Net Quantity Statement

Dual Declaration of Net Contents

15 U.S.C. § 1453(a)(2)

Use the most appropriate units of both the customary (U. S.) system of measure and the metric system.
Dual Declaration of Net Contents

<table>
<thead>
<tr>
<th>Customary</th>
<th>Metric</th>
</tr>
</thead>
<tbody>
<tr>
<td>Weight</td>
<td></td>
</tr>
<tr>
<td>Pounds (lbs)</td>
<td>Kilograms (kg)</td>
</tr>
<tr>
<td>Ounces (oz)</td>
<td>Grams (g)</td>
</tr>
<tr>
<td>Volume</td>
<td></td>
</tr>
<tr>
<td>Gallons (gal)</td>
<td>Liters (L)</td>
</tr>
<tr>
<td>Quarts (qt)</td>
<td>Milliliters (mL)</td>
</tr>
<tr>
<td>Pints (pt)</td>
<td></td>
</tr>
<tr>
<td>Fluid Ounces (fl oz)</td>
<td></td>
</tr>
</tbody>
</table>

Net Quantity Statement

The Net Quantity Statement must not be deceptive 21 CFR 101.7 (o)

NO: Net Wt. = 2 LARGE oz. (56.8 g)
NO: Net Wt. = 2 BIG oz. (56.8 g)
NO: Net Wt. = 2 generous oz. (56.8 g)
YES: Net Wt. = 2 oz. (56.8 g)

Information Panel
Information Panel (IP) is the panel to the right of the PDP. 
21 CFR 101.2(a)
* If not usable, then the IP is the next panel to the right
* If the package has an alternate PDP, the IP is to the right of any PDP
* If the top of the container is the PDP, the IP is any panel adjacent to the PDP

No intervening material allowed on the Information Panel 21 CFR, 101.2(e)
Responsibility Statement
21 CFR 101.5

Indicate the name of the responsible party, street address, city, state, and ZIP.

- May omit street address if in local directory.

- Qualifying language
  - "Manufactured for ___”
  - "Distributed by ___."
**Prominent and Easy to Read**

- 21 CFR 101.4(a); 101.2 (c)

- List ingredients by common name
- Descending order of predominance
- Minimum 1/16 inch type size (based on lowercase "o")

**Ingredients List**

"Contains 2% or less of _____"

- 21 CFR, 101.4(a)(2)

**Ingredients List**
Ingredients List

List Sub-Ingredients
21 CFR 101.4(b)(2)

1. Main Ingredient (sub-ingredients)
   e.g., “Enriched Flour (Wheat Flour, Niacin, Reduced Iron, Thiamin Mononitrate, Riboflavin, Folic Acid),”
   or

2. Report sub-ingredients along with main ingredients by weight-predominance.

Ingredients List

If product has two major components (e.g., turnover and filling), you may list the ingredients for each component separately.
Incidental additives that are at insignificant levels, and serve no function or technical effect are exempt from labeling requirements. 21 CFR 101.100(a)(3)

* Sulfiting agents <10 ppm 21 CFR 101.100(a)(4)

> NOTE: Food allergens are NOT exempt

Preservatives
21 CFR 101.22(j)

- Listed by common or usual name
- Listed with their function
  - “...to promote color retention”
  - “...to retard spoilage”
  - “...a mold inhibitor”
  - “...to help protect flavor”
Ingredients List

Spices
21 CFR 101.22

Declaration
1. “spice”
2. common or usual name

Exceptions
• “spice and coloring”
• onion, garlic, celery, etc.

Flavorings
21 CFR 101.22

May be declared as “natural flavor,” “artificial flavor,” “natural and artificial flavors.”
* If singular natural flavor, say “strawberry flavor.”
* If singular artificial flavor, say “artificial banana flavor.”
Ingredients List

Colorings

Declare in two ways 21 CFR, PARTS 74 and 82

1. Certified colors: list by specific or abbreviated color name and number (e.g., “FD&C Red No. 40” or “Red 40”)

Certified color additives and their lakes are separate ingredients. They must be declared separately (e.g., Blue 1 Lake). 21 CFR 101.22(k)(1)
Colorings

2. Non-Certified Colors: list by specific names (e.g., "caramel coloring," or collectively "artificial color," or "artificial coloring").

