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WEBINAR: IDDBA Webinar: Essential Foundations: Exploring Food Safety and Preservation Techniques

DATE: August 23, 2023

THE "BIG 5" TOPICS COVERED:

#1 Food safety is a government regulated process, while food quality is the sole responsibility of the manufacturer.

#2 There are many kinds of "organisms" that cause foodborne illness, but bacteria are the most common.

#3 Allergens in food has become a matter of increasing concern, only trace amounts can lead to anaphylaxis and death.

#4 When selecting a food preservation method, it's important to select the method that optimizes safety, cost and flavor.

#5 Food preservation ultimately comes down to preventing bacteria from growing in food that will be stored for long periods of time.

THE "BIG 5" TAKEAWAYS:

#1 Understand all the potential hazards of your food product.

#2 Know the intrinsic and extrinsic factors that can support or inhibit bacterial growth and how to control those factors.

#3 Make sure your nutritional labels are reviewed by a professional and list all allergens.

#4 Select a food preservation method that prioritizes food safety.

#5 Understand the tools of food safety like water activity, pH and the tools of food quality like brix and moisture.