

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



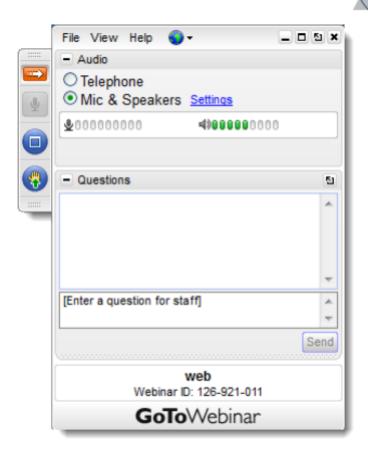
Stay tuned for upcoming webinars

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

Ingredients: SUGAR, COCONUT (SODIUM METABISULFITE), WATER, VEGETABLE SHORTENING (PALM OIL), CORN SYRUP, HIGH FRUCTOSE CORN SYRUP, PECANS. CONTAINS 2% OR LESS OF EACH OF THE FOLLOWING: MODIFIED FOOD STARCH (CORN), SALT, POLYSORBATE 60, CARAMEL COLOR, SORBIC ACID, SOY LECITHIN, AGAR, ARTIFICIAL FLAVOR, PROPYL GALLATE (ANTIOXIDANT).

Ingredients: Balsamic Vinegar Contains Sulfites. Acidity 6%.

^{*}unless exempt due to defined threshold or incidental amounts

Sulfites – Regulatory References

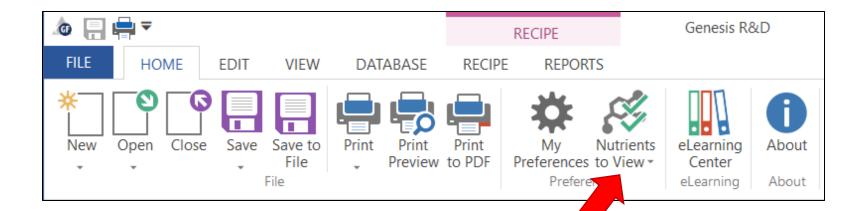


CFR §101.100(a)(4), §130.9, and FSIS:

- 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

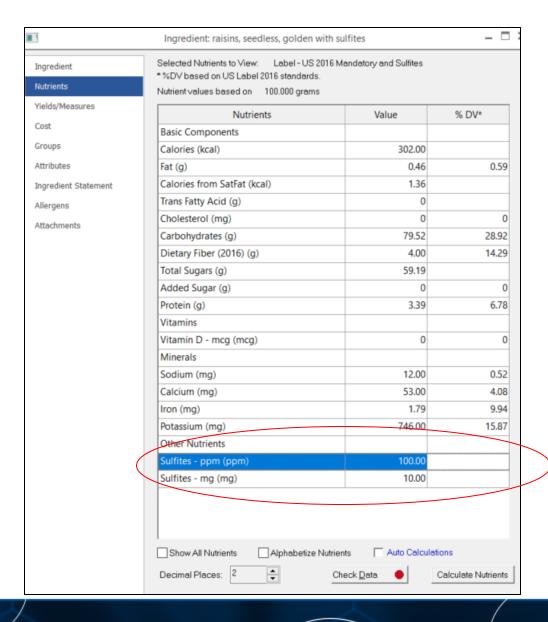




- Label US 2016 Mandatory and Sulfites
- Label US 2016 All updated to include Sulfites

Sulfites – Viewing and Reporting on the Ingredient Screen

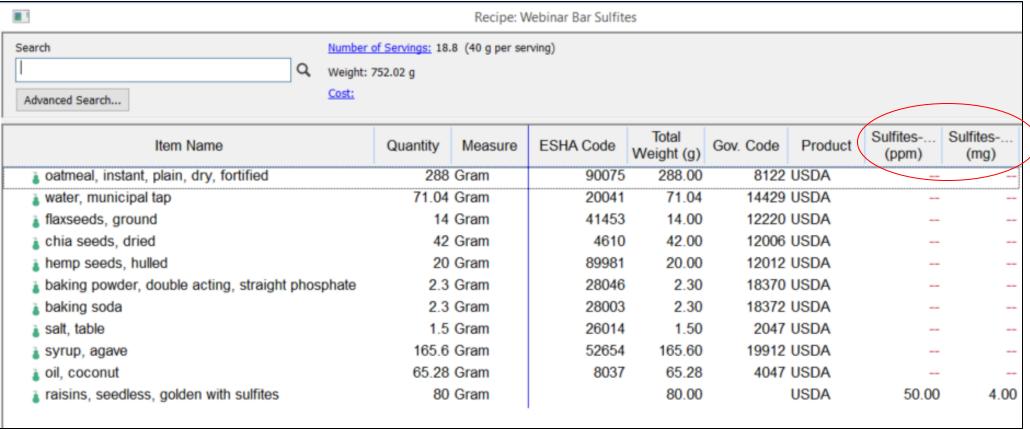
View sulfites information in the Ingredient record, the Recipe view, and on reports











