



Shelf Life Validation

Purpose

This course will enable you to gain a thorough understanding of the principles required to establish the shelf life of packaged food products.

Course outline

The course covers the following topics:

- Threats to food Quality.
- Regulatory Aspects.
- Gauging Shelf Life for Food Quality.

Learning Outcomes

Upon successful completion of this course, participants should be able to:

- Understand the need for proper shelf life determination.
- Understand the relevant regulatory framework addressing shelf life.
- Understand the factors that may influence or affect determination of shelf life.
- Explain testing methodologies used to validate and verify shelf life estimates.

Achievement

Upon successful completion of the course an online 'Certificate of Achievement' can be printed.

Who should complete this course?

This course is designed for food industry personnel with responsibility for food quality management. It is most relevant to individuals who are responsible for estimating and validating the shelf life of food products.

Prerequisites

There are no pre-requisites for this course.

Online Computer Requirements

- Broadband internet connection (recommended)
- 2GB of RAM; 1 Ghz or faster processor (2GHz recommended); Screen Resolution 1024 x 768
- Microsoft Windows 7 or higher or Mac OSX v 10.5 or higher.
- Browsers: IE 8 to 10, Chrome, Firefox, Safari
- Free software for download: Adobe Flash Player 10 or higher, Windows media player
- Note: that online courses are designed for desktops ,laptops and tablets but not compatible with ipad minis , phablets or iphones.