



Prime Label Consultants Presents

2026 Food Label Seminars

3 Day Virtual Training Seminar | October 21 - 23, 2026



Online Seminars

**12 Hours of
Legal Content
& Advanced
Claims**

With federal and state regulators accelerating efforts surrounding GRAS reform, food ingredient reform, and scrutiny of ultra-processed foods, brands across the supply chain are encountering a pivotal shift in oversight.

This seminar series brings together legal experts and industry professionals to unpack these evolving issues, provide practical guidance, and equip participants with the tools needed to navigate this rapidly shifting landscape.

Featuring six one-hour seminars and two in-depth sessions on USDA and FDA food label claims, this series is led by top legal and policy experts, covering the latest evolving regulations, trends & leading-edge claims.

Seminars can be taken as a package or a la carte. See below for detailed session descriptions:

DAY 1:

LEGAL UPDATES

Wed Oct 21

GRAS Reform / 1:00 - 1:50pm ET

[Marc Thompson](#) | Keller and Heckman

The FDA's "Generally Recognized as Safe" (GRAS) program is under review, with HHS directing the agency to consider eliminating the self-affirmed GRAS pathway. At the same time, Congress is considering the Ensuring Safe and Toxic-Free Foods Act of 2025, which would require mandatory GRAS notifications, public input, and regular chemical reassessments. The FDA has also begun a proactive post-market review framework while continuing to issue "no questions" letters for new substances. This session will provide an overview of these policy developments and their potential implications for industry.

Food Ingredient Reform and Acceptability / 2:00 - 2:50pm ET

[Mason Weeda](#) & [Eric Steiner](#) | OFW Law

This session will include an overview of food ingredient reforms that are occurring at the state and federal level. These include ingredient bans, labeling – including warnings and front of pack, generally recognized as safe requirements, school lunch programs, and SNAP waivers. With the state patchwork in mind, this session will also discuss litigation in certain states and efforts at the federal level towards national uniformity.

Strategies to Integrate the Fast-Changing Regulatory Landscape / 3:00 - 3:50p ET

[Amaru Sanchez](#) | Akin Gump Strauss Hauer & Feld LLP

Building an effective compliance program increasingly requires companies to navigate and align fast-moving regulatory and legal developments at both the federal and state levels. As nutrition, ingredient, and labeling requirements continue to expand and evolve, organizations face growing pressure to understand what is changing—and how those changes fit together. This session will explore practical strategies for synthesizing these developments into a cohesive, forward-looking compliance framework that helps companies manage risk while remaining agile in a shifting regulatory environment.

DAY 2:

LEGAL UPDATES

Thurs Oct 22

Ultra-Processed Foods / 1:00 - 1:50pm ET

[Brian Sylvester](#) & [Claudia M. Vetesi](#) | Morrison Forrester

This seminar provides an in-depth review of ultra-processed foods (UPFs) through a sharp regulatory and litigation lens, highlighting the latest legal challenges facing the industry. Attendees will also explore the critical impact that potential future definitions of UPFs will have on compliance strategies, brand risk, and evolving labeling standards.

California Compliance & Labeling Strategies / 2:00 - 2:50pm ET

[Jennifer Gross](#) & [Nicole Bayne](#) | OFW Law

This session will discuss several recently announced and key regulatory updates in the state of California. While not an all-encompassing list, this presentation will discuss additive bans, date labeling provisions, state Executive Orders, trends in Proposition 65 litigation of particular interest to the food industry, and baby food testing disclosure requirements. This session will provide timely, valuable insights and practical advice for staying compliant and achieving business goals in the evolving landscape of CA food law.

Best Practices: Aligning R&D, Marketing, and Legal on Food Claims / 3:00 - 3:50pm ET

[Kantha Shelke](#) | Corvus Blue LLC & [Ashish Talati](#) | Talati Law

Every food claim starts in R&D and ends on a label, but misalignment across marketing and legal is where innovation stalls and claims fall apart. A food scientist and food attorney team up to share a practical framework for translating ingredient science into substantiated, compliant, and defensible claims—including functional and structure/function positioning—and the cross-functional strategies that keep labels standing up under scrutiny.

DAY 3:

CLAIMS

TRAINING

Fri Oct 23

USDA Label Claims / 11:00am - 2:00pm ET

[Prime Label Consultants](#)

Marketing meat or poultry products requires close attention to USDA regulations and extensive knowledge on what triggers USDA review and approval. This session will provide insights into the evolving market dynamics and claims defined by policy or agency guidance, enabling you to ensure compliance for your USDA products. Key highlights:

- Nutrition and diet claims
- Natural, organic, and non-GMO claims
- Blended meat/vegetable products, vegetable content, and whole grain claims
- “Clean label” and ingredient claims from “made with” to “free of”
- Regenerative, geographic and animal raising claims
- Prior label approval and generic eligibility
- Claim substantiation requirements and common third party certifications

FDA Label Claims / 2:30 - 5:30pm ET

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Are you responsible with vetting claim eligibility or establishing standards for your brand's claims? This pivotal role is crucial for maintaining compliance, building consumer trust, and bolstering brand credibility.

As consumer preferences evolve, the distinction between defined and undefined claims becomes increasingly nuanced and challenging.

Join us to explore the power and pitfalls of labeling and marketing claims! This session provides an intensive crash-course on popular claims, featuring interactive virtual exercises to learn and apply concepts in real-time. Key claim types covered will include:

- Nutrient, health, structure/function and diet claims
- Natural, “clean label,” ingredient and allergen claims
- Plant-based, vegan, vegetarian, vegetable content and whole grain claims
- Geographic and implied food origin claims
- Enforcement and risk mitigation framework

Logistics:

All seminars will take place on Zoom and can be purchased as a package or a la carte. Registration includes entry to the live session, a copy of the course slide deck, and access to view the recorded material for 2 weeks following the webinar.

[Registration is now open.](#)

[Download & tailor an Employer Request](#) to get approval from your boss!

Seminar Package Pricing

Full Seminar (All Three Days) \$1,995.00

Legal Sessions (Wed & Thurs only) \$1,095.00

Claims Trainings (Fri only) \$1,095.00

A la Carte Pricing

Legal Sessions \$395.00 | USDA Label Claims \$595.00 | FDA Label Claims \$595.00