



White paper

Be in compliance with the new
E.U. regulation n°1169/2011

(INCO)



Lascom

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Introduction

For few years, the food industry and food service have had to deal with more and more varied consumption habits and trends. But the real challenge is to develop new products fast while complying with tighter local and global regulation.

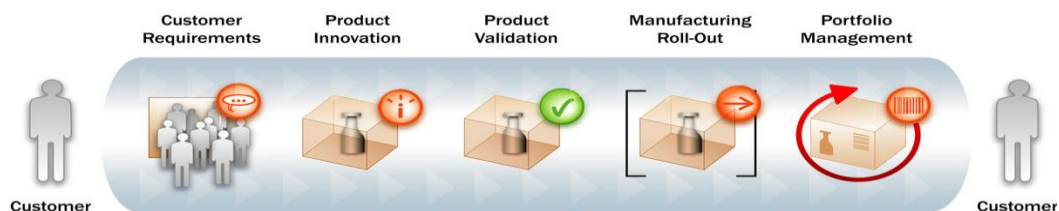
Last December, the new E.U. regulation n°1169/2011, commonly referred to as INCO (Information to Consumers), was put in place. The regulation, effective for manufacturers, retailers and food services has already led to significant changes in what consumers know about the food they buy.

The objective of the regulation is to ensure a high level of consumer protection, to simplify and modernize legislation, and to harmonize the national legislation currently in force. This regulation goes beyond labeling.

One of the major changes appoints the scope of the new INCO regulation. The regulation apply to all foods intended for the final consumer, including, for the first time, foods delivered by food services - caterers, restaurants, cafés and delicatessens. Unpacked food must provide, full mandatory information from the basic raw materials right through the food chain, so that final businesses can provide sufficient information on the food they sell.

The second major change involves the nutrition and health claims. Registered by the 1924/2006/EC regulation, some claims have been reinforced by the new INCO regulation. They require more accurate measurements, proofs and the display of total nutrients content in the finished product.

As the regulatory volume increases considerably, food industries, food service and retailers must manage and efficiently follow data and documentation attached to products all along the lifecycle, from R&D to the shelves through production, marketing, quality etc.



Product Lifecycle Example

This document defines requirement standards of the new E.U. regulation n°1169/2011 (INCO) and their impacts, but also explain how to better deal with the regulation.



European 1169/2011 (INCO) regulation content

Context and European 1169/2011 (INCO) reasons to stand for

The former rules on food labeling were first introduced in 1979 in Europe. Over the years, market conditions, eating habits and consumer expectations have changed considerably since their publication. Snacking has increased considerably, new trends such as whole grains and healthy food has arise, consumers are looking for information about what they are eating and drinking and new ways to market food has also sprung out. It was important to update existing rules to better fit current food and beverage needs and way of consumption in Europe.

European Commission goals were to:

- Serve consumers' interests by simplifying labeling and providing more information
- Serve European market's interests by introducing standards in labeling

After 3 years' work the new European regulation n°1169/2011 was voted and applied in December 13th, 2014.

TRANSPARENCY – This is the hallmark of these new rules. Consumers will be able to walk into a local grocery store, pick up an item off the shelf, and be able to tell whether it is good for their family or not, considering what there are looking for, their needs and their food restrictions – such as allergy for instance.

The new EU Regulation 1169/2011 changes on food labeling include:

- Mandatory nutrition information on processed foods
- Mandatory origin labeling of unprocessed meat
- Highlighting allergens e.g. peanuts or milk in the ingredient statement
- Better legibility e.g. minimum size of text
- Additional labeling for some ingredients – including nutrition and health claims. Conditions to display nutrition and health claims have been enforced and it is now mandatory to add the amount of the nutrient for which a nutrition / health claim has been made.

Compulsory changes on-pack / menus due to European 1169/2011 (INCO) regulation

INCO requires all food labels to include 12 mandatory information statements and specific formatting. These include name, ingredients, nutrition facts including calories, fat, saturated fat, sugar, proteins and sodium information, allergens, country of origin for each ingredient, and additional nutrition information such as "packaged in a protective atmosphere," "with sweeteners," "contains genetically modified organisms". The regulation also mandates display characteristics such as minimum font sizes and the use of bold text.

The main changes to note are:

- ➔ Legibility: A minimum size of 1.2mm with an exemption of 0.9mm for packaging whose largest surface is less than 80cm².
- ➔ Allergen information: This must be identified by a print that distinguishes it from the rest of the ingredient statement; the repetition of allergens present is mandatory. The notification of allergens is also mandatory for non-prepackaged food.
- ➔ Labeling of product origin: The label must include the country of origin or place of provenance
- ➔ Nutrition information: It becomes mandatory except for water and food supplements. It should present the energy value and the amount of fats (formerly lipids), saturated fatty acids, carbohydrates, sugars, protein and sodium. The reference quantity must be either 100g or 100ml (and with the possibility of expressing serving portions)
- ➔ Nutrition and health claim labeling: The amount of the nutrient for which a nutrition / health claim has been made must be declared.
 - ➔ when the nutrient for which a nutrition / health claim has been made is part of the nutrition declaration, no additional labeling is required.
 - ➔ when the nutrient for which a nutrition / health claim has been made is not part of the nutrition declaration, its amount must be labeled next to the nutrition declaration.

This applies to the 30 nutrition claims listed and already permitted by the 1924/2006/EC regulation.

