

Dear Members,

What would food science and technology be without food safety?

It doesn't bear thinking about!

That's why there will be generous helpings of food safety at the SAAFoST Congress at the CSIR, from 7 to 10 October 2013.

In addition to a food safety session based on submitted abstracts and another session on water safety and quality arranged by the International Life Sciences Institute in South Africa (ILSI SA), there will be two further events held under the auspices of the world renowned and respected, International Commission on Microbiological Specifications for Foods (ICMSF). The first of these additional two events will be incorporated into the Congress programme on Wednesday 9 October as a one-day mini-symposium and will deal with the latest food safety concepts and how to apply them. The second is a post-Congress, one day workshop on 10 October for which a separate registration, for a maximum of only sixty delegates, will be necessary. It will focus on the importance of microbiological sampling and is aimed at those industries, government agencies and academic institutions for whom this is critical and who would benefit greatly from this world class event.

Much more information on the ICMSF and related events and personalities follows for your information.

What would food science and technology professionals be without up-to-date knowledge on important safety issues?

It doesn't bear thinking about!

Regards,

OJF

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Members:<http://www.saafofst.org.za/>

Consumers:<http://www.foodfacts.org.za/>

Congress 2013:<http://www.saafofst2013.org.za/>





Focus on Food Safety

SAAFoST Congress 2013 CSIR Convention Centre, Pretoria (7-9 + 10 October 2013)

In keeping with continuing developments in the field of food safety, the SAAFoST Congress of 2013 is filled with exciting food safety material. Besides a Food Safety session in the programme, there will be two very special events held, which the International Commission on the Microbiological Specifications for Foods (ICMSF) brings you, in association with SAAFoST. These are an ICMSF Food Safety Management Symposium to be held as part of the SAAFoST Congress programme which runs from 7-9 October 2013 and an ICMSF Workshop on Microbiological Sampling, which will be held the day after the Congress i.e. 10 October 2013.

The ICMSF was established in 1962 through the action of the International Committee on Food Microbiology and Hygiene, a committee of the International Union of Microbiological Societies (IUMS). Through the IUMS, the ICMSF is linked to the International Union of Biological Societies (IUBS) and to the World Health Organization (WHO) of the United Nations.

In the 1960's there was growing recognition of foodborne disease and greatly increased microbiological testing of foods. This, in turn, created unforeseen problems in international trade in foods. Different analytical methods, sampling plans of doubtful statistical validity were being used. Furthermore, analytical results were interpreted using different concepts of biological significance and acceptance criteria, creating confusion and frustration for both the food industry and regulatory agencies. In this environment ICMSF was founded to: (a) assemble, correlate, and evaluate evidence about the microbiological safety and quality of foods; (b) consider whether microbiological criteria would improve and assure the microbiological safety of particular foods; (c) propose, where appropriate, such criteria; and (d) recommend methods of sampling and examination. Fifty years on, the primary role of the Commission is to be a leading source for independent and impartial scientific concepts, that when adopted by governmental agencies and industry, will reduce the incidence of microbiological food-borne illness and food spoilage worldwide and facilitate global trade.

Over the years, the ICMSF has developed many texts encompassing new food safety metrics, which have been adopted by a number of international bodies. A more recent example is the Food Safety Objective (FSO), which was developed and first published in Book 7 of the ICMSF in 2002. Since then, the Codex Alimentarius adopted this metric into its texts. A number of governments have simply incorporated the ICMSF sampling and testing recommendations into their regulations.

The One-Day ICMSF Symposium within the Congress aims to bring these latest concepts and metrics to the audience and will include how these metrics can be incorporated into existing food safety management systems, to enhance control of microbiological hazards. Some of the topics that

will be covered are Microbiological Criteria (what they are, how they are developed from Food Safety Objectives, how they should be used etc), useful testing regimes for various commodities including fresh vegetables and selected meat products, the latest in microbiological safety of low moisture foods , which have recently been implicated in a number of foodborne outbreaks, and more. We have ensured a varied programme to suit everyone's taste in this symposium. [Click here](#) for more information.

The Post Congress, One-Day workshop will focus on the importance of appropriate microbiological sampling and is particularly aimed at industry sampling products for microbiological safety, at government agencies taking samples for regulatory purposes and at academic institutions teaching these concepts to students. For this purpose the ICMSF has developed a sampling plan spreadsheet based on the use of microbiological criteria, including sample size, size of the analytical unit, whether the sampling plan is 2-class or 3-class and the number of samples permitted to exceed the microbiological limit. In using this spreadsheet, the Workshop will elaborate on:

- the limitations of microbiological testing of foods and sampling plans (including some simple probability/statistical theory to be able to evaluate the limitations of sampling) i.e. depending on the type of sampling plan chosen, what the probability will be of accepting or rejecting a lot of food , which in turn will give one an indication of the stringency of the sampling plan required and whether it is practical or not for desired purposes,
- principles for setting and interpreting microbiological Standards, Guidelines and Specifications,
- training in sampling plan interpretation and design (involving training in basic statistics, e.g., Normal, Log Normal and Binomial distributions, and use of the ICMSF sampling plan spreadsheet).

This workshop has been successfully presented in Indonesia, China, India and Australia. It is now in South Africa! At a very affordable rate of **R1710.00 per person incl VAT**, it's guaranteed to be filled to capacity, so book your place asap as **only 60 participants** can be accommodated! At least three ICMSF members will present the symposium and the workshop – these are Dr Jean Louis Cordier, Group Food Safety Expert Microbiology, Nestle Switzerland; Dr Tom Ross from the Food Safety Centre, University of Tasmania, and Dr Lucia Anelich; Director of Anelich Consulting. [Click here](#) for more information or contact Dr Lucia Anelich at la@anelichconsulting.co.za.