

RETURN BIDS TO:
RETOURNER LES SOUMISSIONS À:
Bid Receiving
PWGSC
33 City Centre Drive
Suite 480
Mississauga
Ontario
L5B 2N5
Bid Fax: (905) 615-2095

SOLICITATION AMENDMENT
MODIFICATION DE L'INVITATION

The referenced document is hereby revised; unless otherwise indicated, all other terms and conditions of the Solicitation remain the same.

Ce document est par la présente révisé; sauf indication contraire, les modalités de l'invitation demeurent les mêmes.

Comments - Commentaires

Vendor/Firm Name and Address
Raison sociale et adresse du
fournisseur/de l'entrepreneur

Issuing Office - Bureau de distribution
Public Works and Government Services Canada
Ontario Region
33 City Centre Drive
Suite 480
Mississauga
Ontario
L5B 2N5

Title - Sujet Sugars and Preserves	
Solicitation No. - N° de l'invitation E6TOR-13RM36/A	Amendment No. - N° modif. 002
Client Reference No. - N° de référence du client E6TOR-13RM36	Date 2015-09-28
GETS Reference No. - N° de référence de SEAG PW-\$TOR-033-6500	
File No. - N° de dossier TOR-3-36257 (033)	CCC No./N° CCC - FMS No./N° VME
Solicitation Closes - L'invitation prend fin at - à 02:00 PM on - le 2015-10-30	
Time Zone Fuseau horaire Eastern Standard Time EST	
F.O.B. - F.A.B. Plant-Usine: <input type="checkbox"/> Destination: <input type="checkbox"/> Other-Autre: <input type="checkbox"/>	
Address Enquiries to: - Adresser toutes questions à: Martin, Lesley	Buyer Id - Id de l'acheteur tor033
Telephone No. - N° de téléphone (905) 615-2033 ()	FAX No. - N° de FAX (905) 615-2060
Destination - of Goods, Services, and Construction: Destination - des biens, services et construction:	

Instructions: See Herein

Instructions: Voir aux présentes

Delivery Required - Livraison exigée	Delivery Offered - Livraison proposée
Vendor/Firm Name and Address Raison sociale et adresse du fournisseur/de l'entrepreneur	
Telephone No. - N° de téléphone Facsimile No. - N° de télécopieur	
Name and title of person authorized to sign on behalf of Vendor/Firm (type or print) Nom et titre de la personne autorisée à signer au nom du fournisseur/ de l'entrepreneur (taper ou écrire en caractères d'imprimerie)	
Signature	Date

Solicitation No. - N° de l'invitation

E6TOR-13RM36/A

Amd. No. - N° de la modif.

002

Buyer ID - Id de l'acheteur

tor033

Client Ref. No. - N° de réf. du client

E6TOR-13RM36

File No. - N° du dossier

TOR-3-36257

CCC No./N° CCC - FMS No/ N° VME

SEE ATTACHED DOCUMENT

Nutritive Sweeteners- Sugars, sugar syrups and sugar alcohols are considered to be “nutritive sweeteners” or caloric sweeteners because they all provide energy. **Sweetening agents and sweetening ingredients** include sugars (sucrose, glucose, fructose, lactose, maltose) and other sugar products such as molasses, honey, maple syrup and corn sweeteners (fructose, glucose, high fructose corn syrup).

Preserves: Preserves are food made by processing fruit other than apple or rhubarb with a sweetening ingredient and which contains not less than 45 parts by weight of the named fruit for each 55 parts by weight, on the dry basis, of a sweetening ingredient; and 60 per cent water-soluble solids.
[Canada Agricultural Products Act- Processed Products Regulations - Schedule 11](#)

FQS 27-01 Sugar

Description: Sugar means all monosaccharides and disaccharides and is the food chemically known as sucrose; and shall contain not less than 99.8 per cent sucrose.

All sugars provided must:

- be in compliance with relevant sections of the [Canada Food and Drugs Act](#) and [Food and Drug Regulations](#), and [Canadian Food Inspection Agency Act](#);
- be in compliance with relevant food packaging and labeling requirements specified by the [Canada Food and Drugs Act](#) and [Regulations](#) and the [Consumer Packaging and Labeling Act](#), and the [Consumer Packaging and Labeling Regulations](#);
- be in compliance with the [Food and Drug Regulations Division 18- Sweetening Agents](#);
- be in compliance with [Canada Agricultural Products Act](#) and [Related Regulations](#);
- be in compliance with fundamental principles related to Health and Safety listed under [Canada Agricultural Products Act - Processed Products Regulations](#);
- be in compliance with Pesticide and Pesticide Management Program listed under [Agriculture and Agri-Food Canada's Pest Management Centre and Health Canada - Pest Management Regulatory Agency](#);
- be in compliance with all the requirements listed under [Plant Protection Act](#) and [Plant Protection Regulations](#);
- be in compliance with the relevant sections listed under [Canadian Food Inspection Agency - Chapter 9 - Supplementary Information on Specific Products \(Sweeteners and Sweetening Agents 9.2](#);
- come from a facility that meets HACCP criteria as outlined in the Annex to the [Recommended International Code of Practice- General Principles of Food Hygiene - CODEX ALIMENTARIUS](#);
- be in compliance with the requirements outlined in [Codex Standards for Sugar](#), and the [Codex Standard for Honey](#); and
- shall meet the specifications as outlined in Table 1.0.

