

GOODBURN & KANE

CURED DRIED AND FERMENTED MEATS

09 30 INTRODUCTION: to explain the background and the definitions.

10 00 ASSOCIATED HAZARDS: the microbiological, physical and chemical hazards associated with cured dried and fermented meats. Outline of recorded outbreaks associated with cured dried and fermented meats and the lessons learned.

10 30 MANUFACTURE: the process of making cured dried and fermented meats in both large scale and micro businesses.

11 30 MICRO CRITERIA: the sampling and testing required to comply with EC Regulation 2073/2005

12 30 LUNCH

13 15 HURDLES and SHELF LIFE: the effect of each parameter on controlling the hazards to achieve the hurdle effect.

13 45 EC REGULATION 853/2004 and ENFORCEMENT: the approval process, the role of EHP in assessing HACCP and enforcement options. Case study; a micro business.

14 45 TEA

15 00 SURGERY: real life anonymous problems discussed and answers given. Final questions and CPD certificates given.

16 00 CLOSE