Some nutrition claims have even been enforced such as followed:

- ➔ Foods containing sweeteners have additional labeling requirements which must accompany the name of the food. A food containing sweeteners must state "with sweetener(s)". Additional labeling is also required for foods containing aspartame.

- Foods containing liquorices or ammonium salt should display different statements depending on the concentration in the foodstuff
- Beverages with high caffeine content or foods with added caffeine in a proportion in excess of 150mg/L, must indicate "High caffeine content. Not recommended for children or pregnant or breastfeeding women" in the same field of vision as the name of the product, followed by a reference in brackets to the caffeine content expressed in mg per 100mL for beverage and in mg per 100g/mL for foodstuff

The health claims, defined as "*any statement on labels that health benefits can result from consuming a given food, for instance that a food can help reinforce the body's natural defenses or enhance learning ability*" by the Commission are also involved in the new INCO regulation.

The use of health claims on foodstuffs is based on nutrient profiles.

Nutrient profiles are nutritional requirements that foods must meet in order to bear nutrition and health claims. One of the key objectives is to ensure that any claim made on a food label is clear and proved by scientific evidence.

The minimum font size specified in Regulation 1169/2011 does not apply to mandatory elements in other EU legislation (e.g. lot codes) or 'voluntary' food information, such as nutrition and health claims.

The list of mandatory information should be provided for all foods. Some specificities in this list have been extended and others which were formerly provided on a voluntary basis are mandatory under the new rules, e.g. nutrition labeling, origin labeling for meats. By **December the 13rd, 2014**, packaging must mention these 12 compulsory requirements below to assist consumers making better food choices for themselves and their family:

- Name
- Ingredients statement including manufactured nanomaterial
- Allergens
- Some ingredient or ingredient category volume – 5% praline
- Net volume
- Best-before date
- Nutritional fact panel with information about calories, fat, saturated fat, sugar, sodium and proteins
- Country of origin – for cattle, are required breed and, slaughter country
- Requirements for storage and/or use
- Instructions in the case that their absence makes it difficult to use the foodstuff appropriately
- Company name and address
- Alcohol concentration in %/vol for alcoholic beverage with more than 1.2%/vol

Scope of regulation

"With US exports of prepared Foods and Beverage to the E.U. totaling more than \$1 billion, it's critical for the industry to manage this new regulation as smoothly and seamlessly as possible. Changes regarding legibility, allergens, nutritional information and product origins are certainly the trickiest part of the new INCO regulation,"* said Jean-Christophe Calmejane, Vice President of Lascom Solutions. *"We're dedicated to helping our customers meet the challenge of this new regulation with state-of-the-art features that help minimize any disruption to their business."*

* Source: <http://www.ustr.gov/countries-regions/europe-middle-east/europe/european-union>

One of the guiding principles is to make labeling compulsory on each packed and unpacked food product. All food products are impacted in retail store as well as food service businesses:

- ➔ Packed products e.g. a yogurt
- ➔ Unpacked products e.g. a slice of pizza to go
- ➔ Deli or loose products e.g. French salami slices or raw almonds

Food and Beverage companies impacted are:

- ➔ Food and Beverage manufacturers
- ➔ All retailers (local and large)
- ➔ Food service - including restaurants - and vending machines; Requirements on information on allergens also cover non pre-packed foods including those sold in restaurants and cafés

Manufacturers, food services and retailers needs

For Food and Beverage companies, it is crucial to benefit from specifications consistency from raw material to finish products and labeling, even through formulation. Being able to track and attached data and documents including certifications to products, considerably eases products / ranges / menus management and INCO implementation.

As manufacturers and retailers need to reduce risks and errors, Lascom CPG provides a central repository to better manage data, documents and information about products. Industries access and store on a unique platform all documentation required by INCO regulation, providing a "single version of the truth". Using the solution, Food and Beverage companies benefit from reliable data all along product lifecycle, ensuring specification continuity from the marketing brief to supermarket shelves and food service.

In Australia, the Product Information Form (PIF) goes even further. The PIF makes all information about ingredients compulsory, creating strong collaboration between suppliers

and manufacturers. It could, some days become a new regulation out of Australia to improve product information and traceability. The PIF is a tool developed by the food industry in Australia and New Zealand to obtain information needed to meet obligations under regulatory requirements and industry codes in regard to foods and food ingredients in a consistent and standardized manner. The regulatory requirements include:

- food composition and food standards
- allergen and food safety declarations
- avoid false or misleading information
- hazardous substances declarations
- quarantine and biosecurity requirements
- trade measurement requirements

PIF is a single form that applies across the food industry. This avoids the potential confusion of having different forms for different sets of regulatory requirements. The form has been designed to be applicable to raw materials, ingredients or processed retail-ready goods.

European 1169/2011 (INCO) impacts

Impacts due to the new INCO regulation could be divided in 3 types:

- ⊕ Regulatory – reformulation requirements and claims compliance are the first direct impacts of the new INCO regulation
- ⊕ Economical – As all regulation, compliance will generate a high cost. Large and small companies have to adapt packages and sometimes re-formulate products to better fit consumers needs and to be in compliance with the INCO rule
- ⊕ Marketing – it concerns all kind of product promotion
- ⊕ Accountability – increased traceability requirements including tracking the approval for a product

Compliance impacts



MARKETING

Labelling
Packaging



COLLABORATION

Internal
Suppliers
Service providers



COSTS

Machines
Staff

Impacts example



Best practices to avoid slowing down innovation processes due to INCO regulation

Whatever the food and beverage segment, a product is often changing. Change is the rule not the exception. Companies innovate constantly; even “best-sellers” need updates to remain profitable.

