



Food Labelling 101

Workshop

Melbourne | Sydney | September 2018








This **interactive half-day workshop** presented by FoodLegal's Charles Fisher will walk you through all the elements you need to consider when developing your product label, from allergen statements to ingredients lists.

This event is vital for anyone who is starting their journey into food labels and regulation, as well as those who are seeking an update on their labelling knowledge.



Charles Fisher
FoodLegal, Principal

We will help you answer all these questions and MORE:

-  What information **MUST** you include on a food label?
-  When can pictures or brand names get you into trouble?
-  When can you declare "traces" of allergens?
-  When has my product been "substantially transformed" in Australia?
-  When do you **NOT** have to include an ingredients list or nutrition information?
-  How do you write an ingredients list that does **NOT** take up half of your pack?
-  When is something a food additive, a nutritive substance or a processing aid?

	MELBOURNE	SYDNEY
DATE	Tuesday 18 September 2018	Thursday 27 September 2018 (<i>Sold Out</i>) Friday 28 September 2018
LOCATION	Level 1, 440 Collins Street Melbourne Vic 3000	Level 13, 60 Margaret Street Sydney NSW 2000
TIME	8:45am-1:00pm (Morning tea & refreshments provided)	
COST (incl. GST)	\$365 pp EARLY BIRD register by 31 August 2018 \$395 pp	
REGISTER	https://www.foodlegal.com.au/events/	



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