







BASICS OF RISK ASSESSMENT OF ADDITIVES

Dates: 18th & 19th August 2020



Who should attend?

- Food Processing Industry
- Staff tasked in Handling of Additives
- Ice Cream Industry, Bakery, Confectionary
- Additive Suppliers and Co Packers

Course Benefits

- To Enhance the Capability Building on Food Safety Assessments (exposure and risk assessment focus) of Additives, with focus on the scientific principles that can help disseminate the regulatory context as well as the Scientific Capability Development.
- To Create Awareness, Understanding and Capabilities in usage & application of the process of risk assessment in Industries handling Additives, focusing on Small and Medium Enterprises.

18th August-_Module 1 1100-1330Hrs 19th August-Module 2 1100-1350Hrs

Workshop Outline

Interactive session

Food Additives: Basics of Regulatory Framework

Safety concerns of Colors used in Food

Exercises on Exposure Assessment of Additives

Mode: Online- WebEx

Capability Harnessing Initiative for Food Safety Sciences (CHIFSS) was set up by Confederation of Indian Industry (CII) in partnership with Hindustan Unilever Limited (HUL) with the purpose of driving activities related to science-based food safety in the country by engaging with all relevant stakeholders. http://www.chifss.in/