

## Certification

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

Date: From 15<sup>th</sup> to 19<sup>th</sup> May 2023

Course venue: ON LINE

Participation fee: € 1.700,00 + VAT

Registration by 26<sup>th</sup> April 2023 through the form you can

download from the following internet address:

[www.jbtc.com/foodtech/customer-care/training/](http://www.jbtc.com/foodtech/customer-care/training/technical-school/thermal-processing-academy)

[technical-school/thermal-processing-academy](http://www.jbtc.com/foodtech/customer-care/training/technical-school/thermal-processing-academy)

More info:

[laboratory.parma@jbtc.com](mailto:laboratory.parma@jbtc.com)

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

Angelica Simonetti (consultant JBT Technical School):

[angelica.simonetti@ampoil.com](mailto:angelica.simonetti@ampoil.com)

Tel.: +39-0742.342.336 - Cell.: +39-335.57780.82

## Other courses being scheduled for 2023

### ▪ 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.



Technical School

## Thermal Processing Academy



Flyer 614-EN - 2023



Technical School

John Bean Technologies SpA  
Via Mantova 63/A - 43122 Parma - Italy  
Tel.: +39-0521.908.411 - Fax: +39-0521.460.897  
[laboratory.parma@jbtc.com](mailto:laboratory.parma@jbtc.com)

From 15 to 18 May 2023 | 15:00 pm - 19:00 pm

19 May 2023 | 8:30 am - 17:30 pm

**ONLINE COURSE**

[www.jbtc.com/foodtech/customer-care/training/technical-school](http://www.jbtc.com/foodtech/customer-care/training/technical-school)

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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 3 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.

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

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## Course contents

The course will be held by JBT technicians and will be in english language.

### FROM DAY 1 TO DAY 4

- 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

### Advanced Thermal Processing

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

### DAY 5 Aseptic Processing

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

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## 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, 20 years experience in aseptic processing



## REGISTRATION FORM "Thermal Processing Academy"

E-mail the form to [laboratory.parma@jbtc.com](mailto:laboratory.parma@jbtc.com)

<b>COURSE</b> Better Process Control School	<b>COURSE DATE</b> From 15 <sup>th</sup> to 19 <sup>th</sup> May 2023	<b>FEE</b> Euro 1.700 + VAT (22%)
<b>PARTICIPANT</b>		
<b>INVOICING DATA</b>		
<b>COMPANY NAME:</b>		
<b>ADDRESS:</b>		
<b>ZIP and MUNICIPALITY:</b>		
<b>VAT (mandatory):</b>		
<b>Tax-payer's code(mandatory):</b>		
<b>TEL.:</b>	<b>FAX:</b>	<b>E-MAIL:</b>
<b>PAYMENT AND OBJECT OF PAYMENT</b>	By Bank Transfer to John Bean Technologies S.p.A. <b>JPMorgan Chase Bank NA, Milan</b> Via Adalberto Catena, 4 20121 Milano – Italia Bank Swift BIC:CHASITMX IBAN: IT 86 Z 03494 01600 000000001404 Object : SEMINAR 1 MARCH 2023	
<b>REGISTRATION</b>		
<b>CONTACTS</b>	<a href="mailto:laboratory.parma@jbtc.com">laboratory.parma@jbtc.com</a> ; Tel. +39 0521908411	
<b>PROGRAMS</b>	Available on the Internet at the following address: <a href="https://www.jbtc.com/foodtech/customer-care/training/technical-school/advanced-thermal-processing-academy/">https://www.jbtc.com/foodtech/customer-care/training/technical-school/advanced-thermal-processing-academy/</a>	
<b>FEES</b>	<b>1,700 Euro + VAT;</b> <b>The fee include:</b> teaching literature.	
<b>REGISTRATION</b>	On receipt of this registration form filled in and signed, together with payment as detailed below, within 26 <sup>th</sup> April 2023	
<b>PAYMENT</b>	The registration is confirmed on payment of the fee. Payment to be by bank transfer within <b>26<sup>th</sup> April 2023</b> , notifying <b>JOHN BEAN TECHNOLOGIES (by e-mail)</b> or sending copy of the bank transfer.	
<b>CERTIFICATE</b>	A certificate of attendance will be delivered to the participants at the end of the course.	

### I HEREBY DECLARE TO BE AWARE AND TO ACCEPT THE FOLLOWING CONDITIONS FOR PARTICIPATION

1. Any non-participation shall be notified by 26<sup>th</sup> April 2023, and 30% of the fee paid as organizational expenses shall be withheld to the participant. If the non-participation will take place after that date, the participant shall not receive any reimbursement.
2. The course is subject to a minimum number of participants.
3. Acceptance of the registration by payment is tacit, unless otherwise notified by JBT.
4. For organizational reasons JBT reserves the right to modify the calendar, any changes will be promptly notified.
5. JBT is authorized, for organizational reasons or in the absence of a quorum of participants, to cancel the course; in this case JBT will send a notice of cancellation 7 days before the start date of the activities, and it will promptly repay the fees paid without charges.

Pursuant to art. 13 of D.Leg. 196/03 please be informed that your data will be kept in our information/papery archives and will be used only to send you literature and advertising material covering our training activities.

Pursuant to the same art. of D.Legs. 196/03, you can request as: *updating, integration, total or partial cancellation* of the data previously provided, by writing to: John Bean Technologies or to the mailbox

[laboratory.parma@jbtc.com](mailto:laboratory.parma@jbtc.com).

<b>DATE:</b>	<b>SEAL AND SIGNATURE:</b>
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