



Food Safety Considerations in New Product Development One day COURSE OUTLINE

Topics Covered:

New Food Product Development is the process of bringing a new product to market or reformulating, repackaging an existing product. The purpose of this workshop is to provide participants an overview of food safety considerations in the food product development process. Looking at food safety during relevant stages the design of a new product helps to ensure that the food can be produced in a safe manner at the end of the development process. This workshop is applicable to processors who design or modify their own products and to processors that contract out the design process.

1. Introduction

2. Overview of Food Product Development Process

- Ideation
- Product design specifications, Product Development Brief
- Prototype
- Sensory evaluation
- Scale up
- Test production
- Sensory evaluation and product modification.
- Finalization of product specification.

3. Review of and Control of Food Safety Hazards (Aw, Ph, Formulation, Processing, Supplier Specifications)

- Biological
- Chemical
- Physical
- Allergens
- Microbiological Food Safety Criteria

4. Food Safety Considerations at Key Product Development Steps.

- Raw materials specifications.
- Product formulation, shelf life, microbiological food safety criteria
- Production trails. Validate process to produce safe food.

5. GFSI Requirements for Product Development

- BRC Issue 8
- SQF Edition 8

Materials Provided:

Slides from presentation and reference material.

Follow Up Available:

- Telephone Technical Inquiries Related to Material - **FREE**

Instructors:

- Ebo Budu-Amoako, Ph.D., Senior Microbiologist
- Jim Landrigan, P.Eng., M.B.A., Technical Advisor

Ebo is an internationally recognized food microbiologist having worked with international organizations in world-level consulting assignments. He has developed and delivered Food Safety training in Canada and internationally for the past 15 years. Recently, he has been assisting with the development and implementation of food inspection and HACCP systems in various Caribbean countries.

As well as providing numerous training workshops on food safety and quality systems for BIO|FOOD|TECH clients during the last ten years, Jim has implemented several Food Safety (HACCP) and Quality Management (ISO 9000) programs for small to medium sized food processors. He has also developed and delivered national food safety and quality training programs for one of the largest management consulting groups in Canada. Jim was also a Sessional Instructor at Holland College and taught Strategic Crisis Management and Management of a

Diverse Workforce courses in the Applied Degree in Culinary Operations program.

Past Participants Food Safety Courses:

- ✓ McCain Foods
- ✓ Cavendish Farms
- ✓ Heritage Salmon
- ✓ True North Salmon
- ✓ AgraWest
- ✓ Stolt Sea Farm
- ✓ Oxford Frozen Foods
- ✓ Fortius Ltd.
- ✓ Canadian Food Inspection Agency
- ✓ Cott Beverages
- ✓ Fancy Pokket Corporation
- ✓ Dairytown Products
- ✓ Paturel International
- ✓ Bonte Foods Ltd.
- ✓ Ben's Bakery
- ✓ Ocean Pier
- ✓ Purity Dairy
- ✓ Rossignol Estate Winery
- ✓ Connors Bros Ltd.

Course Fee:

Please call for current price.

For More Information Contact:

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