

# Nutrition Analysis Service

## Nutrition Facts Panels are required by law on most pre-packaged foods. Are your products

Through the *Food and Drugs Act*, Health Canada regulates the labelling of food products in Canada, which includes making nutrition labelling mandatory on most food labels. These labelling regulations have been designed to provide a system for conveying information about the nutrient content of food in a standardized format. This allows for easy comparison of foods, and enables informed food choices by the consumer.

Nutrition labelling can be a daunting project, especially for small companies and those with large numbers of products to label.

To assist the food industry in complying with the nutrition labelling requirements, MPO is pleased to offer a **Nutrition Analysis Service** with complete confidentiality guaranteed.

With the use of the Genesis Nutrition Labeling Formulation Database, a cost effective alternative to conventional lab analysis, MPO can compute nutrition facts for your products. We provide a complete analysis, which includes a food list, nutrients analysis, and a camera-ready Nutrition Facts label to provide to your printer, artist, or package designer.

<b>Nutrition Facts</b>	
<b>Valeur nutritive</b>	
Serving Size (100 g) / Portion (100 g)	
Amount Teneur	% Daily Value % valeur quotidienne
<b>Calories / Calories 200</b>	
<b>Fat / Lipides 13 g</b>	<b>20 %</b>
Saturated / saturés 4 g + Trans / trans 0 g	
<b>20 %</b>	
<b>Cholesterol / Cholestérol 60 mg</b>	
<b>Sodium / Sodium 70 mg</b>	<b>3 %</b>
<b>Carbohydrate / Glucides 3 g</b>	<b>1 %</b>
Fibre / Fibres 1 g	
<b>4 %</b>	
<b>Protein / Protéines 16 g</b>	
Vitamin A / Vitamine A	
<b>4 %</b>	
Calcium / Calcium	
<b>2 %</b>	
Iron / Fer	
<b>8 %</b>	
Not a significant source of sugars or vitamin C. Source négligeable de sucres et vitamine C.	



The cost for this service is **\$140** (+ HST) for MPO Members and **\$280** (+ HST) for Non-Members, per analysis. Forms are available for download on the MPO website at [www.meatpoultryon.ca](http://www.meatpoultryon.ca) or by contacting the office at [technical@meatpoultryon.ca](mailto:technical@meatpoultryon.ca).

For more information:

Meat & Poultry Ontario  
Technical Director

[www.meatpoultryon.ca](http://www.meatpoultryon.ca)  
[technical@meatpoultryon.ca](mailto:technical@meatpoultryon.ca) or (519) 763-4558 x222



**Meat &  
Poultry**  
ONTARIO

# MPO CONFIDENTIALITY AGREEMENT

**THIS AGREEMENT**, made this \_\_\_\_\_ day of \_\_\_\_\_ 20\_\_\_\_\_, between the Meat and Poultry Ontario (hereinafter MPO) and \_\_\_\_\_  
\_\_\_\_\_ (hereinafter PROCESSOR).

**Whereas**, PROCESSOR will provide accurate and complete recipes or formulations to MPO, and

**Whereas**, MPO will assess nutrient content of recipe through use of nutrition labeling database, and

**Whereas**, both PROCESSOR and MPO, agree that recipes and formulas disclosed by PROCESSOR will be kept confidential by MPO and used by MPO strictly for the purpose of providing nutrition facts to PROCESSOR, and

**Whereas**, recipes or formulations are exclusively the property of PROCESSOR, and

**Whereas**, all information on recipe ingredient form, such as processing methods, processing yields, packaging, cost analysis, sales and marketing materials, financial statements or any other information given to MPO by PROCESSOR, shall remain secret and confidential, and no information will be disclosed to any third party by MPO, and

**Whereas**, MPO or any employee, agent, or officer of MPO, will be held harmless by PROCESSOR for any incorrect information, whether it be misinformation provided by PROCESSOR or due to database failure to correctly provide nutrition information.

**IN WITNESS WHEREOF**, MPO and PROCESSOR hereto have executed this Agreement on the date first written above.

**PROCESSOR:**

**MPO:**

\_\_\_\_\_  
(Signature)

\_\_\_\_\_  
(Signature)

\_\_\_\_\_  
(Print Name)

\_\_\_\_\_  
(Print Name)

**\*\* Processor Retains Full Responsibility for Accuracy of Recipe Information and Nutrition Facts Reported \*\***

**NUTRITIONAL ANALYSIS INGREDIENT FORM**  
(Only one recipe/product per form)



Product / Recipe Name: \_\_\_\_\_

Please select which of the following analysis you would like to receive (pricing on payment page):

- Standard Nutrition Analysis                       USDA Standard Nutrition Analysis
- "Change" or update as requested by customer

**Ingredient /Component Name**

**Amount of Each Ingredient by Weight**


**Beginning Batch Weight:** \_\_\_\_\_ (The database will automatically calculate the weight of your batch).

**Ending Batch Weight:** \_\_\_\_\_ (To calculate the most accurate analysis possible, enter the ending weight of your batch).

