

COMPLIANCE CHECKLIST FOR RACC LABELING

To keep your labels in line with CFIA standards, here's a handy checklist that takes into account those all-important CFIA rounding rules

VERIFY RACC ALIGNMENT

Ensure your serving sizes match or are realistically based on the RACC values for your product category.

1

2

CHECK DAILY VALUE PERCENTAGES

Confirm that DV percentages on your labels are calculated using the correct RACC serving sizes. Adjust as necessary for realistic consumer servings.

APPLY CFIA ROUNDING RULES

Round off nutritional values according to CFIA guidelines. For example, if a nutrient value is between 0.5g and 1g, round to 1g; if it's less than 0.5g, round to 0g.

3

4

REVIEW SERVING SUGGESTIONS

Make sure your serving suggestions align with RACC values and consumer expectations. Adjust if your product typically invites larger or smaller servings.

DOUBLE-CHECK NUTRIENT CLAIMS

If you're making nutrient content claims based on RACC values, ensure they meet the criteria set out by the CFIA for those claims.

5

6

INSPECT LABEL LAYOUT

Ensure the Nutrition Facts table layout adheres to CFIA standards, with clear, legible font sizes and proper placement of daily values.

FINAL LABEL REVIEW

Before finalizing, review your product labels to ensure all information is accurate, compliant, and consumer-friendly. Consider a final check by a regulatory expert or use a tool like Food Label Maker for added assurance.

7