Types of Sugars

The following types of sugar/sweeteners shall meet the criteria listed above or as applicable other specifications in the FQS 27 series, as well as the characteristics within the table:

<u>Table 1</u> <u>Sugar Type</u>	<u>Characteristics</u> Applies for sugars for human consumption without further processing (synonym are in round brackets)
Brown Sugar also known as Brilliant Yellow Sugar, Dark Brown Sugar, Demerara-style Sugar , Golden Yellow Sugar, Light Yellow Sugar, Muscovado Sugar , Plantation Raw Sugar, Soft Sugar and Yellow Sugar	Shall be obtained from the syrups originating in the sugar refining process. Can be produced from boiling refinery cane syrups until brown sugar crystals form, or by blending molasses syrup with white sugar crystals. (The differences in colour and flavour between brown sugar depend on the amount of molasses present. Sugar containing more molasses will have stickier crystals, will be darker in colour and stronger the flavour.) Shall meet the specifications as outlined in the Food and Drug Regulations Division 18-B.18.007
Coarse Sugar	Granulated sugar having a larger crystal size. (Highly resistant to colour change and breakdowns into glucose and fructose at high temperatures.)
Corn Syrup	Syrup made from the starch of maize or corn. It is composed mainly of glucose. The term glucose syrup is often used synonymously with corn syrup, since glucose syrup is most commonly made from cornstarch.
Demerara-Style Sugar also known as Brown Sugar	Very moist granulated sugar having a heavy molasses coating. Demarara Sugar is a coarse golden brown sugar which has large golden crystals which are slightly sticky.
Golden Syrup also known as Refiner's Syrup, Refined Sugar Syrup	Table syrup containing sucrose and invert sugar which may be made from syrup originating in the sugar refining process. Golden Syrup shall meet the specifications as outlined in the Food and Drug Regulations Division 18-B-18.008 .

Sugar Type	Characteristics
Granulated Sugar also known as Refined Sugar, Sucrose, Table Sugar and White Sugar	Made from sugar cane and sugar beet. Granulated Sugar is purified moist sugar, white in colour and crystallized sucrose. To be provided in crystal or granule sizes specified, including: Coarse, Medium, Fine, Extra Fine (or Special Fine, Verifine), Ultrafine, Superfine (or Fruit Sugar, Fruit Powder, Powdered Sugar, Instant Dissolving Sugar).
Honey	A sweet yellow to rich amber coloured viscous fluid produced by honey bees and derived from the nectar of blossoms, secretions of living plants, or secretions on living plants. Honey has a sweet, dense flavour varying in taste and colour depending on the consumption of the bees. Meets the specifications as per Food and Drug Regulations Division 18- Sweetening Agents- B.18.025 and the Canadian Honey Regulations .
Icing Sugar also known as Confectioner's Sugar, Fondant Sugar, Fondant Icing Sugar, Powdered Sugar, Pure Icing Sugar, Super Icing Sugar	Finely ground and pulverized granulated sugar (Powdered Sugar), may contain food colour, with a touch of starch, an anti-caking agent to prevent clumping. Shall meet the specifications outlined in the Food and Drug Regulations Division 18- Sweetening Agents- B.18.006 .
Liquid Sugar also known as Liquid Sucrose and Sucrose Syrups	Granulated sugar dissolved in water. Liquid sugar shall be labeled with a statement of the percentage of sugar in the product.
Maple Flavored Syrup	Syrup made from sugar or a mixture of sugar and corn syrup and artificially coloured or flavoured to simulate maple syrup. It shall be flavoured with imitation or real maple flavour to simulate Canada No. 2 Maple Syrup in flavour and intensity. The colour shall resemble the colour of Canada No 2 Maple Syrup (amber) and the syrup may be artificially coloured. Contains a minimum of 66 % sugar solids by mass. Shall be free from fermentation or mold growth when stored in a sealed container at 20 degrees Celsius for one year after delivery and it shall maintain its original quality during that time.
Molasses also known as Table or Fancy Molasses, Refiner's or Blackstrap or Cooking Molasses See also specification 27-03	A dark coloured syrup, a by-product of the sugar cane and sugar beet refining processes. Table molasses or fancy molasses, is lighter in colour and milder in taste. Blackstrap molasses, is made by the third boiling of sugar. It has a distinctly sweet but smoky taste with a tangy finish, and is slightly bitterer than other forms of molasses. Molasses shall meet the specifications as per Food and Drug Regulations Division 18- Sweetening Agents- B.18.009 and B.18.011 .
Muscovado Sugar also known as Barbados Sugar and Brown Sugar	Produced at an early stage of the refining process where not all plant pigments and flavours are removed. Muscovado Sugar ranges from light to dark brown and has a strong molasses taste. The dry crystal sugar is made by crystallization of dark syrups (similar to Demerara-style). Crystals are slightly coarser and stickier in texture than regular brown sugar.
Pearl Sugar also known as Decorative Sugar and Sanding Sugar	Lumps of bright crystal refined medium size sugar particles.
Raw Sugar	Sticky brown sugar produced by extracting cane juice from sugar cane, then partially purifying the

	sugar through boiling, evaporation and re-crystallization. It looks like soft brown sugar but contains impurities that <i>require it to be refined to meet local health standards</i> . Not to be confused with "sugar in the raw", which is a specialty refined sugar.
Superfine Sugar also known as Bar Sugar, Berry Sugar, Castor Sugar, Extra Fine Sugar, Fruit Sugar, Instant Dissolving Sugar and Ultrafine Sugar	Crystal size is the finest of all the types of <u>granulated sugar</u> .
Turbinado style Sugar also known as Plantation Sugar, Sugar in the Raw, or Washed raw sugar	A semi-refined and purified brown specialty sugar with a heavy molasses coating, giving it a golden colour and mild caramel taste. A raw sugar that has been processed (double washed) for human consumption.

Size: The usual retail and commercial standard size available in the market applicable to sugar unless otherwise specified.

Packaging: Sugar shall be packaged in normal retail and commercial packaging, packing, labelling and marking which:

- (a) safeguard the hygienic, nutritional, technological and organoleptic (sensory properties of a product, involving taste, colour, odor and feel) qualities of the sugar; and
- (b) includes packaging material made of substances which are safe and suitable for their intended use and does not impart any toxic substance or undesirable odor or flavor to the product,

When the product is packaged in bags, plastic pouch, envelope, box, these must be clean, sturdy and tightly sealed. When the product is packaged in sacks, these must be clean, sturdy and strongly sewn or sealed.

Storage and Distribution:

Granulated Sugar: Stored and distributed under dry conditions. (Granulated white sugar has an indefinite shelf life, when stored properly, because there is insufficient moisture to support microbial growth).

