

# COMMUNIQUÉ CANADAGAP® COMMUNIQUÉ

**To:** CanadaGAP Stakeholders  
**Date:** January 29, 2026  
**Subject:** CanadaGAP Food Safety Manuals Updated for 2026

Updated versions of the CanadaGAP Food Safety Manuals have now been released.

- 1) Fresh Fruit and Vegetables Manual, Version 11.0
- 2) Greenhouse Product Manual, Version 11.0

For certification purposes, the new manuals will **take effect on April 1, 2026**. A corresponding update to the CanadaGAP audit checklist will be issued before that date.

## Resources on the CanadaGAP Website

To help with the transition, the following [resources can be found](#) on the CanadaGAP website.

- Updated manuals (free download)
- Document outlining the main changes to the manuals
- Revisions documents tracking the changes from the previous version of the manuals
- Document summarizing commodity-specific differences
- Chart outlining which sections of the manual are applicable to different types of operations (i.e., production, packing, storing, repacking, wholesaling, brokerage)
- [PowerPoint presentation](#) on the main changes

## What are some of the main changes?

- **Glossary:** New definitions added for *laundered* and *lubrication water*.
- **Section 8:** Additional wording added (for both production site and building equipment) to ensure the requirements for cloths used for wiping product are clear.
- **Section 15:** New requirements have been added for water for lubrication and water used for the application of wax
- **Section 17:** A change was made to outline that this section does apply to wholesaling operations (but only for packaging accessories).
- **Form C:** Additional requirements added to mitigate possible risks associated with jewellery and other personal effects in the production site. These requirements are the same as those found in Form D.

The list above is not exhaustive; **all types** of operations should refer to the revisions documents and main changes documents found on the CanadaGAP website. Due to the fact that a new version of the CanadaGAP manuals has not been released for 3 years, there are a number of changes for Version 11.0. Changes were made based on user requests, to align with changes in Global Food Safety Initiative (GFSI) benchmarking requirements, and to clarify interpretation of existing requirements. Re-benchmarking against GFSI Benchmarking Requirements (v2024) is currently underway for Version 11.0 of CanadaGAP Program normative documents.

*CanadaGAP® is a program developed in Canada to promote Good Agricultural Practices (GAPs) for fruit and vegetable suppliers.*



**In the coming weeks, you will be receiving a detailed communication explaining how to update your manual.**

CanadaGAP maintains seven separate generic HACCP models, which are available to members on the CanadaGAP website. These HACCP models will also be updated for 2026.

If you have any questions, write to us at [info@canadagap.ca](mailto:info@canadagap.ca) or call 613-829-4711.



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