UNIVERSITI SAINS MALAYSIA

Workshop
UNDERSTANDING FOOD ADDITIVES:
COMPLIANCE & LABELLING

HDRC Training Programme No.: 10001549927

"Master food additive compliance: From application to labels, stay legally safe."

Learning Outcomes:

- ✓ Differentiate between food additives, processing aids, and incidental additives within food processing contexts
- ✓ Interpret the categories and permitted levels of food additives based on Food Regulations 1985 and Codex Alimentarius Standards
- ✓ Apply accurate labelling requirements related to additives to ensure regulatory compliance

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Dr. Tan Thuan Chew
Accredited HRDC Trainer
Universiti Sains Malaysia

NAMA PROGRAM / PROGRAM NAME

Understanding Food Additives: Compliance & Labelling

LATAR BELAKANG DAN PENERANGAN (BACKGROUND AND SYNOPSIS)

Food additives play a vital role in modern food manufacturing, enhancing safety, quality, shelf-life, and sensory appeal. However, their use is tightly regulated to ensure consumer safety. This training programme is designed to provide comprehensive knowledge of food additives from a regulatory standpoint, focusing on Malaysian Food Regulations 1985 and the Codex Alimentarius Standards.

Participants will gain insights into permitted additives in various food categories, the distinction between food additives, processing aids, and incidental additives, and the correct labelling practices to ensure compliance and consumer transparency. The programme supports industry stakeholders in aligning with current legal requirements and international standards.

HASIL PEMBELAJARAN DAN OBJEKTIF (LEARNING OUTCOMES AND OBJECTIVE)

The objective of the course is to equip participants with in-depth regulatory knowledge on the safe and compliant use of food additives in food products.

Upon successful completion of this course, participants can:

1. Differentiate between food additives, processing aids, and incidental additives within food processing contexts.
2. Interpret the categories and permitted levels of food additives based on Food Regulations 1985 and Codex Alimentarius Standards.
3. Apply accurate labelling requirements related to additives to ensure regulatory compliance.

SESUAI UNTUK / SIAPA YANG PATUT HADIR (SUITABLE FOR / WHO SHOULD ATTEND)

1. Food technologists and quality assurance personnel
2. Regulatory affairs professionals
3. R&D and product development staff
4. Food business operators and SMEs
5. Academics and students in food-related fields

Understanding Food Additives:
Compliance & Labelling

Course Contents

08:00 a.m. – 08:30 a.m.	Registration
08:30 a.m. – 09:00 a.m.	Pre-Quiz & Ice-Breaking
09:00 a.m. – 10:30 a.m.	Introduction to Food Additives
10:30 a.m. – 10:45 a.m.	Tea Break
10:45 p.m. – 01:00 p.m.	Permitted Additives & Usage Limits (Food Regulations 1985)
01:00 p.m. – 02:00 p.m.	Lunch
02:00 p.m. – 03:30 p.m.	Permitted Additives & Usage Limits (Codex Alimentarius)
03:30 p.m. – 03:45 p.m.	Tea Break
03:45 p.m. – 05:15 p.m.	Labelling Requirements
05:15 p.m. – 05:30 p.m.	Post-Quiz
05:30 p.m.	End of Training

1. TRAINER'S BACKGROUND

No.	Items		
1.	Name	:	Dr. Tan Thuan Chew
2.	I/C Number	:	811120-07-5875
3.	Nationality	:	Malaysian
4.	Residential Address	:	B-02-3A, Royale Infinity Condominium, Lorong Lembah Indah 1, Taman Lembah Indah, 14100 Simpang Ampat, Pulau Pinang
5.	Telephone No.	:	+6012-4801383
6.	E-mail Address	:	thuanchew@usm.my
7.	Year Of Experience In Training	:	7 years
8.	Current Occupation	:	Associate Professor, Universiti Sains Malaysia

2. ACADEMIC QUALIFICATION (Please Attach a Photocopy of Degree/Diploma/Certificate)

No.	Qualification	Name of Academic Institute	Year Awarded
1.	Doctor of Philosophy	USM	2012
2.	Master of Science (Food Technology)	USM	2008
3.	Bachelor of Technology (Honours) (Food)	USM	2004

3. PROFESSIONAL CERTIFICATION

No.	Qualification	Certification Body	Year Awarded
1.	Accredited HRDC Trainer	HRD Corporation	2024
2.	Certified HRDC Trainer	HRD Corporation	2023
3.	Certified Food Defense Coordinator	AIB International	2021
4.			
5.			

