

Overview of the National Bioengineered Food Disclosure Standard

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Public Law 114-216

The law amended the Agricultural Marketing Act of 1946 and was signed on July 29, 2016.

The Law directs the Secretary to establish the National Bioengineered Food Disclosure Standard for disclosing bioengineered food and food that may be bioengineered.



Presentation Outline

- I. Regulated Entities
- II. Bioengineered Foods
- III. Foods Subject to the Standard
- IV. Disclosure Options
- V. Recordkeeping Requirements
- VI. Compliance & Enforcement



Regulated Entities

Regulated Entities

- 1. Food Manufacturers
- 2. Importers
- 3. Retailers who:
 - Package and label food for retail sale or
 - Sell bulk food items

Does not include:

- Restaurants and similar retail food establishments
- Very small food manufacturers (< \$2,500,000 annual receipts)

Suppliers' Role

Suppliers are not a regulated entity

 The regulated entities (i.e., retailers, manufacturers) that suppliers ship ingredients to may request records from suppliers so that they can comply with the law

Any requirements or requests from a regulated entity to their supplier are governed by private contracts and relationships that are not regulated by the Standard



Bioengineered Foods

Bioengineered Food Definition

A food that contains genetic material that has been modified through in vitro rDNA techniques and for which the modification could not otherwise be obtained through conventional breeding or found in nature.

- Food subject to certain factors and conditions are <u>not</u> bioengineered foods (i.e. incidental additives).
- Foods in which the modified genetic material is not detectable are <u>not</u> bioengineered foods.

Factors or Conditions

USDA adopted incidental additives as a factor or condition.

• Incidental additives, when used in accordance with 21 CFR 101.100(a)(3), are not bioengineered foods or ingredients and do not trigger the need for disclosure.

Detectability

Modified genetic material is not detectable if:

- 1) Records verify the food is made from a non-bioengineered food;
- 2) Records verify that the food has been refined using a process validated to render the modified genetic material undetectable; or
- Testing records for the specific food confirm the absence of detectable modified genetic material.

Highly Refined Ingredients

Ingredients derived from a food on the List

- An ingredient that is derived from a food on the List is a bioengineered food if the ingredient contains detectable modified genetic material.
 - If the highly refined ingredient (canola oil, soybean oil, etc.) contains detectable modified genetic material, then it is considered a bioengineered food ingredient and does require a BE disclosure.
 - If records show that the highly refined ingredient does not contain detectable modified genetic material, then a BE disclosure is not required.









List of Bioengineered Foods

- Alfalfa
- Apple (ArcticTM varieties)
- Canola
- Corn
- Cotton
- Eggplant (BARI Bt Begun varieties)
- Papaya (ringspot virus-resistant varieties)
- Pineapple (Pink flesh varieties)
- Potato
- Salmon (AquAdvantage®)
- Soybean
- Squash (summer)
- Sugarbeet

