

United States Department of Agriculture Foreign Agricultural Service

Global Agricultural Information Network GAIN REPORT

# THIS REPORT CONTAINS ASSESSMENTS OF COMMODITY AND TRADE ISSUES MADE BY USDA STAFF AND NOT NECESSARILY STATEMENTS OF OFFICIAL U.S. GOVERNMENT POLICY

Required Report - public distribution

Date: 12/27/2018 GAIN Report Number: CA18069

## Canada

## Food and Agricultural Import Regulations and Standards Report

## **FAIRS Annual Country Report - 2018**

Approved By: Evan Mangino, Agricultural Attaché Prepared By: Mihai Lupescu, Sr. Agricultural Specialist

#### **Report Highlights:**

Canada's ban on partially hydrogenated oils in foods came into force in September 2018. Safe Food for Canadians Regulations entered into force on January 15, 2019. Final front-of-package labeling regulations were expected to published by the end of 2018. Canada will continue to develop regulations restricting the marketing of unhealthy foods and beverages to children in 2019.

Keywords: Canada, CA18069, FAIRS, Regulations, Standards

#### **Table of Contents**

Section I. Food Laws	
Safe Food for Canadians Act and Regulations	
Section II. Food Additive Regulations	б
Section III. Pesticides and Other Contaminants	б
Section IV. Packaging and Container Requirements	7
Section V. Labeling Requirements	
Healthy Eating Strategy Initiatives	
Section VI. Other Specific Standards	
Section VII. Facility and Product Registration Requirements	
Section VIII. Other Certification and Testing Requirements	
Section IX. Import Procedures	
Section X. Copyright and/or Trademark Laws	
Appendix I. Government Regulatory Agency Contacts	

## Section I. Food Laws

Since April 1997, all federally mandated food inspection and quarantine services for domestic and imported foods have been consolidated under the Canadian Food Inspection Agency (CFIA). On October 9, 2013, the Government of Canada announced that CFIA would report to the Minister of Health as opposed to the Minister of Agriculture. The three authorities responsible for Canada's food safety under the Minister of Health are: Health Canada (HC), the Public Health Agency of Canada (PHAC) and the food-safety responsibilities of the Canadian Food Inspection Agency. Agriculture and Agri-Food Canada (AAFC) continues to oversee CFIA's non-food safety agricultural activities, such as animal health and plant protection, as well as economic and trade issues.

#### Safe Food for Canadians Act and Regulations

On November 22, 2012, the <u>Safe Food for Canadians Act</u> (SFCA) received Royal Assent. After several years of consultations and development, the final <u>Safe Food for Canadians Regulations</u> (SFCR) were published on June 13, 2018 and entered into force on January 15, 2019.

The SFCA consolidated four food-related statutes (Canada Agricultural Products Act, Fish Inspection Act, Meat Inspection Act, and provisions of the Consumer Packaging and Labeling Act) in addition to new measures. The SFCA focused on three important areas: (1) improved food safety oversight to better protect consumers, (2) streamlined and strengthened legislative authorities, and (3) enhanced international market opportunities for Canadian industry.

New measures introduced under the SFCA include:

- New prohibitions against food commodity tampering
- Strengthened food traceability
- Improved import controls
- Modernization and simplification of existing food safety legislation
- Aligned inspection and enforcement powers
- Authority to certify food commodities for export
- New review mechanism

The SFCA consolidated the authorities of the following legislation:

- Fish Inspection Act
- Canada Agricultural Products (CAP) Act and Associated Regulations
  - <sup>°</sup> Dairy Products Regulations
  - ° Egg Regulations
  - ° Fresh Fruit and Vegetable Regulations
  - ° Honey Regulations
  - ° Licensing and Arbitration Regulations
  - ° Maple Products Regulations
  - Processed Egg Regulations
  - ° Processed Products Regulations
- Meat Inspection Act
- Consumer Packaging and Labeling Act

In addition, a number of agricultural product standards and grading requirements were incorporated into the SFCR by reference. Measures incorporated by reference can be found <u>here</u>.

#### **SFCR: Key Requirements**

The Safe Food for Canadians Regulations (SFCR) effectively consolidated 14 sets of existing regulations into one regulatory package to implement the SFCA. Three key elements of the SFCR represent the foundation of Canada's new food safety regulatory environment, and are mandatory for food-related businesses:

- <u>Licensing</u>
- <u>Preventive controls</u> (including the requirement to have a Preventive Control Plan), and
- <u>Traceability</u> (including the requirement to have food recall procedures in place).

CFIA maintains a <u>comprehensive website</u> to help businesses and stakeholders better understand SFCR requirements and to promote SFCR compliance.

Businesses can use the <u>Getting started: Toolkit for businesses</u> and the <u>glossary of key terms</u> to familiarize themselves with the SFCR requirements. CFIA recommends businesses sign up with <u>My</u> <u>CFIA</u>, a web-tool dedicated to facilitating interactions between CFIA and companies, including requests for <u>licenses</u>, permits, registrations and various certificates.

FAS/Canada *strongly recommends* all U.S. companies currently doing business in Canada consult their business partners regarding possible impacts of SFCR on their business operations. Companies evaluating business opportunities in Canada should become familiar with <u>SFCR requirements</u> as they develop prospective business plans.

#### SFCR: Importer of Record | Non-Resident Importer

CFIA provides <u>detailed information</u> on their website for businesses that are the "importer of record" in Canada. Most of these importers are companies with a physical presence in Canada. However, some importers of record in Canada are foreign companies without a physical presence in Canada – a category referred to as "<u>non-resident importers</u>" (NRIs). If an NRI complies with all other relevant SFCR requirements (such as <u>licensing</u>, <u>preventive controls</u> and <u>traceability</u>), then an NRI may be the importer of record on export shipments to Canada, provided that the NRI has a fixed place of business in a country that:

- has an inspection system that has been recognized by Canada, if the imported food is a meat product or live or raw shellfish, or
- has a food safety system that has been determined to provide at least the same level of protection in relation to that food as that provided by Canada, if the imported food is not a meat product or live or raw shellfish, and
- provided that the food is sent directly to Canada from such a country.

The United States meets the requirements listed above.

#### **SFCR:** Timelines

Companies should consult <u>CFIA's interactive tools</u> to learn more about the various <u>licensing</u>, <u>preventive</u> <u>controls</u>, and <u>traceability</u> requirements as well as <u>when the requirements enter into force</u> for different food categories.

For foods such as fish, meat, poultry, dairy, eggs, fresh and processed fruits and vegetables, honey and maple products, most of the new requirements (including <u>licensing</u>, <u>preventive controls</u> and <u>traceability</u>) entered into force <u>on January 15, 2019</u>.

