

# Quality Assurance: Building for the Future

Dorina Brasoveanu, Director Quality Assurance  
Sandi Harrop, Associate Manager Quality Services

# Agenda



Safe Food for Canadians



What else is new?



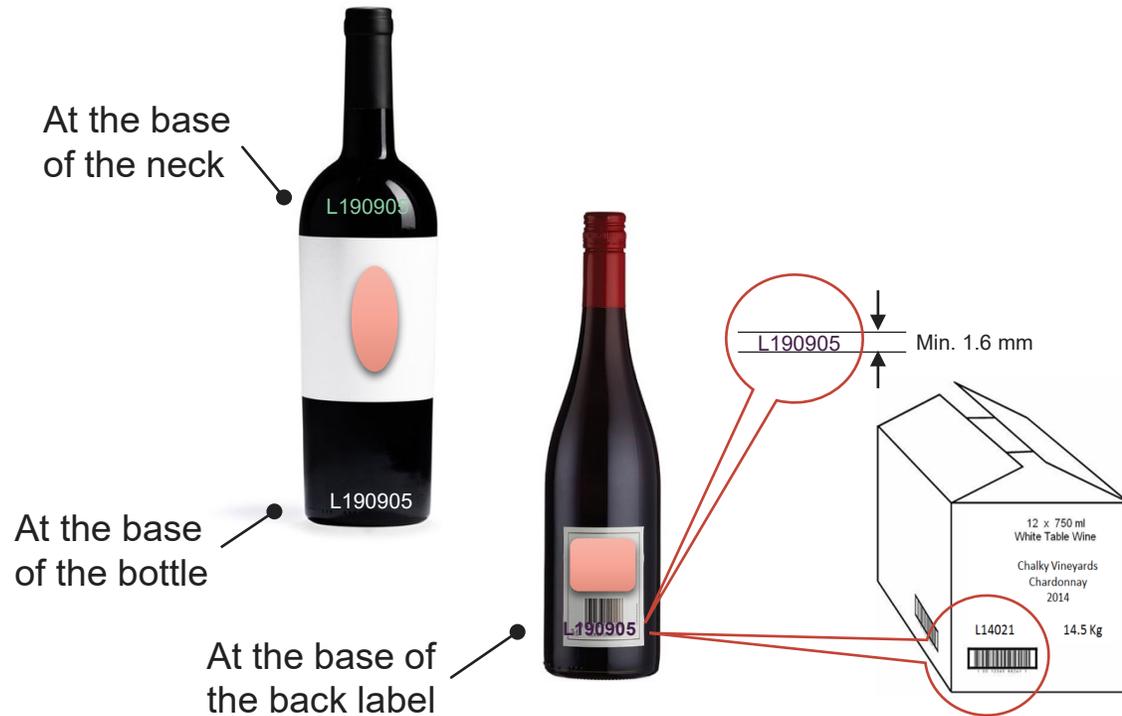
Food Labelling  
Modernization, Beer & Vodka  
Standard of Identity



Resources

# Safe Food for Canadians

# Lot Code



## SFCR Definition

“A code that can be used to identify a lot that was manufactured, prepared, produced, stored, graded, packaged or labelled, under the same conditions”

**Legibility Requirements** Must be clearly and prominently shown and readily discernible and legible to the purchaser under the customary conditions of purchase and use.