Example: Carmine or Cochineal Extract must be specifically listed.

Ingredients List

Fats, Oils, and Blends

21 CFR 101.4(b)(14)

* Declared by common or usual name (e.g., "cottonseed oil")

* Fat/oil blends: "Vegetable oil (Partially Hydrogenated Palm Kernel Oil, Canola Oil)"

* Hydrogenated oils must be declared accordingly
  - "Hydrogenated"
  - "Partially Hydrogenated"
Eight Major Allergens
- Peanuts
- Fish
- Milk
- Eggs
- Wheat
- Soy
- Crustacean Shellfish
- Tree Nuts

Two ways to declare Major Allergens:
1. Within the Ingredients Statement:

2. Immediately after Ingredients with a "Contains" Statement:
Nutrition Facts shall be provided for all products intended for human consumption and offered for sale 21 CFR 101.9

* If packaged, use the specified label format

* If not packaged, make information available at the point of purchase (e.g., use a sign or card on the counter)

* Even when exempted per 21 CFR 101.9(j), there could still be special labeling required

Summary of Exemptions (21 CFR 101.9)

- Manufactured by small businesses
- Food served in restaurants for immediate consumption
- Bulk food shipped for further processing/packaging
- Foods that provide no significant nutrition such as instant coffee
- Dietary supplements
- Medical foods
**Point of Purchase Labeling** 21 CFR 101.9(a)(2)

GENERAL REQUIREMENTS:

✧ **Serving Size**: Based on reference amount customarily consumed (RACC). Use a common household measure 21 CFR 101.12

✧ **Servings per container**

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**General Requirements:**

✧ **Total Calories**

- <5 calories/serving – express as 0
- 5 - 50 calories/serving – 5 calorie increments
- > 51 calories –10 calorie increments
REQUIRED
- Total Fat
- Saturated Fat
- Trans Fat

VOLUNTARY
- Polyunsaturated Fat
  - mandatory when monounsaturated fat is declared
- Monounsaturated Fat
  - mandatory when making a claim about fatty acids or cholesterol

REQUIRED
- Cholesterol
- Sodium
  - Round to zero if <5 mg
  - To the nearest 5mg if 5mg to 140mg
  - To the nearest 10mg if more than 140mg

VOLUNTARY
- Potassium
  - Immediately following sodium
  - same rounding requirements as sodium

REQUIRED
- Total Carbohydrate, Dietary Fiber, Sugars
  - If <1g/serving, may use “Contains less than 1 gram”
  - If <0.5 g/serving, may use 0
**Protein 21 CFR 101.9(c)(7)**
- List to the nearest gram (g).
- If less than 0.5g, may declare as 0.
- If greater than 0.5 g and less than 1 g, may state "Contains less than 1 gram"
Consider hiring a 3rd party consultant or laboratory to verify results. There are also internet-based programs that will help you create a Nutrition Facts Label. Try these search terms:

- Free nutrition label generator
- Ingredients panel generator
- Create nutrition facts application
- Create nutrition facts panel
- Nutrition facts program

Nutrition Facts

Small Packages
• <40 sq. inches total surface area

Alternate Formats

Small Packages
• <40 sq. inches total surface area

Alternate Formats
Variety Packs Consumed Individually

As Packaged/ As Prepared Format

Bilingual Format
Changes to the Nutrition Facts Label

Compliance Dates

7/26/2018

7/26/2019

(for small businesses – those with less than $10 million dollars of annual food sales)

SIDE-BY-SIDE COMPARISON

- Serving Size
- Calories
- Fats
- Added Sugars
- Micronutrients
- New Footnote

Food Serving Sizes Get a Reality Check

Serving Size Changes
What's considered a single serving has changed in the decades since the original nutrition label was created. So now serving sizes will be more realistic to reflect how much people typically eat at one time.