For other <u>foods</u> (e.g., confectionary, snack foods, beverages, oils, dried herbs and spices, nuts and seeds, coffee and tea, or processed grain-based foods such as baked goods, cereals and pasta) and for certain categories of businesses, some of the SFCR requirements will be phased in over a longer period of up to 30 months (July 15, 2021). However, in general, the new requirements for "other foods" come into force <u>on July 15, 2020</u>.

Certain SFCR provisions (such as licensing and preventive controls) do not apply to:

- an imported food additive,
- an imported alcoholic beverage that contains more than 0.5 percent absolute ethyl alcohol by volume, or
- an imported unprocessed food meant to be further prepared in Canada listed in Schedule 1 of the <u>Regulations</u>, and that
  - is unprocessed and is intended to be manufactured, processed or treated for use as a grain, oil, pulse, sugar or beverage,
  - has a label applied or attached to it, or accompanying it, that bears the expression "For Further Preparation Only" or "pour conditionnement ultérieur seulement", and
  - o is not a consumer prepackaged food.

#### **Additional Food Law Considerations**

Though CFIA's <u>Guide to Importing Food Products Commercially</u> was developed prior to the SFCR, the Guide's elaboration of essential elements of the commercial food importation process may be helpful to U.S. companies trying to understand the Canadian system. The Guide includes an <u>appendix</u> providing an overview of relevant food-related legislation, much of which has been incorporated under the SFCR. On the <u>SFCR website</u>, there is a "<u>step-by-step</u>" guide to importing food, which is more specifically tailored to SFCR compliance for Canadian importers.

#### **Other Regulatory Initiatives**

Regulatory initiatives affecting food are posted for review by industry on the <u>Canadian Food Inspection</u> <u>Agency website</u>. In addition, CFIA's <u>Forward Regulatory Plan</u> lists a description of anticipated regulatory changes or actions various federal departments intend to bring forward in the near future. The Plan is intended to give stakeholders an opportunity to get informed and to provide input in the development of future regulations. For instance, the <u>2018-2020 Mid-year Update</u> provides information on regulatory proposals that the CFIA expects to bring forward over the next two years.

## Section II. Food Additive Regulations

Canada's *Food and Drugs Act* and the associated *Food and Drug Regulations* strictly control the use of food additives. Most foods approved for sale in the United States comply with Canadian food additive regulations, but differences can occur at the permissible levels and in the use of food colorings and food preservatives. Products containing restricted food additives may be refused entry into Canada.

Historically, permitted food additives have been listed in 15 tables housed under <u>Part B</u>, <u>Division 16 of</u> the *Food and Drug Regulations*. These *Regulations* prescribe which additives are permitted in Canada, to which foods they can be added and up to what levels, and prohibit the sale of a substance as an additive unless it is found on one of the 15 tables. These 15 tables listing <u>permitted food additives</u> have been incorporated by reference and are currently administered by Health Canada.

Health Canada's <u>Food Additives webpage</u> provides additional helpful information on Food Additives. You can subscribe to Health Canada's Food Additives e-Notice <u>here</u> to receive updates related to changes in the food additive regulatory landscape.

The <u>Guide for the Preparation of Submissions on Food Additives</u> provides a detailed description of the application process for regulatory approval for a new food additive, for a previously unapproved use of an already-permitted food additive, for an increased maximum level of use of and already approved food additive, or for a previously unapproved source for an already-permitted enzyme. Health Canada created the Food Additive Submission Checklist to assist applicants in assembling the necessary materials for a food additive request.

## Section III. Pesticides and Other Contaminants

Some agricultural chemicals approved for use in the United States are not registered in Canada. As a result, these pesticides are deemed to have a zero tolerance in Canada and imported foods containing unregistered pesticide residues above 0.1 parts per million are deemed to be adulterated under <u>Section</u> <u>B.15.002(1) of Canada's Food and Drug Regulations</u>. The goods are subject to detention, destruction, or return.

Pesticides are regulated under the <u>Pest Control Products Act</u> and the associated <u>Pest Control Products</u> <u>Regulations</u>. Health Canada's Pest Management Regulatory Agency (PMRA) sets maximum residue limits (MRL) for pesticides and maintains an <u>MRL Database</u> as well as a <u>residue definitions list</u>, which includes corresponding metabolites.

PMRA is also responsible for pesticide registration. More information on the PMRA-regulated product application process can be found <u>here</u>. For more information about PMRA's re-evaluation of already approved products, see GAIN Report <u>CA17017</u>.

#### **Ontario Provincial Regulations on Neonicotinoid-Treated Seeds**

On July 1, 2015, <u>Ontario regulations</u> governing the buying, selling and use of neonicotinoid-treated corn and soybeans seeds entered into effect. Under these regulations, U.S. companies selling corn and soybean seeds treated with neonicotinoid insecticides into the Ontario market are be subject to licensing and reporting requirements as well as certain restrictions on to whom they can sell. The responsibilities of the exporter under these new regulations will vary according to the business model of the vendor. The regulated neonicotinoid pesticides are:

- (1) imidacloprid
- (2) thiamethoxam
- (3) clothianidin

These pesticides have been classified under a new pesticide class named <u>Class 12</u>. More information on the regulations and the responsibilities of seed vendors is available <u>here</u>.

#### **Federal Neonicotinoid Policy**

At federal level, PMRA is evaluating the impact of neonicotinoids on humans, animals and the environment. FAS/Ottawa GAIN Reports <u>CA18037</u> and <u>CA18051</u> detail PMRA proposals to phase-out imidacloprid, clothianidin, and thiamethoxam neonicotinoid seed-treatment insecticides for all agricultural uses.

At the close of 2018, the most recent PMRA updates on neonicotinoids were: <u>PRVD2018-12</u> (for imidacloprid), <u>PSRD2018-02</u> (for thiamethoxam) and <u>PSRD2018-01</u> (for clothianidin).

## Section IV. Packaging and Container Requirements

Canadian regulations governing container sizes for various fresh and processed foods stipulate standardized container sizes that may differ from U.S. sizes. Standards of identity, grades and container sizes previously stipulated in various product-specific regulations (such as "honey regulations" or "fresh fruit and vegetable regulations", etc) have been consolidated into the <u>Safe Food for Canadians</u> <u>Regulations</u>.

Food grades have been incorporated by reference and are currently part of the <u>Canadian Grade</u> <u>Compendium</u>. Food standards of identity have also been incorporated by reference and are currently part of the <u>Canadian Standards of Identity</u> (see Section VI for additional information).

