Food Labelling Training Prospectus

Three courses, one pathway: half-day essentials, one-day practitioner course, two-day flagship programme.

One pathway, three courses. ASC's labelling training takes your organisation from claim-aware to audit-ready: a half-day essentials workshop for commercial teams, a one-day working course for the people who compile and check labels, and a two-day flagship programme that builds full competence to develop, review, approve and defend labels under South African law and Codex Alimentarius. This prospectus summarises all three so you can match the right depth to each team.

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

Course 1: Essentials of Food Labelling & Claims Compliance (half day, 4 hours)

A focused workshop for marketing and brand managers, regulatory professionals, product developers and packaging technologists. Covers the mandatory label requirements, nutrient content and health claims, risk management on real-world labels, and a compliance toolkit with open Q&A. Delegates leave able to judge whether a claim is safe to print and apply a practical sign-off checklist immediately.

Course 2: Labelling Claims & Regulatory Framework (one day)

A full working day for QA/QC, regulatory compliance officers, R&D, packaging technologists and brand managers. Four modules: understanding the regulatory landscape, decoding nutrition, health and comparative claims, implementing risk management strategies, and a hands-on practical workshop on real labels. Delegates leave able to navigate the legislation, evaluate any claim and run a defensible label review.

Course 3: Comprehensive Food & Beverage Labelling Regulations, SA & Codex (two days)

The flagship, practice-driven programme for teams that own compliance end to end. Day one covers the regulatory landscape and sources (R146 and amendments, Codex Alimentarius, enforcement expectations) and labelling fundamentals with claims decoding (QUID, compound ingredients, allergen rules, nutrition table formats and rounding). Day two covers additives and risk strategy (permission checks, carry-over and maximum limits, the risk matrix, corrective action) and closes with a practical workshop building an audit-ready compliance dossier. Every delegate takes home the seven-piece documentation toolkit: mandatory labelling checklist, ingredients rules guide, nutrition table template, claims checklist, additive verification worksheet, compliance dossier index and regulatory

library tracker.

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 course that fits your team, or ask us to build a combined programme. 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.