Reporting Sulfites - Spreadsheet



	Spreadsheet: Webinar Bar Sulfites *							
	Item Name	Quantity	Measure	Calc (mg)	Iron (mg)	Pot (mg)	Sulfites (ppm)	Sulfites (mg)
■ Webinar Bar Sulfites		1	Serving	82.03	4.19	116.13	1.06	0.04
	aoatmeal, instant, plain, dry, fortified	15.3187	Gram	53.77	3.79	56.07		
	🗼 water, municipal tap	0.015957	Cup	0.11	0	0.04		
	illaxseeds, ground	0.10638	Tablespoon	1.90	0.04	6.05		
	à chia seeds, dried	0.013298	Cup	14.10	0.17	9.09		
	hemp seeds, hulled	0.10638	Tablespoon	0.74	0.08	12.77		
	baking powder, double acting, straight phosphate	0.026595	Teaspoon	9.01	0.01	0.01		
	baking soda	0.026595	Teaspoon	0	0	0		
	👗 salt, table	0.013298	Teaspoon	0.02	0.00	0.01		
	👗 syrup, agave	0.026595	Cup	0.09	0.01	0.35		
	i oil, coconut	0.015957	Cup	0.03	0.00	0		
	araisins, seedless, golden with sulfites	4.25521	Gram	2.26	0.08	31.74	10.00	0.04
₃ Total		1	Serving	82.03	4.19	116.13	1.06	0.04
%	Recommendation (US Label Adult (2016))			6.31	23.26	2.47		

- 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

Bar Oat & Raisin 06/19/2020

Nutrition Fa	acts
servings per container Serving size	(40g)
Amount per serving Calories	150
% Da	aily Value*
Total Fat 6g	8%
Saturated Fat 3g	15%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 110mg	5%
Total Carbohydrate 22g	8%
Dietary Fiber 1g	4%
Total Sugars 9g	
Includes 6g Added Sugars	12%
Protein 3g	
Vitamin D Omco	084

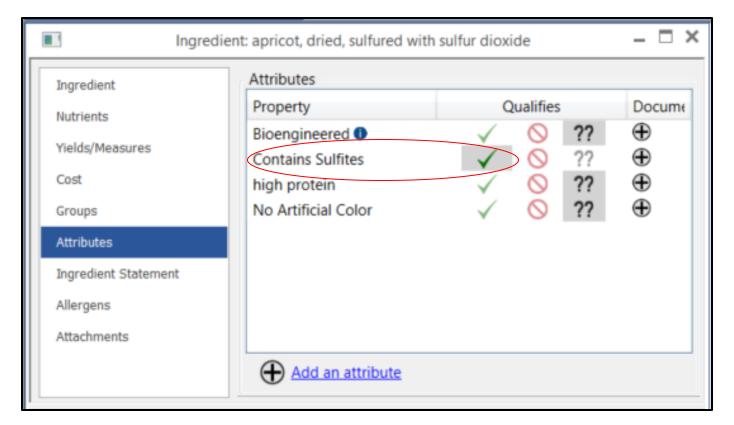
INGREDIENTS: Rolled Oats, Agave Syrup, Golden Raisins (Raisins, Sulphur Dioxide as a preservative), Water, Coconut Oil, Chia Seeds, Hemp Seeds, Flax Seed Meal, Baking Powder, Baking 8oda, salt. This product contains sulfiting agents.

Percentage	Ingredient
38.30	Rolled Oats
22.02	Agave Syrup
10.64	Golden Raisins (Raisins, Sulphur Dioxide as a preservative)
9.45	Water
8.68	Coconut Oil
5.58	Chia Seeds
2.66	Hemp Seeds
1.86	Flax Seed Meal
0.31	Baking Powder
0.31	Baking Soda
0.20	salt
ngredient Stateme	ent Include in Print/Export

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/

QUESTIONS?



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: <u>esha.com/esha-newsletter</u>

