

Programme Co-ordinator: **Lulanie Swanepoel**

Swift Silliker is accredited with FoodBev SETA: Accreditation number: 587/00077/0610



FOREIGN BODIES

REDUCING THE RISKS

Course Overview

Foreign bodies are the most common cause of customer complaints. The accidental inclusion of unwanted pieces of equipment, packaging or other materials can result in all kinds of problems – ranging from the breakdown of supply chain partnerships and claims for financial compensation to loss of consumer confidence.

Food producers need to be aware of the current practices and systems regarding foreign body control and be able to demonstrate they are compliant with the best available practices.

Eliminating foreign-body contamination in food starts with implementing a programme of control and prevention, based on the principles of food safety and PRPs. Nonetheless, even the best-managed preventative systems can fail, so technologies that reliably and rapidly detect unwanted foreign bodies are essential.

This course will provide an important update on the range of foreign body detection systems currently available to help deliver a safe product to consumers. It will update industry on the techniques available to minimise, control and detect foreign bodies - before they present a risk to the consumer.

Course Objectives

To equip those responsible with the knowledge and skills required to design and implement an effective foreign body control programme. At the conclusion of the course, participants will be able to:

- Recognise potential foreign-body sources
- Identify and implement suitable controls and preventative measures
- Assess the effectiveness of a system and make improvements, where required.





Entry Level Requirements

To ensure that this course is valuable to your company, delegates must be comfortable communicating in English and need suitable reading and writing skills.

A certificate of attendance will be issued once the course has been successfully completed.

Who Should Attend

- Food producers
- Distributors
- Retailers

Duration: One day

Language: English



Course Outline

- Current detection systems for the most common foreign bodies in foods (e.g. plastic, stones, wood, glass, metal and bone)
- Practical limitations of foreign-body detection systems
- Future possibilities in foreign-body detection for the food industry
- Gaps in current capabilities for difficult-to-detect materials.



For Further Information

on our training courses, or to register for a course, please contact Swift Silliker's Marketing Department.

Cape Town tel: 021 683 8436 fax: 021 683 8422

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