



Shelf Life of Food Essentials Course

Scope and Key Points:

A customized **1 day** in-house training workshop on determining shelf life of packaged food, conducted at your company venue.

The proposed approach is to provide training in a one day interactive session, covering the key elements of determining the shelf life of packaged food. Wherever possible examples and subject matter relevant to your company will be used.

Key topics covered in the training sessions include:

- Overview of shelf life and food spoilage
- Factors affecting shelf life of foods
- Intrinsic Factors – pH, water activity, food structure, redox potential, availability of nutrients, presence of antimicrobial substances, microflora of food, raw material quality
- Extrinsic Factors – storage conditions, food processing, gas atmosphere, relative humidity
- Packaging Factors – packaging type and properties
- Causes of food spoilage
- Approaches to shelf life determination – including sensory evaluation, physical/chemical testing, microbiological testing, predictive microbiology (overview), accelerated shelf life testing (overview)

To discuss your specific training requirements, and request a training quotation, contact Shane Hopgood on 09 846 8492, 0274 726 657 or shane@assuredfoodsafety.co.nz