

Vacuum Packing

09.00-09.30	Coffee and arrival
09.30-10.15	Welcome, Introduction and Course Background
10.15-10.45	Microbiological Issues associated with Vacuum Packing
10.45-11.15	Why use Vacuum Packing Types of Vacuum Packing Systems Other Associated Systems (MAP, Skin pack)

11.15 - 11.30 Coffee

11.30 - 12.00	Product Attributes - Aw/Salt/pH/ Nitrite/temperature
12.00 - 13.00	Factors affecting Shelf Life Vacuum Packing vs MAP Microbiological Considerations - Abuse Considerations - Hygiene Factors

13.00-13.45 Lunch

13.45 - 14.30	Activity - Consider the Vacuum & MAP Packing 'Hotspots' - Fresh Meat - Cooked Meats
15.00 - 15.15	Practical Considerations for the Correct Use of Vacuum Packing Testing for Leakers Mixing and Testing Gas Mixtures

15.15 - 15.30 Tea

15.30 - 15.45	Cooking and Cooling of Large Joints of Meat
15.45 - 16.15	Enforcement Options including procedures based on HACCP principles
16.15 - 16.30	Feedback & Close