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**

- Breaks, lunches, and other course materials.

**Sign Up At:**  

**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.