The quality and the food safety were the strategic national issues. For the food industry, the food quality and the food safety were important to increase the competitiveness and became the absolute prerequisite for the expansion to the global market.

Therefore, Department of Science and Food Technology, Faculty of Agricultural Technology, Bogor Agricultural University (ITP-Fateta-IPB) in collaboration with Southeast Asian Food and Agricultural Science and Technology Center, Institute for Research and Community Service (Seafast Center-LPPM) of IPB held the Thermal Process training for the Food Industry in Campus of IPB Dramaga, Monday (14/4). The activity lasted for four days was followed by 23 participants coming from practitioners, students and professionals in the fields of food business, product development, and quality control of food.

Specifically for the thermal process, various guidelines had been issued by various food regulatory bodies in various advanced countries which were increasingly stringent and complex. The most rigorous and complex was US-FDA (United State-Food Drug Association). Usually US-FDA was used as a reference because it had the highest level of completeness.

“With the above reasons, the training that we hold refers to the regulations and requirements of US-FDA. Moreover, the training instructors are the teaching staffs of the Department of ITP who have the experiences in the analysis of the adequacy of the thermal process of food industry,” said Dr. Elvira Syamsir as the Chairman of the Committee. (zul)