Requirements regarding packaging and specific container sizes are listed under <u>Part 10</u> of the *Safe Food for Canadians Regulations*, and further detailed in <u>Schedule 3</u> of the Regulations. These packaging and container size requirements cover a wide range of products including:

- honey
- peanut butter
- wine
- fresh and processed fruits and vegetables
- processed meats

## Section V. Labeling Requirements

#### **General Requirements**

In 2014, CFIA replaced the Guide to Food Labelling and Advertising with the <u>Industry Labelling Tool</u> to provide a single-source of food labelling guidance to industry. The Industry Labelling Tool content is drawn from the <u>Labelling Legislative Framework</u> and can be actively searched from the <u>CFIA Food</u> <u>Labelling and Advertising webpage</u>. In addition, <u>Part 11</u> of the <u>Safe Food for Canadians Regulations</u> includes consolidated labeling requirements previously included in a variety of product-specific regulations.

For information not found on the Industry Labelling Tool, questions can be directed to the <u>local CFIA</u> <u>office</u> nearest to the anticipated port of entry.

The Industry Labelling Tool includes information on:

- basic labeling requirements \*
- advertising requirements
- claims as to the composition, quality, quantity and origin of foods
- nutrition labeling \*
- nutrient content claims \*
- health-related claims \*
- regulations on food allergens \*
- other product specific requirements for alcoholic beverages, processed fruits and vegetables, honey, meat and poultry, fish and supplementary products\*

\*Regulations differ from the United States and require adherence for retail sales in Canada.

CFIA also provides an <u>interactive food labeling requirement tool</u> designed to help consumers better understand the required components of a Canadian food label.

#### Allergens

Canada maintains a list of eleven <u>priority allergens</u> that must be declared in the ingredient list when present at levels of 10 ppm and higher:

- 1. Peanuts
- 2. <u>Tree Nuts</u> (incl. Brazil nuts, cashews, hazelnuts, macadamia nuts, pecans, pine nuts, pistachios, and walnuts)
- 3. <u>Sesame Seeds</u>
- 4. <u>Milk</u>
- 5. <u>Eggs</u>
- 6. <u>Soy</u>
- 7. Wheat / Triticale
- 8. <u>Fish</u>
- 9. Crustaceans and Molluscs
- 10. Mustard
- 11. Sulphites

For more information on allergens, please refer to the <u>CFIA food allergen labelling webpage</u>, the <u>CFIA allergen risk management tool</u>, the <u>CFIA allergen labelling tips factsheet</u>, and the <u>Industry Labelling Tool</u>.

### Image1. Allergen Labeling Format Options

How to <b>label</b> allergens:		
Within the <b>ingredients</b> list	Using a <b>contains</b> statement	
<b>Ingredients:</b> Apples, Pie crust [Flour (wheat), Shortening, Liquid albumen (egg), Salt], Sugar, Flour, Lemon juice, Whole milk, Cinnamon. May contain pecans.	ORIngredients: Apples, Pie crust [Flour, Shortening, Liquid albumen, Salt], Sugar, Flour, Lemon juice, Whole milk, Cinnamon.Contains: Wheat, Egg, Milk. May contain pecans.	

Source: CFIA. Food Allergen Labelling.

#### **Bilingual Labeling**

Mandatory labeling information must be displayed in both English and French, including core labeling requirements as described on the <u>Industry Labelling Tool</u>. There are several exceptions and exemptions to the <u>bilingual labeling requirements</u>. Under the following circumstances, certain information can be provided in only one official language:

- Exceptions
  - o Identity and principal place of business
  - Common name of <u>certain alcoholic beverages</u> (e.g. Tennessee Whisky, sake, etc.)
- Exemptions
  - <u>Shipping containers</u> destined for commercial or industrial institutions that will not be offered for sale to consumers at retail locations.
  - o Specialty foods
  - Local Foods
  - Test Market Foods

Please refer to the <u>CFIA Bilingual Labelling Requirements webpage</u> for more information on exemptions listed above.

The province of Quebec has additional requirements concerning the use of the French language on all products marketed within its jurisdiction. Information on these requirements can be obtained from:

Sous-ministériat à la santé animale et à l'inspection des aliments 200 Chemin Sainte-Foy Québec, Quebec G1R 4X6 Telephone: 418-380-2120 and 1-800-463-5023 Fax: 418-380-2169 email: <u>smsaia@mapaq.gouv.qc.ca</u> Quebec French language labeling information can also be found at the English language website of <u>l'Office québécois de la langue française</u>.

#### **Food Labeling Modernization**

CFIA is nearing completion of its <u>Food Labelling Modernization Initiative</u>, which aims to improve consumer access to information, enhance consumer protection and improve regulatory responsiveness. The results of CFIA's extensive consultations (conducted between 2013 and 2017) are available <u>here</u>. CFIA released a final report in <u>February 2018</u>, which includes the next steps for various elements covered by this initiative.

#### **Nutrition / Ingredient Labelling Changes**

On December 14, 2016, <u>amendments to the nutrition labelling, list of ingredients and food colour</u> requirements of the *Food and Drug Regulations* entered into force. The original five-year transition period to the new labelling regime has been extended by one year and will end in December 2022 (in order to match the timeline for front-of-package labeling – see further below); until that time, both old and new label formats will be acceptable. For more information please consult the <u>Health Canada Food</u> <u>Labelling Changes webpage</u>, the <u>associated CFIA webpage</u> as well as the <u>Health Canada Regulations</u> and <u>Compliance</u> webpage. Additional nutrition labelling information can be found in the <u>Industry</u> <u>Labelling Tool</u> under <u>Nutrition Labelling</u>.

#### ORIGINAL NEW Serving size **Nutrition Facts** Nutrition Facts stands out more Valeur nutritive and is more Valeur nutritive similar on Per 250 mL / par 250 mL Per 1 cup (250 mL) similar foods Calories is larger pour 1 tasse (250 mL) Amount Teneur % Daily Value % valeur quotidienne and stands out **Daily Values** % Daily Value<sup>1</sup> Calories 110 Calories / Calories 110 more with bold % valeur quotic updated ionno line below Fat / Lipides 0 g 0% Fat / Lipides 0 g 0 % Saturated / saturés 0 g Saturated / saturés 0 g 0% + Trans / trans 0 g 0% + Trans / trans 0 g Carbohydrate / Glucides 26 g Cholesterol / Cholestérol 0 mg Fibre / Fibres 0 g 0% New % Daily Value Sodium / Sodium 0 mg 0 % Sugars / Sucres 22 g 22 % for total sugars Carbohydrate / Glucides 26 g 9% Protein / Protéines 2 g Fibre / Fibres 0 g 0% Cholesterol / Cholestérol 0 mg Sugars / Sucres 22 g Sodium 0 mg 0% Protein / Protéines 2 g Potassium 450 mg 10 % Updated list of mg amounts Vitamin A / Vitamine A 0% Calcium 30 mg 2% minerals of public are shown health concern Vitamin C / Vitamine C 120 % Iron / Fer 0 mg 0% 2 % Calcium / Calcium New % Daily Value \*5% or less is a little, 15% or more is a lot \*5% ou moins c'est peu, 15% ou plus c'est beaucoup Iron / Fer footnote 0 %

#### **Image 2. Nutrition Facts Table Changes**

Source: Health Canada. Food Labelling Changes.

