



Master Brewers Food Bites



From the Food Safety Committee

World Brewing Congress Food Safety Highlights and Resources

As we approach the 2024 World Brewing Congress (WBC), the Food Safety Subcommittee wanted to highlight some of the resources available through the Master Brewers to help you prepare for the bevy of food safety-related technical sessions, posters, and discussions scheduled for WBC.

Below you'll find some of the sessions and posters from the upcoming conference with related links to Food Safety Bites, webinars, and other resources. We've broken them down into two main sections—Food Safety Fundamentals and Ingredient Considerations in Product Development and Allergen Control—but the sessions, posters, and resources certainly have shared applications across all of the topics. This list of resources is not exhaustive, but it does provide a look into the tools and knowledge available to you through the Master Brewers.

Our goal is to help you build on your background knowledge to support your discussions, learning, and engagement with these presentations and posters while at WBC.

As always, feel free to reach out to us and ask questions in the [MBAA Food Safety Community of Practice!](#)

Food Safety Fundamentals

Presentations and Posters at WBC

- Low and No Alcohol Beer—Stability and Food Safety (*Technical Session*)
- Food Safety (*Technical Session*)
- Creating a Process for Challenge Testing Non-alcoholic Beer (*Poster*)
- Insights into the Long-Term Stability of Non-alcoholic Beers (*Poster*)
- When Did You Last Clean the Cold Liquor Tank? (*Poster*)

Master Brewers Resources

- [Why Should Breweries Be Concerned about Food Safety?](#)
- [HACCP—Food Safety Decision Guide for the Brewing Industry](#)
- Food Safety Bites
 - [Notable Food Safety Events in the Brewing Industry](#)
 - [The Role of the Process Authority in Ensuring Product Safety](#)
 - [Best Practices for Recordkeeping in a Brewery: Ensuring Food Safety and Regulatory Compliance](#)

- [Current Good Manufacturing Practices—Personnel](#)
- [Current Good Manufacturing Practices—Plant and Grounds](#)
- [Current Good Manufacturing Practices—Sanitary Operations](#)
- [Current Good Manufacturing Practices—Sanitary Facilities](#)
- [Current Good Manufacturing Practices—Equipment and Utensils](#)
- [Current Good Manufacturing Practices—Processes and Controls](#)
- [Current Good Manufacturing Practices—Warehouse and Distribution](#)
- Webinars
 - [HACCP Fundamentals, What You Need to Know](#)
 - [Should You Risk It? Discussing the Food Safety of Producing Low and NA Beer](#)
 - [HACCP and FSMA: The Next Steps \(*Coming soon – July 24, 2024*\)](#)
 - [Alternative Beverage Stabilization Techniques Panel](#)
 - [NA Beer Production Using Evaporative Dealcoholization Methods](#)
 - [Tank Cleaning Fundamentals](#)

Ingredient Considerations in Product Development and Allergen Control

Presentations and Posters at WBC

- Best Practices for Crafting No- and Low-alcohol Beers (*Scientific Session*)
- Evaluation of Using Competitive ELISA and Bradford Total Protein Assays to Measure Gluten Levels in New Zealand Craft Beer (*Poster*)

Master Brewers Resources

- Food Safety Bites
 - [Allergen Control Plans](#)
 - [Food Fraud](#)
 - [Sesame Allergen](#)
- Webinars
 - [Brewing with CO₂ Series](#)

Ask the Food Safety Team

Ever have a food safety question you don't know the answer to or for which you would like a second opinion? The Food Safety team is there to help! Just post your question in the [MBAA Food Safety Community of Practice](#), and the MBAA Food Safety Committee will weigh in or get another expert's answer for you!