

Shelf life training



Course Outline

Understanding how to conduct storage trials to determine shelf life will allow you to develop and market food products with improved keeping quality and stability that meet consumer expectations and generate repeat sales.

In addition, shelf life studies are costly and time-consuming to carry out. It is important to know the key elements in the efficient setup of these trials so that external testing can be minimised.

In this course you will:

- learn about the factors which determine the shelf life of a retail product
- find out what the limiting ingredients in a food is, for quality and safety
- learn about additives which may be beneficial to extending shelf life
- learn what needs to be considered when planning a shelf life trial

Course content

This interactive workshop explains and demonstrates:

- Factors that determine the shelf life of a retail food product
- Safe storage conditions
- Limiting ingredients in food for quality and safety

- Additives of benefit
- Packaging material to provide optimum protection and convenience
- Product specification tolerances for production
- Planning a storage trial

Course duration

2 day

Who should attend?

This workshop is ideal for those who would like to develop in-house expertise on shelf life testing.

Prerequisites

Nil.

Competencies issued

Statement of Attendance only

Course fee includes

- Professional trainer experienced in food technology and shelf life trials
- Detailed workbook
- Venue costs, morning and afternoon tea, lunch

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