



Advice 08-2016 of the Scientific Committee of the FASFC on recommendations to perform studies for showing the microbiological safety of foodstuffs during special storage conditions

This advice aims to formulate recommendations for performing studies on the microbiological safety of foodstuffs. These studies serve as the scientific support for demands by third parties to the FASFC for approving the application of special storage conditions on foodstuffs. The results of these studies are part of the technical dossier presented by the chief executive officer of the FASFC for formal advice to the Scientific Committee.

In this advice, recommendations are given for conducting such studies. This shows that the scientific substantiation of these studies should be sufficiently strong and complete to allow the Scientific Committee to carry out a thorough risk assessment. The Scientific Committee recommends that in the studies sufficient attention should be given to the formulation of the question, the measurement of the intrinsic and extrinsic parameters relevant for the foodstuffs concerned, the identification of the bacterial hazards, the application of appropriate predictive growth models and the validation in a number of selected foodstuffs that represent a worst case scenario in terms of physicochemical properties and heterogeneity of the production process and the product itself, and the storage process.

The full text is available on this website in dutch and in french.