#### **Image 3. New List of Ingredients Format**



#### **Nutrition Labeling Exemptions**

Prepackaged food products that are imported as ingredients for the manufacture of other food products are exempt from some food labeling requirements, including the format of the nutritional information. More information on Foods for use in Manufacturing Other Foods is available <u>here</u>.

Prepackaged foods <u>exempt from mandatory nutrition labeling</u> can be found in sections B.01.401 (2) (a,b) and B.01.401 (3) of the *Food and Drug Regulations*. Products may lose the aforementioned exemption if they add certain ingredients, labeling claims or images. Refer to <u>this CFIA webpage</u> for additional information.

#### **Healthy Eating Strategy Initiatives**

CFIA and Health Canada share responsibilities in developing and enforcing Canada's food labeling requirements. Throughout 2018, Health Canada continued to advance its <u>Healthy Eating Strategy</u>, including the following efforts:

- front-of-package labeling;
- restricting marketing of unhealthy foods and beverages to children;
- prohibiting the use of partially hydrogenated oils in foods; and
- reducing sodium intake.

#### **Front-of-Package Labeling**

Health Canada is planning to implement front-of-package (FOP) labeling requirements in December 2022. According to Health Canada, FOP labels would help consumers make healthier food choices by providing highly visible information on three key nutrients of concern: sodium, sugar and saturated fat.

Health Canada consultations on proposed <u>front-of-package (FOP) labeling designs</u> and proposed <u>regulatory text</u> closed on April 26, 2018. Results from the consultation as well as the final regulatory text were anticipated to be released in Canada Gazette – Part II by the end of 2018. Proposed timelines call for a four-year phase-in period, with a full compliance date of December 2022. Health Canada has indicated that the final FOP symbol would be selected from one of the four designs proposed in the consultation. For more information on the FOP labeling initiative, see GAIN Report <u>CA18045</u>.

#### **Restricting Marketing of Unhealthy Foods and Beverages to Children**

In April 2018, Health Canada published an <u>update</u> on its initiative to restrict marketing of certain foods to children. Once Bill S-228, the <u>Child Health Protection Act</u>, is adopted by the Canadian Parliament and receives Royal Assent, Heath Canada intends to publish draft regulations in Canada Gazette for public consultation. Among other elements, the new regulations are supposed to define "unhealthy" foods, to set out factors to determine if an advertisement is directed at children, and to establish exemptions to the prohibition, such as for children's sports sponsorship.

In June 2017, Health Canada published a <u>background document</u> framing the initiative to address the negative impacts of marketing food and beverages to children. In December 2017, Health Canada published a <u>consultation report</u> detailing findings from the public consultation.

#### Prohibiting the Use of Partially Hydrogenated Oils in Foods

On September 15, 2018, Health Canada's ban on the use of partially hydrogenated oils (PHOs) came into force. PHOs were added to Part 1 of the List of Contaminants and Other Adulterating Substances in Foods. The PHO ban applies to foods for human consumption, including the use of PHOs as both ingredients as well as minor use applications (e.g., a pan release agent), but the ban does not apply to the use of PHOs in <u>natural and non-prescription health products</u> or drugs. Fully hydrogenated oils are also excluded from the ban. Health Canada <u>announced</u> the measure in September 2017.

#### **Reducing Sodium Intake**

From 2007-2010, Health Canada convened a Sodium Working Group to develop a <u>sodium reduction</u> <u>strategy for Canada</u>, where an estimated <u>60 percent</u> of the population consumes "too much" sodium. The 2010 strategy document eventually led to the June 2012 release of Health Canada's voluntary <u>sodium reduction guidance</u> for the processed food industry. In January 2018, Health Canada published a <u>report</u> on the efficacy of the voluntary industry effort, which concluded that the reduction of sodium in processed foods was much lower than anticipated.

Sodium reduction remains a priority for the federal government. Health Canada indicated that further actions could include an ongoing monitoring program and public commitments by manufacturers to reduce sodium. Sodium reduction continues to be pursued through the Healthy Eating Strategy's front-of-package labeling efforts and forthcoming restrictions on marketing to children. Canada's head of nutrition regulations and standards indicated in a <u>November 2017 interview</u> that Health Canada would also pursue sodium reduction through an effort to reduce sodium in the food service industry; a <u>food</u> service sector stakeholder consultation period closed on November 20, 2017.

## Section VI. Other Specific Standards

#### Grades and Standards of Identity

In the past, standards of identity, grades and container sizes (see Section IV) were stipulated in various product-specific regulations (such as "honey regulations" or "fresh fruit and vegetable regulations", etc). As explained in Section I of this report, these product-specific regulations have been consolidated into the *Safe Food for Canadians Regulations*.

Food grades have been incorporated by reference and are currently part of the <u>Canadian Grade</u> <u>Compendium</u>, which includes:

- Volume 1, Ovine Carcasses and Poultry Carcasses
- Volume 2, Fresh Fruit or Vegetables
- Volume 3, Processed Fruit or Vegetable Products
- Volume 4, Dairy Products
- Volume 5, Eggs
- Volume 6, Honey
- Volume 7, Maple Syrup
- Volume 8, Fish
- Volume 9, Import Grade Requirements

Food standards of identity have also been incorporated by reference and are currently part of the <u>Canadian Standards of Identity</u>, which includes:

- Volume 1, Dairy Products
- Volume 2, Processed Egg Products
- Volume 3, Fish
- Volume 4, Processed Fruit or Vegetable Products
- Volume 5, Honey
- Volume 6, Maple Products
- Volume 7, Meat Products
- Volume 8, Icewine

In addition, the following requirements have also been incorporated by reference:

- Common Names for Prepackaged Fish
- Grade Standard Requirements for Fresh Fruits or Vegetables Imported from the United States
- <u>Minimum Drained Weights and Average Drained Weights for Processed Fruit or Vegetable</u>
  <u>Products in a Hermetically Sealed Package</u>
- Units of Measurement for the Net Quantity Declaration of Certain Foods

#### **Product-Specific Requirements**

As explained in Section I of this report, all product-specific requirements previously included in separate product-specific regulations have been consolidated into the <u>Safe Food for Canadians</u> <u>Regulations</u>.