CURRENT SERVING SIZE
NEW SERVING SIZE

4 SERVINGS
3 SERVINGS

200 Calories
270 Calories

1 PINT
1 PINT

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Packaging Affects Servings
Package size affects how much people eat and drink. So now, for example, both 12 and 20 ounce bottles will equal 1 serving, since people typically drink both sizes in one sitting.

Nutrition Facts
2 servings per container
Serving size 1 cup (255g)

<table>
<thead>
<tr>
<th></th>
<th>Per serving</th>
<th>Per cup</th>
<th>% Daily Value</th>
</tr>
</thead>
<tbody>
<tr>
<td>Calories</td>
<td>220</td>
<td>440</td>
<td>*</td>
</tr>
<tr>
<td>Total Fat</td>
<td>0g</td>
<td>0g</td>
<td>0%</td>
</tr>
<tr>
<td>Saturated Fat</td>
<td>0g</td>
<td>0g</td>
<td>0%</td>
</tr>
<tr>
<td>Trans Fat</td>
<td>0g</td>
<td>0g</td>
<td>*</td>
</tr>
<tr>
<td>Cholesterol</td>
<td>1mg</td>
<td>1mg</td>
<td>0%</td>
</tr>
<tr>
<td>Sodium</td>
<td>6mg</td>
<td>12mg</td>
<td>0%</td>
</tr>
<tr>
<td>Total Carbohydrate</td>
<td>32g</td>
<td>64g</td>
<td>11%</td>
</tr>
<tr>
<td>Dietary Fiber</td>
<td>5g</td>
<td>10g</td>
<td>21%</td>
</tr>
<tr>
<td>Total Sugars</td>
<td>0g</td>
<td>0g</td>
<td>*</td>
</tr>
<tr>
<td>Protein</td>
<td>2g</td>
<td>4g</td>
<td>6%</td>
</tr>
<tr>
<td>Vitamin D</td>
<td>10%</td>
<td>100%</td>
<td>*</td>
</tr>
<tr>
<td>Calcium</td>
<td>1%</td>
<td>2%</td>
<td>*</td>
</tr>
<tr>
<td>Iron</td>
<td>0%</td>
<td>0%</td>
<td>*</td>
</tr>
<tr>
<td>Potassium</td>
<td>0%</td>
<td>0%</td>
<td>*</td>
</tr>
</tbody>
</table>

* The % Daily Value tells you how much a nutrient in a serving of food should make up as a % of a day's total diet. 2,000 calories a day is used for general nutrition advice.

Micronutrients

Dual Column Display
2017

Search for “Changes to the Nutrition Facts Label”

2 ways to format the PDP:

21 CFR 101.2(b)

1. Combine all required statements, including the PDP and Information Panel statements, on the PDP

or

2. Place only statement of identity + net quantity statement on the PDP; remainder on the Information Panel

Food Labeling Basics
Claims

A. Nutrient Content
B. Health
C. Structure/Function
D. Organic
E. Juice
F. Gluten Free

Nutrient Content Claims (NCC)
- Characterize the level of a food nutrient, directly or by implication
  21 CFR 101.13(a) & (b)
- “Low Fat”
- “A Good Source of...”; “High in...”
- “Less”; “Fewer”; “More”
- “Light”
- “Contains...”; “Provides...”

A. Nutrient Content Claims
A claim must not be:

- More prominent than the Statement of Identity
- Larger than twice the size of the Statement of Identity

21 CFR 101.13(f)

A. Nutrient Content Claims

When a Nutrient Content Claim is made, nutrient levels must meet labeling requirements.