# Vintage Year as Lot Code



A Vintage Year could meet the SFCR lot code requirements

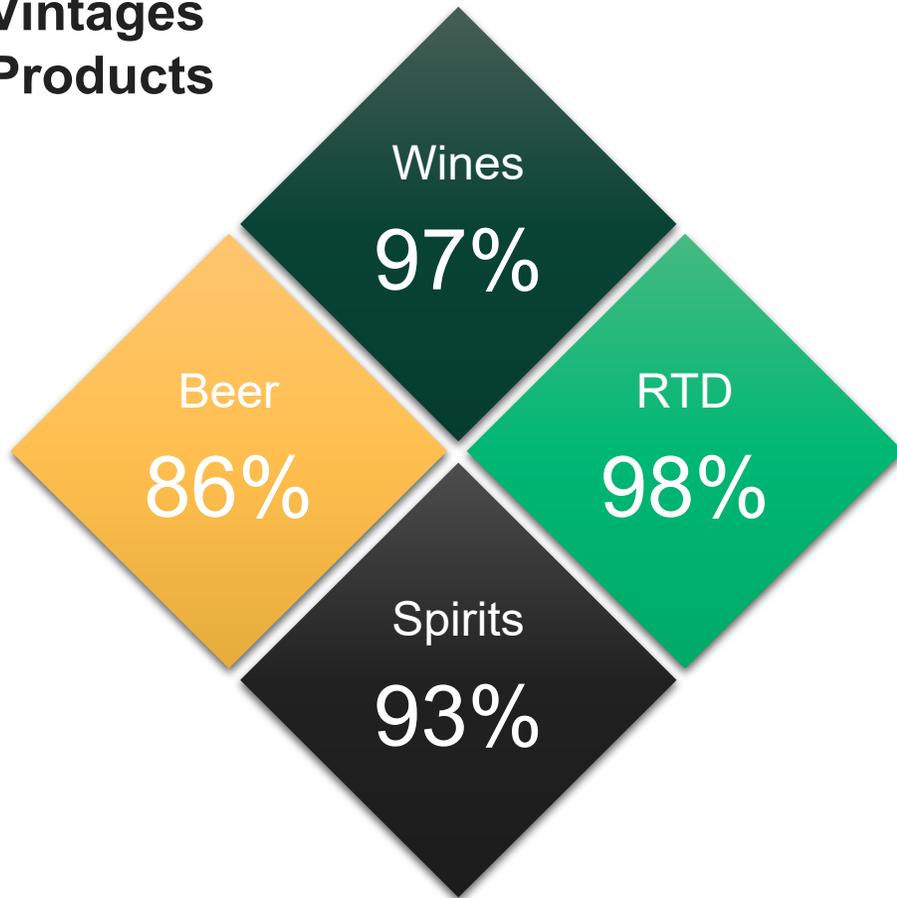
CFIA uses lot code to define a quantity of food produced under the same conditions  
In the event of a recall, the entire vintage year of that product would be pulled from the market



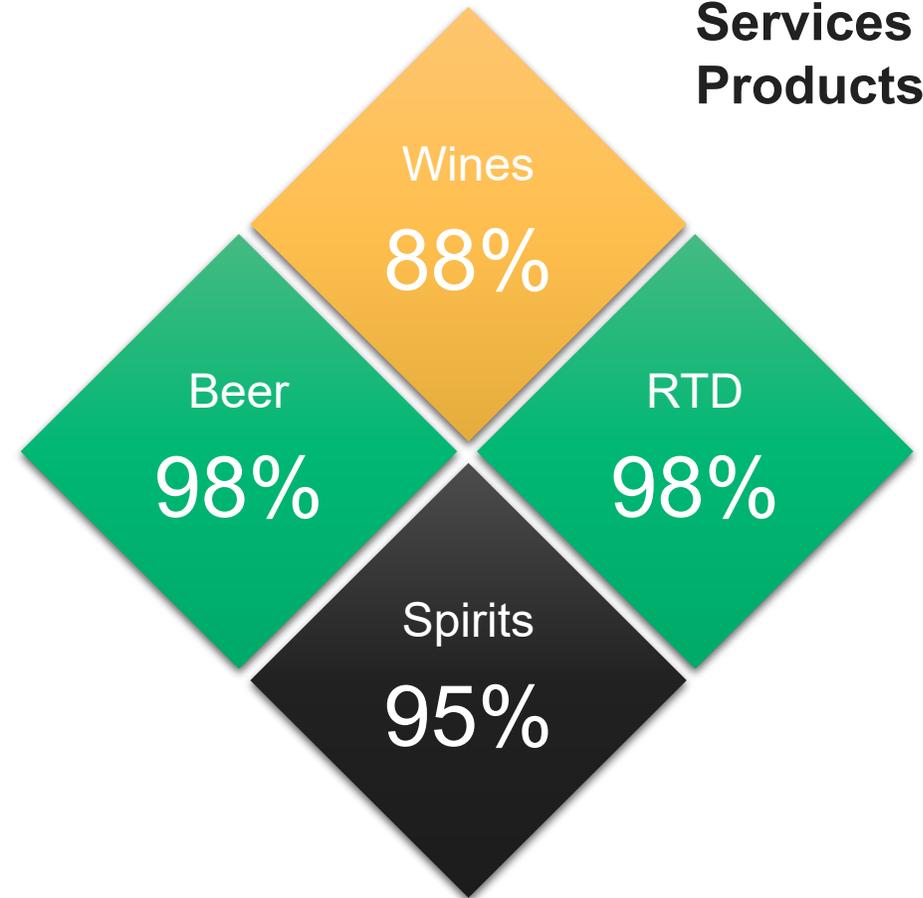
LCBO will accept Vintage Year as lot code

