



Process Validation

What is process validation?

Studies on process validation ensure that your process can achieve the desired level of safety and meet regulatory requirements. Validation studies should provide usable data to guarantee the effectiveness of your process and the safety of your end product. It should be carried out systematically by experts under well-defined conditions in advance.

Why process validation?

Provided that the process runs within the controlled process parameters, we can ensure that the risk of food hazards is monitored and therefore controlled. Product analytical control plans and testing of final products are not sufficient to prove the food safety of a product. Therefore, process validation is required.

Translated with.



Guidelines

- GFSI standards (e.g. BRC Food v8; ISO 22000; IFS Food 6.1) require validation of the effectiveness of the HACCP Critical Control Points (CCP)
- Process validation is mandatory for exports to the United States of America

The best way, to ensure food safety is process control

- Know the reality of all processes
- Control all process steps and ensure they are within defined specifications
- Validation of the process

When is process validation used?

Internal process changes

- New plants
- New processes
- New hazards

External factors

- Brand protection
- Consumer complaints
- Changes in legislation
- Market changes
- Customer requirements
- New scientific information
- Emergence of new hazards
- Export (to the USA)

Mérieux NutriSciences and Process Validation

Our approach

1. record customer needs
2. define requirements
3. show whether requirements are achievable
4. carry out tests
5. interpretation of results - conclusion
6. report preparation

Which processes need to be validated?

- Cleaning processes with regard to allergens
- Non-thermal processes for the destruction/reduction of pathogenic germs (sterilisation, pasteurisation...)
- Heat treatments for products with low water activity
- Foreign object detection
- Measures to reduce acrylamide
- Reduction of certain pathogenic germs in food or food ingredients
- Thermal processes for the destruction/reduction of pathogenic germs
- Hygiene processes (disinfection)
- Nutrition claims (nutritional information)

" We work closely with the customer to carry out a customised process validation. A suitable design delivers reliable results. "

- More than 10 years of experience
- A global team assembling a network of expertise
- Several scientific publications on process validation
- 7 laboratories in the EU with more than 10 specialised experts in process validation
- More than 1,000 process validations successfully performed worldwide



Institut Kirchhoff Berlin

Institut Kirchhoff Berlin GmbH

Contact Person

Eileen Schulz

Supervisor Food Science Center

Oudenarder Straße 16 / Carrée Seestraße
13347 Berlin-Mitte

Tel: +49 (0) 30 457 98 93-141

E-mail: eileen.schulz@mxns.com

Web: www.institut-kirchhoff.de