

CFIA Design Burst Workshop Food Composition Standards Modernization

Ottawa

April 6-7, 2016



Food Composition Standards - Background

- Workshop using Design Thinking as an approach to modernizing the Food Standards.
- Industry participants – Retail, Poultry, Meat, Bakers, Fruit and Vegetable, Spice, Flavours, Dairy, Beer, Beverage, Vintners, Spirits. Government – CFIA, HC, Agriculture Canada, General Standards Board, Innovation Science & Economic Development, Public Health.
- **What are Food Compositional Standards?**
 - Introduced in 1800s to address issues of adulteration.
 - Ingredients and processes identify a particular food, what a food shall or may contain (composition, strength, potency, purity, quality), nutritional quality and food safety (microbiological, chemical or physical).

Food Composition Standards – Why Modernize?

- **Why modernize Food Compositional Standards?**
 - Changing needs of consumers & industry.
 - CFIA & HC transformation and modernization agenda.
 - Consolidation of standards into the new Safe Food for Canadians Regulations.
 - New regulatory tools eg. Incorporation by Reference.
- **What are the issues with Food Compositional Standards?**
 - 500+ federal standards
 - Inconsistencies in and/or duplication of standards (FDR vs. CAPA/FIR/MIR/other regulations)
 - Standards do not reflect marketplace realities, innovation and technological advances, trade barriers, un-level playing field for Canadian manufacturers.
 - Categories identifying issues: Processed Fruits & vegetables, alcohol, dairy, spices, flavours, grain & bakery, fats and oils, meat.

Food Composition Standards – Why Modernize?

- When are compositional standards required?
- What values do standards provide?
- What is the job of a food standard?
- What foods need a standard?
- What tools are available other than Incorporation by Reference?
- How are standards done in different jurisdictions?

Food Composition Standards – International Framework

- Canada - 500+ food standards in 27 categories (Divisions) within the FDR and proposed SFCR.
- USA – 338 standards in 23+ categories within the CFR.
- Australia/New Zealand - 36 standards in 10 categories with FSANZ.
 - Revamp Dec 2000 (prior 250+ standards in NZ).
 - Food Standards Code: Chapter 1- General Food Standards, Chapter 2- Food Product Standards, Chapter 3 - Food Safety Standards, Chapter 4 - Primary Products Standards. Chapters 1,3,4 – General provisions.
- Codex (International) – 212 standards in 12 categories.

Design Thinking

- Day 1: Value and Role of Standards: Jobs to be done – for Who (specific role or person), a standard does What (does something that starts with a verb), so that Why (the benefit).
- Day 2: Simplify the standards system, what are the alternatives and how might we get there?
 - SCAMPER (cards) – Substitute, Combine, Adapt, Magnify/Modify, Put to other use, Eliminate, Reverse/reorder.
 - “Currents” template – Contributing currents (what pushes us forward), Opposing currents (what holds us back), Diverting currents (what distracts), Reinforcing currents (root causes).
- Incorporation by Reference, Quantitative ingredient declaration, Industry codes of practice (voluntary approach eg. National Dairy code), Grouping related products into one standard, Generic standards (general, food safety, primary products).

Division 7

- CFIA will not support complete repeal of the spice standards.
- Adulteration is the concern if standards are eliminated, a standard must remain in regulation to protect consumers.
- Think about which ones are needed and what we need them to do...remove only the unnecessary complexity.
- Link to the botanical source.
 - **B.07.001. [S] Allspice or Pimento**, whole or ground, shall be the dried, full but unripe whole berries of *Pimenta dioica* (L) Merr.
 - Include a reference that no portion is removed, eg. FDA - Aromatic vegetable substances, in the whole, broken, or ground form, whose significant function in food is seasoning rather than nutrition. They are true to name and from them **no portion of any volatile oil or other flavoring principle has been removed.**
 - Consider a “Naming the Spice” standard to cover new spices. Eg. **B.07.XXX [S]** Spices shall be obtained entirely from the botanical source after which they are named and from them no portion of any volatile oil or other flavoring principle has been removed.
- Revise and re-submit.