

STAINLESS STEEL IN FOOD SAFETY, HALAL COMPLIANCE AND HYGIENE PROCESSING

7 OCTOBER 2026 (WEDNESDAY)

11.00 AM (KUALA LUMPUR TIME)

LINK WILL BE PROVIDED AT A LATER DATE



MISIF/NICKEL INSTITUTE/IMOA WEBINAR

**WEBINAR
#1**

Presenter:

**Mr. Gary Coates, P.Eng.,
Technical Manager, Nickel Institute**



Synopsis

Stainless steel is widely considered to be the best overall material for food processing equipment due to its superior hygienic properties, its durability, and its corrosion resistance and elevated temperature properties. The correct stainless steel alloy must be selected for the application, which not only includes its contact with the food product, but also the cleaning/sanitising chemicals. Type 304 or 304L is the most common alloy used, with numerous other alloys used in specific applications. Food contact materials must be inert enough not to pose a danger to human health or safety, and must not change the taste, colour, or odor of the food. The surface finish of the stainless steel is an important factor to consider, to ensure proper cleaning/sanitising and avoidance of cross-contamination. Similarly, equipment design and fabrication procedures must ensure there are no areas where food product or bacteria can remain. All of these factors will be discussed in the webinar. The role of 2 organizations, 3-A and EHEDG, in assisting with ensuring food safety, will be explained.

Register Now



603-55133970



www.misif.org.my



norlian@misif.org.my