**Moisture Loss %:** \_\_\_\_\_ **Fat Loss %:** \_\_\_\_\_

Nutrition facts are based on a specific serving size and reference amount:

**Serving Size (by weight):** \_\_\_\_\_ **Reference Amount of Serving (e.g. cup, piece, slice)** \_\_\_\_\_

**Servings per container:** \_\_\_\_\_

**Allergen Statement**

Please indicate all allergens that need to be declared on the label of your product -

- Eggs               Milk               Mustard               Peanuts               Wheat and triticale
- Soy               Fish               Sesame seeds               Sulphites               Crustaceans and molluscs
- Tree Nuts (almonds, Brazil nuts, cashews, hazelnuts, macadamia nuts, pecans, pine nuts, pistachios and walnuts)

By signing this form, you confirm that the information provided is accurate and complete to the best of your knowledge.

Signature: \_\_\_\_\_ Date: \_\_\_\_\_

**NUTRITIONAL ANALYSIS INGREDIENT FORM**  
(Only one recipe/product per form)



Date: \_\_\_\_\_ Company Name: \_\_\_\_\_  
Contact Person: \_\_\_\_\_  
Address: \_\_\_\_\_  
City: \_\_\_\_\_ Postal Code: \_\_\_\_\_  
Tel: \_\_\_\_\_ Fax: \_\_\_\_\_  
Email: \_\_\_\_\_

Ensure that you include your email address and contact number. This is important in the event we need to contact you if there are any questions about the submission. Return the complete forms with payment to the Meat & Poultry Ontario by mail, fax or email. Payment must be sent with the forms to process the submission.

.....  
**PAYMENT INFORMATION:** *(Amount per Analysis includes HST #121262919. Payment **MUST** be included)*

	MPO Member	Non-Member
Standard Nutrition Analysis	<input type="checkbox"/> \$140.00 + HST	<input type="checkbox"/> \$280.00 + HST
USDA Standard Nutrition Analysis	<input type="checkbox"/> \$140.00 + HST	<input type="checkbox"/> \$280.00 + HST
Each subsequent 'change' or update as requested by customer	<input type="checkbox"/> \$50.00 + HST	<input type="checkbox"/> \$75.00 + HST

.....  
 Cheque Enclosed: Made payable to **Meat & Poultry Ontario**

Please place on my:     VISA     MasterCard

Card #: \_\_\_\_\_ Exp: \_\_\_\_\_ CVV: \_\_\_\_\_

Cardholder: \_\_\_\_\_

Signature: \_\_\_\_\_

Should you have any questions on Nutrition Labelling, please contact Daphne Nuys-Hall, MPO Technical Director at [technical@meatpoultryon.ca](mailto:technical@meatpoultryon.ca) or (800) 263-3797 x 222.

**NUTRITIONAL ANALYSIS INGREDIENT FORM**  
(Only one recipe/product per form)



## Definitions & Instructions

### Product / Recipe Name

- Ensure you include the product/ recipe name

### Recipe Ingredients (1<sup>st</sup> column)

- List each ingredient/component in your recipe or formula regardless of amount used.
- For all meat ingredients please indicate the exact cut used (e.g. pork shoulder, beef eye of the round) as well as the fat-to-lean ratio (e.g. beef 80/20; pork 50/50).
- Game meats, fowl, seafood, and fish selections are available as well.
- Spices listed individually in your recipe can be entered into the database if you know the weight measurement for each item. If you purchase a pre-packaged blend from a supplier, contact them for the nutritional values per unit. This information should be readily available. The values reported will then be entered into the database and incorporated into your recipe.
- If an ingredient is a sugar-based ingredient, please indicate by adding a \* beside it.

### Amount / Weight (2<sup>nd</sup> column)

- List the amount of each ingredient/component used in kilograms, grams, pounds, or ounces. Do not use percentages as the database cannot calculate percentages.

### Pump Solution / Brine

- If your list of ingredients includes a pump solution it is important that you include this on your form. A separate recipe should be made for the solution and then a specific percentage (that you will provide) will be included in the analysis (e.g. 100 kgs of 80/20 pork plus 20% brine).

### Serving Size

- The serving size is based on the edible portion of the **food as offered for sale**. It is expressed as a household measure (e.g. piece, slice) **and** in metric units (grams, kilograms). Please indicate in the spaces provided the household measure and related metric weight that would normally be consumed at one time by the consumer (e.g. 3 slices (125g)).

Ensure that you include your email address and contact number. This is important in the event we need to contact you if there are any questions about the submission. Return the complete forms with payment to the Meat & Poultry Ontario by mail, fax or email. Payment must be sent with the forms to process the submission.

Should you have any questions on Nutrition Labelling, please contact Daphne Nuys-Hall, MPO Technical Director at [technical@meatpoultryon.ca](mailto:technical@meatpoultryon.ca) or (800) 263-3797 x 222.

**\*\*\*Please complete and sign the Confidentiality Agreement for our records.  
Only one agreement per company is required.\*\*\***