The CFIA website related to *Safe Food for Canadians Regulations* provides product-specific information and guidance for a variety of foods:

- Dairy products
- Egg and processed egg products
- <u>Fish</u>
- Fresh fruits or vegetables
- <u>Honey</u>
- <u>Icewine</u>
- <u>Maple</u>
- Meat products and food animals
- <u>Processed fruit or vegetable products</u>

This product-specific information should be read in conjunction with the information and guidance provided by CFIA on <u>General Food Requirements</u>.

#### Fresh Fruits and Vegetables: Confirmation of Sale | Ministerial Exemption

Consignment selling of fruits and vegetables into Canada is prohibited by law, and a <u>Confirmation of</u> <u>Sale</u> form is required for entry. Only produce that is pre-sold will be released at the border.

When there is a shortage of a product, Canada can waive the minimum grade, labeling and/or packaging requirements through a <u>ministerial exemption</u>. All aforementioned requirements can be waived when imports are destined for processing; only the labeling and packaging requirements can be waived when imported products will be repackaged. Additional information is available on CFIA's <u>fruit and vegetable webpage</u>.

#### Processed Fruits and Vegetables: Test Market Authorization

Importers interested in test marketing a processed fruit or vegetable product that does not meet the general requirements, including standard container sizes and compositional standards, may request a <u>Test Market Authorization</u>. If the product includes unapproved food additives or unapproved use of an approved additive, then the importer would need to receive a <u>Marketing Authorization</u> from Health Canada before applying for a Test Market Authorization. Additional information is available on CFIA's processed products webpage.

#### **Fish and Seafood**

Canadian importers of fish and fish products must have a <u>Fish Import Licence</u> or a <u>Quality Management</u> <u>Program Import Licence</u>. Importers may request additional information needed to complete a <u>Fish</u> <u>Import Notification</u>, which must be submitted for each imported shipment. Restrictions apply to the importation of <u>live or raw molluscan shellfish</u>, such as mussels, clams, and oysters. Import permits may be required for certain types of cultured fish. Certain provinces may have additional requirements for the importation of live fish. Detailed information regarding the requirements to import fish into Canada can be found on the CFIA <u>Fish and Seafood</u> webpage.

#### Novel Foods (Including Genetically Engineered Foods)

Canada defines <u>novel foods</u> as: products that have never been used as a food; foods which result from a process that has not previously been used for food; or, foods that have been modified by genetic manipulation. Health Canada is responsible for ensuring that all foods, including those derived from biotechnology, are safe prior to their entering into the Canadian food system.

Novel foods are regulated under the *Food and Drugs Regulations*. Prior to marketing or advertising for a novel food, companies must notify Health Canada, which conducts a safety assessment of the novel food prior to permitting its sale in the Canadian marketplace.

Labeling of novel foods is voluntary and regulated by the <u>National Standard for Voluntary Labelling</u> <u>and Advertising of Foods that Are and Are Not Products of Genetic Engineering</u>. CFIA treats novel food labeling as a claim related to the <u>method of production</u>, and provides an overview of the voluntary labeling standard in a <u>factsheet</u>.

For more information on the regulations governing genetically engineered foods please see GAIN Report <u>CA18055</u>, the 2018 Agricultural Biotechnology Annual Report. Additional information can be found on Health Canada's <u>dedicated webpage</u> for information concerning genetically modified and other novel foods.

#### Vitamin and Mineral Fortification

The addition of vitamins and minerals to food in Canada is regulated under the <u>Food and Drug</u> <u>Regulations</u>, mostly under PART D, although certain specific provisions are found under PART B. Fortification is mandatory for certain foods and voluntary for others. This information is summarized in the table <u>Foods to Which Vitamins, Mineral Nutrients and Amino Acids May or Must be</u> <u>Added</u>.

Certain foods that do not meet the regulatory requirements under the *Food and Drug Regulations* can still be marketed in Canada based on a <u>Temporary Marketing Authorization</u>. Health Canada publishes a <u>list of foods</u> that have received Temporary Marketing Authorization letters.

#### Wine, Beer and Other Alcoholic Beverages

The federal *Importation of Intoxicating Liquors Act* gives the provinces and territories full control over the importation of alcoholic beverages into their jurisdictions. Provincial liquor commissions control the sale of alcoholic beverages in Canada and the market structure can vary considerably from province to province. Alcoholic beverages can only be imported through the liquor commissions in the province where the product will be consumed. In general terms, U.S. exporters are required to have their products "listed" by the provincial liquor control agency. In many provinces, U.S. exporters must have a registered agent who provides the necessary marketing support within the province to obtain a provincial liquor board listing. U.S. exporters should contact the provincial liquor board in the target market for a listing of registered agents.

<u>Canadian packaging and labeling requirements for wine, beer, spirits, and cider</u> are administered under Canada's <u>Food and Drug Regulations</u> and the <u>Consumer Packaging and Labeling Regulations</u>. In addition to the general packaging and labeling requirements for most foods, the regulations for alcoholic beverages cover common names and standardized container rules. For example, light beer in Canada is defined by regulation as beer with an alcohol content of 2.6 to 4.0 percent by volume. <u>Container sizes</u> for wine are standardized and metric. The most common containers for wine are 750 milliliters or 1, 1.5 and 2 liters. U.S. exporters should refer to the CFIA <u>Industry Labelling Tool</u> for complete information on alcoholic beverage labeling requirements. In 2018, Canada introduced a new standard for <u>labeling</u> wines blended in Canada that <u>eliminated the "cellared in Canada</u>" label statement.

#### **Organic Foods**

The import and sale of organic food products in Canada are governed by the same rules and regulations that apply to non-organic food products. No distinction is made between organic and non-organic foods with regard to import requirements. Currently, all Canadian packaging, labeling, graded and inspection regulations apply equally to organic and to non-organic foods.

Products labelled organic must be in compliance with the <u>Organic Products Regulations</u>, 2009, and the producers must be prepared to demonstrate that organic claims are truthful and not misleading, and that all commodity-specific requirements have been met.

In 2009, the United States and Canada signed an <u>organic equivalence arrangement</u>, under which most products that bear the USDA Organic seal may also use the Canada organic logo. The following products may not be sold or marketed as organic Canada:

- Agricultural products produced with the use of sodium nitrate;
- Agricultural products produced by hydroponic or aeroponic production methods;
- Agricultural products derived from animals not produced according to livestock stocking rates set out in the most recent version of Canada's organic production systems standards (CAN/CGSB-32.310).

#### **Irradiated Food**

Health Canada is responsible for regulations specifying which foods may be irradiated and the treatment levels permitted; this information is included in <u>Division 26</u> of the <u>Food and Drugs Regulations</u>. The following irradiated products may be sold in Canada: potatoes, onions, wheat and flour, spices and dehydrated seasoning preparations, fresh and frozen raw ground beef.

