

Thursday 22 Apr 2021

FOOD SAFETY MODERNIZATION ACT AND CONTROL OF MYCOTOXINS IN PET FOODS

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In recent years, mycotoxin contamination of pet food has emerged as a major food safety hazard for the animal food industry. The food industry and the regulators rely on a mix of industry best practices regulations, including the Food Safety Modernization Act (FSMA), to reduce the risk of mycotoxin-related illnesses in animals. One of the seven rules of FSMA, preventive controls for animal food, requires that the feed and pet food industries develop a risk-based food safety plan for their products to improve overall safety. This presentation is focused on providing a brief overview of the FSMA-preventive controls for animal food rule and how it is aiding the animal food industry to control food safety hazards, including mycotoxins.

6:45-7:00 pm Social

7:00-8:00 pm Presentation

The meeting will be virtual via zoom.

This meeting has a waiting room. Please wait for the host to let you in.

[ZOOM LINK](#)

Meeting ID: **974 2634 1914** Passcode: **452151**



zoom meeting link

Ravi Jadeja Biographical Sketch

Ravi Jadeja is an assistant professor and food safety specialist in the Robert M. Kerr Food & Ag Products Center and the Department of Animal & Food Sciences. During the past several years, Dr. Jadeja focused his attention on the development of strategies to control foodborne pathogens and to improve the safety and quality of a variety of food products at pre- and post-harvest levels. His primary responsibilities are to teach undergraduate and graduate-level food science classes and provide training and technical assistance to Oklahoma produce growers and food processors to meet regulatory and third-party audit requirements.