

MICROBIOLOGICAL RISK ASSESSMENT FOR PRODUCTS

PUBLIC

- Project managers, engineers, senior technicians, technicians and operators in the food, pharmaceutical, cosmetic and packaging industries.
- The level of training can be adapted according to how the public is made up.

DURATION

1 day

TIMES

9:00 - 17:30

COST - PER TRAINEE

800 €

AIMS

- To understand the various aspects of the problem of microbiological safety of products.
- To have a technical and regulatory referential that provides an understanding of the methodological choices in the approach.
- To be able to understand the development and conclusions of a microbiological study report on the product.

TEACHING RESOURCES

- The training combines theoretical explanations and practical discussions
- Expositions are based on the experiences of those involved
- A document listing all the training supports is provided



PROGRAMME

The principal families of micro-organisms

Conditions under which micro-organisms grow

- Optimal and extreme conditions
- Lifestyles and the problem of biofilms
- Numbering and identification

Microbiological risk to the user

- Ways of contamination
- Classification of micro-organisms

Microbiological risk to the product

- Risk linked to operator and production method
- Risk linked to product
- Risk linked to container

Means of controlling micro-organisms

- Analysis of technical objectives and regulatory requirements

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- Physical decontamination techniques
- Chemical decontamination techniques

Good practices in microbiology