4. YEARS OF CAREER EXPERIENCE

No.	Previous Company	Position	Duration/Date
1.	University Sains Malaysia	Associate Professor	(2024 – present)
2.	University Sains Malaysia	Senior Lecturer	10 years (2015 – 2024)
3.	CG Computers Sdn. Bhd.	Sales Crew	6 years (2007 – 2013)

5. SHORT COURSES ATTENDED

No.	Name Of Programme	Duration/Date
1.	Food Fraud Online: Risk Assessment & Mitigation	Online Self-Learning (1st April – 6th May 2025)
2.	Developing a Micro-Credential Course	Online (14th Oct – 15th Nov. 2024)
3.	FDA Food Labelling	Online Self-Learning (2023)
4.	Food Safety Audit Training Course	2 days (7th – 8th Aug. 2023)
5.	Food Safety Training Course	4 days (31st July – 3rd Aug. 2023)
6.	PSBM Train-the-Trainer Certification Programme	5 days (29th May – 2nd June 2023)
7.	Food Handler Training Course	1st July 2022
8.	Food Defense Coordinator Online	Online Self-Learning (2021)
9.	Food Exportation Requirements	1 day (19th Sept. 2019)
10.	Food Defense - Mechanism and Certification	2 days (9th & 10th April 2019)
11.	Applied Food & Feed Extrusion Technology	3 days (23rd – 25th Aug. 2018)
12.	DIES ProGRANT Proposal Writing for Research Grants	10 days (18th – 22nd April & 14th – 18th Nov. 2016)
13.	Product Labelling	2 days (18th & 19th Oct.2016)

6. TRAINING EXPERIENCE

No.	Training Programme Conducted	Year
1.	Food Labelling Requirements (In-house, Skudai)	Nov. 2025
2.	Food Labelling Requirements (In-house, Pasir Gudang)	Nov. 2025
3.	Understanding Food Additives: Compliance & Labelling (In-house, Kuala Lumpur)	Oct. 2025
4.	Food Labelling Requirements (In-house, Prai)	Aug. 2025
5.	Understanding Food Additives: Compliance & Labelling (In-house, Shah Alam)	Aug. 2025
6.	Food Labelling Requirements (In-house, Cheras)	Aug. 2025
7.	Understanding Food Additives: Compliance & Labelling (In-house, Pulau Indah)	Aug. 2025
8.	Understanding Food Additives: Compliance & Labelling (Public, USM@KL)	Aug. (x2), Oct., & Nov. 2025
9.	Food Labelling Requirements (In-house, Pulau Indah)	July. 2025
10.	Food Labelling Requirements (Public, USM@KL)	April, May, July, & Aug., Oct., Nov., & Dec. 2025
11.	Food Labelling Requirements (Public, Ipoh)	April 2025
12.	Food Labelling Requirements (In-house, Shah Alam)	Feb. 2025
13.	Food Labelling Requirements (Public, USM)	Feb. & July 2025
14.	Food Labelling Requirements (In-house, Kota Kinabalu)	Jan. 2025
15.	Food Labelling Requirements (Public, sains@KL)	April, May, June, July, Aug. (x2), Oct., & Nov. 2024
16.	Food Labelling Requirements (In-house, Port Dickson)	Aug. 2024
17.	Food Labelling Requirements (In-house, KL)	July 2024
18.	Food Labelling Requirements (In-house, Subang)	May 2024
19.	Food Labelling Requirements (In-house, Melaka)	March 2024
20.	Food Labelling Requirements (In-house, KL)	March 2024
21.	Food Labelling Requirements (Public, USM)	Feb. & Sept. 2024
22.	Food Labelling Requirements (In-house, Petaling Jaya)	Jan. 2024
23.	Food Labelling Requirements (Public, sains@KL)	Nov. & Dec. 2023
24.	Food Labelling Requirements (In-house, Kulim)	Dec. 2023
25.	Food Labelling Requirements (Public, USM)	Sept. 2023

26.	Food Labelling Requirements (Public, USM)	Oct. 2019
27.	Food Regulations (In-house, Alor Setar)	Oct. & Nov. 2019
28.	Food Labelling Requirements (Public, USM)	Aug. 2017