

ECCnet Registry: Foodservice Certification (FS3) Requirements

2021-01

Change History

Date	Description
March 2012	Original document
October 2014	<p>Added Change History table.</p> <p>In the list of FS2 attributes required for Consumer Items and cases, removed "IFDA Classification Code".</p> <p>In the Nutrition list, removed "Energy (KJ)"</p> <p>In the list of Marketing Descriptions, changed the description of "Is this an Organic Product?" from "A yes or no field ..." to "A drop-down menu ..."</p> <p>Revised formatting of the document.</p> <p>Added link to ECCnet Registry Attributes Guide.</p>
December 2014	In Marketing Certification Attributes and Marketing Attribute Descriptions, removed "Brand Distribution Type".
July 2015	<p>Removed some attributes.</p> <ul style="list-style-type: none"> ■ Marked with Expiry Date ■ Marked with Production Date ■ Marked with Packaging Date ■ Marked with Best Before Date <p>Indicated that some attributes are optional.</p> <p>Indicated that some attributes will be mandatory in future.</p>
September 2015	Indicated that Allergen-Gluten and Allergen-Mustard are mandatory.
May 2016	<p>Added GPC Code to the list of mandatory attributes in Core Data (FS2) Certification Attributes.</p> <p>Sulphite added to the list of Allergens (for Food Products Only).</p>
August 2016	Added case-level mapping note for Size & Unit of Measure (UOM)".
December 2017	<p>Added mandatory attribute 'Allergen Relevant Data Provided'.</p> <p>Added future mandatory attributes 'Nutrition Format Type' and 'Weight Density'.</p> <p>Removed 'Allergen-Tree Nuts' and 'Allergen-Gluten'. Added individual Tree Nut sources and Gluten sources.</p> <p>Added new validations based on 'Nutrition Format Type'.</p> <p>Updated max length of 'Product Name'.</p>

Date	Description
Nov 2018	Made Nutrition Format Type mandatory for Foodservice cases. Updated validations based on 'Nutrition Format Type'. Added Gross weight as mandatory at the consumer level. Updated future mandatory attribute 'Weight Density' to Q2 2020.
May 2020	Updated 'Nutritional Certification Attributes' table headers to show applicability status for both Pre 2017 label and 2017 label. Added a note below this table that describes nutrition format type short forms. Changed applicability status of Weight Density to show that it has become mandatory. In 'Allergen Attributes', updated Allergen – Milk to Allergen – Milk (Cow)
November 2020	In the 'Nutritional Certification Attributes' table, for Food Label Version 2017, Nutrition Format Type NFT, NDE and SN, the applicability value for Carbohydrates %DV changed to Optional.
January 2021	Updates to align with ECCnet Registry Attribute Guide: <ul style="list-style-type: none"> ■ Added Global Product Classification Code (GPC) required at Case level ■ Updated Weight Density as required for products with Calculation Size=L or ML

Core Data Certification Attributes

Consumer Item	Case
GTIN Code & GTIN Code Type	GTIN Code & GTIN Code Type
Selection Code & Selection Code Description	Selection Code & Selection Code Description
Product Type	Product Type
Short Description (English & French)	Short Description (English & French)
Extended Description (English & French)	Extended Description (English & French)
Brand Name (English & French)	Brand Name (English & French)
Size & Unit of Measure (UOM)	Size & Unit of Measure (UOM)*
Retail Pack	Total Units
Additional Product Identification	Additional Product Identification
ECCnet Class Code	ECCnet Class Code
Global Product Classification (GPC) Code	Global Product Classification (GPC) Code
Gross Weight & UOM	Length, Width, Height (and respective UOM)
	Gross Weight & UOM
	Volume & UOM
	Pallet Tie & Pallet Tier or Packing (loose)
	Expected Product Life

* Optional attribute required by most Foodservice data recipients. Attribute is mapped from GDSN at the consumer level only.

Marketing Attributes (Case Packaging Level Only)

Mandatory Attributes	
Product Name (English & French)	A 200-character maximum alphanumeric (max AN) field to enter your product name. Include Units Per Case & UOM where applicable. Note: English and French required.
General Description (English & French)	A 1000-character max AN field to introduce your product with pertinent product information and summary. Briefly outline topics that will be described in more detail in the other fields. Note: English and French required.
SCC Marked	A yes or no field that specifies if a trade item or a product has an SCC code marked on a box or a case.
U.P.C. Marked	A yes or no field that specifies whether a trade item or product has a Universal Product Code (U.P.C.) marked on a box or a case.
Kosher Classification	A drop-down menu allowing you to select the appropriate kosher classification.
Ingredients (English & French)	A 4000-character max AN field to indicate the ingredients list as it appears on the product packaging to comply with Canadian Legislation and regulations for Food Products. Accented characters may be used.
Required when Brand Distribution Type is "Unrestricted" or blank	
Benefits (English & French)	A 1000-character max AN field to indicate the benefits/features/advantages of using your product, supporting promotional activities (i.e. unique qualities that will support sales). Note: English and French required.
Package & Storage (English & French)	A 1000-character max AN field to describe special packaging features or container types in which your products are packaged (i.e. carton or bag with poly-lining, reusable plastic tub), as well as any special storage instructions. Describe both the case and unit package & storage requirements, as well as how each differs after opening. Ensure to indicate Units Per Case & UOM, where applicable. Note: English and French required.
Preparation & Cooking Suggestions (English & French)	A 2500-character max AN field to provide detailed information regarding appropriate preparation instructions (i.e. microwave, convection or standard ovens; open and serve; ready to use). Note: English and French required.

