

CONTENTS

	Page
1. INTRODUCTION	1
2. QUALIFICATIONS, TRAINING AND EXPERIENCE FOR THOSE RESPONSIBLE FOR PROCESS ESTABLISHMENT	1
3. HACCP APPROACH AND PROCESS VALIDATION	2
4. RAW MATERIALS AND PACKAGING	2
5. MANUFACTURING PROCESS	8
6. OBJECTIVE OF THERMAL PROCESSING	11
7. RETORT PROCESS	25
8. PROCESS EVALUATION	26
9. VALIDATION	26
10. DOCUMENTATION OF SCHEDULED PROCESSES	28
11. PROCESS DEVIATIONS AND FAILURES OF COMMERCIAL STERILITY	28
12. WORKED EXAMPLES	31
LIST OF ABBREVIATIONS	49
GLOSSARY	50
REFERENCES	54
APPENDIX 1: Microbiological methods	
APPENDIX 2: Cook value calculations to optimise processes	