

New Mexico State University FDA Better Process Control School for Acidified Foods AGENDA

Day one, May 16:

7:30 am	Registration, Welcome and Introduction
8:00 am	Federal Regulations for Acidified Foods
9:00 am	Ch. 3-Principles of Acidified Foods
10:00 am	BREAK
10:30 am	Ch. 2-Microbiology of Thermally Processed Foods
12:45 pm	LUNCH
1:45 pm	Ch. 4-Principles of Thermal Processing
3:00 pm	BREAK
3:30 pm	Ch. 5-Food Plant Sanitation
5:00 pm	Q/A and end of day

Day two, May 17:

7:30 am	RETEST
8:00 am	Ch. 6-Food Container Handling
9:30 am	BREAK
10:00 am	Ch. 7-Records and Recordkeeping
11:45 am	LUNCH
12:45 pm	Ch. 8-Process Room Instrumentation
2:00 pm	BREAK
2:30 pm	Ch. 16-Closures for glass containers
4:00 pm	Distribution of Certificates of Attendance

For more information and registration contact:

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