



## 2019 FOOD SAFETY SEMINAR: CONTINUOUS IMPROVEMENT

### PROCESSED MEATS & READY-TO-EAT MEALS

International partners Niacet & CJP Chemicals are hosting a Food Safety Seminar, on the 5<sup>th</sup> March 2019, at Emperors Palace in Johannesburg, from 09h00 – 13h00. Tea and lunch will be provided for.

You are invited to attend this exciting morning of information sharing & networking, together with leading industry experts & manufacturers. Seminar discussions will cover current trends in food safety, *Listeria* control, predictive modelling and related solutions.

#### **Highlights:**

- Guest speaker Prof. Dr. Pieter Gouws, Professor at Stellenbosch University and Director of the South African Centre for Food Safety, will give an address on the 2018 South African *Listeria* outbreak, providing delegates with updates regarding food safety trends and regulatory changes. <https://www.foodsafetynews.com/2018/11/tiger-brands-helps-launch-south-african-centre-for-food-safety/>
- International guest speaker, Eelco Heintz Msc., Product & Innovation Manager at Niacet will discuss predictive modelling and the effect of various antimicrobials on food safety and shelf-life extension.
- Solutions for food safety: Focus on the Proviaan range.

**Proviaan® K**

- Excellent inhibition of *Listeria monocytogenes* and other bacteria
- High efficacy at low dosage levels (0.5%-0.8%)
- Free predictive modelling available
- Long shelf-life & shelf-life extension
- Zero Sodium content (R.S.A. 2019 Sodium reduction targets)
- Highly water soluble, suitable for all types of brine
- Dry powder product, suitable for dry blends
- No adverse sensory effects

Kindly RSVP to: [Jonathans@cjpchemicals.co.za](mailto:Jonathans@cjpchemicals.co.za) to secure a place on the day, as space is limited.