Launching a new product or going to new markets require companies to take many things into account such as documentation, ingredients, labeling, supply, regulations or safety.

Food and Beverage companies often maintain islands of product information spread across different departments and business units, with no overall visibility of product specifications in the company. This leads to high product costs and unstable quality standards. This could be avoided if products are manufactured in accordance with initial specifications.

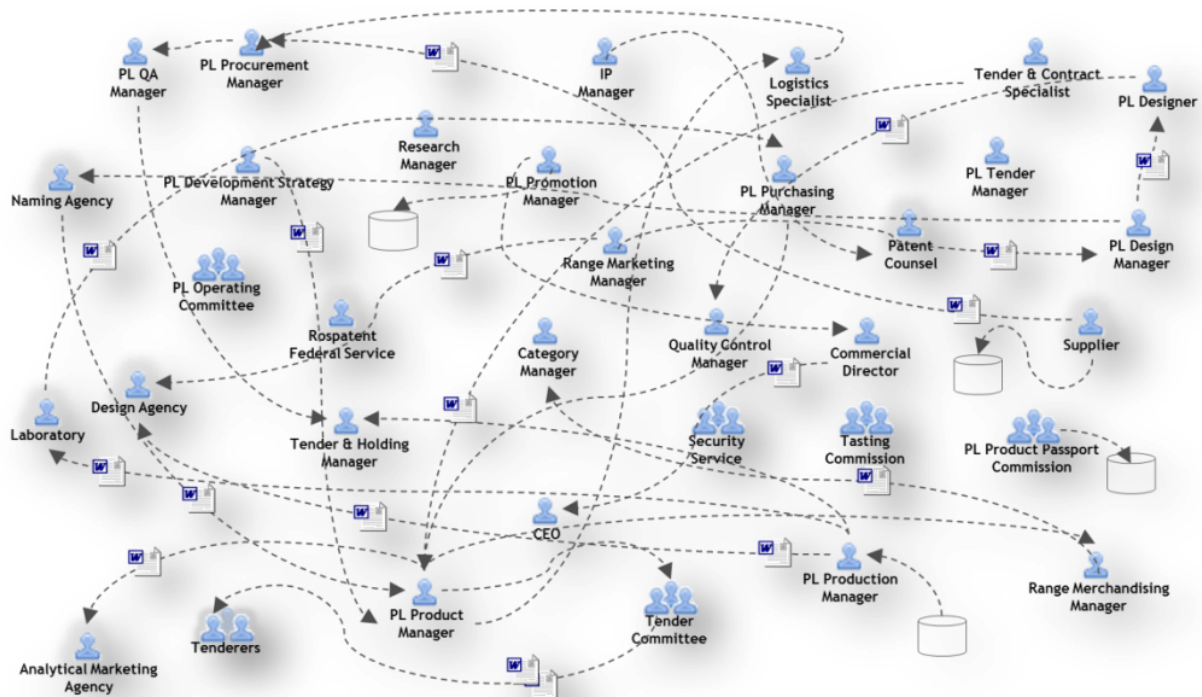
To ensure specificities consistency, organized processes are key. Raw material, ingredients and product information must remain attached to a finished product at any stage of the lifecycle and being accessible by anyone with right to edit or update the products.

Lascom ensures product specifications management and provides a “single version of the truth” for all raw material, ingredients and product specifications across all divisions, locations, business processes, countries and languages.

From complex and slow business processes

Many companies do not benefit from a centralized platform gathering all data and documentation about products. It results in several issues:

- ➊ Each department uses its own information while developing new products
- ➋ Data are not precise enough to meet new INCO regulation's requirements
- ➌ Data are duplicated in many places and at many update stages
- ➍ Repetitive processes are manual and error-prone
- ➎ Time to market is slow due to ineffective NPD processes



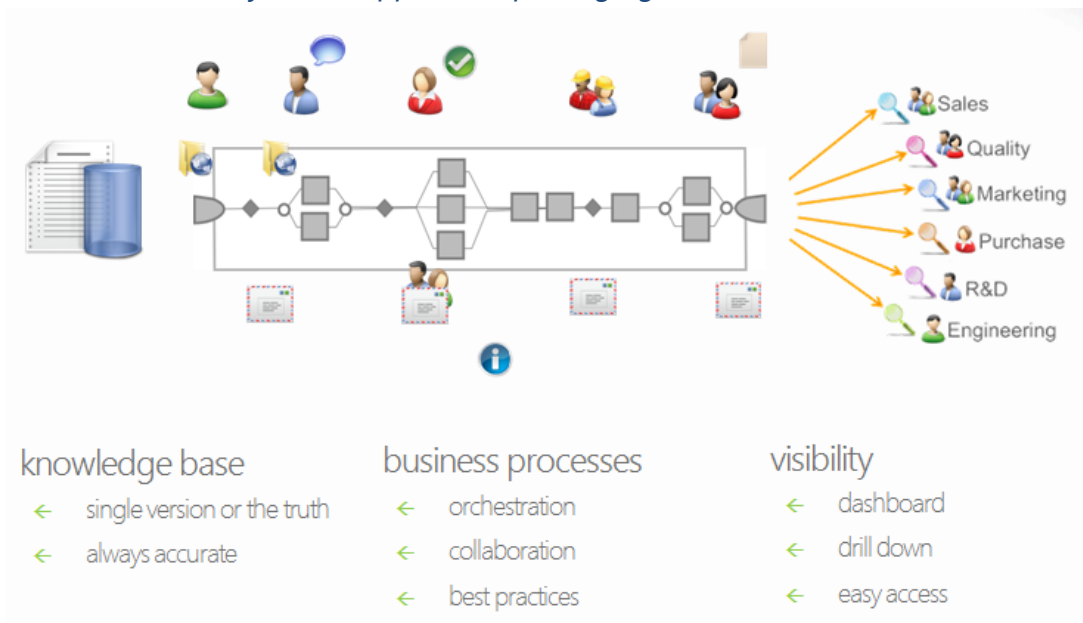
A complex and barely efficient vision - Participants have difficulties to access the right information at the right moment

