

Introduction to Nutritional Analysis and What to Expect

Course overview

27th January | 09:30 - 12:30 | 13:00 with assessment

This online training course will introduce delegates to the methods involved in producing the data for nutritional labelling (Full Nutritional Analysis) giving better insight into evaluating results and the interactions between different macronutrients.

Methodology for all the major nutrients will be covered, explaining the laboratory work and calculations involved to achieve the results. Examining the unexpected results, potential pitfalls and the intricate details to consider.

This will lead into a look at the tolerances for the nutritional declarations on foods as per the Food Information Regulations 2014 (Regulation (EU) No 1169/2011).

The final part of the course will look at the uncertainty of nutritional methods covering why uncertainty exists, what level of uncertainty to expect as well as ways to reduce uncertainty.

What is it about

- Food Information Regulations 2014 (Regulation (EU) No 1169/2011)
- Understanding how your nutritional data is produced
- Analytical methods
- Calculations
- Tolerances
- Measurement uncertainty
- Evaluation of results

Who should attend

- Technical Managers
- Quality Managers
- Technical team members
- NPD technologists
- Food Technologists
- All those involved in the creation, evaluation, and maintenance of nutritional labelling for both new and existing products
- Auditors who may wish to refresh their knowledge

Key benefits

- Confidence to make accurate and legally compliant claims
- Reduces errors and inconsistencies
- Prevention of risk of product recall

Previous knowledge needed

- No previous knowledge required

Your trainers

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

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