

Dairy Australia GOTAFE National Centre for Dairy Education Webinar

Validation in the dairy manufacturing sector

Presenter: Deon Mahoney, Chief Scientist, Dairy Food Safety Victoria

Date: Thursday September 14, 2017, 2-3pm AEST

Registration:

Season Pass holders register by return email to jpenfold@gotafe.vic.edu.au

Individual webinar payment of \$35 link: <https://www.regonline.com.au/webinar201709014>

Details:

As a part of their food safety program, dairy businesses are obliged to demonstrate that their food safety control measures are effective in preventing, eliminating, or reducing food safety hazards to an acceptable level.

Validation is the means by which we validate that a particular safety control step is effective. Examples include validation of pathogen kill by a specific thermal process, validation that the addition of a permitted preservative prevents the growth of pathogens, or validation that a cleaning step removes soil and prevents the formation of biofilms.

By undertaking a validation process, the dairy manufacturing business is able to provide evidence that a control measure or a combination of control measures are capable of controlling a designated hazard.

Effective validation of a process enables the dairy industry to demonstrate the safety of their products, and protect the image of Australian dairy foods. In this webinar Deon will provide an overview of validation and share examples of how a manufacturer may undertake a validation process.

Biography: Deon Mahoney is the Chief Scientist at Dairy Food Safety Victoria (DFSVM). DFSVM is responsible for overseeing and regulating the safety of dairy products manufactured in Victoria. He provides high level scientific and technical advice on issues affecting the safety of dairy products.

Deon has experience in food safety policy, microbiological risk assessment, risk communication, food legislation, quality assurance, plus training and education. He has previously worked for the Food and Agriculture Organization of the United Nations (FAO) and Food Standards Australia New Zealand.

Future webinars

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<p>Wed Sept 27 3-4pm AEST</p>	<p>Yoghurt Starter cultures used for prevention of yeast and moulds for bioprotection and improved shelf life Tina Hornbaek, Senior Manager Dairy Bioprotection & Anna Przewozna, Marketing Manager Dairy Bioprotection, Chr- Hansen, Denmark</p>
<p>Wed October 4 2-3pm FREE WEBINAR</p>	<p>Dairy Situation and Outlook, October 2017 John Droppert, Senior Analyst, Dairy Australia</p>