

## Training Course

### Expert Training IPS & Linear Filler

#### Expert Ips & LF



**Number of days: 10**

**Subjects:**

- Aseptic design LF
- Aseptic process LF
- Aseptic Design IPS + Process flows + CCP's
- CCP and Validation
- Aseptic processing IPS
- Changes in milk during processing
- HMI IPS
- HMI LF
- Filling technology + maintenance
- Seal technology
- Food safety / quality control + CCP
- Bottle mapping
- Extra Quality features
- Ethernet structures & Electric design
- Processing tests TC
- Preventive maintenance & Criticality analysis

**Course material:**

- Reader + Hand-outs

This training is intended to experts and additional to the advanced training. This training is the highest/deepest training level at SF&DS, and is given by different experts at SF&DS Food & Dairy Systems Amsterdam.

This training is a partly classroom and partly practicing at a stand-alone HMI, a separate fill module, a demo version of a linear filler, etc.

With this training the participants know more background to approach the fault finding and to control the machine in a detailed level.

This training is given twice a year.

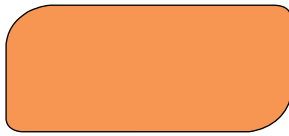
**Related training**

|                        |        |
|------------------------|--------|
| Advanced training IPS: | 4 days |
| Advanced training LF:  | 5 days |

Max. 15 participants, at SF&DS Amsterdam, training language: English, interpreter needed for local languages.

## Starting level participants: Certificate advanced training IPS&LF

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### **Aseptic Design Linear Filler (2 hours)**

After covering this subject the participants understand why we have developed the Linear Filler in this way.



### **Aseptic Process Linear Filler (1 hour)**

The participants understand exactly the step by step process of the main linear filler machine function.



### **CCP & Validation LF (1 hour)**

The participants know all the critical control points (CCP) in the machine and the reason it is a critical point.



### **Aseptic Design IPS + process flows + CCP's (2 hours)**

After covering this module the participants understand why the machines (IPS) are designed in this way. They understand how the machine is functioning, step by step. Also the CCP's of the IPS are clear.



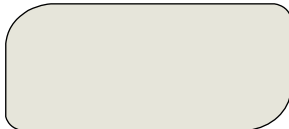
### **Aseptic Processing (IPS) (2 hours)**

After dealing with this subject the participants understand how we can treat the product in the most efficient and effective way.



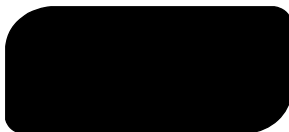
### **Changes in milk during processing (1 hour)**

Being able to understand which changes take place in milk during processing. Know how changes in processing can influence the milk quality.



### **HMI; IPS (2 hours)**

The participants understands the HMI of the IPS. They can use it for executing analyses and for investigating the causes of failures.



### **HMI; Linear Filler (1 hour)**

The participants understand the HMI of the Linear Filler. They can use it for executing analyses and for investigating the causes of failures.



### **Filling Technology (1 hour)**

Participants understand after dealing with this subject, how they have to set the parameters for optimal filling of the bottle, having regard to purging, calibration and filling pressure.



### **Maintenance filling valve (2 hours)**

The participant understands after dealing with this subject how to maintain the filling valve. They can execute it by themselves.



### **Seal technology (1 hour)**

After dealing with this subject the participants understand how to obtain a good quality of the seal. Having regard to peel force and tightness.