

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 (14:00 CET): Introduction to safe handling of enzymes in the bakery supply chain, incl. regulatory aspects

Webinar 2 - 29 October (14:00 CET): Control of exposure during handling of enzymes in bakery sector – Artisan and Industrial bakeries, Bakery Schools & Demonstration Bakeries

Webinar 3 - 19 November (14:00 CET): Control of exposure during handling of enzymes in bakery sector – Flour millers & ingredients manufacturers

Webinar 4 - 26 November (14:00 CET): 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

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