

Certification

Certificates will be issued to those attendees who achieve a score of 70% or more for the examination given for each section of the course.

Course Text

The course is based upon the text Canned Foods – Principles of Thermal Process Control, Acidification and Container Closure Evaluation, 8th edition, 2015, published by the Science and Education Foundation of the Grocery Manufacturer's Association, USA.

Date: from 23rd to 27th March 2020

Course venue: Parma (the location of the course will be announced later)

Participation fee: € 2.500,00 + VAT

Registration by 28th February 2020 through the form you can download from the following internet address:

www.jbtc.com/foodtech/customer-care/training/technical-school/better-process-control-school

More info:

laboratory.parma@jbtc.com

Tel.: +39-0521.908.411 - Fax: +39-0521.460.897

Angelica Simonetti (consultant JBT Technical School):

angelica.simonetti@ampoil.com

Tel.: +39-0742.342.336 - Cell.: +39-335.577.80.82

Other courses being scheduled for 2020

▪ **Advanced Thermal Processing Academy**

This course will provide an insight in the development of thermal processes for low and high acidity products ("canning", "aseptic processing" and pasteurization) and will give the instruments to understand how deviations and problems need to be dealt with and how changes to existing processes can affect quality and safety of the product.

▪ **Training course to FDA AUDITS**

This course provides companies exporting to the USA the instruments necessary to understand the current USA FDA regulations under the Food Safety Modernization Act and to handle FDA food plant inspections.

▪ **Food labeling UE and USA: regulatory update and comparative analysis**

In the first day the course will examine the Regulation (EU) No. 1169/2011 in particular the main implementation problems and the changes introduced.

In the second day some practical cases related to enforcement actions effected by FDA will be analyzed.



Technical School

Better Process Control School

FDA Approved



Flyer 606-EN - 2020



Technical School

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23-27 March 2020

Parma

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BPCS is a US FDA, USDA and FSIS required course for processors of low-acid or acidified foods who export to the USA. Participation in this course satisfies this training requirement by the US agencies.

What is BPCS?

BPCS provides the basic elements in low-acid and acidified canned food processing systems, studying in depth the matters of thermal processing of foods (microbiology, plant features and containers tightness), CCPs identification and control, proper documentation recording and handling, emphasizing the responsibility of individual employees working in the canning industry for safe foods production.

Who should attend this course?

Operating supervisors of thermal processing systems. Food plant personnel who work with low acid or acidified canned foods, quality assurance supervisors, research and development personnel, auditors and inspectors and government and academia working with canned food products.

Objectives of BPCS

- Setting Critical Control Points (CCPs) in thermal processing and packaging of low acid foods in hermetically sealed containers;
- Importance of a well-organized program and process for effective control of CCPs;
- Communicating the importance of "NO DEVIATION" from prescribed CCPs;
- Stressing the importance of proper recordkeeping as both a control mechanism and documenting the adequacy of operational procedures.

Course Outline

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The course will be held by JBT technicians and it will be simultaneously translated in Italian.

1. Introduction
2. Microbiology of Thermally Processed Foods
3. Principles of Acidified Foods
4. Principles of Thermal Processing
5. Principles of Food Plant Sanitation
6. Food Container Handling
7. Records and Recordkeeping
8. Equipment, Instrumentation, and Operation for Thermal Processing Systems
9. Still Steam Retorts
10. Still Retorts Processing with Overpressure
11. Hydrostatic Retorts
12. Continuous Rotary Retorts
13. Batch Agitating Retorts
14. Aseptic Processing and Packaging Systems
15. Closures for Double Seamed Metal and Plastic Containers
16. Closures for Glass Containers
17. Flexible and Semi-Rigid Containers

Instructors

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Instructors for this BPCS will come from JBT's Worldwide Technical staff who routinely work in the processing of low-acid and acidified foods, and who are "Recognized Process Authorities" by the US FDA.

Terry Heyliger

- Bachelor's of Science degree in Microbiology from the California State University, San Jose
- Thermal Processing Authority with over 35 years of experience in thermal processing of low acid, acidified and high acid foods in hermetically sealed containers
- Board of Directors of the Institute for Thermal Processing Specialists
- Chair of the GMA Thermal Processing Working Group



Karen Brown

- MS Food Science, San Jose State University
- Research Engineer Supervisor in the Madera Process Technologies Laboratory
- Member of the JBT Process Technologies Lab group since 1994
- Experience with a wide range of sterilization equipment including hydrostatic, continuous rotary, water spray, water immersion, and saturated steam systems and a wide range of packages
- Provides expertise in microbiological evaluation of thermal processes



Antonio Aldini

- Master degree in analytical chemistry. Parma University, 1997
- R&D manager at JBT Parma, 15 years experience in aseptic processing

