

HEAT PROCESSED CHILLED FOODS: STRIKING THE BALANCE BETWEEN QUALITY, SHELF-LIFE AND SAFETY

New Zealand Food Innovation Auckland and DWC FoodTech are pleased to present a tailored training course to provide heat processed chilled foods manufacturers and the supporting industry with information pertaining to managing health risks, processing options, guidelines and compliance.

The growth in demand for heat processed chilled foods has seen a proliferation of a wide range of products utilising an increasing array of packaging and processing systems. Whilst the appeal of these products undoubtedly results from their perception of being ‘as-fresh, convenient and healthy’ rather than ‘over-processed foods’, the benefits of this form of processing have, in some circumstances, been offset by the increased health risks arising from faulty or inadequate processing systems, and/or poor control of storage temperatures during distribution and storage, and/or a shelf-life that precludes widespread distribution.

The course program includes the following topics: An introduction to heat processed chilled foods | Microorganisms of concern and health risks associated with chilled foods manufacture | Heat processing options for the manufacture of chilled foods | Validation of thermal processes | Guidelines, regulations and compliance | Post process handling, storage and distribution of chilled food | Case study: When it goes wrong.

| Please complete the following form to ensure your early registration email to info@foodinnovationnetwork.co.nz | |
|--|--|
| Name | |
| Title | |
| Company | |
| Address | |
| City | |
| Post Code | |
| Telephone | |
| Email | |
| # Attendees | |
| Amount | |
| Total to pay | |

| Electronic Funds Transfer (EFT) Banking Details | |
|---|---------------------------------|
| Bank | Westpac |
| Account Name | NZ Food Innovation Auckland Ltd |
| BSB/Branch | 03 0207 |
| Account | 061389100 |
| Reference | Chilled and Name(s) |

When: Friday 29th June 2018
9:30 am to 4:00 pm

Course Fees: \$500 + GST

All course fees are payable with registration. Payment options are: Cheque or Electronic Fund Transfer (EFT) If you require an invoice please forward an order number however payment must be made within 7days (and before the course date)

Course venue:

The FOODBOWL
New Zealand Food Innovation (Auckland) Limited
Te Ipu Kai, 28 Verissimo Drive, PO Box 107039,
Auckland Airport 2150 info@foodinnovationnetwork.co.nz
Tel +64 9 254 4730 Freephone 0508NZFOOD

Course details:

Program notes will be provided
Lunch and morning and afternoon tea will be provided
Registrations close Tuesday the 8th June 2018.

Addressing the issues involved in the production and distribution of safe heat processed chilled foods