# Lot Code Compliance

LCBO &  
Vintages  
Products



Specialty  
Services  
Products



(%) Lot Code Labelling  
compliance rates; FY 21  
monitoring

# Traceability Requirements



## IDENTIFY THE FOOD

- Common name
- Lot Code
- Dealer Name & Address



## TRACE ONE STEP BACK

- Date on which it was provided to you
- Name and address of provider



## TRACE ONE STEP FORWARD

- Date you provided it
- Name & address of person to whom you provided it



## DOCUMENTATION REQUIREMENTS

- Must be provided within 24 hrs of request
- Must be retained for two years

**Must be available for all orders shipped**

# SFCR Timing



Lot code, Common name, Dealer name & address

## Requirements

### CFIA

- Product that has been packaged and labelled after July 15, 2020, will be required to meet new lot code requirements
- Due to pandemic conditions, until further notice, CFIA will not prioritize compliance activities associated with the July 15, 2020 coming into force date for the manufactured food sector
- Suppliers are encouraged to continue their efforts on ensuring that traceability requirements are met.

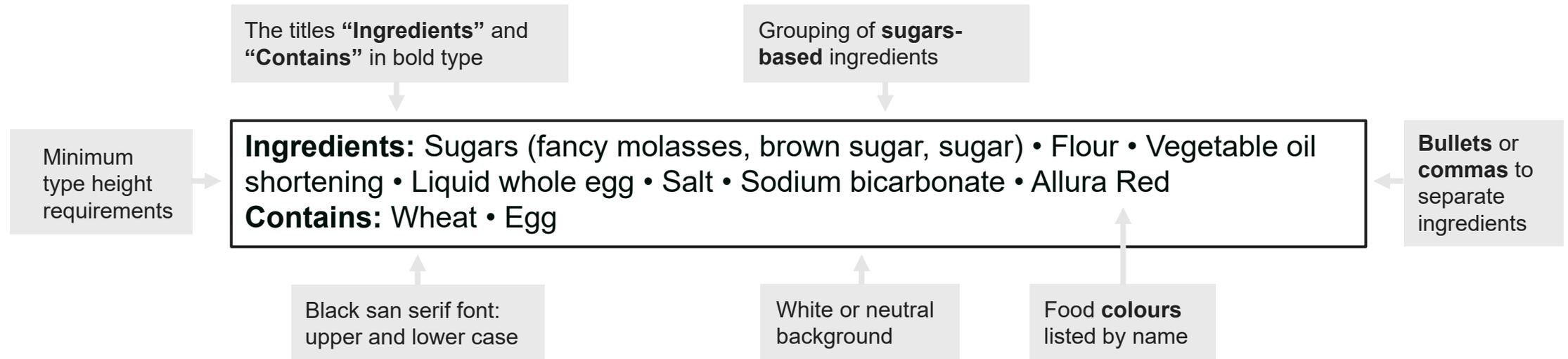
### LCBO

- Will continue to monitor and WARN for missing lot code; corrective action is not initiated at this time.
- Once further communication on the matter has been issued by CFIA, LCBO will modify its policies accordingly.

# Food Labelling Modernization, Beer & Vodka Standard

# Ingredient List

## New principles & format



Impacted categories: Unstandardized and all products with voluntary ingredient lists

# Allergen Declarations

## New format

**Ingredients:** Sugars (fancy molasses, brown sugar, sugar)•Flour • Vegetable oil shortening •Liquid whole egg •Salt • Sodium bicarbonate• Allura Red

**Contains:** Wheat •Egg  
May contain: Milk

**Contains:** Sulphites, Egg  
**Contient:** Sulfites, Oeuf

**Contains:** Barley, Wheat  
**Contient:** Orge, Blé

Label coloured background

Impacted categories: Wine and all products that contain allergenic ingredients

# Serving Size



Regulated Reference Amounts			
Wine	Beer	Coolers/RTD	Spirits
188 mL	333 mL	333 mL	43 mL*

\*LCBO defined

A single-serving selling unit may contain up to 200 % of the reference amount for that product

