Who Should Attend?

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.

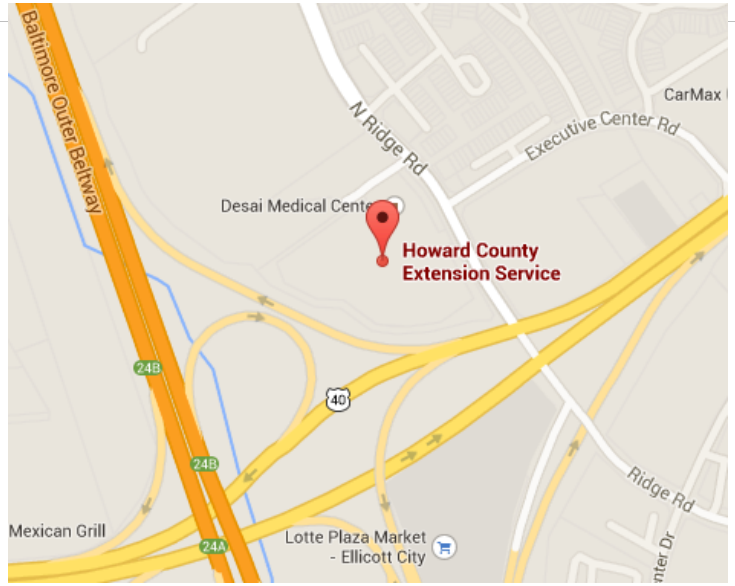
Whether you have a business that you wish to expand, or you are just in the planning stages, the Acidified Foods Workshop will be helpful to you.

Monday, August 31, 2015

Howard County Extension Education Center

University of Maryland Extension
3300 North Ridge Road
Suite 240
Ellicott City, MD 21043
Tel: 410-313-2702

UNIVERSITY OF MARYLAND EXTENSION
Solutions in your community



Get Directions

BioIntelliPro
adding intelligence into bioprocessing

Food Safety Training & Education
Biointellipro LLC
P.O. Box 68
Ashton, MD 20861-0068
Phone: 240-389-3339
Email: martin@biointellipro.com

Understanding Acidified Foods Workshop

A training program for small food processors

Aug. 31, 2015

Howard County Extension Education Center

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

Returned by August 14, 2015 to:

Biointellipro LLC, P.O. Box 68, Ashton, MD 20861-0068

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 Aug. 14, 2015