To a dynamic and collaborative structure

When Food and Beverage companies use many disconnected internal systems, there is no specification and product data harmonization. Manual data recovering from the actual finished product or from the initial specifications - discovering that data are finally different - is time-consuming and error-prone for R&D and Quality teams.

Risks due to a complex organization lead to ineffective and costly management. First, obsolete information and non-compliances result in a large volume of recalls. Second, inability to efficiently innovate is a loss for the company.

Information consistency from suppliers to packaging



Manage innovation means developing and launching products through a coherent and structured process.

This process begins with a unique repository providing a "single version of the truth" to participants involved. This repository gathers all data, documents and information about products. Once centralized, efficient information management is easier. It also allows:

- ➔ Improved traceability; versions are gathered and attached to each product. It is easier to understand changes and track them
- ➔ Decrease of administrative tasks; NPD process is more efficient. Teams focus on design, production and launching instead of re-keying data or sending information through emails. Time to market is reduced, providing competitive advantage on the market place
- ➔ More secure information ; Access rights are defined regarding roles in projects
- ➔ Better collaboration with suppliers; Providing access to suppliers to the central repository, directly involved them in the NPD process and facilitate raw material traceability and changes



Use INCO to anticipate further regulations (FDA, USDA, etc.)?

The U.S. is in the process of establishing its own changes to labeling laws. In February 2014, the FDA, whose mission includes protecting and promoting public health by supervising and regulating food safety, partnered with First Lady Michelle Obama and introduced the new proposed food labels.

The new labels are expected to establish common rules on food and beverage product information, helping consumers to make healthier choices within the broad range of options available in today's marketplace. A concerted effort has also been made to present information that reflects current trends. With larger portions the norm, the suggestion is to update calorie counts to account for today's "real life" servings. Other modifications include a clearer display of added sugars and other components such as vitamins and allergens.

This new labeling is part of a more general plan known as the FSMA. FSMA first discussions began in 2011 and are still on-going. In 2015, the U.S. Food and Drug Administration was allocated an additional \$27.5 million for food safety activities, and, under the president's budget proposal for fiscal year 2016, the agency would get another \$109.5 million to help implementing the act.

While the FDA and European labels are different, reflecting local specificities, both are focused on better legibility, more comprehensive information, and specific nutrient information (saturated and trans fats, added sugars, etc.) There is also an increased emphasis on presentation and design, with the ongoing goal of making information more accurate, more relevant, and easier to understand in order to be helpful rather than simply adding to consumers' information overload.

The importance of secure, updated and reliable information is not to demonstrate. This issue is even more crucial since INCO. Many companies already choose document management software to easily gather all information, data and documents about products in a single repository.

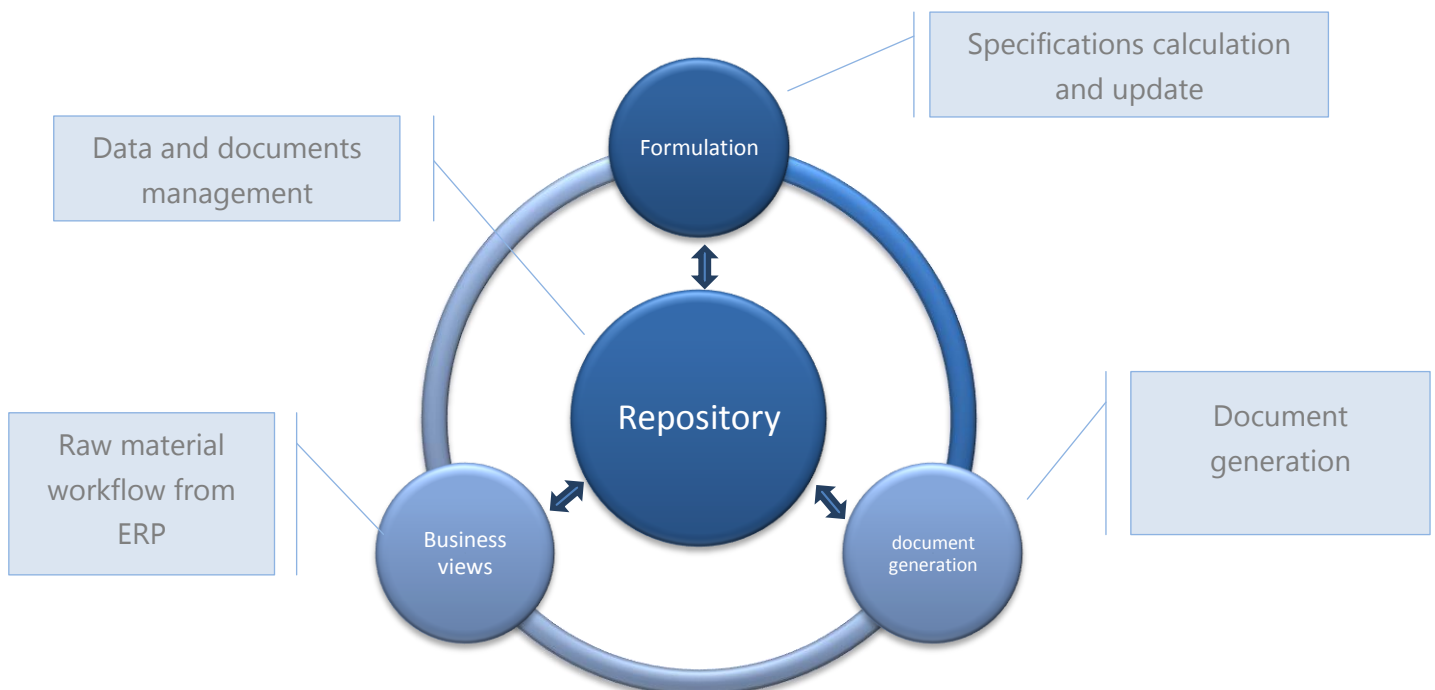
Lascom not only provide a unique repository shared by all participants regarding their access rights, providing a "single version of the truth" but also offer an effective formulation module. With the formulation module, R&D teams manage recipes (creation, updates, etc.) automate nutrition facts calculation, generate ingredients statement, allergens and specifications. This module had been updated to fit the new INCO regulation. Manufacturers are now able to

