ESHA Research

ESHA Research was established in 1981 as one of the very first nutrition software solutions. Today, ESHA’s suite of nutritional software products, services, and databases are recognized as the industry’s top choice for food and supplement formulation, recipe development, labeling, nutritional analysis, and regulatory compliance.

**ESHA Solutions**
- Genesis R&D® Food Formulation
- Genesis R&D® Supplement Formulation
- Food Processor® Nutrition & Diet Analysis
- Consulting Services

Our mission is to help remove the complexity of product development and regulatory compliance for the food, beverage, and supplement industries through software, services, and nutritional databases.
Genesis R&D Foods

Genesis R&D Foods, first released in 1991, is designed to help users manage processes, overcome industry challenges, and meet federal requirements. Industry professionals use Genesis R&D for quick and accurate nutrient evaluation, virtual product development, nutrition labeling, and regulatory compliance.

- Product Development
- Formulation Analysis
- Menu Analysis
- Reporting
- Regulatory Compliance
Upcoming Webinars

Stay tuned for upcoming webinars

Need a review?
View archived webinars at:
www.esha.com/news-events/webinars
Please Note!

✓ The webinar is being recorded
✓ All webinars available on our website
✓ Submit your questions in the GoToWebinar control panel
✓ We’ll email a copy of the recording and the slides following the webinar
What we’ll cover today

• Sulfites Declaration Requirements
• Sulfites Reporting
• Tracking Sulfites in Genesis R&D
• Q&A
Sulfites in Foods

• Some foods naturally contain sulfites
• For some foods, sulfiting agents are added to retain color, freshness, or other preservative effects
• Foods commonly containing sulfites and sulfiting agents
  • Processed meats or seafoods
  • Fermented, cured, or pickled foods
  • Dried foods
  • Vinegar and wine
Labeling Requirements

• Sulfites must be declared when
  • Present in the finished food at >=10 ppm
  • Sulfiting agents are used as ingredients in the food
  • Sulfiting agents present in ingredients in the finished food*

• Sulfites are declared on the product package
  • Individual sulfiting agents declared within the Ingredient List
  • Sulfites may or must be declared as an additional “contains” statement

• Sulfites are not declared within the Nutrition Facts panel

*unless exempt due to defined threshold or incidental amounts
Sulfites – Regulatory References

CFR §101.100(a)(4), §130.9, and FSIS:
• Sulfites have a defined detectable amount of ≥10 ppm
• Specific name of additive (e.g. sodium bisulfite) must be declared when added to food
  • Sulfur dioxide
  • Sodium sulfite
  • Sodium bisulfite
  • Potassium bisulfite
  • Sodium metabisulfite
  • Potassium metabisulfite
• A sulfiting agent or combination of sulfiting agents must be declared for 130.9
• Both naturally occurring sulfites and added sulfiting agents are detected when tested
• USDA – FSIS: if a packaged product is made up of separate components, e.g. parts of a meal, and one of the separate components contains ≥10 ppm, then sulfiting agents must be declared
Nutrients to View

- Label - US 2016 Mandatory and Sulfites
- Label - US 2016 All – updated to include Sulfites
Sulfites – Viewing and Reporting on the Ingredient Screen

View sulfites information in the Ingredient record, the Recipe view, and on reports.
View Sulfites on the Recipe Screen

<table>
<thead>
<tr>
<th>Item Name</th>
<th>Quantity</th>
<th>Measure</th>
<th>ESHA Code</th>
<th>Total Weight (g)</th>
<th>Gov. Code</th>
<th>Product</th>
<th>Sulfites- (ppm)</th>
<th>Sulfites- (mg)</th>
</tr>
</thead>
<tbody>
<tr>
<td>oatmeal, instant, plain, dry, fortified</td>
<td>288 Gram</td>
<td></td>
<td>90075</td>
<td>288.00</td>
<td>8122 USDA</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>water, municipal tap</td>
<td>71.04 Gram</td>
<td></td>
<td>20041</td>
<td>71.04</td>
<td>14429 USDA</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>flaxseeds, ground</td>
<td>14 Gram</td>
<td></td>
<td>41453</td>
<td>14.00</td>
<td>12220 USDA</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>chia seeds, dried</td>
<td>42 Gram</td>
<td></td>
<td>4610</td>
<td>42.00</td>
<td>12006 USDA</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>hemp seeds, hulled</td>
<td>20 Gram</td>
<td></td>
<td>89981</td>
<td>20.00</td>
<td>12012 USDA</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>baking powder, double acting, straight phosphate</td>
<td>2.3 Gram</td>
<td></td>
<td>28046</td>
<td>2.30</td>
<td>18370 USDA</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>baking soda</td>
<td>2.3 Gram</td>
<td></td>
<td>28003</td>
<td>2.30</td>
<td>18372 USDA</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>salt, table</td>
<td>1.5 Gram</td>
<td></td>
<td>26014</td>
<td>1.50</td>
<td>2047 USDA</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>syrup, agave</td>
<td>165.6 Gram</td>
<td></td>
<td>52654</td>
<td>165.60</td>
<td>19912 USDA</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>oil, coconut</td>
<td>65.28 Gram</td>
<td></td>
<td>8037</td>
<td>65.28</td>
<td>4047 USDA</td>
<td></td>
<td>50.00</td>
<td>4.00</td>
</tr>
<tr>
<td>raisins, seedless, golden with sulfites</td>
<td>80 Gram</td>
<td></td>
<td></td>
<td></td>
<td>USDA</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
Reporting Sulfites - Spreadsheet

- Populate Ingredient records with proper Sulfites content
- When you use the Ingredients in your Recipes, Sulfites are reported in ppm and mg
  - mg is calculated
  - ppm = mg/kg
- View the Ingredient and Recipe detail on the Spreadsheet report
Sulfites Statement

• View Label and other reports with Labels
• Ingredient List

INGREDIENTS: Rolled Oats, Agave Syrup, Golden Raisins (Raisins, Sulphur Dioxide as a preservative), Water, Coconut Oil, Chia Seeds, Hemp Seeds, Flax Seed Meal, Baking Powder, Baking Soda, salt. This product contains sulfiting agents.
Attributes – Contains Sulfites

• Use Attributes to indicate that an ingredient contains sulfites, even when the amount is not known

• Add “Contains Sulfites” attribute
Genesis R&D Training

Genesis R&D Training | December 1-3, 2020 | web-based

Professional and/or Advanced training session. The first two days cover the fundamentals of the Genesis R&D Food program: creating ingredients, building recipes/formulas, nutrition analysis and reporting, labeling, and best practices. In addition, you can attend a third day of Advanced instruction, or just attend the Advanced session as a single day. Advanced training presents more complex scenarios and more comprehensive regulatory issues.

STAY TUNED FOR THE 2021 TRAINING SCHEDULE

Contact training@esha.com with any questions.

See the Full 2020 Schedule: https://www.esha.com/news-events/training-schedule/
CONTACT US

Phone: 503-585-6242
Sales: sales@esha.com
Support: support@esha.com
Consulting Services: cs@esha.com
Training: training@esha.com

HELPFUL RESOURCES

LinkedIn: linkedin.com/company/esha-research/
eLearning Center: esha.com/resources/esha-elearning-center/
Blog: esha.com/blog
eNewsletter: esha.com/esha-newsletter