# Nutrition Fact Tables

ORIGINAL		NEW	
<b>Nutrition Facts</b> <b>Valeur nutritive</b>		<b>Nutrition Facts</b> <b>Valeur nutritive</b>	
Per 250 mL / par 250 mL		Per 1 cup (250 mL) pour 1 tasse (250 mL)	Serving size stands out more and is more similar on similar foods
<b>Amount</b> Teneur	<b>% Daily Value</b> % valeur quotidienne	<b>Amount</b> Teneur	<b>% Daily Value*</b> % valeur quotidienne*
<b>Calories / Calories 110</b>		<b>Calories 110</b>	Daily Values updated
Fat / Lipides 0 g	0 %	Fat / Lipides 0 g	0 %
Saturated / saturés 0 g + Trans / trans 0 g	0 %	Saturated / saturés 0 g + Trans / trans 0 g	0 %
Cholesterol / Cholestérol 0 mg		Carbohydrate / Glucides 26 g	
Sodium / Sodium 0 mg	0 %	Fibre / Fibres 0 g	0 %
Carbohydrate / Glucides 26 g	9 %	Sugars / Sucres 22 g	22 %
Fibre / Fibres 0 g	0 %	Protein / Protéines 2 g	
Sugars / Sucres 22 g		Cholesterol / Cholestérol 0 mg	
Protein / Protéines 2 g		Sodium 0 mg	0 %
Vitamin A / Vitamine A	0 %	Potassium 450 mg	10 %
Vitamin C / Vitamine C	120 %	Calcium 30 mg	2 %
Calcium / Calcium	2 %	Iron / Fer 0 mg	0 %
Iron / Fer	0 %		
		*5% or less is a little, 15% or more is a lot *5% ou moins c'est peu, 15% ou plus c'est beaucoup	

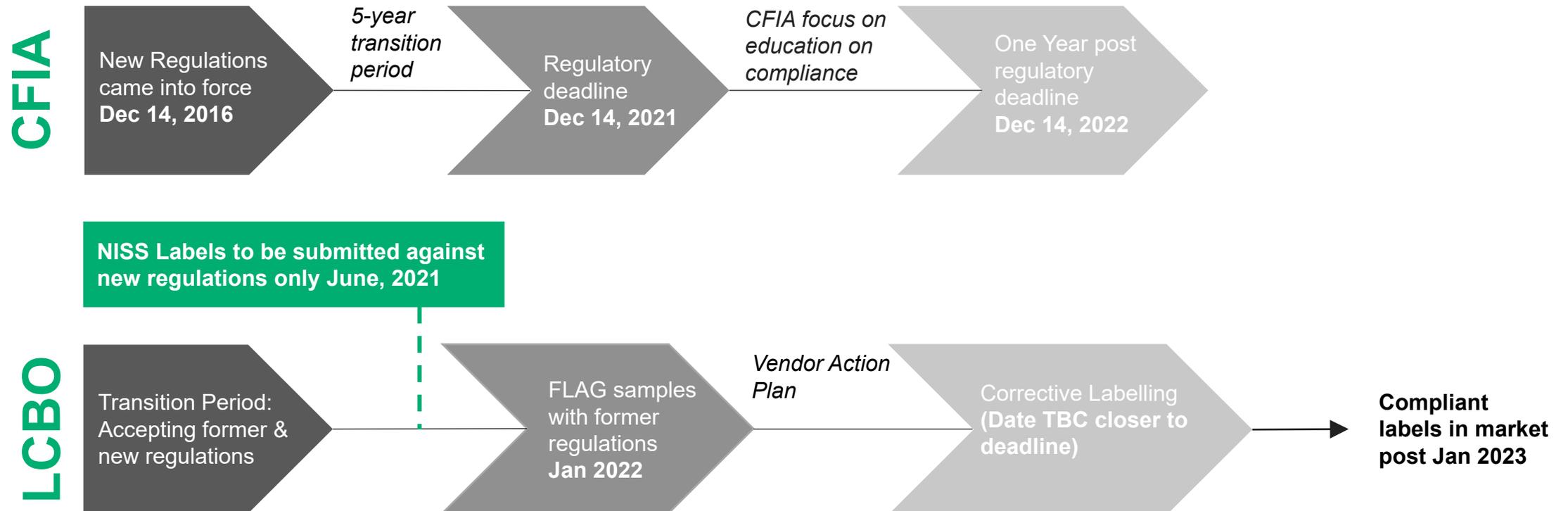
Calories is larger and stands out more with bold line below