automatically generate labeling taking into account not only new INCO requirements but also multi lingual issues to ease international corporations to better manage their product portfolio and ranges.

Food and beverage companies are often limited by a lack of visibility across the supply chain, which delays the ability to leverage sourcing relationships. In addition, manual processes of soliciting specification data from suppliers are lengthy and prone to error.

Lascom provides the framework to manage suppliers and sourcing relationships as far upstream in the supply chain as needed. Then ERP can use the product truth (product data that has been determined in a PLM system) to help Food and Beverage companies manage production resources and financials among other business activities.

Composed of business module and fairly intuitive, Lascom CPG offers a packaged solutions to best fit Food and Beverage companies.



Lascom CPG had been updated to facilitate marketing, R&D and quality teams' daily tasks :

- ➊ Compulsory new INCO regulation requirements on labeling are automatically generated
- ➋ Costs are automatically calculated, optimizing formula and raw material uses
- ➌ Documentation and certifications required by INCO regulation are attached to dedicated products or raw material

- Better collaboration between teams makes product management and new product development process more efficient. Marketing teams are in charge of the initial specifications, and then R&D ensures the specs are compatible and finally, Quality professionals analyze change impacts and attach documentation to products.

The solution manages product specifications such as:

- Claims & nutrition information
- Risks & allergens
- Technical datasheet
- Ingredient statement
- Labelling
- Packaging
- Documentation
- Audit plans
- Microbiologic tests
- Physical chemistry tests
- Organoleptic tests
- Uses

→ product information input
 → data and documents storage
 → traceability
 → a "single version of the truth"

Example : repository – technical datasheet

Manage formulation in compliance with INCO

Formulation allows articulation between raw materials and finished products. The module automatically calculates claims, nutrition facts and generates:

- Ingredient statement
- Allergens list
- Nutritional information
- Additional labeling such as "High caffeine content" for instance

Solutions properties					R&D Quantities			Product Quantities		Raw Materials and Packaging			
Lvl.	Solution Type	Lascom Code	Customer Code	Label	Obtained Weight (kg)	Implemented Qty (%)	Implemented Qty (kg)	Implemented Qty (%)	Implemented Qty (g)	Role in formulation	\$/Kg	Sub Recipe Value	Recipe Value
0	✓	FP	8687v5	Rice with Shrimp and Parsley	0.2880	100.0000			288.0000	Ingredient	1.988		
1	✓	PKG-K	8635v1	Kitchen Serving Dish			1.0000		1.0000	Packaging	0.250	0.250	0.250
1	✓	PKG	8990v1	Sleeve for Rice and Parsley with Shrimps			1.0000		1.0000	Packaging	0.530	0.530	0.530
1	✓	PKM	41v1	Cardboard 386(197X147			1.0000		1.0000	Packaging	0.043	0.043	0.043
1	✓	RM	8648v1	Chopped Fresh Carrots		3.8194	0.0110	3.8194	11.0000	Ingredient	0.230	0.003	0.003
1	✓	SFP	8650v1	Parsley Sauce	0.7786	7.2917	0.0210	7.2917	21.0000	Ingredient			
1	✓	RM	8651v1	Basmati Brown Rice		69.4444	0.2000	69.4444	200.0000	Ingredient	1.580	0.316	0.316
1	✓	RM	8652v1	Large Cooked Shrimp		8.6806	0.0250	8.6806	25.0000	Ingredient	3.510	0.088	0.088
1	✓	RM	8639v1	Olive Oil		8.6806	0.0250	8.6806	25.0000	Ingredient	3.970	0.099	0.099
1	✓	RM	8644v1	White Salt		2.0833	0.0004	2.0833	6.0000	Ingredient	0.850	0.005	0.005

Product Characteristics		
Serving Size	g	100.0000
Net Weight	g	288.0000

- ➔ Create from scratch or update a recipe
- ➔ Nutrition facts calculation
- ➔ Ingredients statement generation
- ➔ Allergens list generation

As Microsoft Excel is the most used tool in R&D to create or update formula, Lascom CPG fully integrates Excel in its solution. Teams do not have to change their habits and specific requirements – in some industries, it is important to know about the acidity content, viscosity, etc.