Soft sugars: Soft sugars must be stored in a tightly sealed plastic bag. If it's not stored properly will be lumpy and is not acceptable.

Transportation: Consideration must be given to moisture limits related to climate for destinations.

Applicable Regulations and Resources for Sugars

[Canada Food and Drugs Act](#)

[Food and Drug Regulations](#)

[Canadian Food Inspection Agency Act](#)

[Consumer Packaging and Labelling Act](#)

[Consumer Packaging and Labelling Regulations](#)

[Food and Drug Regulations- Division 18- Sweetening Agents](#)

[Canada Agricultural Products Act and Related Regulations](#)

[Agriculture and Agri-Food Canada's Pest Management Centre](#)

[Health Canada - Pest Management Regulatory Agency](#)

[Canada Agricultural Products Act](#)

[Canada Agricultural Products Act - Processed Products Regulations](#)

[Agriculture and Agri-Food Canada](#)

[Agriculture and Agri-Food Canada's Pest Management Centre](#)

[Plant Protection Act](#)

[Plant Protection Regulations](#)

[Canadian Food Inspection Agency - Chapter 9 - Supplementary Information on Specific Products \(Sweeteners and Sweetening Agents 9.2\)](#)

[Recommended Code of Practice- General Principles of Food Hygiene- CODEX ALIMENTARIUS](#)

[Codex Standards for Sugar](#)

[Codex Standard for Honey](#)

[Food and Drug Regulations Division 18- B18-007 –Brown Sugar, Yellow Sugar or Golden Sugar](#)

[Food and Drug Regulations Division 18- B18-008- Refined Sugar, Syrup, Refiner's Syrup or Golden Syrup](#)

[Canadian Honey Regulations](#)

[Food and Drug Regulations- Division 18-B18-025- Honey](#)

[Food and Drug Regulations- Division 18-B18.009-18.011- Molasses](#)

[Food and Drug Regulations Division 18-B18.06 Icing Sugar](#)

[Canadian Sugar Institute - Other Sweeteners](#)

[Sugar Association](#)

[Fruit Preserves from Answers.com](#)

[Canadian Sugar Institute](#)

FQS 27-02 Sweeteners (non – nutritive)

Description: Sweeteners also known as “Artificial Sweeteners” are considered food additives. They are considered non-nutritive sweeteners because they do not provide a significant amount of energy. They may also sometimes be referred to as high-intensity sweeteners, sugar substitutes, sugar replacers, or alternative sweeteners. Additives listed in Table IX of the [Food and Drugs Regulations- Division 16](#) are considered sweeteners (non-nutritive). Only sugar substitutes listed at [Health Canada - Food and Nutrition - Artificial Sweeteners](#), that have been approved for use in Canada, by Health Canada, may be procured. These include acesulfame-potassium, aspartame, polydextrose, sucralose, thaumatin and sugar alcohols (polyols) like sorbitol, isomalt, lactitol, maltitol, mannitol and xylitol. Sugar alcohols permitted for use by Health Canada may be used as sweeteners. [Health Canada - Food and Nutrition - Sugar Alcohols \(Polyols\)](#) and [Polydextrose Quick Links](#) provides the list of sugar alcohols approved for use in Canada.

All sweeteners (non- nutritive) procured in Canada must:

- be in compliance with relevant sections of the [Canadian Food and Drugs Act](#), [Canadian Food and Drug Regulations](#), [Canada Agricultural Products Act](#) and [Related Regulations](#), and [Canadian Food Inspection Agency Act](#);
- be in compliance with food packaging and labelling requirements listed under [Consumer Packaging and Labelling Act](#), and [Consumer Packaging and Labelling Regulations](#);
- be in compliance with food additive regulations listed under [Food and Drug Regulations - Division 16](#); and/or
- be in compliance with food additive classes listed under [General Standard for Food Additives \(Codex Stan 192-1995\)](#);
- be in compliance with all the requirements listed under [Plant Protection Act](#) and [Plant Protection Regulations](#);
- come from a facility that meets HACCP criteria as outlined in the Annex to the [Recommended International Code of Practice- General Principles of Food Hygiene - CODEX ALIMENTARIUS](#);

Table 2.0 Type of Sweetener	Characteristics
Aspartame: Health Canada - Food and Nutrition - Aspartame Quick Links	Aspartame is a low-calorie artificial sweetener, made by the bonding together of the amino acids aspartic acid and phenylalanine, which are normal constituents of proteins. This bonding forms a dipeptide which is further esterified with methanol. Aspartame is approved for used in table top sweeteners, breakfast cereals, beverages, desserts, chewing gum, fruit spreads, salad dressings, condiments, confectionery products, bakery products. Additional information on the permissible use of Aspartame can be found in Table IX of the Food and Drugs Regulations- Division 16 .
Sugar Alcohols (Polyols) & Polydextrose (hydrogenated starch hydrolysates, isomalt, lactitol, maltitol, maltitol syrup, mannitol, sorbitol, sorbitol syrup, xylitol and erythritol)	Sugar alcohols are a family of sweetening agents also known as "polyols". They occur naturally in small amounts in fruits and vegetables, but for large-scale commercial use they are manufactured from common sugars. Health Canada - Food and Nutrition - Sugar Alcohols (Polyols) and Polydextrose provides additional information on the use of sugar alcohols.

Saccharin	Saccharin is a man-made sweetener used in food products in many countries. Concerns have been raised that saccharin could be carcinogenic (cancer-causing). As a result, saccharin was not permitted as a food additive in Canada, although restricted use of saccharin as a table-top sweetener has been allowed. Since that time, further studies have revealed that the carcinogenic effect of saccharin in rats does not have the same effect on humans. Health Canada's scientists have thoroughly reviewed the scientific information available and as a result are considering the Canadian Food and Drug Regulations concerning Saccharin. Until further direction is provided in the Canadian Food and Drug Regulations, Saccharin shall not be procured.
Sucralose:	Sucralose is made with sucrose, a no-calorie sweetener that's made from a process that starts with sugar (sucrose). Sucralose is manufactured in a patented multi-step process that starts with sugar and selectively replaces 3 hydrogen-oxygen groups on the sugar molecule with 3 chlorine atoms. Sucralose has been approved by Health Canada and the Food and Drug Administration (FDA). Sucralose is also known by the brand name SPLENDA®.

