

Understanding Risks from Botulinum in Foods

Course overview

14th May | 09:15 - 13:00 | 13:30 with assessment

Foodborne botulism is rare, but due to the severity of the illness caused essential to have adequate controls in place when producing foods which could potentially be affected.

Food Business Operators are sometimes unsure if the hazard is relevant to their food products, and often unaware of the requirements for demonstration of control.

In this online training we clarify the nature of the hazards, effective food safety controls, what can go wrong, and how shelf life may be limited.

What is it about

- The organism *Clostridium botulinum*
- The illness botulism
- Infant botulism
- Types and conditions for growth and survival
- Foods most commonly associated with outbreaks
- Relevance of packaging characteristics
- Toxin production
- Legal requirements and guidance
- Detection
- Historical cases and recalls, with lessons to be learned
- Controls
- Impact on safe shelf-life
- The '10-day rule'
- Resources

Who should attend

- Technical Managers
- Quality Managers
- Technical and Quality team members
- New Product Development Specialists
- Food Safety Specialists
- Auditors and others seeking a refresher

Key benefits

- Development of microbiological and food safety management expertise
- Understanding of a food safety hazard relevant to a wide variety of jarred / canned, hot-filled, MAP and Vacuum-Packed foods
- Opportunities to ask our expert your own questions

Previous knowledge needed

- It is recommended that delegates have attended our Introduction to Microbiological Sampling and Testing of Foods course or already have some basic microbiology knowledge through other qualifications such as level 3 HACCP or Food Safety

Your trainer

Ali Aitchison | Senior Food Safety Consultant
Eurofins Food Testing UK Ltd.

Price £275 pp
(+£30 with
assessment)