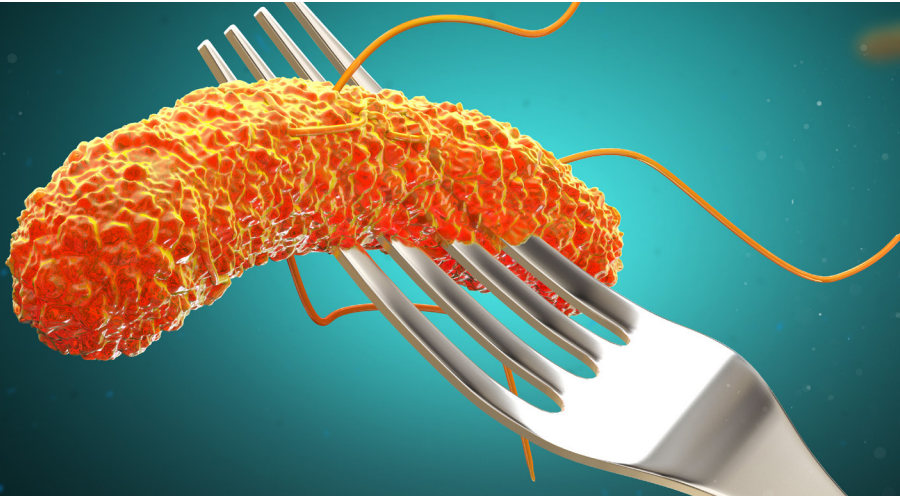


# How to assess the significance of Pathogens in Ready to Cook Products



right solutions.  
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A little over two years ago there was a European wide Salmonella outbreak attributed to the handling and consumption of breaded poultry products which were sold as ready to cook. The implicated products had a validated kill step in the cooking instructions, but nevertheless over 500 people have become ill which illustrates 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 due diligence and legislative requirements.

- Duration: 60 minutes including Q&A
- Speaker: Andy Muirhead - ALS Company Microbiologist
- Cost: 55€ + VAT (per person)

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