Cooking Validation

Training Course Content (1 day)

Introduction

The validation of the on-pack cooking instructions is the safety control step for raw products which do not have another earlier step to sufficiently control the microbial pathogen risk. Cooking validations are carried out to provide consumers with the correct cooking instructions, information and re-heating guidelines for ready meals and food products which are safe and of the best possible quality when consumed.

Appropriate and documented validated cooking instructions are paramount for food safety, organoleptic quality and brand reputation.

This course details the difference between cooking instructions generation (initial cooking validation) and routine cooking instructions validation, with different requirements linked to the product type and the industry expectations.

It also covers the different key steps of the validation required to take the correct decision with regards to the product Food Safety, e.g. product temperature versus microbial inactivation studies.

1- Microbiological risk assessment to determine initial microbiological loading, focussing on Ready-to-cook vegetables

- Microbiological risk assessment in ready-to-cook vegetables (Pathogens to consider, Factors of variability impacting the initial microbiological load)
- Considerations to be given when determining the level of inactivation needed (Impact of the food matrix, Target shelf life, Preservation method (MAP, sous-vide, etc.), Storage conditions, Intended cooking method)
- Standard time/temperature combinations commonly used in food industry

2- Cooking devices, measuring equipment and calibration

- Types of cooking devices and information to be recorded – Including Retailer Code of Practice
- Best Practices
- Calibration

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3- Initial cooking instructions generation

- Validation team: expertise required to generate initial cooking instructions.
- General step-by-step approach
- Best practices

4- Routine cooking instructions validations

- Variables to take into considerations
- General step-by-step approach
- Best Practices
- Specific considerations for ready-to-cook vegetables (cases of multi-component product)

5- Results interpretation

- Oven temperature mapping and determination of the off-set
- Product temperature profile and determination of the cold point(s)
- Interpretation of the results
- Documentation and data reporting requirements

6- Retesting and cases of non-conformance

- Cases requiring retesting (new product formulation, change in packaging etc.).
- Non-conformance decision tree
- Considerations to be given when investigating a reduction in cooking time/temperature.

7- Cooking instructions labelling requirements

- General principles for the presentation of cooking instructions on the packaging
- Retailer labelling requirements for additional cooking instructions (if applicable to the product type).
- Considerations to be given when using CPET packaging.

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Organisation:

Organiser and Presenters: Audrey L'Yvonnet - Sensory Study Manager at ALS.

Venue: ALS Full Sense Laboratory

Unit 7 & 8 Aspen Court

Rotherham, S60 1FB

South Yorkshire

United Kingdom

Reservations and directions - An acknowledgement of booking will be sent together with directions to the venue on receipt of the registration form. A VAT invoice will be issued on receipt of payment.

Payment of fees is required by the date of the course.

Fees: **£550.00 + VAT** - VAT to be charged at the applicable rate.

Lunch and refreshments will be provided throughout the day. If you have any special dietary requirements please confirm these at the time of booking.

A certificate of attendance will be provided after the session.

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