

FOOD INDUSTRY SERVICES AND TRAININGS

MONTANA
MANUFACTURING
EXTENSION CENTER

PART OF THE  MEP
National
Network™

Protect the health of your customers, company and brand

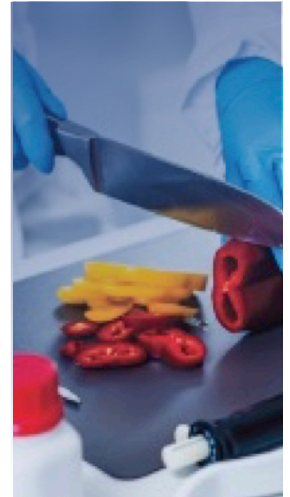
Standardized Trainings for the Food Industry

- FSPCA Preventive Controls for Human and Animal Food
- FSPCA Foreign Supplier Verification Program
- Produce Safety Alliance (PSA) Grower Training
- Better Process Control School
- Hazard Analysis and Critical Control Points (HACCP), including Seafood
- Food Lean / Lean 101



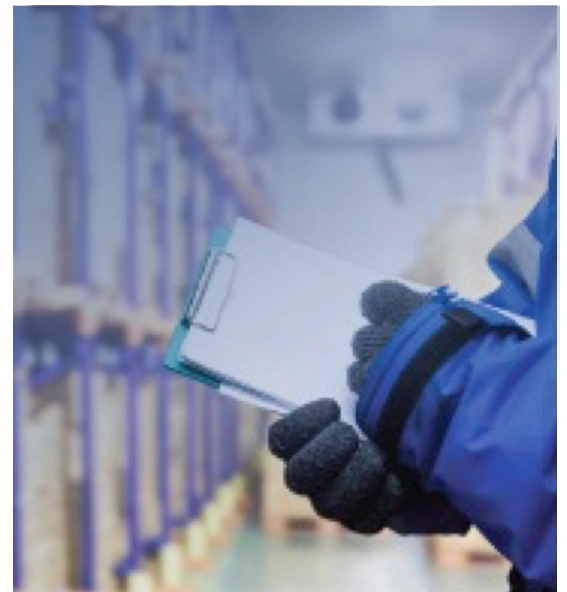
Additional Food Safety Training

- Food Safety for Food Processors
- HACCP and FSMA Overview
- Food Allergens
- Current Good Manufacturing Practices (cGMPs)
- Food Recall and Withdrawal
- Internal Auditing for Food Safety Management Systems
- Food Defense / Intentional Adulteration
- Corrective Actions & Root Cause Analysis
- Safe Quality Foods (SQF) Practitioner



Consulting Services

- Product formulation and optimization
- Food Packaging Design and Development
- Sanitary Design and Facility Layout
- Sanitation Control Program Reviews
- FSMA Gap Analysis and Food Safety Plan Reviews
- Safe Quality Foods (SQF) Coaching and Readiness
- Scale-up Assistance
- Sensory and Consumer Science
- Shelf Life Testing
- Technical and Leadership Training
- Process Engineering & Optimization
- Product and Process Cost Reductions
- Quality Monitoring
- Project Management Consulting (PMC)



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MMEC is dedicated to the future success of manufacturing; this includes supporting one of the most vibrant and growing sectors in Montana, the food and beverage processing and manufacturing industry. An important part of this support is ensuring and enabling compliance with the Food Safety Modernization Act (FSMA) of 2011. The goal of FSMA is to reduce preventable occurrences of foodborne illnesses in the food manufacturing

industry by identifying all the possible ways in which food can become unsafe and establishing control steps that mitigate those risks. FSMA rules are enforceable as federal law and violations may be treated as criminal acts.

MMEC's Food Industry Services and Training Program provides focused expertise, resources and guidance to assist food manufacturers, processors, brewers, distillers, and others affected by the updated law. This ensures better understanding, federal compliance, proper use of preventive controls during food manufacturing and careful oversight, which in turn minimizes the risk of contributing to a foodborne illness or full-scale food recall.



Bottom line - *Protect the health of your customers, company and brand.*

Food manufacturing services and training from MMEC can help:

Safeguard company brand and value.

Build reputation as a manufacturer of high-quality food products.

Prevent food safety recalls.

Avoid Costly Fines.

Develop a culture for producing safe quality food.

