

THE MILK MISSION

- WHAT DOES CLEAN MEAN?

A Practical Workshop on Cleaning, Disinfection
& Sterilisation for SME Dairy Processors

TRADEIT

Support for the Traditional Food Sector



What it's about?

Cleaning and sterilisation is a vital part of the production of top-quality, safe dairy products. This workshop will draw together leading national expertise in the area of Dairy Hygiene and will address the following key questions:

- What are the correct procedures for the cleaning and sterilisation of dairy processing equipment?
- What are the appropriate products to use in different applications, such as Line Cleaning, Clean in Place (CIP) components, surface cleaning etc.?
- What are the major contaminants and how does the producer control them?
- What are the most common risk areas for dairy processing?
- What does clean mean - how does the processor know when equipment is sufficiently clean?
- What kind of products, research and technology is out there to help SME dairy producers?

Who Should Attend?

- SME Food Producers in the Dairy Sector
- Traditional, Artisan and Farmhouse Dairy Producers
- Start-up and Pre-start-up Dairy Processors

PLACES ARE LIMITED SO BOOKING IS ESSENTIAL

**10.30am, Tuesday,
September 27th 2016**

**TEAGASC MOOREPARK,
FERMOY, CO. CORK**

The Session

The session will include a number of short presentations, a showcase of dairy cleaning products and technologies as well as a guided tour of the dairy research and incubation facilities in Moorepark.

TIME	TOPIC	FACILITATOR
10.15	Arrival and Registration	
10.30	TRADEIT Dairy Resources and Technologies	Mr. Michael Gleeson, TRADEIT
10.50	Best Practice and Procedures for Cleaning and Disinfection of Dairy Equipment	Mr. Eddie O'Neill, Teagasc
11.10	The Micro-biology of Dairy Hygiene	Dr. Kieran Jordan, Teagasc
11.30	The Dairy Inspector's Perspective - Benchmarks of a Hygienic Dairy	Mr. Michael Keane, Dept. of Agriculture, Food and the Marine
12.00	Showcase of Dairy Hygiene Products and Technologies	Industry Representatives
13.00	Lunch Break & Networking Opportunity	
14.00	Guided Tour of Dairy Research and Innovation Facilities in Moorepark	Teagasc Staff

Facilitators



Michael Gleeson is the Hub Advisor for the TRADEIT network in Ireland and has a background in Environmental Management, Food Business Development and Business Planning. Based at IT Tralee, Michael's role in the TRADEIT network includes working directly with and supporting traditional food companies to assist in technology and knowledge transfer. Michael also organises the delivery of a range of training and one to one supports to traditional food businesses. Michael is also an organic farmer, a breeder of pedigree Kerry cattle and an occasional recreational cheese maker.



Eddie O'Neill has a great deal of expertise primarily associated with artisan/speciality food. He is the first point of contact for a range of queries from the public including problem solving, product development, equipment, packaging development and design of food processing premises. Based in Moorepark in Cork Eddie is part of the 'Food Industry Development Department' which is located at the Ashtown Research Centre in Dublin. Eddie's work has taken him to Germany, UK, USA and Canada and of course throughout Ireland. There have been numerous client successes from farmhouse cheese, to yogurt and beverage products.



Dr. Kieran Jordan is Research Officer at the Food Safety Department, Teagasc, Moorepark, Fermoy. His research interests include aspects of the foodborne pathogens *Listeria monocytogenes*, *E. coli* O157:H7, *Cronobacter spp.* and *Campylobacter jejuni*, including occurrence, persistence and survival. His work involves combining molecular methods with traditional methods to maximize the understanding of the pathogens. He has co-ordinated and participated in EU-funded projects (FOODSEG and PROMISE) and nationally-funded projects (FIRM, EI and safefood), with a particular interest in *Listeria monocytogenes*. He is an editor and reviewer of several national and international journals on food micro-biology and safety.



Michael Keane is a Dairy Produce Inspector (DPI) with the Department of Agriculture, Food and the Marine and is based in Co. Kerry. He has over 30 years experience in the dairy industry, from small artisanal producers to large multi-product processing sites. He has a direct insight into how legislation is developed having spent a number of years working with the EU Commission as a technical advisor and co-authored several pieces of legislation including EU Directive 92/46, the precursor to the current suite of regulations for the dairy sector. As a DPI, he works with the manufacturers on a daily basis on the practical implementation of the legislative requirements.

To book your place online go to themilkmission.eventbrite.ie

For further information contact Michael Gleeson,

Email: michael.gleeson@staff.ittralee.ie or Tel: (066) 7144242 / 087 2272115



@TRADEITFoodNet www.tradeitnetwork.eu



TRADEIT is funded by the European Commission, Food, Agriculture and Fisheries, and Biotechnology Call FP7-KBBE-2013-7-Single-stage: Grant no 613776. Co-ordinator: Dr. Helena McMahon, Institute of Technology, Tralee. www.tradeitnetwork.eu

TRADEIT
Support for the Traditional Food Sector