

Establishing Shelf Life of Foods

Course Outline

- A. Shelf life techniques (4 hrs)
 - Factors affecting the shelf life of foods
 - Methodologies to design shelf life studies (eg: real time and accelerated)
- B. Shelf life predictive modeling (1.5 hrs)
 - Reaction kinetics to predict shelf life
 - Case studies on shelf life testing
- C. Practical session (2.0 hrs)
 - Rapid detection of lactic acid bacteria as an indicator of shelf life for food

Trainer's Profile

Dr. Geeta Bansal holds a Doctorate degree in Food Science and Technology from the National University of Singapore (NUS). She has M.Sc. in the fields of Environmental Management and Food Technology from the National University of Singapore (NUS) and the Punjab Agricultural University, respectively. Her previous work experiences were in academics and food industries.

Dr. Geeta Bansal has been a full-time lecturer with Ngee Ann Polytechnic (NP) since 2014. She is currently serving in School of Life Sciences and Chemical Technology (LSCT). She is also a Technology Manager of the Food Science research cluster in NP/LSCT. She undertakes research and consultancy projects, in collaboration with food manufacturing companies such as Tatgu Pte Ltd. and Bountifood Pte Ltd.

Ms. Carissa Lim is a 3M Singapore Food Safety Technical expert in microbiological testing.