How to assess the significance of pathogens in ready to cook products





With the recent public recalls of ready to cook breaded poultry products due to Salmonella contamination in mind, we look at how to assess the significance of pathogens in products which are ready to cook and will receive a microbiological kill step as part of the validated cooking or washing instructions.

The fact that over 300 people have become ill in the current outbreak shows that there can be food safety concerns even when a product is sold as ready to cook. This webinar explains how to perform a Microbiological Risk Assessment and to determine the food safety significance of pathogen detections in a wide range of products.

Most microbiological specification guidelines acknowledge that pathogens may occasionally be present in raw unprocessed materials, but EU legislation requires absence of some pathogens in certain food matrices, so we discuss how to assess results against both food safety and legislative requirements.

Date: 26th April 2022

Duration: 60 minutes including Q&A

 Speaker: Andy Muirhead - ALS Company Microbiologist

Cost: £30 + VAT

Start time: 14:00 GMT

Contact Us / Book Now ALS Laboratories (UK) Ltd.

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You will receive a certificate of attendance for your participation

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Booking form



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