Size: The usual retail and commercial standard size available in the market applicable to sweeteners unless otherwise specified.

Packaging: Sweeteners (non-nutritive) shall be packaged in normal retail and commercial packaging, packing, labelling and marking which safeguard the hygienic, nutritional, technological and organoleptic (sensory properties of a product, involving taste, colour, odour and feel) qualities of the food. The packaging material shall be made of substances which are safe and suitable for their intended use and does not impart any toxic substance or undesirable odor or flavor to the product,

Storage and Distribution: When stored under dry conditions, sweeteners (non-nutritive) are shelf stable, unless stated otherwise.

Applicable Regulations and Resources for Sweeteners (non-nutritive)

[Canadian Food and Drug Regulations'- Division 16 Food Additives](#)

[Canada Food and Drugs Act](#)

[Food and Drug Regulations](#)

[Canadian Food Inspection Agency Act](#)

[Canada Agricultural Products Act and Related Regulations](#)

[Consumer Packaging and Labelling Act](#)

[Consumer Packaging and Labelling Regulations](#)

[Plant Protection Act](#)

[Plant Protection Regulations](#)

[Recommended Code of Practice- General Principles of Food Hygiene- CODEX ALIMENTARIUS](#)

[General Standard for Food Additives \(Codex Stan 192-1995\)](#)

[Health Canada - Food and Nutrition - Artificial Sweeteners](#)

[Health Canada - Food and Nutrition - Sugar Alcohols \(Polyols\) and Polydextrose Quick Links](#)

[Health Canada - Food and Nutrition - Aspartame Quick Links](#)

FQS 27-03 Molasses

Description: Molasses is a dark coloured syrup, the by-product of sugar cane and sugar beet refining processes. Generally, molasses from refineries requires further processing to meet the food grade standard.

All molasses products provided must:

- be in compliance with relevant sections of Acts and Regulations listed under [Canada Food and Drugs Act](#), [Food and Drug Regulations](#), [Canada Agricultural Products Act](#) and [Related Regulations](#), and [Canadian Food Inspection Agency Act](#);
- be in compliance with the [Food and Drug Regulations Division 18- Sweetening Agents](#);
- be in compliance with fundamental principle related to Health and Safety listed under [Canada Agricultural Products Act - Processed Products Regulations](#);
- be in compliance with Pesticide and Pesticide Management Program listed under [Agriculture and Agri-Food Canada's Pest Management Centre and Health Canada - Pest Management Regulatory Agency](#);
- be in compliance with food additive regulations listed under [Food and Drug Regulations - Division 16](#);
- be in compliance with all the requirements listed under [Plant Protection Act](#) and [Plant Protection Regulations](#);
- be in compliance with food packaging and labelling requirements listed under [Consumer Packaging and Labelling Act](#), and [Consumer Packaging and Labelling Regulations](#); and/or
- be in compliance with all the requirement listed under [General Standard for the Labelling of Prepackaged Foods \(Codex Stan 1-1985\)](#);
- come from a facility that meets HACCP criteria as outlined in the Annex to the [Recommended International Code of Practice- General Principles of Food Hygiene - CODEX ALIMENTARIUS](#);
- be in compliance with all the requirements listed under [Codex Standard for Sugar \(Codex Stan 212-1999\)](#); and
- be in compliance with food additive classes listed under [General Standard for Food Additives \(Codex Stan 192-1995\)](#).
-

Type of Molasses

Fancy Molasses

Characteristics

Syrup obtained by the evaporation and partial inversion of the clarified or unqualified sugar cane juice from which sugar has not been previously extracted. May contain sulphurous acid or its salts; and shall not contain more than 25 per cent moisture, and 3 per cent sulphated ash.

Table Molasses

The liquid food obtained in the process of manufacturing raw or refined sugar. It may contain sulphurous acid or its salts; shall not contain more than 25 per cent moisture, and 3 per cent sulphated ash.

Refiners' Molasses, Blackstrap Molasses or Cooking Molasses

The residual liquid food obtained in the process of manufacturing raw or refined sugar. The cane juice, or mother liquor, after having been purified, is concentrated into a thick mass. It may contain sulphurous acid or its salts; shall not contain more than 25 per cent moisture, and 12 per cent sulphated ash. Blackstrap molasses is dark and has a robust,

somewhat bitter-tart flavour.

Size: The usual retail and commercial standard size available in the market applicable to molasses unless otherwise specified

Packaging: Molasses shall be packaged in normal retail and commercial packaging (including plastic jugs, pails). Packing, labelling and marking shall safeguard the hygienic, nutritional, technological and organoleptic (sensory properties of a product, involving taste, color, odor and feel) qualities of the food. Packaging material shall be made of substances which are safe and suitable for their intended use and does not impart any toxic substance or undesirable odor or flavor to the product.

Storage and Distribution: 10 to 21°C under reasonably steady conditions of temperature & humidity

Applicable Regulations and Resources for Molasses

[Canada Food and Drugs Act](#)

[Food and Drug Regulations](#)

[Canadian Food Inspection Agency Act](#)

[Canada Agricultural Products Act and Related Regulations](#)

[Food and Drug Regulations- Division 18- Sweetening Agents](#)

[Canada Agricultural Products Act - Processed Products Regulations](#)

[Agriculture and Agri-Food Canada's Pest Management Centre](#)

[Health Canada - Pest Management Regulatory Agency](#)

[Canadian Food and Drug Regulations'- Division 16 Food Additives](#)

[Plant Protection Act](#)

[Plant Protection Regulations](#)

[Consumer Packaging and Labelling Act](#)

[Consumer Packaging and Labelling Regulations](#)

[Recommended Code of Practice- General Principles of Food Hygiene- CODEX ALIMENTARIUS](#)

[General Standard for the Labelling of Prepackaged Foods \(Codex Stan 1-1985\)](#)

[General Standard for Food Additives \(Codex Stan 192-1995\)](#)

[Codex Standard for Sugar \(Codex Stan 212-1999\)](#)

FQS 27-04 Maple Products

Description: Any product obtained exclusively by the concentration of maple sap or maple syrup. Products include maple syrup, maple sugar, soft maple sugar, maple butter and maple taffy. Maple syrup means the syrup obtained by the concentration of maple sap or by the dilution or solution of a maple product, other than maple sap, in potable water.

