

Who Should Attend?

Yes, this satisfies FDA Better Process Control School Acidified Foods requirement



Canning salsa, pickles, and other acidified foods for sale require special training.

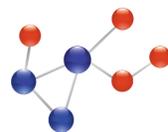
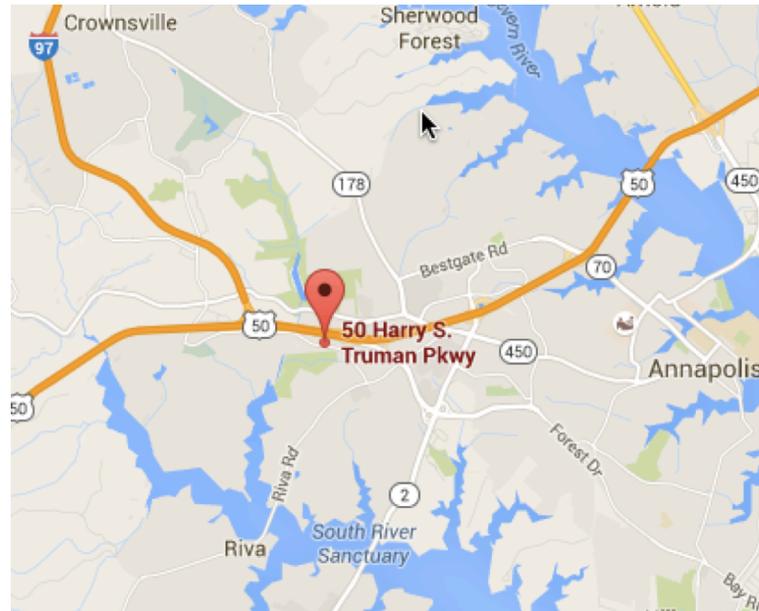
The “Understanding Acidified Foods Workshop” is designed to teach the basics of food safety requirements and regulation in the manufacture of acidified foods in Maryland.

Whether you have a business that you wish to expand, or you are just in the planning stages, the Acidified Foods Workshop will be helpful to you.

Wednesday, August 17, 2016

Maryland Department of Agriculture, Food Quality Assurance
50 Harry S. Truman Parkway, Annapolis, MD 21401

Question about registration? Call Carol Reynolds at 410-841-5769 or by email: Carol.Reynolds@maryland.gov



BioIntelliPro
adding intelligence into bioprocessing

Understanding
Acidified Foods
Workshop

**A training
program for
small food
processors**



August 17, 2016

**Maryland
Department of
Agriculture**

**Instructed by:
Dr. Y. Martin Lo**

Process Authority

Ambassador,
International Union of
Food Science &
Technology (IUFoST)

Program

- 8:30-9:00 Check-in
- 9:00-9:20 Welcome; Overview of Acidified Foods
- 9:20-10:10 Microbiology of Thermally Processed Foods
- 10:10-10:25 Exam #1
- 10:25-10:40 Break
- 10:40-11:20 Prerequisites for Food Processing (water source and sanitation)
- 11:20-12:10 Principles of Acidified Foods
- 12:10-12:40 Lunch; Discussion
- 12:40-1:20 pH Control and Measurement
- 1:20-2:00 Registration and Filing with FDA
- 2:00-2:15 Exam #2
- 2:15-2:30 Break
- 2:30-3:20 Principles of Thermal Processing
- 3:20-4:00 Food Container Handling; Closure of Glass Containers
- 4:00-4:20 Records and Recordkeeping
- 4:20-4:35 Exam #3
- 4:35-5:00 Q&A and Summary

Registration Form

Please mail your registration form with payment by August 8, 2016 to:

Maryland Department of Agriculture, Food Quality Assurance
50 Harry S. Truman Parkway, Annapolis, MD 21401
Attn: Carol Reynolds

Last

First

MI

Company

Company Mailing Address

If mailing address is PO Box, provide UPS address

City

State

Zip

Daytime Phone

Fax

Email address (required)

Please Note: Seats are limited, registration on a first-come-first-serve basis. On-site registration will not be accepted.

Registration Fee: \$250 per person. Fee includes materials, refreshments, and lunch.

Make checks payable to Biointellipro LLC and note it for Acidified Foods

Registration fee MUST be prepaid – registration closes August 8, 2016