

# Registration Form

## PRODUCT LABELLING AND HANDS-ON TRAINING

### PARTICIPANT DETAILS

Name	
NRIC No.	
Passport No.	
Citizen	
Designation	
Job Description	
Name & Address of Organization	
Tel No.	Ext.( )
Fax No.	
Mobile No.	
Email Address	
SPECIAL NEEDS (If Any):	
Meals (Please Specify)	Vegetarian/Non-vegetarian ( )
Others (Please Describe)	
How did you get to know about this course	

**CLOSING DATE for REGISTRATION is:**

**1 August 2017**

\* If you require further information, kindly contact Ms. Siti Asah [ctasah.mdali@moh.gov.my](mailto:ctasah.mdali@moh.gov.my) or Ms. Zalikha [zalikha.muda@moh.gov.my](mailto:zalikha.muda@moh.gov.my)

# Fees and Registration Procedure

**FEE**

**MYR 1200**

- Email **completed** Registration Form to [ifstc@moh.gov.my](mailto:ifstc@moh.gov.my)
- Invitation letter will be emailed to **successful registered** participants. This letter is applicable to support international travelling documents for foreign participants.
- Payment via **bank draft/money order/postal order** payable to :

**KETUA SETIAUSAHA  
KEMENTERIAN KESIHATAN MALAYSIA**

- Payment must be made **before the stated date** in invitation letter.
- Seats are only confirmed upon received proof of payment.
- Course fee is inclusive of course materials, certificate, luncheon and light refreshment.
- Please be advised training venue may be subject to change.
- No refund** will be made for **any cancellation after payment**.
- Availability of seats for participation is on **"First Come First Serve Basis"**.
- Course fee is **HRDF Claimable**.



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No. 26 Jalan Persiaran Perdana  
Precinct 3, 62675 Putrajaya, Malaysia  
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Faks: +603-88850790  
Email: [ifstc@moh.gov.my](mailto:ifstc@moh.gov.my)  
Course Website: <http://fsq.moh.gov.my/v5>



**INTERNATIONAL FOOD SAFETY  
TRAINING CENTRE (IFSTC) MALAYSIA**

# PRODUCT LABELLING AND HANDS-ON TRAINING

**12-13 September 2017**

**Putrajaya\***

Establishment Under:



**FOOD SAFETY AND QUALITY DIVISION  
MINISTRY OF HEALTH MALAYSIA**

\*Subject to change

# PRODUCT LABELLING AND HANDS-ON TRAINING

## INTRODUCTION

Label is the key feature of a prepackaged food. It identifies, describes and PROMOTES a product.

Designing a product label is always a challenge. A bad label turn customer away while good label increase consumer interest in a product and boost sales.

However, there are rules on food product label for sale in Malaysia. Manufacturer, repackers, importers, retailers or any individual involve at any stage of product offered for sale, holds on the responsibility to ensure compliance to labelling requirement of the Food Regulations 1985 (FRM 1985).

### GET TO KNOW THE:

- **Mandatory** and **Optional** requirements set down in the FRM 1985.
- **Guidelines** that support the regulations e.g.; food additive, hypersensitivity, GMF, allergen, nutrition claims.
- **DO's** and **DON'T's**

## OBJECTIVE

To provide insight information and hands on training on the key aspects of food product labelling according to FRM 1985.

To facilitate manufacturer in marketing product with true information.

To prevent misused and wrong concept in product labelling.

## WHO SHOULD ATTEND?

Anyone in food industry with responsibility for label sign off

Technical Manager who wish to ensure their knowledge up to date

Food Regulators

Food Technologists

Academician

Consultant

## COURSE CONTENT

This course provided detailed knowledge and experience of generating compliant label during :

- Introduction to Food Regulations 1985.
- General Food Labelling. (+HANDS-ON).
- Nutrition Labelling & Claims and Added Nutrients. (+HANDS-ON).
- Labelling of Food Additives and Sweetening Substances.
- Labelling of Foods and Food Ingredient Obtain Through Modern Biotechnology (GMF).
- Food Irradiation Regulations 2011: Labelling of Irradiated Food.
- Specific Labelling for Special Purpose Food. (+HANDS-ON).
- Specific Labelling for Commodity Standard. (+HANDS-ON).