

MS 1514:2022 GOOD MANUFACTURING PRACTICE (GMP) UNDERSTANDING & IMPLEMENTING



Duration: 2 Days

PROGRAM OVERVIEW

MS 1514 just recently updated from version 2009 to version 2022. MS 1514 provides guidelines for food manufacturers to produce food products that are safe to eat by outlining important criteria that must be followed during food processing. Effective hygiene control is vital to avoid the adverse human health and economic consequences of foodborne illness, food borne injuries, and food spoilage. Everyone including farmers and growers, manufactures and processors, food handlers, and consumers are responsible to assure that food is safe and suitable for consumption.

OBJECTIVES

- Understanding on the requirement of GMP
- Increase awareness on pre-requisite requirements for food safety
- Have basic knowledge on performing GMP through the correct implementation

COURSE CONTENTS

- Definition of GMP
- Background of GMP
- Transition of GMP process
- Food contamination
- What are hazards and their sources
- MS 1514:2022 Standard Interpretation
- Application of GMP elements
- Implementation GMP

WHO SHOULD ATTEND?

- Food manufacturer
- Trader, logistic
- Warehouse provider
- Food and beverage outlet

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