

FSSAI-ICMSF-CHIFSS HANDS ON TRAINING

‘Microbiological Food Safety Sampling and Testing in Food Safety Management’

Date : 8th Oct 2018
Time : 0900-1730 Hrs
Venue : FDA Bhawan
Kotla Road
New Delhi-110002
India

Microorganisms in foods remains one of the biggest food safety and quality challenges, leading to high disease burden and immense food waste. Understanding the application of appropriate microbiological criteria using basic statistics and testing techniques in food safety management system is imperative. Microbiological Criteria (MC) have been used in food production and the food regulatory context for many years. The Codex Committee on Food Hygiene (CCFH) also recognized the need for strengthening this issue. The FSSAI-ICMSF-CHIFSS hands on training program was hence designed and developed keeping in mind the following benefits.

BENEFITS

Develop understanding of microbiological sampling and testing procedures for effective food safety management system.



Provide opportunity to be part of knowledge network and practitioners on the subject.



Enable appreciation of key microbiological safety issues encountered by consumers, industry and the government.



Imparts hands on training on building sampling plans for microbiological criteria using statistical tools.



EXPERTS (Members of ICMSF)



Dr Tom Ross

Director of the ARC (Australian Research Council) Industrial Transformations Training Centre for Innovative Horticultural Products, University of Tasmania, Australia



Dr Marcel Zwietering

Professor in Food Microbiology, Wageningen University, The Netherlands



Dr Leon Gorris

Director, Regulatory Affairs Global Food Safety & Capabilities, Unilever R&D

WHO SHOULD ATTEND



Food Industry Professionals



Enforcement Officers



Microbiologist



Researchers



Lab Analyst



Academicians



And those with interest in food safety and/or public health.

The Food Safety and Standards Authority of India (FSSAI) is established by Govt. of India to ensure safe and nutritious food to citizens of India. FSSAI has been created for laying down science based standards for articles of food and to regulate their manufacture, storage, distribution, sale and import to ensure availability of safe and wholesome food for human consumption. www.fssai.gov.in

The International Commission on Microbiological Specifications for Foods (ICMSF, the Commission) was formed in 1962 with the purpose of providing 'Science based advice and guidance to governments and industries on appraising and controlling the microbiological safety of foods in support of public health protection and facilitation of fair trade'. Many ICMSF concepts have been adopted by Codex and governments. ICMSF concepts, views and recommendations are published as books, scientific and popular papers, opinion papers, conference proceedings and presentations. <http://www.icmsf.org/>

CII-HUL Initiative on Food Safety Sciences (CHIFSS) was set up by Confederation of Indian Industry (CII) in financial and technical partnership with Hindustan Unilever Limited (HUL) with the purpose of 'Driving activities related to science based food safety' in the country by engaging with all relevant stakeholders. CHIFSS operates in technical collaboration with FSSAI. (www.chifss.in)

Register To Attend:

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