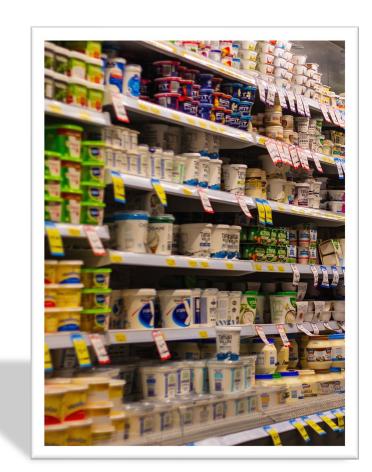


Foods Subject to the Standard

Foods Subject to the Standard

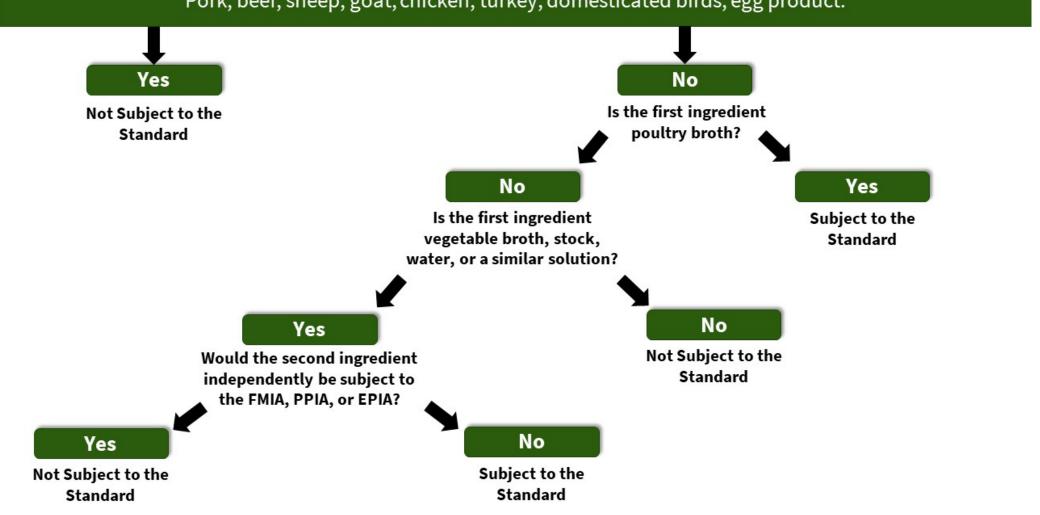
The Standard applies to food subject to:

- 1) The labeling requirements of the Federal Food, Drug, and Cosmetic Act (FDCA) or;
- 2) Certain foods subject to the labeling requirements under the Federal Meat Inspection Act (FMIA), the Poultry Products Inspection Act (PPIA), or the Egg Products Inspection Act (EPIA).



Is the first ingredient subject to the FMIA, PPIA, or EPIA?

Pork, beef, sheep, goat, chicken, turkey, domesticated birds, egg product.



ExemptionsExempt entities

- Restaurants and similar retail food establishments
- Very small food manufacturers (< \$2,500,000 annual receipts)

Exempt products

- Threshold: Allows each ingredient to contain up to five percent of a BE substance, as long as it is inadvertent or technically unavoidable
- Animals fed bioengineered feed
- Food certified under the National Organic Program



Disclosure Options

Disclosure Options

- 1. On-package text
 - Should read "Bioengineered food" or "Contains a bioengineered food ingredient" or "Contains bioengineered food ingredients"
- 2. Symbol
- 3. Electronic or digital disclosure
- 4. Text message



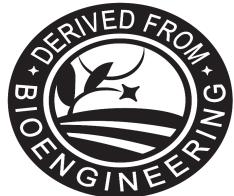


Voluntary Disclosure under the Standard

Two types of voluntary disclosures may be made:

- 1. Entities that are exempt
- 2. Foods that do not contain detectable modified genetic material but
 - are derived from bioengineering





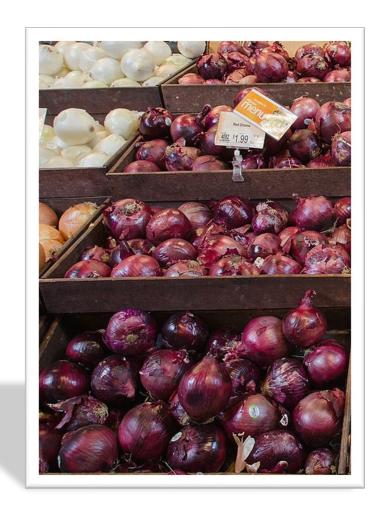
Disclosure Format

- Information panel adjacent to the manufacturer/distributor information
- 2. Principal display panel
- 3. If there is insufficient space on either the information panel or the principal display panel, then disclosure may be made on any other panel likely to be seen by a consumer under ordinary shopping conditions

