

Packaging Seafood Safely:

A workshop to demonstrate how to safely extend shelf-life in chilled, minimally processed and packaged seafood



Workshop hosted by:

SafeFish and CSIRO

Monday 19th June 10am to 3pm

CSIRO Food Innovation Centre: 671 Sneydes Rd, Werribee VIC 3030

Morning tea, lunch and a tour of the CSIRO Food Innovation Centre will also be included

If you would like to attend, please RSVP by the 9th June 2017 to:
Natalie.dowsett@sa.gov.au

Are you interested in learning how to safely increase the shelf life of your fresh, minimally processed seafood?

SafeFish and CSIRO, with support from FIAL, the Victorian Government and Seafood Industry Victoria will be facilitating a workshop which will identify key food safety hazards and hurdles for control relating to the processing and packaging of seafood. Topics will include:

- Thermal processing
- High pressure processing
- Hot and cold smoking
- Modified atmosphere packaging
- Vacuum packaging