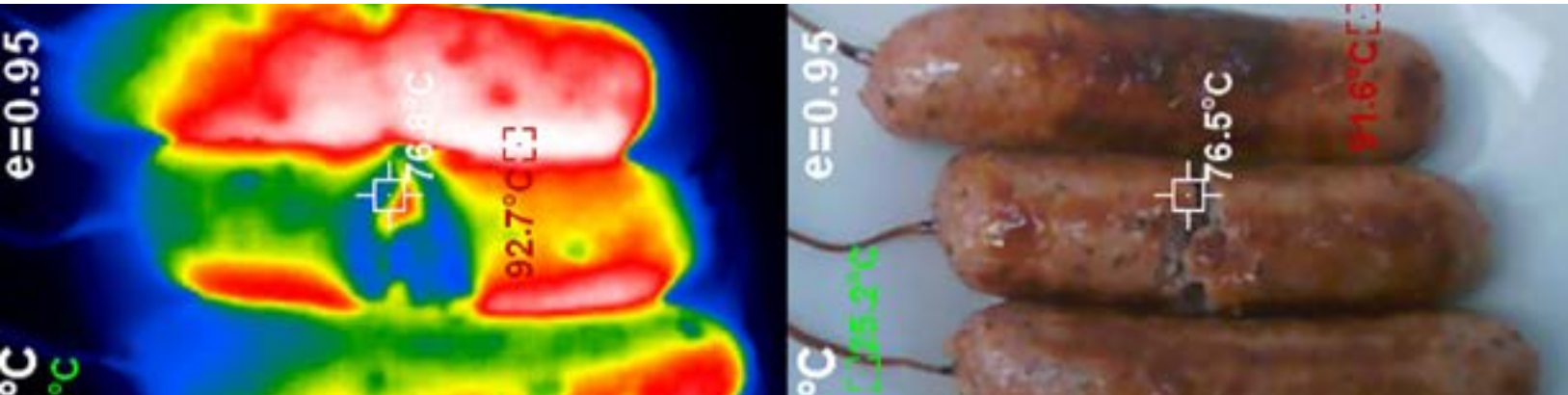


# Cooking Validation



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In person training course at our South Yorkshire Sensory Laboratory  
Learn alongside fellow professionals & interact directly with the ALS expert



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.

## 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

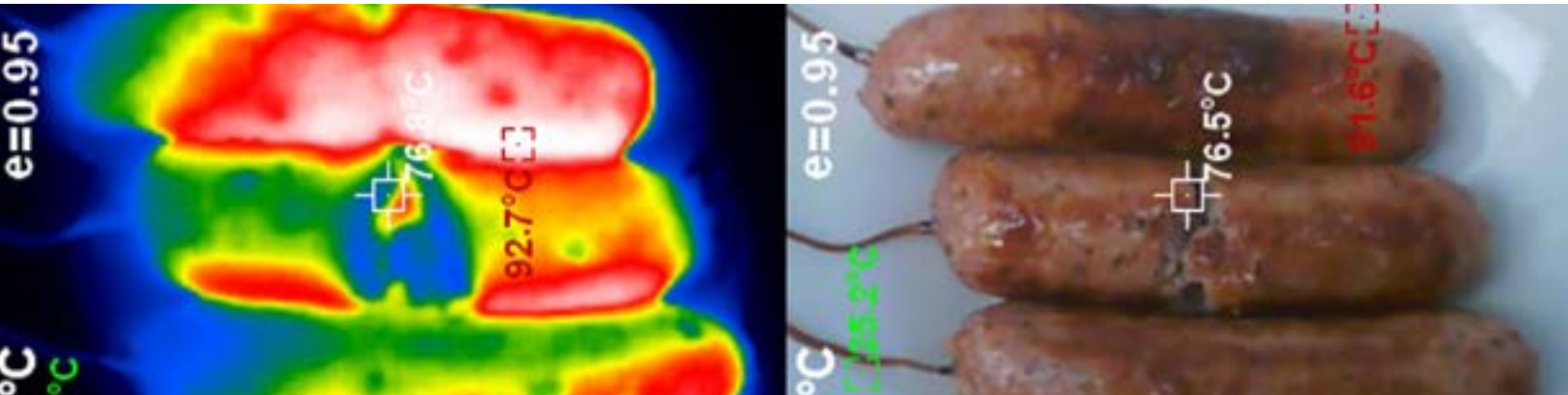
## Retesting and cases of non-conformance

- 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

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## 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

**Last 2 spaces available**

- Date: 4th May 2022
- Duration: Full Day
- Speaker: Audrey L'Yvonnet - ALS Sensory Study Manager
- Cost: £695 + VAT
- Location: ALS Rotherham

## Contact Us / Book Now

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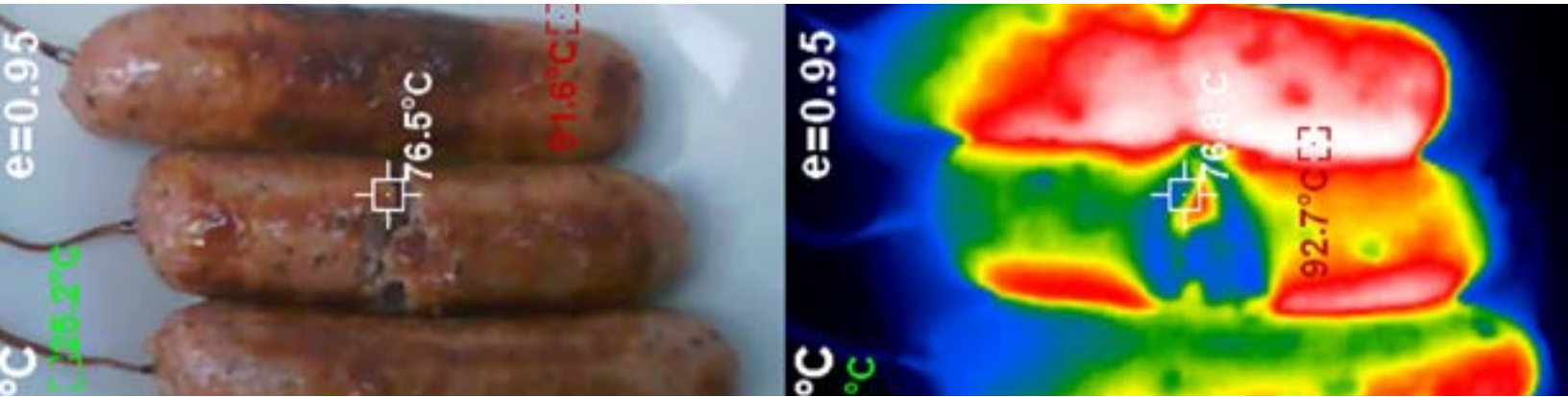
**You will receive a certificate of attendance for your participation**

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## Booking form



To book your place complete the booking form below. Failure to complete these details in full could delay your acceptance onto the course. Please complete and press '[Submit form](#)'.

Company name

Company address

Client site ID or account number (if you are an ALS client)

Name(s) and email address(es) of attendee(s)

PO number

Name and email address of the invoicing contact (if you are not an ALS client)

Do you need any information? Please, tell us.

Closing date for registrations: 29th April 2022