Example :

With the formulation module, R&D participants are able to formulate an ice cream prototype as required by a private label to extend its range with constraints such as:

- Low carb ice cream
- Gluten free ice cream
- Between 4 and 7% vanilla extract
- Vanilla from Madagascar
- \$2.32 as a maximum cost for 12 OZ container
- Organic raw material

Create a recipe or a menu

Formulation tool creates items from:

- ➊ scratch
- ➋ an existing item

The new INCO regulation applies to food service too. It is now compulsory to display information about recipe and menus. Menus are a “super-structure” of products. Food service professionals must be able to calculate and appropriately display total calories, nutritional information or allergens contained in an entire menu or in products assortments. Some of Lascom’s customers even use this module to integrate “the full tray” including cutlery, napkins etc. in the formulation and costs analyze.



Automated calculate nutrition facts

The formulation tool calculates nutrition facts using raw material nutritional facts and quantity used in the product formula.

Compulsory requirements and nutrients are automatically taken into account but it is possible to define additional statements such as vitamins, minerals etc.

Ingredients statement generation

The tool is flexible enough to provide several ingredient statement. One is “official”, the other one displays all ingredients - even the ones in low volume. The tool also provides geographical origin for each raw material to improve traceability and ease the process in case of recalls.

INCO requirements regarding the ingredient statement

- ➊ display the ingredients statement
- ➋ display ingredients in descending order
- ➌ display allergens with a different font than the rest of the ingredients statement (**bold**, **color**, **other font**, etc.)

➔ display biologic and geographic origin

Ingredients :

Rum ice cream (88%) with raisins (12%): semi-skimmed **milk**, water, cream 12,3%, raisins 12% (1,4%*) (raisins, rum, setting agent: gum), sugar, lactose and **milk** proteins, wheat glucose syrup, rum 2,2% (1%*), emulsifier: fatty acids from canola, thickener, (gum, carob grain flour), color: mixed carotin.

* Alcohol in the finished product

Allergens :

May contain traces of: gluten, eggs, soya and sesame seeds

Nutrition and health claims

The new INCO regulation requires:

- ➔ To display the amount of the nutrient for which a nutrition / health claim has been made
- ➔ To comply with tighter constraints about some nutrition claims for products containing alcohol or caffeine for instance
- ➔ To consider nutrients profile and scientific proof of evidence for health claims

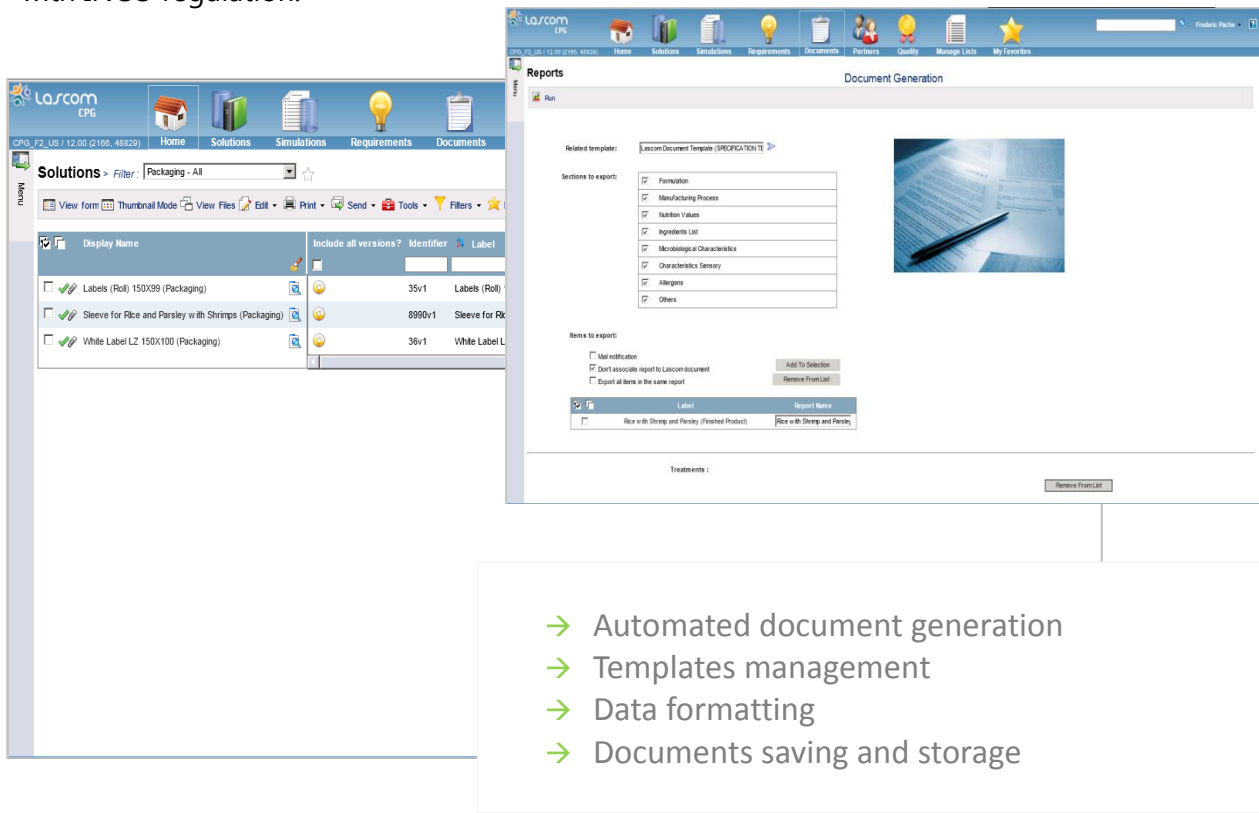
The solution calculates directly from the formulation tool which nutrition claims manufacturers and food service can or cannot display. It also provides the amount of nutrient on which the claim applies. Marketing team choose claims to display in full knowledge of facts, before sending packaging brief to the packaging supplier for proof design. It considerably ease R&D and quality team daily tasks.

