

## LABELING REQUIREMENTS AND IMPLICATIONS FOR FOODS MARKETED IN THE U.S.

### New Orleans Marriott Course Agenda

<b>Saturday, June 1, 2019</b>		
FOUNDATIONS OF FOOD LABELING: An overview of the legal and regulatory framework that's behind food labeling requirements	Eric Greenberg Kathleen Crossman Robert Post Riëtte Van Laack	8:15-10:15 AM
<b>BREAK</b>		10:15-10:30 AM
Basic/Mandatory Labeling Requirements for FDA and USDA	Riëtte Van Laack Robert Post	10:30 AM-12:00 PM
<b>LUNCH</b>		12:00-1:00 PM
Ingredient Statements (including allergens) for FDA and USDA	Eric Greenberg Robert Post Riëtte Van Laack	1:00-2:00 PM
Hands on Workshop Part 1: Ingredient Statements	Kathleen Crossman	2:00-2:45 PM
Flavor Labeling	Kathleen Crossman	2:45-3:15 PM
<b>BREAK</b>		3:15-3:30 PM
Hands on Workshop Part 2: Flavors Labeling	Kathleen Crossman	3:30-4:30 PM
<b>Sunday, June 2, 2019</b>		
Nutrition Labeling Requirements – and the newest changes - - for FDA and USDA	Robert Post Riëtte Van Laack	8:00-10:30 AM
<b>BREAK</b>		10:30-10:45 AM
Health Claims and Nutrient Content Claims for FDA and USDA; Structure/Function Claims for FDA	Eric Greenberg Robert Post	10:45-11:45 AM
<b>LUNCH</b>		11:45 AM-12:45 PM
Organic, Natural, Non-GMO, Gluten-free, Cage-free and Other Claims	Riëtte Van Laack Kathleen Crossman	12:45-2:00 PM
Workshop Part 3: Nutrient Content, Structure/Function, and Health Claims	Eric Greenberg	2:00-2:45 PM
<b>BREAK</b>		2:45-3:00 PM
Sunday: Hot Topics Now and Predictions for the Future	All Instructors	3:00-4:45 PM

*Please note that the schedule, including instructors, topics, and times are subject to change.*