Safe Handling of Enzymes in the Bakery Sector
Webinar series

AMFEP, the Association of Manufacturers and Formulators of Enzyme products **& FEDIMA**, the Federation of European Manufacturers and Suppliers of Ingredients to the Bakery, Confectionery and Patisseries Industries, **are hosting a series of webinars** to present the Guidelines **on the Safe Handling of Enzymes in the Bakery Sector (link)** jointly developed in 2018. Save the dates!

Webinar 1 - 15 October: Introduction to safe handling of enzymes in the bakery supply chain, incl. regulatory aspects
Webinar 2 - 29 October: Control of exposure during handling of enzymes in bakery sector – Artisan and Industrial bakeries, Bakery Schools & Demonstration Bakeries
Webinar 3 - 19 November: Control of exposure during handling of enzymes in bakery sector: Flour millers & ingredients manufacturers
Webinar 4 - 26 November: Health surveillance and air monitoring

WHY ATTEND?

To obtain insights, best practices & tools to;

- control dust exposure in all sectors of baking industry: milling, bakery ingredient production, craft and industrial bakeries
- safeguard health of workers in the baking industry

WHO SHOULD ATTEND?

- SHE managers, WHS managers and/or OHS managers
- All plant operational staff incl. managers
- R&D employees in the bakery sector
- Programme managers and teachers in bakery education centers
- Representatives of occupational health and safety organisations
- Craft/artisan bakers
- Bakers union representatives

NOTA BENE/DISCLAIMER

The Guidelines and webinars address the mitigation of OCCUPATIONAL exposure to enzymes in the bakery sector.

REGISTRATION
Register via this link

DIAL-IN DETAILS
Will be provided by mail

COST
Free of charge

LANGUAGE
English

PRESENTERS
Experts from AMFEP & FEDIMA

DURATION
50 minutes incl. Q&A

MATERIALS
Will be made available after the sessions

AMFEP
Founded in 1977, the Association of Manufacturers and Formulators of Enzyme Products (AMFEP) is a non-profit European industry association. AMFEP fruitfully co-operates with European institutions and partner associations worldwide, has observer status in Codex Alimentarius, is a member of the EFSA Stakeholders Consultative platform, and is one of ECHA's accredited stakeholder organisations. In addition, AMFEP is member of and hosts the services of the Enzymes REACH consortium. Website: www.amfep.org

FEDIMA
Fedima is the European Federation of Manufacturers and Suppliers of Ingredients to the Bakery, Confectionery and Patisserie Industries. The members are national associations across 12 countries. Our mission is to shape a favourable environment for our members to ensure a sustainable and an innovative bakery industry. Fedima provides expertise to EU institutions related to bakery ingredients and works on developing best practices in the industry.
Website: www.fedima.org

For more information and questions please contact
AMFEP: amfep@kellencompany.com or FEDIMA: fedima@kellencompany.com