


LFD
1 day
09–17 h

SEMINAR
Food Defense



Food defense is the collective term used by the FDA, USDA, DHS, etc. to encompass activities associated with protecting the nation's food supply from deliberate or intentional acts of contamination or tampering. This term encompasses other similar verbiage (e.g. bioterrorism (BT), counter-terrorism (CT), etc.). According to USDA "Food Defense is the protection of food products from intentional adulteration by biological, chemical, physical, or radiological agents. It addresses additional concerns including physical, personnel and operational security." The main objective of this seminar is to show how to implement a Food Defense Plan in order to reduce the risks deriving from an intentional adulteration.

PREREQUISITES None

TARGET GROUP

IFS, Food Defense Officer, Quality Manager, managers and senior management, internal auditors

CONTENTS

- Backgrounds for Food Defense
- Food Defense: what does that mean?
- Hazard Analysis and Risk Assessment (CARVER, TACCP)
- How to implement a Food Defense Plan successfully
- IFS version 6: Requirements of the standards and implementation in practice

LALM
1 day
09–17 h

SEMINAR
Allergen management



The presence of allergens and substances that cause intolerance and the associated health effects have led to legal changes in the labeling of ingredients and, above all, to discussions regarding the labeling of unintended traces of allergens. Dealing with allergenic substances is a special challenge for many food companies. It is important to critically assess the hazards posed by allergens and to have control measures from receipt to dispatch in place, to ensure that unintended cross contamination by allergens is minimized. Furthermore, analytical challenges as well as legal requirements have to be considered when implementing an effective allergen management.

PREREQUISITES None

TARGET GROUP

Employees in the HACCP team, from production, purchasing, product development/marketing and quality assurance

CONTENTS

- Allergens and substances that cause intolerance: facts & basics
- Legal requirements
- Allergen management: implementation in practice (hazard analysis and assessment of associated risk, limits, challenges)
- Requirements from standards and norms
- Analytical methods

LAU
1 day
09–17 h

SEMINAR Internal Auditor – Professionally Performing Audits in the Food Industry



Internal audits are an essential tool for reviewing the functions and the effectiveness of implemented Food Safety Systems. All necessary steps of an audit – from planning to conduct, preparation of corrective action plans, reporting to review of the effectiveness, are discussed and worked out using examples.

PREREQUISITES None

TARGET GROUP

Managers and employees, involved in food safety, quality assurance, production, technology, purchasing, logistics

CONTENTS

- Audit principles and audit process
- Requirements for auditors (expertise)
- Audit procedure – tips and tricks
- Practical exercises of different audit situations with the help of case studies

LFF
1 day
09–17 h

SEMINAR
Food Fraud



Food Fraud or EMA (Economically Motivated Adulteration) is a growing food risk. Health risks in this context are often more risky than the traditional food safety hazards because the contaminants are unconventional and in general the attackers are unscrupulous. Financial gain is the main motivation for committing food fraud. In order to achieve a high illicit profit, food is deliberately placed on the market with the intention of deceiving the consumer. Worldwide the threat of food fraud is difficult to estimate, because those who commit a food fraud, often adulterate products or deceive customers in a way that the fraud is not or only partly visible. For example conventional eggs are sold as organic eggs, farmed salmon is sold as wild salmon, olive oil is stretched with cheap mineral oil and horse meat is offered as beef. Learn more about the main reasons for the increase in fraud and how it is possible to develop strategies to protect your own products.

PREREQUISITES None

TARGET GROUP

Quality Managers, Food Safety Officers, managers and senior management, internal auditors.

CONTENTS

- Backgrounds for Food Fraud
- Main challenges
- Food Fraud Mitigation: Vulnerability Assessment and Vulnerability Control Plan
- Measures to successfully minimize risks
- GFSI Food Fraud Think Tank
- Food Fraud Network (FFN) of the European Commission
- Food Fraud requirements in food safety standards