

General principles on food processing and preservation for Halal products

Milan, 26 - 29 March 2019

DAY 1

26 March
2019

- **Registration** _____ 08:00 - 08:30
- Introduction _____ 08:30 - 10:00
 - Some specificities of food products.
 - Classification of food by source and methods of processing and conservation.
 - Classification of food as specified in standard 2055-2 (2015)
 - Food ingredients and their properties by categories.
- **Break** _____ 10:00 - 10:30
- Techniques for food preservation and processing Introduction _____ 10:30 - 13:00
 - Food preservation approach: in 5 steps.
 - Causes and mechanisms of food damage.
 - An overview of food preservation methods.
- **Prayer and lunch break** _____ 13:00 - 14:00
- Physical methods _____ 14:00 - 16:00
 - A) Thermal methods
 - Thermal methods of heat subtraction: cold storage
 - Thermal methods by adding heat.
- **Free Space with Coach** _____ 16:00

DAY 2

27 March
2019

- Thermal methods by adding heat. _____ 08:30 - 10:00
- B) Mechanical methods.
- **Break** _____ 10:00 - 10:30
- 2 / Chemical methods. _____ 10:30 - 13:00
- 3 / Biological methods.
- 4 / Examples of integrating food preservation methods.
- **Prayer and lunch break** _____ 13:00 - 14:00
- Farming 1 and 2 (categories A and B) _____ 14:00 - 16:00
 - Provide the principles and approved specifications/ standards.
 - Present examples of general flow charts for the production of materials belonging to these categories.
 - View potential defects and optimization measures to be a halal product.
 - Provide and explain the principles of the equipment used.
- **Free Space with Coach** _____ 16:00

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DAY 3

28 March
2019

Processing 1 perishable animal products (category C) 08:30 - 10:00

- Provide the principles and approved specifications/standards.
- Present examples of general flow charts for the production of materials belonging to this category.
- View potential defects and optimization measures to be a halal product.
- Provide and explain the principles of the equipment used.

• **Break** 10:00 - 10:30

Processing 1 perishable animal products (category C) 10:30 - 13:00

- Provide the principles and approved specifications/standards.
- Present examples of general flow charts for the production of materials belonging to this category.
- View potential defects and optimization measures to be a halal product.
- Provide and explain the principles of the equipment used.

• **Prayer and lunch break** 13:00 - 14:00

Processing 2 (categories D) 14:00 - 16:00

- Provide the principles and approved specifications/standards.
- Present examples of general flow charts for the production of materials belonging to this category.
- View potential defects and optimization measures to be a halal product.
- Provide and explain the principles of the equipment used.

Processing 3 (categories E)

- Provide the principles and approved specifications/standards.
- Present examples of general flow charts for the production of materials belonging to this category.
- View potential defects and optimization measures to be a halal product.
- Provide and explain the principles of the equipment used.

• **Free Space with Coach** 16:00

DAY 4

29 March
2019

Feed production (category F) 08:30 - 10:00

- Provide the principles and approved specifications/standards.
- Present examples of general flow charts for the production of materials belonging to this category.
- View potential defects and optimization measures to be a halal product.
- Provide and explain the principles of the equipment used.

• **Break** 10:00 - 10:30

Food Supply and Distribution (Categories G and H) 10:30 - 13:00

- Provide the principles and approved specifications/standards.
- Present examples of general flow charts for the production of materials belonging to this category.
- View potential defects and optimization measures to be a halal product.
- Provide and explain the principles of the equipment used.

Chemical and Biochemical Manufacturing (Category L)

- Provide the principles and approved specifications/standards.
- Present examples of general flow charts for the production of materials belonging to this category.
- View potential defects and optimization measures to be a halal product.
- Provide and explain the principles of the equipment used.

• **Prayer and lunch break** 13:00 - 14:00

General summary of the session 14:00 - 15:00
Evaluation test for participants 15:00 - 16:00

• **Closing** 16:00