

Welcome to HessMM Industry News

In business since 1946, Hess Meat Machines is a full service provider of commercial food service equipment. Hess provides sales, consulting, installation, training, support and service. Our product lines include Mettler Toledo Scales and Wrappers, Henny Penny Cooking Equipment, Daniels Food Processing Equipment, Southern Pride Smokers, Globe Slicers, and many more.

Our goal for this newsletter is to help keep you informed of the most recent issues and trends in the Food Retail and Grocery industry. We look forward to helping you stay informed with your business and meet new challenges along the way.

You may unsubscribe to this newsletter at any time at the bottom of this page.

FDA publishes more menu labeling guidance

Restaurant chains, grocery store delis have until May 2018 to put calorie counts on their menus
[Jonathan Maze](#) | Nov 07, 2017

The U.S. Food and Drug Administration on Tuesday published guidance for its frequently delayed rules requiring restaurants and grocery stores to put calorie counts on their menus by next May. FDA Commissioner Scott Gottlieb also reiterated his intent to not delay the rules any longer. The rules were originally set to be enforceable in 2015 and have twice been delayed, including once **just days before they were to go into effect.**

"I'm fully committed to implementing these provisions on the timetable we've already announced," Gottlieb wrote in a statement on Tuesday. "But I'm equally committed to making sure we implement these provisions in a way that is practical, efficient and sustainable."

[READ MORE](#)



Larkin: Health And Taste Drive Fresh Foods Momentum

The verdict is in about fresh foods: Shoppers are prioritizing health and taste as the top reasons for consuming fresh items. Moreover, produce ranks as



Snap Retailer Rule Compliance Deadlines Approaching Fast

the most important fresh department to shoppers. And in an era of multi-channel retail competition, supermarkets still command a huge share of shoppers' fresh foods dollars.

These insights are part of the [National Grocers Association \(NGA\)](#) report called "The Independent Consumer," which outlines shopper preferences based on a national consumer survey. The survey compares attitudes of those who shop at different types of stores, such as independents and chains. The consumer research was conducted online in November 2016 within the U.S. by Nielsen/Harris Poll on behalf of NGA.

[READ MORE](#)

FNS will implement the [stocking unit provisions](#) found in the final rule starting January 17, 2018. Retailers will be required to have three units of three varieties of food in each of the four "staple food" categories (dairy; meat, poultry, or fish; bread or cereal; and vegetables or fruits) for a total of 36 staple food items. Of the 3 varieties of food in each category, at least one item in two categories must be perishable, i.e. food that will spoil within 2-3 weeks. Along with the stocking unit requirements, FNS will also implement the updated definition of "accessory food," which includes potato chips, cookies, soda, and other items. Items that are considered "accessory food" are, by definition, not staple foods and may not be counted towards a retailer's stocking requirements."

[READ MORE](#)

[Contact](#)

Hess Meat Machines
1-800-572-4728
sales@hessmm.com