



Solution Summary

National Bioengineered Food Disclosure Standard

ADC's Recipe Management and Label Printing can help you be prepared for the National Bioengineered Food Disclosure Standard.



Things to Know About The Bioengineered Standard

The Standard defines bioengineered foods as those that contain detectable genetic material that has been modified through certain lab techniques and cannot be created through conventional breeding or found in nature.



The mandatory compliance date is **January 1, 2022** and requires food manufacturers, importers, and retailers to ensure that bioengineered foods or food containing bioengineered material are disclosed via text, symbol, electronic or digital link, and/or text message.

Solutions to Address Compliance

ADC's FreshIQ® platform makes it easy for retailers to meet the new Standard. FreshIQ's Recipe Management helps identify necessary ingredients and Label Printing helps support proper labeling.



Enable compliance with current and future regulations regarding labeling requirements

Recipe Management

FreshIQ's Recipe Management solution takes the hassle out of manually tracking bioengineered foods. The system automates ingredient tracking by allowing retailers to import ingredients that have been flagged according to the regulation. The recipes will then derive the appropriate declaration.

Label Printing

For many retailers, making label changes to fit new regulations are not always easy and can be costly. ADC Label Printing allows bioengineered ingredients to be printed via a statement or a graphic with the new functionality featured in Recipe Management.

To learn more, contact us at [1-813-849-1818](tel:1-813-849-1818) or email sales@applieddatacorp.com.

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