- Per Reference Amount Customarily Consumed (RACC) 21 CFR 101.12
  OR
- Per the type of food:
  - Meal products 21 CFR 101.13(i)
  - Main dishes 21 CFR 101.13(m)

A. Nutrient Content Claims

RACC and Serving Size

- RACC 21 CFR 101.12
  - based on survey data (1987)
  - Table 1 (infants/toddlers up to 4 years old)
  - Table 2 (children 4 years old to adults)
  - used to derive a serving size

- Serving Size
  - Derived from RACC
  - Fractional amount of product in common household measure and grams to the RACC

A. Nutrient Content Claims
Sample Calculation of Serving Size

Serving Size for a 454 gram, whole pizza.
1. RACC for Pizza from Table 2 in 21 CFR 101.12 (b) (140 grams)
2. Calculate the fraction of the pizza that is closest to the 140 gram RACC (1/3 X 454 = 151 g; 1/4 X 454 = 113 g). Note 151g is closer to 140g
3. The serving size is the pizza fraction closest to the RACC, with its corresponding gram weight (1/3 pizza or 151g)

While the RACC is 140g for all pizzas, the serving size for this pizza is 151g.

A. Nutrient Content Claims

Qualifying nutrient levels for making a claim are in:

Appendices A and B of the FDA's A Food Labeling Guide


Low Fat Chicken Soup!

Requirement 21 CFR 101.62 (b)
• Individual Food
• 3g or less of total fat per RACC

Determination
• 245 g RACC
• Label A – 0 g fat
• Label B – 5 g fat
Low Fat Pizza!

Requirement 21 CFR 101.62 (b)
• Meal/Main Dish
• 3g or less of total fat per 100 g
• <30% calories from fat

Determination
• Label A – meets both
• Label B
• 3 g of fat
• 37.5% calories from fat

A. Nutrient Content Claims

Relative Claims 21 CFR. 101.13(j)
For example, “Reduced…”, “Lite…” etc.

Two ways to display relative claims:
1. The % or fraction relative to a reference food
   • Adjacent to most prominent claim
2. Comparison of amount of nutrient per serving to a reference food
   • Adjacent to claim or on IP

A. Nutrient Content Claims

“A Good Source of Calcium”
*Must contain 10-19% of the DV per RACC

A. Nutrient Content Claims
“Healthy” – Health, Healthful, Healthfully, Healthier…  
21 CFR 101.65 (d)(2)

Total Fat  
Saturated Fat  
Sodium  
Cholesterol  
Beneficial Nutrients  
Fortification 21 CFR 104.20

A. Nutrient Content Claims

- Describes relationship between food component and a disease/condition  
- Cannot claim to diagnose, cure, mitigate, treat  
- Disqualifying nutrient levels  
21 CFR 101.14

B. Health

- Typically used for dietary supplements only  
- The effects must be derived from the nutritive value of the food.  
- Supported by substantial scientific evidence.  
21 CFR 101.93

C. Structure/Function (S/F)
California Organic Products Act (COPA)  
H&SC 110810 – 110959

USDA’s National Organic Program (NOP)  
Title 7 CFR Part 205

Products labeled “Organic” must be certified by accredited 3rd party
Certifier’s name must be on IP

D. Organic Claims

“100% Organic”: all ingredients are Certified Organic ingredients (COI)

“Organic”: 95% COI

“Made With Organic”: 70-95% COI

“Made with organic _____”
- Three or fewer organic items listed in statement
- May have more identified in ingredient list

D. Organic Claims

Prohibited Organic Claims

“Transitional Organic”
“Organic When Available”
Similar terminology
Juice is the aqueous liquid expressed or extracted from a fruit or vegetable, the purees from the edible portion, or any concentrate of such liquid or puree. 

21 CFR 120.1

E. Juices

Beverages that are 100% juice or purport to contain juice

Declare % on the IP, near the top
* “Contains 50 percent Apple Juice”
* “50% Apple Juice”

If less than 1% juice, total percentage shall be declared as
“Less than 1 percent _____ juice” or
“Less than 1 percent juice”

E. Juices

Standardized naming conventions for beverages that contain fruit or vegetable juice.

