

Understanding Contaminants and Pesticides Risks in Food

Course overview

29th September | 09:30 - 11:30 | 12:00 with assessment

This online training course introduces the food contaminants & pesticides regulatory framework that govern their detection in food.

Participants will explore the types of chemical contaminants that can be present in food, along with their potential health impacts, covered by maximum limits (MLs) in GB & EU regulation. Accompanied by a concise overview of the regulatory framework for pesticide residues, Maximum Residue Levels (MRLs).

We will also explore considerations in the Assessment and Interpretation of Results.

We will look at the common techniques used in contaminant and residue's detection and measurement.

What is it about

- GB and EU Food contaminants and pesticides regulations for food
- Assessment of foods
- Types of chemical contaminants
- Health impacts of contaminants
- Analytical techniques
- Maximum residue limits (MRLs)
- Interpretation of results

Previous knowledge needed

- No previous knowledge required

Your trainer

Francis O'Connor | Food Chemistry Consultant
Eurofins Food Testing UK Ltd.

Who should attend

- Technical Managers
- Quality Managers
- Technical team members
- Quality Assurance staff
- All those involved in the evaluation, and monitoring of contaminants and pesticides in the food industry
- Auditors who may wish to refresh their knowledge

Key benefits

- Understanding contaminant and pesticide regulations is essential to ensure legal compliance
- Key knowledge for food safety
- Supports compliance with legal and industry standards
- Brand protection
- Understanding results accurately helps prevent costly errors and ensures informed decision making

**Price: £275 pp
(+£30 with
assessment)**