



您是否对各国的法律法规的要求感 到困惑?您是否想要了解最新的质量 管理体系内容?您是否想要全面的了 解食品安全相关内容?您是否想要优 化与不同供应商的沟通方式?您是否 想要更有效的从不同供应商完成采 购需求?您是否还有.....需要?梅里 埃营养科学针对食品行业的各个方 面、各个环节,特别制定了一系列的 特色培训,满足您对食品安全相关的 培训和提升需求。

我们拥有丰富的培训和咨询团队,具 备在农场、工厂等地的生产管理、质 量控制的工作经验,熟悉各国的法律 法规要求。多年的培训经验、个性化 培训方案为企业更好地应对当今全 球食品供应链环境下的复杂问题和 争议,协助您更有效的管理整个供应 链,优化最终的产品品质。

梅里埃营养科学专家团队覆盖广泛的食品及相关 领域,推出特色的网络课程和面授课程,实现灵活 的自我提升需求!

六大类优势课程

→微生物风险防控类培训

→ 食品接触材料类培训

→ 实验室管理提升类培训

→ 农兽残检验技术类培训

→ 法律法规类培训

→ 工厂管理审核类培训

服务形式

- → 公开课培训: 指定培训地点, 定期举行, 为广大学员提供广阔的交 流平台。
- → 专场培训和咨询:结合客户需求与产品特性,设计培训内容,综合 解决客户存在的问题,地点、时间由客户自由安排。
- → 网络课程培训: 为客户节约学习费用, 节省学习时间, 通过网络在 线可以随时随地的学习,完成需要学习的内容。







When you need to know the laws and regulations of food safety worldwide, when you need to understand the quality management system, when you need to further understand about food safety knowledge, when you need to improve communication with each of the supply chain partners, or more effectively when purchasing products from different suppliers, when you... Mérieux NutriSciences is able to provide training and consulting services for you.

Mérieux NutriSciences's professional consultants have senior academic knowledge and practical experience on production management, quality management, regulations and the like. They are prepared to cooperate with you to cope with complicated conflicts in today's global supply chain situation, help you manage your supply chain efficiently and optimize products quality.

Mérieux NutriSciences experts provide a wide range of food industry webinars and training services

Our Six Strength Courses

- → Microbial Risk Prevention and Control Training
- ightarrow Laboratory Management Promotion Training
- → Legal and Regulatory Training
- → Food Contact Materials Training
- → Pesticide Residues and Veterinary Drug Residues Test Technology Training
- → Plant Management and Auditing

We offer our training courses in a variety of different formats

- → Public Courses: We offer an extensive range of food safety training courses aimed at all levels of food industry employees that are presented by technically qualified specialists.
- → Customized Courses: Our experts can create custom courses with your processes and facilities, incorporate your own quality documents, specifications, or work instructions as a case study in your course, allowing us to create a new program based on your specific objectives.
- → Online Training Programs: With online, self-directed eLearning, you choose when, where, and how long you can devote to your training. The flexibility of online training is an ideal fit for the busy food industry professional.