mg amounts are shown

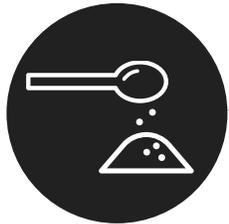
New % Daily Value footnote

For products with mandatory or voluntary NfT

# Food Labelling Modernization Transition Timelines



# Beer Standard of Identity



## SUGARS

Max. 4% w/v

Differentiate between beer and malt-based products

## INGREDIENTS



Addition of: herbs, spices

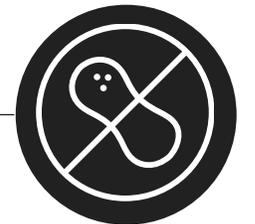
Flavouring preparations – trigger a modified common name: e.g. “beer with apricot flavour”



## STANDARDS

Repeal of: Stout, Ale, Porter, Malt Liquor

## ALLERGENS



Repeal of allergen exemption. Label must declare all allergens, gluten sources and added sulphites.



# Vodka Standard of Identity



## INGREDIENTS

Any agricultural materials  
Previously: only potato or grain

## PROCESS

Allows use of other materials and processes  
beyond charcoal

## LABELLING

Modified standardized common name is  
required, using a “produced from” statement,  
when ingredients other than potato or cereal  
grain are used

# Labelling Requirements



**"Produced from"**  
followed by the name of all material of agricultural origin used

**Close Proximity**  
to the common name  
"Vodka"



Must use  
proximity rules

Must use  
**"Produced from"**  
terminology

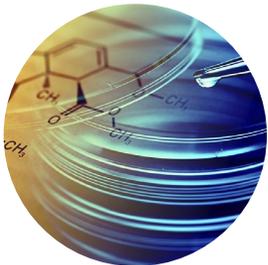
# Gluten Free Vodka



## Updated CFIA Guidance



Qualifying statements are no longer required for gluten-free claims on vodka



If a **Gluten Free Claim** is made, the vendor must be able to provide documentation to demonstrate that the gluten protein in the finished product is less than 20 ppm



# What else is new?

*The ECCC Proposed Integrated Management Approach  
to Plastic Products to Prevent Waste and Pollution*

---

# Proposed Integrated Management Approach

## Government Objectives

01

Eliminate certain sources of plastic pollution



02

Strengthen domestic end-markets for recycled plastics



03

Improve the value recovery of plastic products and packaging



04

Support innovation and the scaling up of new technologies

# Categories of Single-Use Plastics

Classification Criteria	Identified Categories of Single-Use Plastics
1. Environmentally Problematic	1. Plastic checkout bags 2. Stir sticks <b>3. Six-pack rings</b> 4. Cutlery
2. Value recovery problematic	5. Straws 6. Food service ware made from problematic plastics

## Management Objective:

Eliminate or reduce from Canadian market, or restrict use

The six items above meet the requirements for a ban or a restriction in use  
(Regulatory Instrument)

# Categories of Single-Use Plastics

Classification Criteria	Identified Categories of Single-Use Plastics – select examples*
1. Environmentally Problematic	<ul style="list-style-type: none"><li>• Beverage bottles and caps</li></ul>
Classification Criteria	Identified Categories of Single-Use Plastics – select examples*
2. Value recovery problematic	<ul style="list-style-type: none"><li>• Multi-packaging</li></ul>

*\*Selected based on relevance to beverage alcohol industry*

## Management Objective:

Increase recycling/recovery rate of single-use plastics and packaging

## Proposed instruments

- Beverage bottles & caps – Extended producer responsibility or other collection, recycling requirements
- Multi-packaging – Material specifications, e.g. recyclable

# What else is new?

LCBO Quality Assurance Updates

# An Optimized Supply Chain

## Quality Assurance Objectives

01

Reduction of the listing timeframe



02

Expedited product flow



03

Introduce operational efficiencies



04

Listening to the needs of the private clients

LCBO  
Quality  
Assurance  
Updates

Elimination  
of NISS  
chemical  
analysis

Expediting  
Release of  
FLR and  
VSO

Evolving  
Private Client  
Waivers

Lab Testing  
Fees  
Increase

# Resources

# Doing Business with LCBO

**LCBO**  
**Simplified  
Labelling  
Requirements**



**LCBO**  
**Summary  
of Regulatory  
Updates**

# Thank you



Contact us at:  
[quality.assurance@lcbo.com](mailto:quality.assurance@lcbo.com)