

COURSE OVERVIEW HE0781
Food Additives & Packaging Materials

Course Title

Food Additives & Packaging Materials

Course Date/Venue

September 14-18, 2025/Business Meeting,
 Crowne Plaza Al Khobar, Al Khobar, KSA

Course Reference

HE0781

Course Duration

Five days/3.0 CEUs/30 PDHs



Course Description



This practical and highly-interactive course includes real-life case studies and exercises where participants will be engaged in a series of interactive small groups and class workshops.

Food additive regulation is an area of prominence since the beginning of U.S. Food safety laws over 100 years ago. Although the U.S. Pure Food and Drugs Act of 1906 did not provide for premarket approval of these ingredients it did acknowledge concerns for chemicals in food and established the beginnings of FDA’s regulation of food colors.



The regulation of food additives globally has been led for many decades by the three most robust and distinct safety assessment programs currently in place as well as their predecessor organizations. This “big three” include the Joint FAO/WHO Expert Committee on Food Additives (JECFA), the European Union Scientific Committee on Food; more recently the European Food Safety Authority (EFSA) and the United States Food and Drug Administration (FDA).



When consumers think of food additives, they usually think of chemicals directly added to food, like preservatives, food colorings and flavorings, and sugar substitutes. However, the term “food additive” is legally defined to cover any substances which may become components of food. The term “food contact substances” (FCS) is used in the U.S. to include components of packaging materials, and materials used in the processing, handling, and storage of food.

The purpose of this course is to broaden the participants' understanding of the rules and regulations governing the use of food additives and food packaging materials globally. The course covers the food preservation; the active and intelligent packaging technologies; the good manufacturing practices for food contact packaging producers; the food additives principles; the requirements for food contact packaging material compliance; the regulation of printing inks on food contact packaging materials; the food safety foundation; the food safety management; the preliminary procedures of HACCP; the development of HACCP-based procedures; monitoring HACCP procedures; evaluating HACCP procedures; and food sanitation.

Course Objectives

Upon the successful completion of this course, each participant will be able to:-

- Apply and gain a comprehensive knowledge on food additives and packaging materials
- Explain food preservation as well as active and intelligent packaging technologies
- Carryout the good manufacturing practices for food contact packaging producers
- Recognize food additives principles
- Identify the requirements for food contact packaging material compliance
- Implement the regulation of printing inks on food contact packaging materials
- Discuss food safety foundation and food safety management
- Employ preliminary procedures of HACCP
- Develop HACCP-based procedures
- Monitor HACCP procedures as well as evaluate HACCP procedures and food sanitation

Exclusive Smart Training Kit - H-STK®



Participants of this course will receive the exclusive “Haward Smart Training Kit” (H-STK®). The H-STK® consists of a comprehensive set of technical content which includes **electronic version** of the course materials conveniently saved in a **Tablet PC**.

Who Should Attend

This course provides an overview of all significant aspects and considerations of food additives and packaging materials for those who are working in the food industry and who have responsibility to prepare food that is safe and suitable to eat.

Course Fee


US\$ 5,500 per Delegate + **VAT**. This rate includes H-STK® (Haward Smart Training Kit), buffet lunch, coffee/tea on arrival, morning & afternoon of each day.

Course Certificate(s)

Internationally recognized certificates will be issued to all participants of the course who completed a minimum of 80% of the total tuition hours.

Certificate Accreditations

Certificates are accredited by the following international accreditation organizations: -


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The International Accreditors for Continuing Education and Training (IACET - USA)

Haward Technology is an Authorized Training Provider by the International Accreditors for Continuing Education and Training (IACET), 2201 Cooperative Way, Suite 600, Herndon, VA 20171, USA. In obtaining this authority, Haward Technology has demonstrated that it complies with the **ANSI/IACET 2018-1 Standard** which is widely recognized as the standard of good practice internationally. As a result of our Authorized Provider membership status, Haward Technology is authorized to offer IACET CEUs for its programs that qualify under the **ANSI/IACET 2018-1 Standard**.

Haward Technology's courses meet the professional certification and continuing education requirements for participants seeking **Continuing Education Units (CEUs)** in accordance with the rules & regulations of the International Accreditors for Continuing Education & Training (IACET). IACET is an international authority that evaluates programs according to strict, research-based criteria and guidelines. The CEU is an internationally accepted uniform unit of measurement in qualified courses of continuing education.

Haward Technology Middle East will award **3.0 CEUs** (Continuing Education Units) or **30 PDHs** (Professional Development Hours) for participants who completed the total tuition hours of this program. One CEU is equivalent to ten Professional Development Hours (PDHs) or ten contact hours of the participation in and completion of Haward Technology programs. A permanent record of a participant's involvement and awarding of CEU will be maintained by Haward Technology. Haward Technology will provide a copy of the participant's CEU and PDH Transcript of Records upon request.

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British Accreditation Council (BAC)

Haward Technology is accredited by the **British Accreditation Council for Independent Further and Higher Education** as an **International Centre**. BAC is the British accrediting body responsible for setting standards within independent further and higher education sector in the UK and overseas. As a BAC-accredited international center, Haward Technology meets all of the international higher education criteria and standards set by BAC.

