

Food Standards Agency

Update Training Course

Vacuum Packing

Course Objectives

- To understand the microbiological safety issues associated with vacuum packing
- To provide an understanding of vacuum packing and associated packaging formats
- To provide an understanding of the interaction of aW, salt, pH, preservatives and their affects on the stability of vacuum packed products
- To identify the impact of product abuse in relation to microbiological stability of vacuum packed products
- To review existing advice on the cooking and chilling of meat products (large joints)
- To consider traditional HACCP approaches, including Good Manufacturing Practice (GMP), to the hazards associated with vacuum packed products, and the application of HACCP principles to smaller and less developed businesses
- To understand the enforcement options available when faced with concerns over the safety and integrity of a vacuum packing process