INTERNATIONAL FOOD SAFETY TRAINING CENTRE MALAYSIA

# FOOD ADDITIVES AND CONTAMINANTS TOXICOLOGY & HANDS-ON

**22-24 SEPTEMBER 2026**
**PUTRAJAYA/ KLANG VALLEY/ NCFS**

**RM 1,610** LOCAL PARTICIPANTS

**USD 805** FOREIGN PARTICIPANTS

HRDCORP CLAIMABLE

## COURSE OVERVIEW

The course consists of lectures, case study presentations and industrial visit. Knowledge on the basic concepts of toxicology and risk assessment to types of additives and contaminants and their legislation is included in the course. Participants are evaluated with regards to their assignments, presentation and report. At the end of the course, participants would gain knowledge and create awareness on food additive and contaminant toxicology.

## WHO MUST ATTEND

- Chemist
- Food Manufacturer
- Analyst
- Technologies

## THE BENEFITS FOR PARTICIPANTS

- Know the basic concepts of toxicology and risk assessment to types of additives and contaminants and their legislation.
- Discuss the current issues related to food additive and contaminant toxicology.

**SCAN TO REGISTER:**

**LIMITED SEAT AVAILABLE**
**First Come First Serve Basis**

03-8885 0797 ext
Mr. Hadi 4243 / Ms. Hanani 4235 /
Ms. Siti 4338 / Ms. Umi 4291

ifstc@moh.gov.my

ifstcmalaysia

fsq.moh.gov.my