Maple products provided must:

- be in compliance with the [Canadian Food And Drug Acts](#) and [Regulations](#);
- be in compliance with relevant sections of Acts and Regulations listed under [Canada Agricultural Products Act and Related Regulations](#), and [Canadian Food Inspection Agency Act](#);
- be in compliance with the [Canada Agricultural Products Act – Maple Products Regulations](#);
- be of a minimum of Canada No 2 grade (unless otherwise specified) as per the criteria listed in the [Canada Agricultural Products Act - Maple Products Regulations- Part 1](#), and Schedules 1-3;
- be from an establishment with current registration as per the criteria for registration indicated in the [Canada Agricultural Products Act - Maple Products Regulations](#);
- be packaged and labeled according to the criteria outlined in the [Canada Agricultural Products Act - Maple Products Regulations- Part 11 and 111](#), come from a facility that meets HACCP criteria as outlined in the Annex to the [Recommended International Code of Practice- General Principles of Food Hygiene - CODEX ALIMENTARIUS](#);
- be in compliance with all the requirements listed under [Plant Protection Act](#) and [Plant Protection Regulations](#); and
- be in compliance with Pesticide and Pesticide Management Program listed under [Agriculture and Agri-Food Canada's Pest Management Centre and Health Canada - Pest Management Regulatory Agency](#);
- be in compliance with food additive regulations listed under [Food and Drug Regulations - Division 16](#); and/or
- be in compliance with food additive classes listed under [General Standard for Food Additives \(Codex Stan 192-1995\)](#);
- be in compliance with food packaging and labelling requirements listed under [Consumer Packaging and Labelling Act](#), and [Consumer Packaging and Labelling Regulations](#);
- be in compliance with the relevant sections listed control under [Canadian Food Inspection Agency - Guide to Food Labelling and Advertising and Canadian Food Inspection Agency - Chapter 13 - Guide to the Labelling of Maple Products](#); and
- be in compliance with the Acceptance and registration of products and materials intended for maple syrup production under [Guide for Acceptance and-or Registration of Products and Equipment Intended for Maple Syrup Production](#).

All maple syrup procured outside Canada, in addition to the requirements above must:

- be in compliance with relevant sections of Acts and Regulations listed under [Canada Agricultural Products Act and Related Regulations](#), and [Canadian Food Inspection Agency Act](#) and/or

- have originated in a country that has grade requirements and a system substantially equivalent to those prescribed by the [Canada Agricultural Products Act - Maple Products Regulations](#) and/or shall only be procured from countries that meet federal acts and regulations governing the importation of food under [Canadian Food Inspection Agency - Guide to Importing Food Commercially](#); and/or
- be in compliance with [Principles for Food Import and Export Inspection and Certification - CODEX ALIMENTARIUS](#);
- meet all the requirements of applicable local food legislation whenever those requirements are stricter. All maple syrup shall be obtained by sources approved by the applicable local and international laws, regulations, procedures and requirements;
- be in compliance with food additive regulations listed under [Food and Drug Regulations - Division 16](#), and/or
- be in compliance with food additive classes listed under [General Standard for Food Additives \(Codex Stan 192-1995\)](#);
- be in compliance with Pesticide and Pesticide Management Program listed under [Agriculture and Agri-Food Canada's Pest Management Centre and Health Canada - Pest Management Regulatory Agency](#);
- be in compliance with food packaging and labelling requirements listed under [Consumer Packaging and Labelling Act](#), and [Consumer Packaging and Labelling Regulations](#);
- be in compliance with the relevant sections listed control under [Canadian Food Inspection Agency - Guide to Food Labelling and Advertising and Canadian Food Inspection Agency - Chapter 13 - Guide to the Labelling of Maple Products](#);
- be in compliance with the Acceptance and registration of products and materials intended for maple syrup production under [Guide for Acceptance and-or Registration of Products and Equipment Intended for Maple Syrup Production](#);
- come from a facility that meets HACCP criteria as outlined in the Annex to the [Recommended International Code of Practice- General Principles of Food Hygiene - CODEX ALIMENTARIUS](#); and
- be in compliance with all the requirement listed under [General Standard for the Labelling of Prepackaged Foods \(Codex Stan 1-1985\)](#),

Sizes For Maple Syrup: The standard container sizes applicable for maple syrup which has been graded according to [Canada Agricultural Products Act - Maple Products Regulations](#) Schedule V.I. shall be used.

Packaging: Maple syrup shall be packed as a condition to application or use of a grade name in respect of that syrup. Maple products shall be packed and labelled as set out in [Canada Agricultural Products Act - Maple Products Regulations](#)

Storage and Distribution: Store containers of maple syrup in a cool, dry place: the refrigerator or preferably the freezer.

