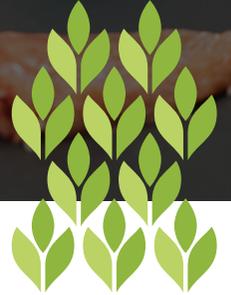




THE DURATION OF THIS COURSE IS 2 DAYS



POULTRY MEAT QUALITY STANDARDS & BRINE INJECTION CRITERIA

(Course Code: QSP28)

This training aims to give knowledge to understand the South African legislation related to poultry meat standards. It provides a guide on the aspects related to quality standards related to Agricultural Products Standard Act 119 of 1990 (APS).

The training is of utmost importance for the compliance of meat products compliance to compliance with requirements of any products intended for sale in South Africa. This training provides knowledge about requirements of brine injection in poultry meat, labelling requirements, products formulation requirements with the intention to assist customers to comply to legislative requirements and to meet customer requirements. It also provides clear guideline on the integration of other legislation related to common products to ensure that compliance is achieved on all fronts.



TUTORSHIP AND FRAMEWORK:

Agricultural Products Standard Act 119 of 1990 (APS) and related legislation.

CERTIFICATION:

Certificate will be issued on successful completion of the training.

FOR APPOINTMENT BOOKINGS OR TO REQUEST FURTHER INFORMATION, CONTACT:

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ON COMPLETING THIS PROGRAM, THE PARTICIPANTS WILL BE ABLE TO:

- Adequately understand the requirements of the APS to poultry meat.
- Apply regulations correctly to ensure compliance.
- Interpretation of product requirements.
- Calculate brine injection percentages.
- Monitor, evaluate and control brine injection percentages.
- Understand the roles of assignees on the enforcement of APS.
- Ability of demonstrate an understand the issuing of directives.
- Skills of procedure seizure and terms of seizure.
- Identify critical points for brine injection.
- Apply poultry meat grading requirements.
- Understand the final product labelling requirements.
- Improve poultry meat quality standard.
- Monitor, evaluate and control of quality management system.
- Identify poultry quality standards operating parameters to ensure APS compliance.

WHO SHOULD ATTEND THIS WORKSHOP:

- Quality control personnel.
- Quality assurance managers.
- Food and Meat facility managers.
- Production managers.
- Production supervisors.
- Poultry quality inspectors.

HOW THE TRAINING IS OFFERED:

- This training is presented in the form of theoretical sessions with allocation of practical demonstrations.

MINIMUM ENTRY REQUIREMENT:

- Only fluency in writing and reading skills of English as language is required.
- Certificate in PME Level 2 will be an advantage.

TRAINING CONTENT:

- Implementing a quality assurance system within a poultry abattoir.
- Quality assurance system documentation.
- Product compliance as a result of the quality assurance system.
- Integration of quality control management system with legislation related to poultry standard.
- Poultry meat grading.
- Handling of noncomplying products.
- Poultry carcass quality standards brine injection requirements.
- Brine injection calculation.
- Quantitative Ingredient Declarations (QUID).
- Legislated methods for the determination of absorbed moisture by a poultry carcass or portion.
- Restrictions on the sale of poultry meat.
- Product traceability and labelling.
- Marking of containers.
- Poultry meat labelling and Packing requirements.
- Handling of product returns.
- Identification of poultry meat quality critical control points.



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