<u>Requirements for the labeling of irradiated foods</u> apply equally to domestic and imported and require the identification of wholly irradiated foods with both a written statement such as "irradiated" or "treated with radiation" or "treated by irradiation" *and* the international symbol.



Additional information on food irradiation can be found on this CFIA webpage.

#### **Special Dietary Foods**

The composition and labeling of foods for special dietary use are regulated under <u>Division 24</u> of the *Food and Drug Regulations* and include: formulated liquid diets, nutritional supplements, gluten-free foods, protein reduced foods, and low calorie foods. The <u>Labelling Requirements for Foods for Special</u> <u>Dietary Use</u> apply in addition to the general requirements enumerated in the <u>Industry Labelling Tool</u>.

#### **Confectionary, Chocolate, and Snack Food Products**

These products are regulated under the *Food and Drug Regulations*. Most confectionary products and snack foods are "unstandardized foods," meaning that there are no standards of composition. However, this is not the case for chocolate products, such as bittersweet, semi-sweet, or dark chocolate. Canadian composition standards and other requirements for chocolate and cocoa products are listed under <u>Part B</u>, <u>Division 4</u> of the *Food and Drug Regulations*.

Chocolate, and other products for which there is a standard of composition, must use the appropriate standard common name when referring to the product, such as "dark chocolate." However, products that are unstandardized or that deviate from the standard of composition may not use the standard common food name. More information on common food names is available on <u>this CFIA webpage</u>.

For confectionary items, if the product is sold as a one-bite confection, the product is exempt from the nutrition facts table requirement. However, a larger retail package containing multiple one-bite treats would be subject to standard labelling requirements.

#### Pet Food

The <u>Consumer Packaging and Labelling Act</u> and the <u>Competition Act</u> govern the labeling and advertising of pet foods sold in Canada. All pet food labels and advertising are to be truthful and verifiable. Pet food labeling guidelines are available <u>here</u>.

CFIA regulates pet food imports and related products to prevent animal diseases from being introduced into Canada under the <u>Health of Animals Regulations</u>. Exporters may review CFIA pet food import policies on <u>this CFIA webpage</u>. The USDA Animal and Plant Health Inspection Service (APHIS) provides information on pet food exports to Canada through its <u>IRegs</u> system.

As of July 1, 2016, all U.S.-origin heat-processed, shelf-stable pet foods, treats, and compound chews must be certified for export to Canada by APHIS on the basis of APHIS inspection and approval of the manufacturing facilities. For specific information on exports of heat-processed, shelf-stable pet foods, treats, and compound chews to Canada, please refer to this APHIS webpage. For specific information on exports of unprocessed (raw) pet foods to Canada, please refer to this APHIS webpage.

#### **Livestock Feeds**

Under the <u>*Feeds Act*</u>, CFIA administers a national livestock feed program to regulate domestic and imported livestock feeds by means of pre-sale product evaluation and registration as well as post-market inspection and monitoring. As an initial step, U.S. livestock feed exporters must apply to have all feeds registered in Canada. Further, U.S. exporters must retain an agent who resides in Canada and has the legal authority to act on their behalf. The current list of approved feed ingredients (as either single ingredient feeds or as mixed feeds) is published in Schedules <u>IV</u> and <u>V</u> of the <u>*Feeds Regulations*</u>.

Additional information on the requirements for livestock feeds in Canada and the online forms for product registration are available on <u>this CFIA webpage</u>.

#### **Health Claims**

Health claims on pre-packaged foods must be truthful and not misleading. Health claims must be

substantiated before they can be used on food labels in Canada. Claims generally fall into one of three categories: general health, function, and disease risk reduction.

<u>General health claims</u> do not require approval by the Canadian government as they promote broad claims of healthy eating and provide dietary guidance. This kind of claim does not refer to a health effect, disease, or health condition. Statements that imply a 'healthy choice' or that use a logo/symbol are subject to review and must not be false, misleading or deceptive.

**Disease risk reduction and therapeutic claims** are statements that link a food or a constituent of a food to reducing a risk of developing a diet-related disease or condition. These claims are substantiated by sound scientific evidence that have established a relationship between certain elements of healthy diets and the risk reduction of certain diseases. These claims are specific to the food composition and labeling conditions that are to be met. For example, "A healthy diet containing foods high in potassium and low in sodium may reduce the risk of high blood pressure, a risk factor for stroke and heart disease. (Naming the food) is a good source of potassium and is low in sodium." CFIA provides a <u>table of acceptable claims</u> under <u>Part B, Division 1</u> of the <u>Food and Drug Regulations</u>.

**Function claims** describe the specific beneficial effects of foods or food constituents on normal functions or biological activities of the body associated with health or performance. They are based on the specific role that the food or food constituent plays when consumed at a level consistent with normal dietary patterns. There are conditions of use, including minimum levels and content requirements, before a function claim can be made. Claims should be submitted to Health Canada for an acceptability review prior to use on Canadian food packaging labels. A table of acceptable function claims previously reviewed by Health Canada is available <u>here</u>.

**Nutrient function claims** are a subset of function claims that pertain to a food's energy value or a nutrient contained in the food recognized as an aid to maintain functions of the body in good health and normal growth and development. A table of acceptable nutrient function claims previously reviewed by Health Canada is available <u>here</u>.

**Probiotic claims** are another subset of function claims relating to live microorganisms, which provide a health benefit when administered in adequate amounts. Health Canada provides specific <u>guidance</u> regarding the use of probiotic microorganisms in food and the conditions for acceptable probiotic function claims. In particular, use of the term "probiotic" should be accompanied by specific, validated statements about the effect of the probiotic, which should be identified by the Latin name and strain identity of the specific microorganism. CFIA provides a table identifying a limited number of acceptable non-strain specific claims about probiotics <u>here</u>.

#### **Method of Production Claims**

<u>Method of production claims</u> refer to how a product is produced, grown, handled or manufactured. Such claims are subject to subsection 5(1) of the <u>Food and Drugs Act</u> and section 7 of the <u>Consumer</u> <u>Packaging and Labelling Act</u>, which prohibit statements and claims that are false, misleading, and deceptive or that create an erroneous impression regarding the product, including its method of production.

Natural / Feed Claims

CFIA provides the conditions for the use of the word "natural" (and other permutations thereof) <u>here</u>. For meat, poultry and fish products to be labeled as "naturally raised," further specific information explaining the meaning of the claim must be included on the label to avoid confusion. CFIA provides the conditions under which a meat, poultry or fish product can make certain feed claims, such as "raised without ...," <u>here</u>.