Applicable Regulations and Resources for Maple Syrup

[Canada Food and Drugs Act](#)

[Food and Drug Regulations](#)

[Canada Agricultural Products Act and Related Regulations](#)

[Canadian Food Inspection Agency Act](#)

[Canadian Food Inspection Agency - Guide to Importing Food Commercially](#)

[Canada Agricultural Products Act - Maple Products Regulations](#)

[Recommended Code of Practice- General Principles of Food Hygiene- CODEX ALIMENTARIUS](#)

[Plant Protection Act](#)

[Plant Protection Regulations under the Act](#)

[Agriculture and Agri-Food Canada's Pest Management Centre](#)

[Health Canada - Pest Management Regulatory Agency](#)

[Canadian Food and Drug Regulations'- Division 16 Food Additives](#)

[Consumer Packaging and Labelling Act](#)

[Consumer Packaging and Labelling Regulations under the Act](#)

[Canadian Food Inspection Agency - Guide to Food Labelling and Advertising](#)

[Canadian Food Inspection Agency - Guide to Food Labelling and Advertising - Chapter 13 - Guide to the Labelling of Maple Products](#)

[Guide for Acceptance and/or Registration of Products and Equipment Intended for Maple Syrup Production](#)

[General Standard for Food Additives \(Codex Stan 192-1995\)](#)

[Canadian Food Inspection Agency - Guide to Importing Food Commercially](#)

[Canadian Food Inspection Agency - Processed Products - Fruits, Vegetables and Maple Products](#)

[CFIA - Chapter 13.13 - Guide to the Labelling of Maple Products](#)

[Maple Syrup substitutes](#) [Canada Agricultural Products Act - Maple Products Regulations](#)

[Agriculture and Agri-Food Canada - Canadian Maple Syrup](#)

[Ontario Maple Syrup Producers' Association](#)

[Fédération des Producteurs Acéricoles du Québec](#)

FQS 27-05 Maple Syrup Substitute

Description: Any product that resembles maple syrup in appearance and is prepared for the same uses as a maple syrup but is not obtained exclusively from maple sap. Maple substitutes and maple flavored products must be appropriately labelled to avoid confusion with pure maple products ([Agriculture and Agri - Food Canada - Canadian Maple Products - Situation and Trends 2006 - 2007](#)). A product made from sugar, water, maple flavouring and, for example, with less than 20 % maple syrup added may not be called "Canadian Maple Syrup".

All maple syrup substitutes procured in Canada must:

- be in compliance with relevant sections of Acts and Regulations listed under [Canada Food and Drugs Act](#), [Food and Drug Regulations](#), [Canada Agricultural Products Act](#) and [Related Regulations](#), and [Canadian Food Inspection Agency Act](#),
- be in compliance with regulations listed under [Canada Agricultural Products Act - Maple Products Regulations](#);
- be in compliance with food additive regulations listed under [Food and Drug Regulations - Division 16](#); and/or
- be in compliance with food additive classes listed under [General Standard for Food Additives \(Codex Stan 192-1995\)](#),
- be in compliance with Pesticide and Pesticide Management Program listed under [Agriculture and Agri-Food Canada's Pest Management Centre and Health Canada - Pest Management Regulatory Agency](#);
- be in compliance with all the requirements listed under [Plant Protection Act](#) and [Plant Protection Regulations](#);
- be in compliance with food packaging and labelling requirements listed under [Consumer Packaging and Labelling Act](#), and [Consumer Packaging and Labelling Regulations](#), and/or
- be in compliance with all the requirement listed under [General Standard for the Labelling of Prepackaged Foods \(Codex Stan 1-1985\)](#);
- be in compliance with the relevant sections listed control under [Canadian Food Inspection Agency - Guide to Food Labelling and Advertising](#) and [Canadian Food Inspection Agency - Chapter 13 - Guide to the Labelling of Maple Products](#);
- come from a facility that meets HACCP criteria as outlined in the Annex to the [Recommended International Code of Practice- General Principles of Food Hygiene - CODEX ALIMENTARIUS](#);

Size: The usual retail and commercial standard size available in the market applicable to maple syrup substitute unless otherwise specified

Packaging: Maple syrup substitute shall be packaged in normal retail and commercial packaging, packing, labeling and marking which safeguard the hygienic, nutritional, technological and organoleptic (sensory properties of a product, involving taste, colour, odour and feel) qualities of the food. The packaging material shall be made of substances which are safe and suitable for their intended use and does not impart any toxic substance or undesirable odour or flavour to the product.

Provincial Regulations on Maple Products Substitutes

In the province of Quebec and Ontario, the provincial authorities have general regulations on maple and maple products but also on the use of the word "maple" on maple substitutes. For products destined for this market, it may be preferable to contact them as to the acceptability of the use of the word "maple" or maple images on products which do not fall under the Maple Product Regulations.

Applicable Regulations and Resources for Maple Products Substitute

[Agriculture and Agri - Food Canada - Canadian Maple Products - Situation and Trends 2006 - 2007](#)
[Canada Food and Drugs Act](#)
[Food and Drug Regulations](#)
[Canada Agricultural Products Act](#)
[Canadian Food Inspection Agency Act](#)
[Canada Agricultural Products Act - Maple Products Regulations](#)
[Canadian Food and Drug Regulations'- Division 16 Food Additives](#)
[Agriculture and Agri-Food Canada's Pest Management Centre](#)
[Health Canada - Pest Management Regulatory Agency](#)
[Plant Protection Act](#)
[Plant Protection Regulations under the Act](#)
[Consumer Packaging and Labelling Act](#)
[Consumer Packaging and Labelling Regulations under the Act](#)
[Canadian Food Inspection Agency - Guide to Food Labelling and Advertising](#)
[Canadian Food Inspection Agency - Guide to Food Labelling and Advertising - Chapter 13 - Guide to the Labelling of Maple Products](#)
[Recommended Code of Practice- General Principles of Food Hygiene- CODEX ALIMENTARIUS](#)
[General Standard for Food Additives \(Codex Stan 192-1995\)](#)
[General Standard for the Labelling of Prepackaged Foods \(Codex Stan 1-1985\)](#)

[Ontario Maple Syrup Producers' Association](#)
[Fédération des Producteurs Acéricoles du Québec](#)

FQS 27-06 Honey

Honey

Description: Honey is a food produced by honey bees and derived from the nectar of blossoms, and the secretions of living plants, or secretions on living plants.

