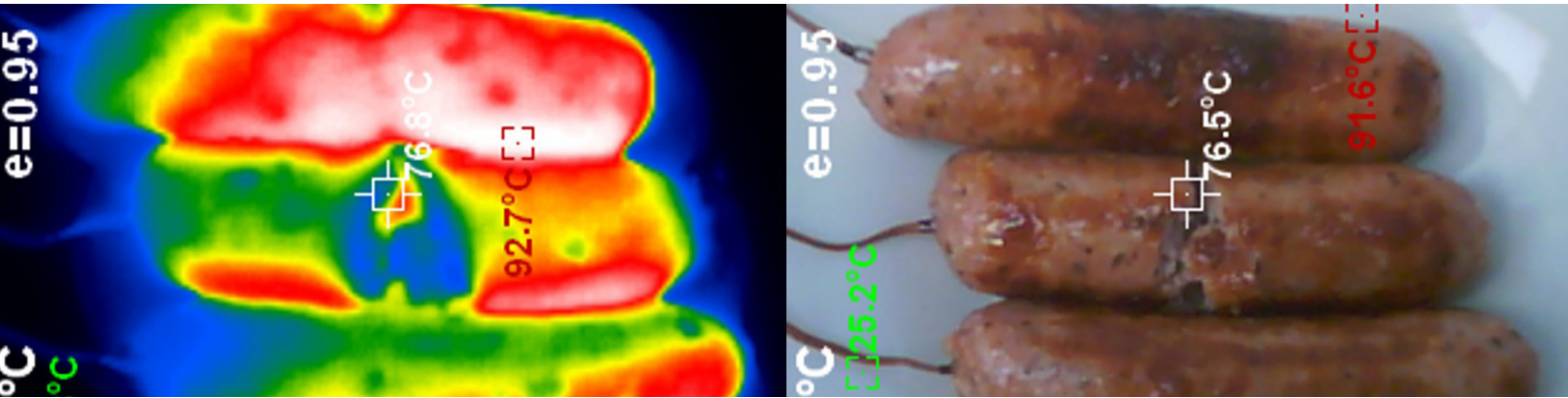


Cooking Validation Webinar



right solutions.
right partner.

Understanding the principles and the different level of validations



Cooking validations are carried out to provide consumers with the correct cooking instructions, information and re-heating guidelines for food products to ensure they are safe and of the best possible quality when consumed. BRC standard now requires that cooking instructions must be validated and records available.

This webinar details the difference between cooking instructions generation (initial cooking validation) and routine cooking instructions validation. Routine cooking instructions validation aims at verifying the labelled cooking instructions are sufficient to achieve a product that is safe to eat and of acceptable organoleptic quality.

Cooking instructions generation is much more complex and is aimed at creating the cooking instructions for a new product. This webinar describes both processes step by step, from the microbiological risk assessment through to choosing the method, selecting the samples and re-validation requirements.

Cooking instructions generation and routine cooking instructions validation share common points, but they differ in the complexity of their realisation.

This webinar will detail the two types of validation step-by-step, and other useful tips and advice. Overall, this webinar will provide you with all the information you need to take the correct decision with regards to the product Food Safety and organoleptic quality.

- Duration: 60 minutes including Q&A
- Speaker: Gianluigi Re - ALS Technical Services Specialist
- Cost: 55€ + VAT (per person)

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**You will receive a certificate of attendance for
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