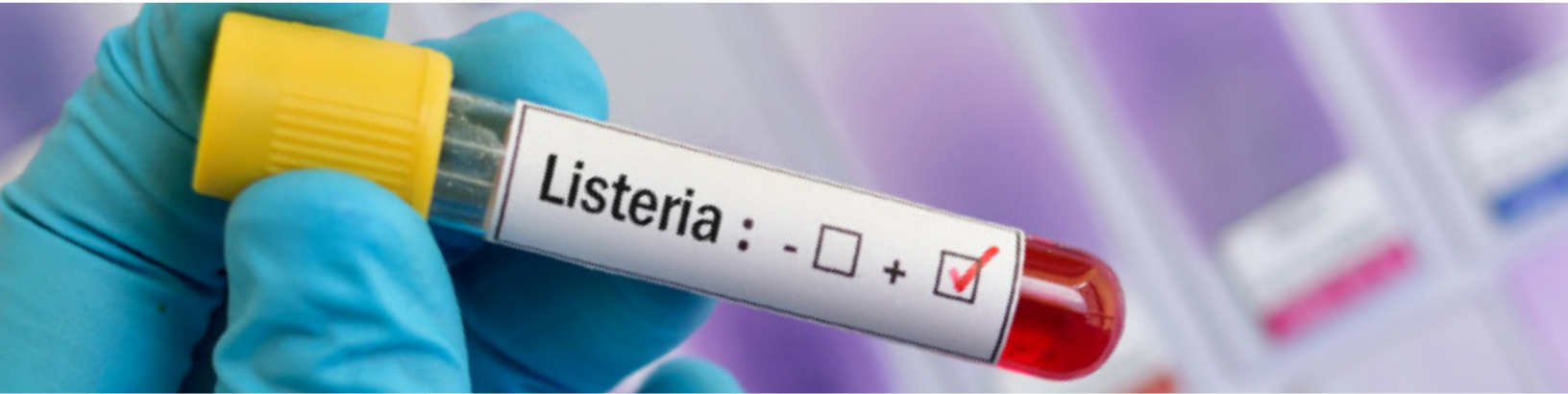


Introduction to Listeria



right solutions.
right partner.

An introduction to listeria, the illness that it causes, how to control it and the legislation that is applied to it.



Listeria is an important food safety organism and although the yearly number of cases is low in comparison to other pathogens the number of fatalities is high.

Listeria is ubiquitous in the environment and makes many food manufacturing sites home. It is a hardy and particularly persistent organism and once embedded in a food production facility it can be hard to find and remove and can contaminate a wide range of food products.

Who Should Attend:

This course will be of interest to technical staff, hygiene leaders, auditors, or anyone concerned with the control of pathogenic organisms within the food manufacturing.

- Duration: 2 hours including Q&A
- Speaker: Keith Watkins - ALS Technical Specialist
- Cost: 120€ + VAT (per person)

Contact Us / Book Now ALS Laboratories (UK) Ltd.

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