Honey Procured in Canada

All honey provided must:

- comply with relevant sections of Acts and Regulations listed under [Canada Food and Drugs Act](#), [Food and Drug Regulations](#), [Canada Agricultural Products Act](#) and [Related Regulations](#), and [Canadian Food Inspection Agency Act](#);
- be pasteurized;
- be Canada No 1 grade as per the criteria listed in [Canada Agricultural Products Act - Honey Regulations](#), Table 111, Schedule 1;
- be in compliance with the regulations listed under [Canada Agricultural Products Act - Honey Regulations](#);
- be of the type and size specified;
- comply with fundamental principle related to Health and Safety listed under [Canada Agricultural Products Act - Processed Products Regulations](#);
- comply with food additive regulations listed under [Food and Drug Regulations - Division 16](#); and/or
- comply with food additive classes listed under [General Standard for Food Additives \(Codex Stan 192-1995\)](#)
- comply with all the requirements listed under [Plant Protection Act](#) and [Plant Protection Regulations](#);
- comply with Pesticide and Pesticide Management Program listed under [Agriculture and Agri-Food Canada's Pest Management Centre](#) and [Health Canada - Pest Management Regulatory Agency](#);
- comply with food packaging and labelling requirements listed under [Consumer Packaging and Labelling Act](#), and [Consumer Packaging and Labelling Regulations](#); and/or
- comply with all the requirement listed under General Standard for the Labelling of Prepackaged Foods (Codex Stan 1-1985);
- comply with the [Canadian Food Inspection Agency - Chapter 12 - Guide to the Labelling of Honey](#);
- come from a facility that meets HACCP criteria as outlined in the Annex to the [Recommended International Code of Practice-General Principles of Food Hygiene - CODEX ALIMENTARIUS](#);
- comply with the standard outlined by [Codex Standards for Honey \(Codex Stan 12-1981\)](#).

All honey and honey products procured outside Canada must:

- comply with relevant sections of Acts and Regulations listed under [Canada Food and Drugs Act](#), [Food and Drug Regulations](#), [Canada Agricultural Products Act](#) and [Related Regulations](#), and [Canadian Food Inspection Agency Act](#) or equivalent for the country of origin;
- be the equivalent to Canada Grade No 1 honey as per the guidelines in [Canada Agricultural Products Act - Honey Regulations](#), Table 111, Schedule 1 or the grade equivalent for the country of origin; and/or
- comply with the standard outlined by [Codex Standards for Honey \(Codex Stan 12-1981\)](#),
- only be procured from countries that meet federal acts and regulations that govern the importation of food under [Canadian Food Inspection Agency - Guide to Importing Food Commercially](#) (The Canadian Food Inspection Agency restricts the importation of honey from countries where the presence of animal diseases poses a threat to Canadian agriculture and health),
- must comply with fundamental principle related to Health and Safety listed under [Canada Agricultural Products Act - Processed Products Regulations](#);
- comply with regulations listed under [Canada Agricultural Products Act - Honey Regulations](#),
- comply with food additive regulations listed under [Food and Drug Regulations - Division 16](#); and/or
- comply with food additive classes listed under [General Standard for Food Additives \(Codex Stan 192-1995\)](#)
- comply with Pesticide and Pesticide Management Program listed under [Agriculture and Agri-Food Canada's Pest Management Centre](#) and [Health Canada - Pest Management Regulatory Agency](#),
- comply with all the requirements listed under [Plant Protection Act](#) and [Plant Protection Regulations](#),
- comply with food packaging and labelling requirements listed under [Consumer Packaging and Labelling Act](#), and [Consumer Packaging and Labelling Regulations](#); and/or
- comply with all the requirement listed under [General Standard for the Labelling of Prepackaged Foods \(Codex Stan 1-1985\)](#);;and/or
- comply with [Canadian Food Inspection Agency - Chapter 12 - Guide to the Labelling of Honey](#),
- come from a facility that meets HACCP criteria as outlined in the Annex to the [Recommended International Code of Practice - General Principles of Food Hygiene - CODEX ALIMENTARIUS](#);
- meet all the requirements of applicable local food legislation whenever those requirements are stricter. All honey shall be obtained by sources approved by the applicable local and international laws, regulations, procedures and requirements;

Size: [CFIA-Chapter 12 - Guide to the Labelling of Honey](#)

The standard container sizes as applicable for honey which has been graded according to [Canada Agricultural Products Act - Honey Regulations](#) shall be used.

Packaging: Honey shall be packed and labelled as set out in the [Canada Agricultural Products Act - Honey Regulations](#) –Parts II and III. The [Canadian Honey Council - Honey Industry Bulk Container Standards](#) provides guidelines for packaging of domestic honey of more than 5kgs. Labelling shall include the grade and color class designation. The container shall be marked with the words "Product of Canada" / "Produit du Canada" or "Canadian Honey" / "Miel canadien". [CFIA-Chapter 12 - Guide to the Labelling of Honey](#) provides additional information on labelling of Honey.

The color class designation for domestic and imported honey is required immediately following the Grade designation on the label of all honey that is subject to the Honey Regulations. These classes may not be used on products which do not meet the requirements of the Honey Regulations.

Class	Designation on Honey Classifier
White	not darker than White
Golden	darker than White, but not darker than Golden
Amber	darker than Golden, but not darker than Amber
Dark	darker than Amber

Storage: Honey should be stored in a dark, dry place, preventing it from absorbing any moisture. Optimal preservation temperature is 4 to 10 °C (39 to 50 °F).

Applicable Regulations and Resources for Honey

Canada Food and Drugs Act

Food and Drug Regulations under the Act

Canada Agricultural Products Act and Related Regulations

Canadian Food Inspection Agency Act

Canada Agricultural Products Act - Honey Regulations

Canada Agricultural Products Act - Processed Products Regulations

Food and Drug Regulations Division 16- Food Additives

General Standard for Food Additives (Codex Stan 192-1995)

Plant Protection Act

Plant Protection Regulations under the Act

Agriculture and Agri-Food Canada's Pest Management Centre

Health Canada - Pest Management Regulatory Agency

Consumer Packaging and Labelling Act

Consumer Packaging and Labelling Regulations under the Act

General Standard for the Labelling of Prepackaged Foods (Codex Stan 1-1985)

Canadian Food Inspection Agency - Chapter 12 - Guide to the Labelling of Honey

Recommended Code of Practice- General Principles of Food Hygiene- CODEX ALIMENTARIUS

Codex Standards for Honey (Codex Stan 12-1981)

Canadian Food Inspection Agency - Guide to Importing Food Commercially

Canadian Honey Council - Honey Industry Bulk Container Standards

Canadian Honey Council

QS 27-08 Preserves

Description: Preserves are food made by processing fruit, other than apple or rhubarb, with a sweetening ingredient and containing not less than 45 parts by weight of the fruit for each 55 parts by weight, on the dry basis, of a sweetening ingredient; and 60 per cent water-soluble solids. The ingredients used and the method of preparation will determine the type of preserves. Jams, jellies and marmalades are all examples of different styles of fruit preserves that vary based upon the ingredients used.