Accommodation

Accommodation is not included in the course fees. However, any accommodation required can be arranged at the time of booking

Course Instructor(s)

This course will be conducted by the following instructor(s). However, we have the right to change the course instructor(s) prior to the course date and inform participants accordingly:



Dr. Hala Hashim, PhD, MSc, BSc, is a Licensed Medical Doctor and a Food Expert with over 30 years of extensive experience in Food Control and Public Health. Her experience covers Incident Investigation & Reporting, Environmental Health & Safety Management, Diagnosis of animal and common diseases, Isotopic techniques in sustainable animal production, Epidemiological and transboundary animal disease surveillance programme, the Hazard Analysis of Critical Control Points (HACCP), Industrial Hygiene, Food Safety Management, Food Hygiene, Food Sampling, Food Risk Analysis, Risk Assessment & Management, Public Health and Medical Statistics as well as Infection Control, Trauma Life Support (ATS), Techniques for Inspection of Feed and Animal Food, Animal Wealth and Agriculture Affairs, Incident Investigation & Root Cause Analysis, Incident Investigation (Basic), Process Hazard Analysis (PHA), Process Safety Management (PSM), Environment, Health & Safety Management, Process Risk Analysis, Cardiac Life Support (CLS), Critical Care Support and Communicable Disease Epidemiology. She is currently the Department Head and Professor of Public Health & Community Medicine. Further, she is a Certified Trainer & HRD Consultant (IBCT) and Assessor of promotion committee of professors and assistant professors.

As part of Dr. Hala's practical experience, she has played a big role to the community for being the **Food Analyst, Food Risk Assessor, Food Control Manager, Community Demonstrator, General Practitioner, Hospital Officer and Professor.**

Dr. Hala has **PhD** and **Bachelor** degrees in **Medicine & Surgery** and a **Master** degree in **Public Health**. Further, she is a respected member of various Professional Bodies such as the "Medical Education and Development Center (MEDC)", "Association of Community Medicine", "Association of Occupational Medicine" and "Egyptian Doctor Union". Her passion for development and acquiring new skills and knowledge has taken her to share her expertise in **numerous publications** worldwide.

Training Methodology

All our Courses are including **Hands-on Practical Sessions** using equipment, State-of-the-Art Simulators, Drawings, Case Studies, Videos and Exercises. The courses include the following training methodologies as a percentage of the total tuition hours:-

- 30% Lectures
- 20% Practical Workshops & Work Presentations
- 30% Hands-on Practical Exercises & Case Studies
- 20% Simulators (Hardware & Software) & Videos

In an unlikely event, the course instructor may modify the above training methodology before or during the course for technical reasons.

Course Program

The following program is planned for this course. However, the course instructor(s) may modify this program before or during the course for technical reasons with no prior notice to participants. Nevertheless, the course objectives will always be met:

Day 1: Sunday, 14th of September 2024

0730 – 0800	Registration & Coffee
0800 – 0815	Welcome & Introduction
0815 – 0830	PRE-TEST
0830 – 0930	Food Preservation Food Preservation Technologies • Low Acid Foods • High Acid and Acid Foods • Thermal Technologies • Non-thermal Technologies • Regulatory Terms and Definitions • Sterilization Definition and Techniques • Pasteurization Definition and Techniques • Emerging Food Processing Technologies • High Pressure • UV Light • Microwave Heating • Packaging • Process Required Microbial Log Reduction • Safe Process Design
0930 – 0945	Break
0945 – 1100	Active & Intelligent Packaging Technologies History of Packaging • Factors for Packaging Consideration • Active Packaging
1100 – 1230	Active & Intelligent Packaging Technologies (cont'd) Intelligent Packaging • Application of Active and Intelligent Packaging • Future Developments
1230 – 1245	Break
1245 – 1420	Good Manufacturing Practices for Food Contact Packaging Producers Food Processing Facility Inspections • Sanitation Standards for Producing Food Packaging Materials • Compliance Expectations, Legal and Contractual • EU and US Regulatory Standards • Packaging Material Traceability • Product Recall Response • Third-party Certification Standards for Packaging • Training, Record Keeping, Internal Audits, Corrective Actions
1420 – 1430	Recap Using this Course Overview, the Instructor(s) will Brief Participants about the Topics that were Discussed Today and Advise Them of the Topics to be Discussed Tomorrow
1430	Lunch & End of Day One

