ASC FOOD SAFETY CONSULTANTS

Leading with Science. Ensuring Food Safety.

Labelling Claims & Regulatory Framework Course

One-day course: regulatory landscape, decoding claims, risk management and a hands-on practical workshop.

A full working day inside South Africa's labelling and claims rules, built for the people who own label decisions. Four modules take delegates from the regulatory landscape through claims, risk management and a hands-on practical workshop, so the theory lands on your own products before the day ends.

Duration One day	**Format** Interactive course with hands-on workshop, on-site or virtual	**Certification** Certificate of attendance

Who should attend

Quality assurance / QC	**Regulatory compliance officers**	**Product development (R&D)**
Packaging technologists	**Marketing & brand managers**	**Food technologists**

Course modules

Module	What we cover	You leave able to
Module 1: Regulatory landscape	Understanding the South African regulatory landscape: R146 of 2010 and its amendments, the authorities that enforce it, category regulations, and where the draft R3337 regulations will take it next.	Navigate the legislation that governs your labels.
Module 2: Decoding claims	Decoding nutrition, health and comparative claims: the criteria behind 'low', 'free', 'high in' and 'source of', substantiation expectations, and how claims interact with the nutrition information table.	Evaluate any claim against the rules.
Module 3: Risk management & strategy	Implementing risk management strategies for labelling: rating non-conformances with a risk matrix, prioritising corrective action, and building guardrails for future artwork.	Apply risk-based thinking to label decisions.
Module 4: Practical workshop	Hands-on practical workshop reviewing real labels, including your own products where supplied: finding the gaps, agreeing the fixes and documenting the outcome.	Run a defensible label review yourself.

Why teams choose the one-day course

It is the working level between the half-day orientation and the two-day masterclass: enough depth to change how your QA, NPD and marketing teams make label decisions, compact enough to fit into one day away from the plant. Delegates leave with the frameworks used in ASC's own consulting reviews.

The ASC labelling training pathway

HALF DAY	ONE DAY	TWO DAYS
Essentials of Food Labelling & Claims Compliance	**Labelling Claims & Regulatory Framework**	Comprehensive Labelling Regulations (SA & Codex)

Many teams combine courses: the two-day programme for the QA and regulatory core, the half-day workshop for marketing, sales and leadership.

Which course is right for your team?

	Half day	One day	Two days
Best for	Commercial teams that approve copy and claims	Teams that compile and check labels daily	Teams that own compliance and defend labels in audits
Depth	The ground rules and claim traps	Applied regulation with a hands-on workshop	Full competence: develop, review, approve, defend
Practical work	Real-label walk-throughs	Practical workshop on real labels	Label reviews, claim assessments and a compliance dossier
Take-home	Compliance sign-off checklist	Risk frameworks used in ASC reviews	Seven-piece documentation toolkit

Why teams train with ASC

• Trained by practising consultants, not career lecturers: the same team that reviews labels for Kellogg's (official compliance advisor), Adcock Ingram, KFC Africa and Spur Group.
• Your own product labels become the course material, so the learning lands on Monday morning, not in a binder.
• Content updated as legislation moves: R146, draft R3337, SANS 289, the Consumer Protection Act and Codex.
• SAATCA, HPCSA and FoodBev SETA accredited training provider; B-BBEE Level 1 with 135% procurement recognition.
• Delivered on site or virtually from offices in Gqeberha, Johannesburg and Cape Town, anywhere in Southern Africa.

How booking works

1. Enquire	2. Tailor	3. Train & certify
Email info@ascfoodsafety.com or call any branch with your team size and preferred dates.	We confirm the agenda for your categories and, where agreed, collect sample labels to work on.	We deliver on site or virtually; delegates receive certificates and the course toolkit.

Book the Labelling Claims & Regulatory Framework course. We run it in-house at your site or virtually, anywhere in South Africa and the wider region, using your own product labels as the working material. Email **info@ascfoodsafety.com** or call **+27 41 004 0382** (Johannesburg +27 10 500 4661, Cape Town +27 21 300 4024) for dates and a quotation. More at ascfoodsafety.com/food-labelling-training and ascfoodsafetytraining.com. Explore all our labelling and regulatory services at ascfoodsafety.com/labelling-and-regulatory-advisory.

All ASC labelling courses are delivered by practising regulatory consultants: the same team that reviews labels for South Africa's leading brands and is the official food safety and compliance advisor to Kellogg's. Content is aligned to R146 of 2010, the draft R3337 regulations, SANS 289, the Consumer Protection Act and Codex Alimentarius, and is updated as legislation changes. ASC is a SAATCA, HPCSA and FoodBev SETA accredited training provider. © ASC Food Safety Consultants.