Technical School

Thermal Processing Academy
Aseptic and Canning

May 11 to 15, 2020

Puebla, México

Why is it important to participate?

The course is structured in such a way that participants will gain knowledge of critical parameters in food safety and the quality of thermally treated products in autoclaves and continuous sterilizers (container processes) as well as “in-flow” (aseptic processes)

The course will be taught in 5 days to cover all the most important aspects that concern the technological subjects related to the heat treatment of food products, both for canned products and for aseptic products. Once the knowledge is acquired, the participants will be able to understand their responsibility in the quality and safety of processed foods.

During the first two days of the course, exclusive topics will be addressed for aseptic processes that will allow understanding and developing thermal processes based on the nature of the product and the type of exchanger used to process. The following three days will address issues focused on In container processes, rotating and static equipment by batch or continuous, the temperature distribution in the equipment, heat penetration in the products and critical factors for the design of processes and deviations.

Who is the course for?

The course is aimed at all people involved in the production of high quality canned and aseptic food products. Some of the people that fall into this category are: operators and line supervisors, plant engineers, food technologists, new product research and development personnel and quality control personnel.

Content

Aseptic Processes

Day 11 of May

- Thermal treatment calculation
  - Effect of the product viscosity
  - Effect of particulate presence

Day 12 of May

- Sterilizers with tubular heat exchanger
- CIP: Cleaning in Place
- SIP: Sterilization in Place
- Aseptic filler
- FDA regulations

In Container Process (Canning)

Day 13 of May

- 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
- Concepts of Temperature Distribution

Day 14 of May

- Temperature Distribution
- Heat Transfer Distribution
- Heat Penetration Studies
- Calculation Methods
  - General Method
  - Ball formula
  - NumeriCAL® software
- Critical factors

Day 15 of May

- Data analysis for Temperature Distribution
- Data analysis for Heat Penetration
- Case study to calculate a process
- Analysis of process deviations
- Practical example with product

Speakers

Jacques Bichier

M. E. in Agricultural Engineering from the University of Florida.
He has collaborated with JBT since 1991 as a member of the Process Technologies Lab Group in Madera, California.
Expert in thermal treatment designs, sterilization systems (rotary systems, hydrostatic, immersion, steam/air and pressurized water), numerical models and regulations.

Antonio Aldini

Master's degree in Analytical chemistry from the the University of Parma, 1997.
R & D Manager at JBT Parma with 15 years of experience in aseptic processes.

Certification

At the end of the seminar each participant will receive a training certificate by the "Technical School" of JBT.

Course Venue

JBT de México S de RL de CV.
Camino Real a San Andrés Cholula No. 2612
Col. San Bernardino Tlaxcalancingo.
CP: 72820. San Andrés Cholula, Puebla

Participation Fee
May 11, 12.
Aseptic: $ 750 USD + I.V.A. (16%)

May, 13, 14 and 15.
In container: $ 1,000 USD + I.V.A. (16%)

Full participation (5 days):
Fee with discount $ 1,500 USD.

10% discount for early payment (before April 24, 2020).
10% discount for two or more participants of the same company (before April 30, 2020)

Important
Last day for receipt of payments and registration form: **May 1, 2020.**

New Customers: Payments in advance (100%) by bank transfer. Billing process after payment.
Existing Customers: Purchase orders will be accepted but payment must be reflected before May 1, 2020.

Send the registration form and payment to the following email: daniela.marquez@jbtc.com

Includes
Material, pilot plant test (only in container section), coffee breaks, lunch.

More info
daniela.marquez@jbtc.com
Tel.: 222.329.4902 Ext. 121

Other courses being scheduled for 2020

Better Process Control School

US course of the FDA, USDA and FSIS for low acidity or acidified food processors that export to the United States. Participation in this course satisfies the requirements suggested by the agencies of the United States. Approved by the FDA.
October 19 to 23, 2020

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