Example:

The solution will give the opportunity to display the "source of fiber" claim only if the total amount of fiber is up to 3g /100g of product. It will also provide the total amount of fiber in the finished product considering all ingredients in the recipe.

Generate all documentation needed with a dedicated module

Once information is stored in the repository, it is possible to generate labeling in compliance with INCO regulation.



The screenshot displays the Lascom CPG software interface. On the left, the 'Solutions' pane shows a list of packaging solutions with columns for 'Display Name', 'Include all versions?', 'Identifier', and 'Label'. The main window is titled 'Reports' and 'Document Generation'. It features a 'Run' button, a 'Related template' dropdown set to 'Lascom Document Template (SPECIFICATION TE)', and a 'Sections to export' list with checkboxes for 'Formulation', 'Manufacturing Process', 'Nutrition Values', 'Ingredients List', 'Microbiological Characteristics', 'Characteristics Sensory', 'Allergens', and 'Others'. Below this is a 'Items to export' section with checkboxes for 'Mail notification', 'Don't associate report to Lascom document', and 'Export all items in the same report'. A 'Treatments' section at the bottom has a 'Remove From List' button. A callout box on the right lists the following features:

- Automated document generation
- Templates management
- Data formatting
- Documents saving and storage

5 types of documents are generated through the module:

- ⊕ Templates
- ⊕ Documentary files – with as many sub-files as required
- ⊕ Internal documents
- ⊕ External documents
- ⊕ Formulation frames

Improve internal and external collaboration

Access rights are customizable regarding business roles. External and internal participants benefit from their own intuitive interface to directly access on-going or past tasks, products and projects. Participants focus on their specific business without being distracted by useless features.

Document and data access is more efficient through Lascom CPG. The solution is thought to be a collaborative chain where all participants add information. Information is gathered in a central repository all along projects using formalized processes.

For instance, approval workflow and change management module are two options to consider while answering customers' specifications list to improve efficiency and comply with due dates.

Another example is the supplier portal. This module is mostly used by manufacturers to better collaborate with suppliers. Information input is made by the raw material supplier to avoid re-keying and mistakes. Specifications are mastered, checked and track through a more secure path.

The portal also provides other options to participants, such as:

- Tender many suppliers at the same time while using same specification list
- Create technical datasheet templates
- Use raw material libraries with displayed specificities
- Benefit from a better collaboration with involved participants

Consider change management

Effective change management is critical. When a change to a product occurs, the company needs to understand the impact of the change, get approval and implement the change in an effective process. INCO implies many changes. In order for teams to be able to manage change, from requests to implementation, a robust tool is needed.

Lascom uses an automated tool calculating all impacts, transferring the right information to people in charge and storing new technical data, including all versions, enables an effective change management process with full traceability.

Thus, the change management module builds a folder composed of:

- Change order requests
- Powerful impact analysis, cost simulation prior to any change validation
- Impacts on products and documents
- Task management and assignments
- Management reviews
- Minimize risk through effective change management

Lascom's solution effectively manages change through its change management module which can be used to examine all impacts of any change, such as formulation, regulatory, packaging, customer specifications, costs, etc. and then develop simulated versions for validation and approval. This approach greatly enhances the visibility of change impacts, reducing costs, cycle-time, and risk.



Is INCO regulation only a costly and time-consuming constraint?

Consider the new regulation as an opportunity

Consumers increase their level of information. This Regulation protects consumer health by establishing common rules on food information. Consumer information is enhanced and reinforced by making nutrition labeling mandatory, by reinforcing any cases in which the origin must be indicated, and by specifying rules for information legibility as well as rules of fair practice regarding labeling, etc. This text also reinforces consumer safety by requiring allergen labeling for non-prepackaged food.

Consumers are now more aware of their consumption. They could decide by themselves, with full knowledge of facts, which product to eat - in particular concerning allergens and nutritional information or for specific diets such as diabetic and gluten-free diets. Manufacturers and retailers, displaying more accurate information, will legitimate higher prices. There is a potential for products / ranges / menus with higher added value.

Due to food recent scandals, it is also important to get consumers' trust back. Playing by the rules and adding required information on the label becomes one of the best ways to actually sell products.

Finally, the new E.U. regulation will stimulate departments' collaboration within companies. Quality and marketing teams will be strongly encouraged working together and exchanging more information about products, projects and processes.



Prepare for future changes

To cope with an increasingly competitive global market, small and medium enterprises as well as large groups must innovate to maintain their market share. This requires being able to respond quickly to market demands and includes:

Respond to increasingly complex and regulated specifications

Due to global trends, distributors or clients' expectations, consumers' needs, regulations or even lobbies, specifications are more and more complex and detailed. To avoid slowing down the product time to market or reducing revenue, product management has to be adapted from innovation all through product life cycle.

