INTERNATIONAL FOOD SAFETY TRAINING CENTRE MALAYSIA

FOOD PRODUCT LABELLING & HANDS-ON

6-8 OCT 2026 | PUTRAJAYA / KLANG VALLEY / NCFS

RM 1,610
LOCAL PARTICIPANTS

USD 805
FOREIGN PARTICIPANTS

HRDCORP CLAIMABLE

COURSE OVERVIEW

This 3 days course aims to give participants the mandatory and optional labelling requirements according to the Food Regulations 1985. The participants will be guided with the guidelines that support the regulations e.g.: food additive, hypersensitivity/allergen, Genetically Modified Food (GMF) and nutrition claims and the requirements to advertisements.

PARTICIPANT'S BENEFITS

- Identify the insight information and hands-on training on the key aspects of food product labelling according to Food Regulations 1985.
- Understand the valid information in marketing the food product and prevent false and inaccurate concept of food product labelling.
- Recognize compliant and non compliant label.
- Ensure that food advertisers are responsible in complying with legal requirements.
- Understand how to advertise food product ethically.

WHO MUST ATTEND

- Food Business Operators (FBOs)
- Academician
- Consultant
- Food Industry
- Food Safety Trainers

SCAN TO REGISTER:

LIMITED SEAT AVAILABLE
First Come First Serve Basis

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