

Better Process Control School

Acidified and Low-Acid Canned Foods



Class size limited to 25 participants (first come first serve basis). **Last day to register is September 30, 2019.**

The Better Process Control School is a 2-4 day school designed for manufacturers of shelf stable, acidified and low acid foods. FDA regulations in 21 CFR 108, 113, and 114 require that acidified and low acid food manufacturers operate with a certified supervisor on hand at all times during production. This BPCS also meets U.S. Department of Agriculture's (USDA) Food Safety and Inspection Service (FSIS) regulations 9 CFR 318.300 and 381.300 for shelf stable, thermally processed meat and poultry products.

Instructors

Dr. Scott Whiteside
Professor, Clemson University, Department of Food,
Nutrition and Packaging Sciences

Dr. Ron Thomas
Professor Emeritus, Clemson University, Department of
Food, Nutrition and Packaging Sciences

Price Includes

- Canned Foods: Principles of Thermal Process Control Acidification and Container Closure Evaluation (8th Edition).
- Breaks, lunches, and other course materials.

Sign Up At:

https://secure.touchnet.net/C20569_ustores/web/classic/product_detail.jsp?PRODUCTID=3464

October 7 - 10, 2019

8:30 AM - 5:00 PM

Water Resources Center,
509 Westinghouse Rd,
Pendleton, SC 29670

\$600 Acidified Foods,
Monday & Tuesday

\$950 Low Acid Canned
Foods, Monday-Thursday

Contact:
Frances Seel

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Should you require special accommodations due to a disability, please notify our office ten days prior to the event.