#### Homemade / Artisan Made Claims

CFIA <u>defines</u> "homemade" products as those foods that are not commercially prepared. The claim "artisan made" refers to products that are made in small batches with limited use of automated machines. CFIA considers the use of a brand name or a trademark symbol in conjunction with the term "homemade" to be misleading when the product is prepared at a commercial scale. Terms "homemade style", "home-style", or "like homemade" are acceptable for those foods that contain mixes in whole or in part from commercial or private recipes.

#### Kosher/Halal Claims

Kosher food certification that a food is processed in accordance with the requirements of the Kashruth is made by a Rabbi or Rabbinical organization and is identified by the appropriate Rabbi or Rabbinical organization symbol. Similarly, <u>Halal</u> foods must be certified by a certifying body or person and the name of that certifying authority should appear on the product label. Both Kosher and Halal certifying authorities are private entities in Canada and are not regulated under Canada's food related acts and regulations.

#### **Gluten-Free Claims**

There is a range of gluten-free products available in Canada. <u>Gluten-free claims</u> fall under <u>Division 24</u> of the *Food and Drug Regulations*, which covers food for special dietary use, and have been interpreted by Health Canada <u>here</u>. It is prohibited to claim or give the impression that a product is 'gluten-free,' if derived from barley, rye, oats, triticale, or wheat, kamut, or spelt. The prohibition also applies to products derived from modified gluten proteins as well as gluten protein fractions derived from any of the aforementioned cereals. Food products containing less than 20 parts per million (ppm) of gluten may be considered gluten-free foods provided they are prepared under good manufacturing practices. Health Canada has determined that glabrous hull varieties of canary seed and "gluten-free oats," which contain less than 20 ppm of gluten from aforementioned grains, are acceptable ingredients in gluten-free foods. Gluten-free claims on beer are permitted for beers brewed from other than the aforementioned grains.

#### **Natural Health Products**

Health Canada regulates vitamins, minerals, and supplements, which are not considered food, as natural health products (NHPs) under the *Natural Health Products Regulations*. Authorized NHPs are issued an eight-digit product license number, referred to as a natural product number (NPN), which must appear on the NHP product label. To legally sell NHPs, all importers and distributors must acquire a site license, particularly if they intend to warehouse the product in Canada. To obtain this license, the Canadian business must demonstrate implementation of good manufacturing practices (GMPs). For this reason, most U.S. exporters do not sell directly into the Canadian market and prefer to work with a Canadian partner. GMPs ensure the identity, strength, and quality of the product by putting in place good operational practices, such as manufacturing, storage, handling and distribution practices. Health Canada provides NHP guidance documents here and outlines the site licensing process here.

Health Canada is currently in the process of updating the regulatory framework for NHPs to help strengthen the regulation of natural health products for the safety of consumers. Health Canada has proposed a regulatory framework that would cover all "<u>Self-Care Products</u>," including NHPs, under one set of rules that would assess and regulate products based on the potential health risks they pose to consumers. Summaries of consumer and industry comments on the proposed framework, collected through consultations in 2017, are available <u>here</u>. More information on the self-care framework, including timelines for proposed regulatory changes, is available in the <u>Self-Care Framework - Forward Regulatory Plan 2018-2020</u>.

#### **CBD** (Cannabidiol) and CBD-containing Products

In Canada, the <u>Cannabis Act</u> defines "cannabis" as the cannabis plant, including:

- any part of a cannabis plant, including the phytocannabinoids produced by, or found in, such a plant, regardless of whether that part has been processed or not;
- any substance or mixture of substances that contains or has on it any part of such a plant; and
- any substance that is identical to any phytocannabinoid produced by, or found in, such a plant, regardless of how the substance was obtained.

Given this definition, all cannabinoids in the cannabis plant, including CBD and THC, are regulated as "cannabis" under the Cannabis Act and its regulations. Therefore, any cannabis-containing products, including any CBD-containing products, may only be accessed in Canada via three channels:

- 1. **Retail or on-line cannabis outlets:** individuals may purchase CBD-containing products from a provincially authorized retailer, similar to purchasing THC-containing products for recreational purposes;
- 2. **Medical use:** individuals, with the support of their health care practitioner and a medical document, may purchase CBD-containing products from a federally licensed seller of cannabis for medical purposes;
- 3. **Prescription drugs:** individuals, under a prescription issued by their doctor or other prescriber, may purchase CBD-containing prescription drugs approved by Health Canada and bearing a Drug Identification Number (DIN).

Currently, the sale of natural health products (NHPs) containing any cannabinoid (including CBD) in Canada is prohibited. The <u>Canadian Hemp Trade Alliance</u> and the <u>Canadian Natural Products</u> <u>Association</u> continue to advocate for a different regulatory regime for CBD-containing products.

Licenses and permits authorizing the importation or exportation of cannabis (including CBD and CBDcontaining products) may only be issued for medical or scientific purposes.

For additional guidance and information, please consult Health Canada's <u>Guidance for Health Products</u> <u>Containing Cannabis</u> and the general <u>Cannabis</u> page.

#### Sample Products and Personal Consumption

Food samples for research, evaluation, or display at trade shows and food exhibitions are permitted entry, but may not be offered for commercial sale. Entry at the border will be facilitated if U.S. exporters show proof of their food exhibition participation and that the products are of U.S. origin.

Typically, the weight of each product sample may not exceed 100 kilograms (about 220 pounds). CFIA provides detailed information on their webpage dedicated to the <u>importation of food and plant products</u> for trade shows and exhibitions in Canada.

Importation for personal consumption is generally restricted to 20 kilograms per product. More information on products imported for personal consumption is available on <u>this CFIA webpage</u>.

## Section VII. Facility and Product Registration Requirements

#### **Meat and Poultry**

Only U.S. meat and poultry establishments <u>registered</u> with USDA FSIS are eligible to export products to Canada. In addition, CFIA maintains its <u>own list</u> of approved establishments. Exporters should confirm their establishment is listed on the CFIA list before shipping product. Please contact the <u>FAS/Ottawa</u> office if there is a discrepancy between the FSIS and CFIA directories.

#### **Shell Eggs**

Only U.S. egg processing plants that meet the environmental sampling and *Salmonella* testing requirements in the <u>CFIA Shell Egg Manual</u> and the <u>shell egg-specific requirements</u> in the <u>Safe Food</u> <u>for Canadians Regulations</u> may export shell eggs to Canada. USDA AMS maintains a list of U.S. facilities <u>Approved to Export Table Eggs to Canada</u>.

Ungraded eggs may only be imported into Canada for breaking and must be delivered directly to a registered processed egg station for processing. Ungraded eggs may originate from registered or from unregistered U.S. facilities; there is no list of facilities eligible to ship ungraded eggs.

#### **Processed Egg Products**

Only U.S. egg product processing facilities <u>registered</u> with USDA FSIS are eligible to export egg products to Canada.