21 CFR 102.33

- Examples
  - “Cherry Juice from concentrate”
  - “Diluted grape juice beverage”
  - “grape juice drink”

- Details and exemptions 21 CFR 101.30

E. Juices
Gluten Free is defined as either food that:

* Is inherently gluten free, or
* Has a final gluten concentration <20 ppm

> It is a voluntary claim
> The threshold is required, but testing is not
> Compliance deadline was August 5, 2014

https://www.federalregister.gov/articles/2013/08/05/2013-18813/food-labeling-gluten-free-labeling-of-foods

F. “Gluten Free” Claims

Warning Statements and Required Declarations

A. Federal

1. Self Pressurized Containers 21 CFR 101.17(a), (b)
2. Chlorofluorocarbon 21 CFR 101.17(c), 40 CFR Part 82
3. Protein Products 21 CFR 101.17(d)
5. Psyllium Husk 21 CFR 101.17(f)
6. Juices 21 CFR 101.17(g)
7. Shell Eggs 21 CFR 101.17(h)
B. California

1. Potentially Hazardous Foods (H&SC 110700)
2. Stimulant Laxatives (17 CCR 10750)
3. Custard and Cream Fillings (17 CCR 12001)
4. Apricot Kernels (17 CCR 10786)
5. Raw Oysters (17 CCR 13675)

“Potentially hazardous food” means any food capable of supporting growth of infectious or toxigenic micro-organisms when held at temperatures above 45 degrees Fahrenheit.” H&SC 110005

Potentially Hazardous Foods

Potentially hazardous processed foods that are preserved by refrigeration must be conspicuously labeled “Perishable Keep Refrigerated” H&SC 110700
Provide warning on label if food contains substance that has a laxative impact

17 CCR § 10750; Table A

‘NOTICE: This product contains [name of substance(s) and common name(s) if different]. Read and follow directions carefully. Do not use if you have or develop diarrhea, loose stools, or abdominal pain because [insert common name] may worsen these conditions and be harmful to your health. Consult your physician if you have frequent diarrhea or if you are pregnant, nursing, taking medication, or have a medical condition.’

Laxatives

B. California

1. Potentially Hazardous Foods (H&S 110700)
2. Stimulant Laxatives (17 CCR 10750)
3. Custard and Cream Fillings (17 CCR 12001)
4. Apricot Kernels (17 CCR 10786)
5. Raw Oysters (17 CCR 13075)

B. California

Lot Coding System
Best If Used By Date (BIUB)
Date of Production
“Natural”

Additional Considerations
Food Labeling Exercise

Resources

CDPH – Food and Drug Branch

Food Safety Program
- [www.cdph.ca.gov/programs/Pages/FDB%20Food%20Safety%20Program.aspx](http://www.cdph.ca.gov/programs/Pages/FDB%20Food%20Safety%20Program.aspx)

General Food Labeling

Gluten
- [www.cdph.ca.gov/services/Documents/fdbRigida45.pdf](http://www.cdph.ca.gov/services/Documents/fdbRigida45.pdf)
1. United States Food and Drug Administration (FDA)
   - A Food Labeling Guide (Publication)
     http://www.fda.gov/Food/GuidanceRegulation/GuidanceDocumentsRegulatoryInformation/LabelingNutrition/ucm2006828.htm
   - Proposed Nutrition Facts Label
     http://www.fda.gov/Food/GuidanceRegulation/GuidanceDocumentsRegulatoryInformation/LabelingNutrition/ucm385663.htm

2. United States Department of Agriculture (USDA)
   - Nutrient Database for Standard Reference
     http://ndb.nal.usda.gov/
   - Country of Origin Labeling
     http://www.ams.usda.gov/AMSv1.0/COOL

   - Complying with the Made in USA Standard

Resources

Questions?

Industry Education and Training Unit
www.cdph.ca.gov/services/Pages/fdbETU.aspx
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Phone: (916) 650 – 6500