Mandatory Attributes	
Serving Suggestions (English & French)	A 1000-character max AN field to indicate the best way to serve your product (i.e. entrée or side-dish). Also note any serving accompaniments or restrictions. Note: English and French required.
For More Information (English & French)	A 256-character max AN utility field to provide any additional and pertinent information. Consider listing contact information in this field (i.e. a 1-800 number, mailing address, or email address). Ensure that you consider if the product has a Private Label GTIN. Note: English and French required.
Future Mandatory Attributes	
Is this an Organic Product?	A drop-down menu allowing you to select the organic status of the product.
Organic Certification Number	A 50-character max AN field for the number assigned to the organic certificate.
Organic Certification Body	An 80-character max AN field to enter the name of the government-accredited organic certification body.
Organic Certification Effective Date	A field in which to enter the date the organic product received certification.

For more information on these and other attributes, see the *ECCnet Registry Attribute Guide* on the [ECCnet Registry Technical Documents](#) page.

Nutritional Certification Attributes (Case Packaging Level Only)

	Nutrition Format Type	Food Label Version Pre-2017 or Blank		Food Label Version 2017	
		AB	NFT, NDE and SN	AB	NFT, NDE and SN
Nutrition Data	NI	AB	NFT, NDE and SN	AB	NFT, NDE and SN
Calculation Size	M	M	M	M	M
Calories	M	M	M	M	M
Total Fat (Value & UOM)	M	M	M	M	M
Total Fat %DV	O	O	M	O	M
Saturated Fat (Value & UOM)	O	M	M	M	M
Saturated Fat %DV	O	O	M	O	M

		Food Label Version Pre-2017 or Blank		Food Label Version 2017	
	Nutrition Format Type	Nutrition Format Type		Nutrition Format Type	
Nutrition Data	NI	AB	NFT, NDE and SN	AB	NFT, NDE and SN
Transfatty Acids (Value & UOM)	O	M	M	M	M
Cholesterol (Value & UOM)	O	M	M	M	M
Sodium (Value & UOM)	O	M	M	M	M
Sodium %DV	O	O	M	O	M
Carbohydrates (Value & UOM)	M	M	M	M	M
Carbohydrates %DV	O	O	M	O	O
Total Dietary Fibre (Value & UOM)	O	M	M	M	M
Total Dietary Fibre %DV	O	O	M	O	M
Total Sugar (Value & UOM)	O	M	M	M	M
Total Sugar %DV	O	O	O	O	M
Protein (Value & UOM)	M	M	M	M	M
Vitamin A (Value & UOM)	O	M	O	O*	O
Vitamin A %DV	O	O	M	O	O*
Vitamin C (Value & UOM)	O	M	O	O*	O
Vitamin C %DV	O	O	M	O	O*
Iron (Value & UOM)	O	M	O	M	M
Iron %DV	O	O	M	O	M
Calcium (Value & UOM)	O	M	O	M	M
Calcium %DV	O	O	M	O	M
Potassium (Value \$ UOM)	O	O	O	M	M
Potassium %DV	O	O	O	O	M
Weight Density	M**	M**	M**	M**	M**

* Some Foodservice data recipients are still producing the Pre-2017 Nutrition Fact Tables for their recipes. It's highly recommended to continue providing Vitamin A and C for the 2017 labels to help your data recipients achieve operational efficiencies during the transition period to 2021.

** Weight Density is required for products with Calculation Size = L (Litre) or ML (millilitre)

Table Legend

Nutrition Format Types

- NI – Nutrition Information (Division 24 and 25)
- AB – Food for use in manufacturing other foods
- SN – Special Nutrition Facts Table
- NFT – Nutrition Facts Table
- NDE – Nutrition Data Exempt

Applicability Status

- O – Optional
- M – Mandatory

Allergen Attributes (Case Packaging Level Only)

Allergens (For Food Products Only)
Allergen Relevant Data Provided
Allergen – Eggs ¹
Allergen – Fish ¹
Allergen – Peanuts ¹
Allergen – Shellfish ¹
Allergen – Wheat ¹
Allergen – Crustacean ¹
Allergen – Milk (Cow) ¹
Allergen – Sesame ¹
Allergen – Soy ¹
Allergen – Mustard ¹
Allergen – Almonds ¹
Allergen – Brazil Nuts ¹
Allergen – Hazelnuts ¹
Allergen – Macadamia Nuts ¹
Allergen – Cashews ¹
Allergen – Pecans ¹
Allergen – Pine Nuts/Pinons ¹
Allergen – Pistachios ¹
Allergen – Walnuts ¹

Allergens (For Food Products Only)
Allergen – Gluten Barley ¹
Allergen – Gluten Oat ¹
Allergen – Gluten Rye ¹
Allergen – Gluten Triticale ¹
Allergen – Gluten Wheat ¹

Notes

1 Optional Attribute: Please ensure relevant allergens are reported and populated in the allergen section for all food products.

- “Allergen – Tree Nuts” is no longer a valid field. Please provide relevant individual tree nut sources.
- “Allergen – Gluten” is no longer a valid field. Please provide relevant individual gluten sources.