Remain aware of risks - financial, brand image and regulatory

Benefiting from a global and strategic view is important to better manage potential financial, brand image or regulatory risks related to the product management

Provide quick and accurate traceability

Traceability on new INCO requirements will be significant for product management. To ensure product quality, regulatory compliance and traceability, R&D teams need to manage, monitor and maintain a large amount of data.

Develop innovation potential

Innovation-driven organizations can achieve sustainable value creation and profitable growth. Growth can be delivered by a range of practices and capabilities. Successful companies are constantly evaluating opportunities for product innovation.

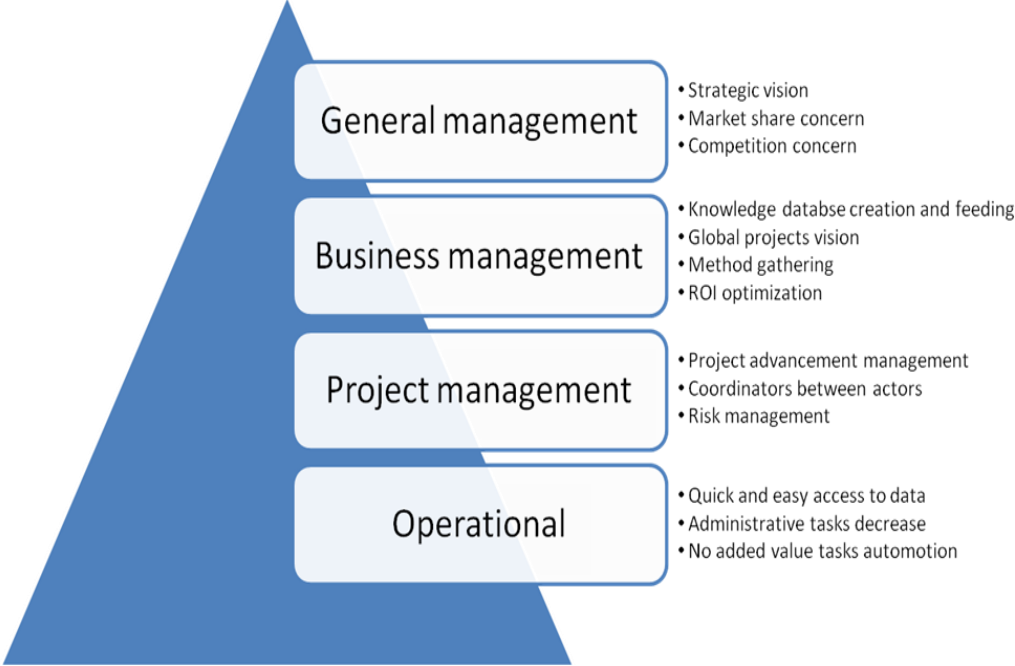
Better manage regulatory complexity

Multi-nationals not only have multi-lingual issues but also multi-regulatory ones. Manage many regulations at the same time could be very challenging and time-consuming. Quality teams must be aware of differences country to country and consider several labeling for a same product regarding the final sales.

Lascom CPG Solution, a simple and packaged answer to better practice in future

The solution assists company not only to be in compliance with the new INCO regulation, but also to better manage product portfolio all along their lifecycle. All product information is centrally managed into the repository: data, documents, events associated with product development, change management, quality management, and regulatory compliance. The suite reduces or eliminates manual data entry, re-keying into different systems, searching for or validating information (data from suppliers, specifications, technical datasheets, etc.). Lascom CPG improves internal and external collaboration (workflows, alerts, notifications, etc).

But PLM is not only about increasing productivity. Thanks to its market knowledge, specific market oriented features; Lascom can deliver not only technology, but also a more documented strategic view. Management teams benefit from reporting tools and information about projects progress and portfolio performances to optimize ranges.





References

Lascom

Lascom has built its global success on developing and deploying comprehensive software solutions and services that manage the complex business processes and information associated with document, product, project, and configuration management.

Based on the success of its configuration management technology (introduced in 1997) and its advanced workflow functionality (introduced in 2002), Lascom has evolved into a best-in-class provider of enterprise business process management solutions.

As projects and products evolve, maintaining a coherent “single version of the truth” is critical to performing gap assessments and impact analysis, as well as making key business decisions in the most efficient and effective manner. Lascom PLM software suite uniquely organizes, manages, and inter-relates a wide range of project/product information.

PLM is more than just software. Understanding the different market segments of the PLM solutions is a factor for success. Lascom has heavily invested in its workforce to transform its project managers into a team of experts that know about customer problems and best practices. By capitalizing on product/project information and simultaneously on market knowledge, Lascom PLM is the key tool to empower strategic visions.

Lascom technology is used by over 200 large and medium-size organizations around the globe such as Monin, Artenay Cereals, Maple Lodge, Yoplait, Lactalis, Servair and others.

Be in compliance with the new INCO regulation using Lascom CPG

Lascom CPG is used by many food and beverage, personal care and retail companies to:

- create, manage and centralize information about products
- optimize formula for products and menus
- easily label products in compliance with local and global regulations (including the new INCO regulation)

- ➔ automatically generate technical datasheet and specificities list in compliance with local and global regulations (including the new INCO regulation)
- ➔ reduce time to market
- ➔ benefit from a better traceability from raw material to shelves
- ➔ benefit from reporting tools used by management teams to optimize product ranges and projects
- ➔ better manage tasks and teams work
- ➔ better manage risks

If you need information about solution to better manage compliance, innovation and NPD process, please [contact us](#)