

Certification

Each participant will receive a training certificate at the end of the Seminar.

Date: from 31st March to 3rd April 2020

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

- Participation fee four days: € 2.000 + VAT
- Participation fee just for the day 3 (2 April): € 700 + I.V.A.

Registration by 6th March 2020 through the form you can download from the following internet address:

www.jbtc.com/en/emea/foodtech/customer-care/training/technical-school/advanced-thermal-processing-academy

More info:

laboratory.parma@jbtc.com

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

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Other courses being scheduled for 2020

▪ Better Process Control School

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.

▪ 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

Advanced Thermal Processing Academy



Flyer 614-EN - 2020

From 31 March to 3 April 2020
Parma



Technical School

John Bean Technologies SpA
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Why attend?

The basic training days will help participants to understand the critical parameters that control the safe and quality-friendly thermal processing of foods. The 4 days course provide an insight in the technological issues related with the thermal processing of foods. Based on this knowledge, participants will be able to understand the impact of their actions and responsibilities on the quality and safety of the product produced.

During **pasteurized products day training (day 3)** gives the guidelines for the heat treatment of sauces, soups, fruit juices and all products typically hot filled and treated in a pasteurization tunnel.

The **advanced thermal processing day** will provide the participants an insight in the development of thermal processes, how deviations and problems need to be dealt with and how changes to existing processes can affect quality and safety of the product.

During the **aseptic day training** the focus will be on the most important differences from "canning" and "aseptic processing" and in particular on the variables that have the major impact on the thermal treatment (for example: type of heat exchanger, product viscosity, particulate presence, aseptic filling technology)

Who should attend?

The course is intended for all staff members who play a role in the manufacture of safe and high quality canned and aseptic foods such as:

- Line operators
- Line supervisors
- Plant engineers
- Food technologists
- Product developers
- Quality assurance staff

Course contents

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

DAY 1

- History of Canning
- Microbiology
 - Overview
 - Microbiology of Thermal processing
- Sterility/Lethality/General Method
 - Fo-value
 - Po-value
 - Z-value
 - D-value
- General Method
- Heat Transfer Concepts
- Retort System Overview
 - Batch
 - Continuous

DAY 2 - Advanced Thermal Processing

- Temperature Distribution
- Heat Transfer Distribution
- Heat Penetration Studies
- Calculation Methods:
 - General Method
 - Ball Formula
 - NumeriCAL®
- Critical Factors

DAY 3 - Preparation and pasteurization of acid and acidified food products

- Definition of acid and acidified foods
- Low a_w products
- Preservation principles for acid and low a_w products
- Continuous pasteurization
- Batch pasteurization
- Design of a heat treatment
- How to measure the effectiveness of the heat treatment applied

DAY 4 - Aseptic processing

- Thermal treatment calculation
 - Effect of the product viscosity
 - Effect of particulate presence
- Heat exchanger in tubular sterilizer
- FDA regulations

Training Staff

Heyliger Terry

- 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



Antonio Aldini

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



Giuseppe Capogreco

- Master degree in Agricultural Sciences with specialization in industrial production.
- R&D consultant for food products and processes development.
- Thermal processing authority with 25 years of experience in thermal processes of acid, acidified and low-acid products.

