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## Packaging supplier approval program that meets the food safety requirements

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Several food safety hazards are related to food packaging. These hazards may be Microbiological (presence of pathogenic microorganisms due to contamination by vermin or inadequate handling or dirty facility of the supplier), Chemical (presence of allergens or packaging materials not of food quality and not suitable for the intended use leading to chemical migration from packaging into food) or Physical (presence of hazardous metal and/or non-metallic foreign material (glass, wood...)). What do we request from our suppliers in order to control these hazards? To answer to this question, different case studies will be addressed in this presentation.

### Biography

Ghislaine Laraki is holding a Master degree in Microbiology and Immunology from McGill University in 2003 and a Bachelor's degree in Microbiology and Immunology from the University of Montreal in 2001. She has five years experience in the pharmaceutical industry like Merck Frosst, Canada and Boehringer Ingelheim, Canada and 10 years in the food industry as a food safety specialist. She is training, implementing and auditing food safety programs as GMP, HACCP and GFSI (SQF, FSSC 22 000 and BRC). She is a Microbiologist certified by the CCM (Canadian College of Microbiologists), and a certified SQF (Safe Quality Food) Consultant.

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