Disclosure Format

Foods Sold in Bulk Containers

- 1. Retailers are responsible for disclosure
- 2. Disclosure can be made using any of the four standard options
- 3. Disclosure must be placed on signage or other materials on or near the bulk food items





Recordkeeping Requirements

Recordkeeping Requirements at 7 CFR 66.9

- 1. A record that indicates the food is produced from a non-bioengineered crop.
- A record that indicates the food has been subjected to a refinement process validated to render modified genetic material undetectable.
- 3. A record such as a certificate of analysis or other testing record appropriate to a specific food that confirm the absence of detectable modified genetic material. These would be batch-by-batch testing records to confirm each batch does not contain detectable modified genetic material.

Examples of Records to Justify Non-Disclosure

- Organic certifications
- Documentation that ingredient is sourced from a country that does not allow production of that specific ingredient in a bioengineered form
- Laboratory test results
- Process verifications

Recordkeeping

- Regulated entities subject to mandatory bioengineered food disclosure are required to keep sufficient records to establish compliance with the standard
- Must keep customary or reasonable records that would be generated in the normal course of business
- Regulated entities may determine which records to maintain, provided they are sufficient to demonstrate compliance
- Records may be in any format (hard copy or electronic)
- Records may be stored at any business location

Recordkeeping

Regulated entities may determine the types of business records to maintain, provided that the records demonstrate compliance with the disclosure standard. Examples of possible records include:

- Ingredient List
- Invoices
- Bills of lading
- Inventory records
- Supply chain records

Recordkeeping

- Records must be maintained for two years after the food is sold or distributed for retail sale
- Some records, such as those verifying a certain manufacturing process or testing, may be necessary to retain for longer periods
- When requested by USDA, records need to be produced within five business days, unless USDA grants an extension
- If on-site access is necessary, USDA will provide notice at least three business days in advance
- Suppliers are not required to maintain records



Compliance & Enforcement

Compliance and Enforcement

- The BE Standard is enforced at the retail level, where consumers make decisions about their food.
- Failure to make a bioengineered food disclosure as required by the BE Standard is prohibited.
- Complaints about possible violations of the BE Standard will be made to AMS through the BE complaint Portal on the AMS website.

Bioengineered (BE) Foods Complaint Submission Form

Please use this form to report possible violations of the National Bioengineered (BE) Foods Disclosure Standard. For general BE inquiries and questions, please call (202) 720-4486 or email BEfooddisclosure@usda.gov. Clear → Part 1: Your Information Please include your name and contact information. Disclaimer: The identities of the complainants will be considered confidential and will be protected to the greatest extent permissible by law. Name: * First Name * Last Name Location: Street Address Apartment/Unit City State Zip Code Country Select State United States Contact Information: Phone Number Email ✓ Part 2: Who is your complaint against? Please enter as much contact information as possible for the business you are complaining about. Information: *Store/Business Name Location: Apartment/Unit Street Address (or shopping center name, close intersection, cross streets, etc.) City Zip Code Country

Online submission: BE Complaints Portal [https://fdld-complaint-be.ams.usda.gov/]

Compliance and Enforcement

- AMS will determine whether further investigation is warranted.
- AMS will conduct a records audit, if appropriate.
- The regulated entity will be notified about the results of the audit or investigation.
- AMS does not have the authority to recall any foods that have not properly disclosed BE ingredients or levy any fines.

BE Complaint Cases

17 - Complaint Cases filed January 1 through April 10, 2023

14 - Closed Complaint Cases – No reasonable Grounds

2 - Investigated Complaint Cases - Closed

1 - Open Complaint Case (current investigation case)



Thank You!

For additional information, including <u>fact sheets</u>, <u>FAQs</u>, a <u>disclosure determination tool</u>, and more please visit the AMS webpage at

www.ams.usda.gov/be

or send your questions by email to

befooddisclosure@usda.gov