#### **Fresh Fruits and Vegetables**

CFIA details import requirements for <u>Leafy Green Vegetables</u> from the United States and California. Based on these requirements, product grown in California has to be handled by a certified member of the California <u>Leafy Green Products Handler Marketing Agreement</u>.

## Section VIII. Other Certification and Testing Requirements

#### **Closed-faced Sandwiches**

Closed-faced sandwiches must be produced under a Hazard Analysis and Critical Control Point (HACCP) plan. Information on the USDA AMS Export Verification program required for closed-faced sandwiches exported to Canada can be found <u>here</u>.

#### Bison

Since U.S. *bovine spongiform encephalopathy* (BSE) regulations do not apply to bison, a USDA AMS EV program is required for bison meat and products exported to Canada. The export requirements for all meat, including bison, shipments to Canada are available on the <u>USDA FSIS Export Library</u>. Additional information on the AMS EV program for bison meat and products is available <u>here</u>.

#### **Bovine Inedible Raw Materials / Bovine Blood Plasma**

Canada has specific requirements related to the removal of bovine <u>specified risk material</u> (SRM). In particular, Canada requires that bovine (cattle and bison) SRM be removed from inedible raw materials. Information on the USDA AMS EV programs for <u>bovine inedible raw materials</u> and for <u>bovine blood</u> <u>plasma</u> exported to Canada can be found at the above links or on the <u>AMS Bovine</u>, <u>Ovine and Caprine EV Programs webpage</u>.

#### Section IX. Import Procedures

The Canada Border Services Agency (CBSA) is the first line regulatory agency at border points ensuring that all imports have appropriate documentation. However, the Canadian Food Inspection Agency (CFIA) is the lead agency for ensuring that imports comply with the acts and regulations pertaining to food and agricultural products. CFIA has the power to detain, destroy or return product that violates Canadian food regulations. Re-inspection and storage costs associated with appeals on rejections may be borne by either the exporter or the importer. The majority of U.S. food exports to Canada are cleared at the border without delay.

#### **Commercial Goods: Canada Border Services Agency**

Detailed information on importing goods into Canada, including accounting for your shipment, the release of the shipment, the reporting of the shipment, and the storing of your shipment are available at this CBSA webpage.

It is also possible to <u>contact CBSA directly</u>. In addition, CBSA provides a <u>contact information directory</u> broken down by region and/or by function.

The use of a customs broker is very common when importing goods into Canada. CBSA licenses customs brokers to carry out customs-related responsibilities on behalf of their clients. A broker's services can include:

- obtaining release of the imported goods;
- paying any duties that apply;
- obtaining, preparing, and presenting or transmitting the necessary documents or data;

- maintaining records;
- responding to any CBSA and/or Revenue Agency concerns after payment.

Clients have to pay a fee, established by the brokerage firm, for these services. CBSA provides additional information on customs brokerage services and a list of licensed customs brokers.

#### **Commercial Goods: Canadian Food Inspection Agency (CFIA)**

CFIA provides extensive <u>information on the programs and services</u> it offers for importing commercial foods into Canada, including a <u>Guide to Importing Food Products Commercially</u>. In addition, CFIA's <u>Automated Import Reference System (AIRS)</u> provides specific import requirements for food items by the Harmonized System (HS) classification, and detailed by place of origin (i.e., a specific U.S. state), destination in Canada (i.e., a specific province) and end use of the food item (e.g., for animal feed, for human consumption, etc.). The CFIA <u>Contact Us</u> webpage covers a range of issues, including contact information for <u>regional offices</u> and the <u>National Import Service Centre</u>.

#### NAFTA Certificate of Origin

The <u>NAFTA Certificate of Origin</u> is used by Canada, Mexico, and the United States to certify that goods qualify for preferential tariff treatment accorded under NAFTA and must be completed by the exporter. This form remains valid and should continue to be used until further notice.

#### **Sample Products and Personal Consumption**

Please consult Section VI of this report for information on importing commercial sample products and items for personal consumption.

#### **Tariff Rate Quotas**

A number of agricultural products are import-controlled by Global Affairs Canada, meaning the access to the Canadian market is limited to a specified annual volume and the import conditions are strictly regulated. Canada uses a series of Tariff Rate Quotas (TRQs) negotiated under several international trade agreements to regulate imports of certain agricultural products. Import permits are issued by the Canadian Government to selected importing companies (i.e., import quota holders).

The list below includes the agricultural commodities most relevant to U.S. exporters. For each of the product groups below, the linked webpage includes information on which exact HS lines are covered by the import control rules and TRQ as well as import quota holders and import quota utilization rates:

- Broiler Hatching Eggs & Chicks
- Chicken & Chicken Products
- <u>Dairy Products (including Cheese)</u>
- Eggs & Egg Products
- <u>Margarine</u>
- <u>Turkey & Turkey Products</u>

Since Canada does not control the importation of all dairy and poultry products (e.g., certain processed dairy and poultry products may enter Canada duty-free and quota-free), exporters should confirm the market access status of their product in advance. To avoid difficulties at the border, companies may request CBSA provide an <u>Advance Ruling for Tariff Classification</u> to ensure proper tariff classification. An advance ruling is binding until it is revoked or amended by CBSA.

## Section X. Copyright and/or Trademark Laws

The <u>Canadian Intellectual Property Office (CIPO)</u> is the federal agency responsible for registering trademarks in Canada. Registered trademarks are entered on the Trademark Register and can provide U.S. companies direct evidence of ownership. Trademark registrations are valid for 15 years in Canada and may be renewed.

To register a trademark, an application (with fee) must be sent to <u>the Office of the Registrar of</u> <u>Trademarks</u>. In most instances, a trademark must be used in Canada before it can be registered. CIPO advises that companies hire a registered trademark agent to search existing trade names and trademarks. CIPO provides a <u>list of registered trademark agents</u> broken down by region. Detailed information on <u>trademarks</u>, including on the <u>application process</u>, and a <u>trademark database</u> can be found on <u>CIPO's</u> <u>trademarks webpage</u>.

#### **Geographical Indications**

After concluding the Canada-European Union Comprehensive Economic and Trade Agreement (CETA), the federal government amended Canada's <u>*Trademarks Act*</u> to extend protections for <u>geographical indications</u> as per the CETA provisions on <u>intellectual property</u>. There are <u>143 European</u> <u>food product geographical indications</u> registered under CETA, of which 124 names receive full protection, while 19 names are subject to a number of exemptions (listed under <u>Article 20.21</u>).

## **Appendix I. Government Regulatory Agency Contacts**

Canadian Food Inspection Agency

Health Canada

Pest Management Regulatory Agency

Health Canada, Bureau of Chemical Safety

Canada Border Services Agency

Provincial Liquor Boards

Global Affairs Canada, Trade Controls Bureau