Day 2: Monday, 15th of September 2024

0730 – 0930	Food Additives Principles Definition of Terms; Toxicology, Additives and Safety • Toxicity and Safety Evaluation • Naturally Occuring Toxins; Mycotoxins, Glycoalkaloids, Glucosinolates, Antinutritional Factors and Phycotoxins • Food Additives; Antioxidants, Preservatives, Colourants, Emulsifiers and Stabilisers, Sweeteners and Miscellaenous Additives • Effect of Processing on Toxicity • Safety of Food Additives • Food Processing and Toxicity • Irradiation and Toxicity • Microbial Toxicity
0930 – 0945	Break
0945 – 1100	Requirements for Food Contact Packaging Material Compliance Food Processing Facility Inspections • Indirect Food Additive Concept for US FDA Compliance • Letters of Continuing Guarantee • Plastic, Metal, Glass, and Paper Packaging Materials and Coatings on Them • Compliance Based on Composition and Quality • Compliance Based on Special Regulatory Provisions • Compliance Based on Migration Models or Experimental Studies • Status of Materials with “Food Contact Notification” Status



1100 – 1230	Requirements for Food Contact Packaging Material Compliance (cont'd) "New" Condition of Use Categories for FDA Certifications • Packaging for Microwave Use • Packaging Material Traceability • Product Recall Response • Third-party Certification Standards for Packaging • "Food Grade" Raw Materials • Global Regulatory Trends influencing USFDA Policy Makers
1230 – 1245	Break
1245 – 1420	Regulation of Printing Inks on Food Contact Packaging Materials Food Processing Facility Inspections • Indirect Food Additives • Migration into Food • Migration Testing and Modeling • Food Simulants for Migration Experiments • Packaging Material Traceability • Product Recall Response • Good Manufacturing Practices
1420 – 1430	Recap Using this Course Overview, the Instructor(s) will Brief Participants about the Topics that were Discussed Today and Advise Them of the Topics to be Discussed Tomorrow
1430	Lunch & End of Day Two

Day 3: Tuesday, 16th of September 2024

0730 – 0930	Food Safety Foundation Personal Hygiene • Cross Contamination • Food Receipt, Storage, Handling, Display and Temperature Control • Cleaning, Sanitation & Pest Control • Food Spoilage and Waste • Food Poisoning, Causes and Prevention
0930 – 0945	Break
0945 – 1100	Food Safety Management Define the Term Hazard as it Relates to Food • Describe the Nature and Variety of Food Hazards and the Implications of Failing to Control Them
1100 – 1230	Food Safety Management (cont'd) State the Benefits of an Organized Food Hazard Identification and Control System • State the Legal Requirements for a Food Safety Management Procedure Based on the Codex Principles of HACCP
1230 – 1245	Break
1245 – 1420	Preliminary Procedures of HACCP Describe the Policies, Standards and Prerequisites for HACCP • Explain the Requirements and Skills of a HACCP Team • Describe the Product including its Intended Use, At-Risk Consumer Groups and the Scope of Potential Hazards • Produce a Suitable Process Flow Diagram • Explain the Importance of On-Site Confirmation of the Process Flow Diagram
1420 – 1430	Recap Using this Course Overview, the Instructor(s) will Brief Participants about the Topics that were Discussed Today and Advise Them of the Topics to be Discussed Tomorrow
1430	Lunch & End of Day Three

Day 4: Wednesday, 17th of September 2024

0730 – 0930	The Development of HACCP-based Procedures Detail the Techniques Involved in Planning, Analyzing and Documenting a HACCP Plan • Identify Relevant Food Hazards, Their Significance And Location Within The Process, And Justifiable Control Measures • Identify Points Where Control is Critical and Define and Differentiate Between Control Points and Critical Control Points
0930 – 0945	Break





0945 – 1100	The Development of HACCP-based Procedures (cont'd) Establish Critical Limits and Tolerances/Targets for each Critical Control Point • Identify Methods of Implementing and Communicating the HACCP System in the Workplace
1100 – 1230	Monitoring HACCP Procedures Determine Suitable Control Measures and Monitoring Procedures
1230 – 1245	Break
1245 – 1420	Monitoring HACCP Procedures (cont'd) Establish Essential Monitoring Procedures at each Critical Control Point • Determine the Nature of, and Limits for Any Corrective Action
1420 – 1430	Recap Using this Course Overview, the Instructor(s) will Brief Participants about the Topics that were Discussed Today and Advise Them of the Topics to be Discussed Tomorrow
1430	Lunch & End of Day Four

Day 5: Thursday, 18th of September 2024

0730 – 0930	Evaluating HACCP Procedures Devise Suitable and Appropriate Documentation • Establish Procedures for Verification to Confirm that The HACCP System is Working Effectively
0930 – 0945	Break
0945 – 1100	Evaluating HACCP Procedures (cont'd) Identify the Need for Review and State the Circumstances Under which Review Should Be Carried Out • HACCP: Case Studies
1100 – 1230	Food Sanitation Sanitation: Principles/Design • Sanitation: Chemicals/Pest Management
1230 – 1245	Break
1245 – 1345	Food Sanitation (cont'd) Regulation of Food and Beverages
1345 – 1400	Course Conclusion Using this Course Overview, the Instructor(s) will Brief Participants about the Course Topics that were Covered During the Course
1400 – 1415	POST-TEST
1415 – 1430	Presentation of Course Certificates
1430	Lunch & End of Course





Practical Sessions

This practical and highly-interactive course includes the real-life case studies and exercises



Course Coordinator

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