

USING BIOCIDES TO MAINTAIN FOOD SAFETY



The Society of
Food Hygiene
and Technology

ON 14 JULY 2016 AT HOLIDAY INN, STRATFORD UPON AVON CV37 6YR



The Society of Food Hygiene Technology presents the first national conference on the rapidly changing use of biocides and disinfectants in the food, dairy and beverage industries bringing together all stakeholders including regulators, formulators and users.

Disinfectants are a vital component of any hygiene regime whether commercial, domestic or industrial food/drink processing and help to not only control the proliferation of pathogenic bacteria but also maintain shelf-life through the control of spoilage bacteria thereby minimising food waste. Recent legislative changes have imposed Maximum Residual Levels (MRL's) for the most commonly used class of food industry disinfectants (Quaternary Ammonium Compounds) which has required our industry to consider how and where disinfectants are used.

Further work is underway across the EU to set MRL's for other biocides which come into contact with food with a control on Chlorate being the next biocide likely to be affected – of particular concern to the vegetable/fruit washing and dairy industries.

This legislation is enforced in the UK by the Health & Safety Executive and has been made under pesticide regulations (396/2005 (as amended)) and is being applied to both commodity food and any complex food assembled from those commodities – for example sandwiches and ready meals. With this conference The Society aims to bring together all those involved in the formulation, use and regulation of disinfectants along with the research organisations developing and evaluating new and emerging technologies that can be applied in this field.

AGENDA:

08:45 – 09:30

Registration, Coffee and Exhibition

MORNING SESSION

09:30 – 10:00 Legislation Relevant to Disinfectant Use and How We Got Here – Peter Woodhead, BACS

10:00 – 10:30 The View from the Industry – Alan Botham, CFA Chair

10:30 – 10:45 Panel Q&A

10:45 – 11:15 Coffee & Exhibition

11:15 – 11:45 Chemical Disinfection – Peter Littleton, Klensan

11:45 – 12:15 Physical Methods of Disinfection – Danny Bayliss, Campden BRI

12:15 – 12:45 The Increasing Use of Permanent Antimicrobial Surfaces – Lesley Taylor, Addmaster

12:45 – 13:00 Panel Q&A

13:00 – 14:00 Lunch & Exhibition

AFTERNOON SESSION

14:00 – 14:30 Emerging Methods and Innovation in Disinfection – Tara Jones, Byotrol

14:30 – 15:00 Testing and Assessment of Disinfectant Residues – Dr Sadat Nawaz, FERA Science Ltd

15:00 – 15:15 Panel Q&A

15:15 Conference Close

TO RESERVE YOUR PLACE COMPLETE THIS ORDER FORM AND EITHER:

Post: The Society of Food Hygiene and Technology, The Granary, Middleton House Farm, Tamworth Road, Middleton, Staffordshire B78 2BD

Fax: 01827 875 800,

Email: admin@sofht.co.uk

OR

Phone: 01827 872 500

Exhibitor space
available, please contact
Phil Shaw on 07818 571261
or SOFHT on 01827 872500

BOOKING USING BIOCIDES TO MAINTAIN FOOD SAFETY



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Title	First Name	Surname
Position		
Company		
Address		
		Postcode
Telephone		Fax
Email		Signed

RESERVATIONS AND DIRECTIONS - An acknowledgement of booking will be sent together with directions to the venue on receipt of the registration form. A receipted VAT invoice will be issued for all monies received. Payment of fees is required by the date of the meeting.

FEES Member of SOFHT **£145 + VAT** Non member* **£195 + VAT** SOFHT Student **£35 + VAT**

Cheques should accompany reservations and be made payable to; **The Society of Food Hygiene and Technology.**

Alternatively, charge the following credit card for

£	Signed	Date
Administration details <ul style="list-style-type: none">All bookings will be acknowledged and confirmation will be sent on receipt of payment.Cheques to be made payable to The Society of Food Hygiene and Technology or charge credit card. Cancellations/Substitutions: <ul style="list-style-type: none">Cancellations must be received by letter, fax or email by no less than 4 weeks prior to the event and will be subject to an administration charge of £30.00 + VAT. Thereafter no refunds will be given. Substitutions may be made and the correct delegate rate will be applied.		
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*** Non Members should consider joining the Society.** Join today and enjoy reduced price registration at this event. A range of categories of membership are available offering many additional benefits; please contact the Society's office for more details.

Continuing Professional Development: Certificates of attendance will be available for collection at the end of the meeting.

Data Protection: The personal information provided by you will be held on a database. The Society sends out promotional material about its activities.

Please inform the Society's office if you do not wish to receive this information.

Please note: The organizers reserve the right to modify the programme or speakers without prior notice.

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