All Preserves provided must:

- be of the size and type specified;
- be in full compliance with relevant sections of Acts and Regulations listed under [Canada Food and Drugs Act](#), [Food and Drug Regulations](#), [Canada Agricultural Products Act](#) and [Related Regulations](#), and [Canadian Food Inspection Agency Act](#);
- be in compliance with Canadian Agricultural Products Act- Processed Products Regulations Schedule II;
- be in full compliance with [Food and Drug Regulations- Division 11](#); [B11.201 to B11.204](#), [B11.220 to B11.220 to B11.224](#), and [B11.240 to B11.242](#); and/or
- be in compliance with relevant standard listed under [Codex Standard for Jams, Jellies and Marmalade](#) (Codex Stan 296 - 2009),
- be in compliance with food additive regulations listed under [Food and Drug Regulations - Division 16](#), and/or
- be in compliance with food additive classes and within each additive class only those food additives listed, or referred to as acidity regulators, antifoaming agents, firming agents, preservatives and thickeners listed in Table Three under [General Standard for Food Additives \(Codex Stan 192-1995\)](#);
- be in compliance with Pesticide and Pesticide Management Program listed under [Agriculture and Agri-Food Canada's Pest Management Centre](#);
- be in compliance with all the requirements listed under [Plant Protection Act](#) and [Plant Protection Regulations](#),
- be in compliance with food packaging and labelling requirements listed under [Consumer Packaging and Labelling Act](#), and [Consumer Packaging and Labelling Regulations](#);
- be in compliance with the relevant sections listed under, [Canadian Food Inspection Agency - Guide to Food Labelling and Advertising](#); and
- come from a facility that meets HACCP criteria as outlined in the Annex to the [Recommended International Code of Practice- General Principles of Food Hygiene - CODEX ALIMENTARIUS](#).

Type of fruits preserves [Codex Standard for Jams, Jellies and Marmalade \(Codex Stan 296 - 2009\)](#)

Products	Description
Jam	Jam is the product made from the whole fruit, pieces of fruit, the unconcentrated and/or concentrated fruit pulp or fruit puree, of one or more kinds of fruit. The fruit is mixed with sweeteners, with or without the addition of water. Jam supplied must meet the specifications as out lined in the Canadian Agricultural Products Act- Processed Products Regulations Schedule II-2 and Food and Drug Regulations Division 11
Jellies	Jellies are the products of a semi solid gelled consistency and are made from the juice and/or aqueous extracts of one or more fruits, mixed with sweeteners, with or without the addition of water. Jellies supplied must meet the specifications as outlined in the Canadian Agricultural Products Act- Processed Products Regulations Schedule II-3 and Food and Drug Regulations Division 11
Citrus Marmalade	Citrus Marmalade is the product made from a single or a mixture of citrus fruits and brought to a suitable consistency. It may be made from one or more of the following ingredients: whole fruit or fruit pieces (which may have all or part of the peel removed), fruit pulp, puree, juice, aqueous extracts and peel and is mixed with sweeteners, with or without the addition of water. Citrus Marmalade supplied must meet the specifications as outlined in the Canadian Agricultural Products Act- Processed Products Regulations Schedule II-4 and Food and Drug Regulations Division 11
Cranberry Jelly, Jellied Cranberries	Cranberry Jelly or Jellied Cranberries is made by boiling the juice and pulp of cranberries with water and a sweetening ingredient until it acquires a gelatinous consistency. Cranberry Jelly or Jellied Cranberries supplied must meet the specifications as outlined in the Canadian Agricultural Products Act- Processed Products Regulations Schedule II-9 and Food and Drug Regulations Division 11
Cranberries, Cranberry Sauce	Cranberries or Cranberry Sauce is made by heat processing cranberries with water and a sweetening ingredient to a suitable consistency. Cranberries or Cranberry Sauce supplied must meet the specifications as outlined in the Canadian Agricultural Products Act- Processed Products Regulations Schedule II-10 and Food and Drug Regulations Division 11

Size : Shall be as specified.

Packaging: All Preserves (Jams, Jellies, Marmalades) shall be packaged in normal retail and commercial packaging, packing, labelling and markings and shall comply wit the [Consumer Packaging and Labelling Act](#), [Consumer Packaging and Labelling Regulations](#), and/or the [General Standard for the Labelling of Prepackaged Foods \(Codex Stan 1-1985\)](#) .

Storage and Distribution: Preserves should be stored in a cool, dry environment, away from sunlight

Applicable Regulations and Resources for Preserves
Canada Agricultural Products Act- Processed Products Regulations - Schedule 11
Canada Food and Drugs Act
Food and Drug Regulations
Canadian Food Inspection Agency Act
Canada Agricultural Products Act and Related Regulations
Food and Drug Regulations- Division 11- B11.201-B11.420
Standards for Jam, Jellies and Marmalades- Codex Alimentarius
Food and Drug Regulations Division 16- Food Additives
Consumer Packaging and Labelling Act
Consumer Packaging and Labelling Regulations
Agriculture and Agri-Food Canada's Pest Management Centre
Plant Protection Act
Plant Protection Regulations
Canadian Food Inspection Agency - Guide to Food Labelling and Advertising
Recommended Code of Practice- General Principles of Food Hygiene- CODEX ALIMENTARIUS
Canadian Processed Products Regulations Schedule II
General Standard for the Labelling of Prepackaged Foods (Codex Stan 1-1985)