

Who Should Attend?

Yes, this satisfies FDA Better Process Control School Acidified Foods requirement



Canning salsa, pickles, and other acidified foods for sale require special training.

The “Understanding Acidified Foods Workshop” is designed to teach the basics of food safety requirements and regulation in the manufacture of acidified foods in Maryland.

Whether you have a business that you wish to expand, or you are just in the planning stages, the Acidified Foods Workshop will be helpful to you.

Friday, September 28, 2018

**Prince George's Soil Conservation District
5301 Marlboro Race Track Rd.
Upper Marlboro, MD 20772**

Question about registration?
Call **University of Maryland Extension** at 301.868.8780



Understanding Acidified Foods Workshop

A training program for small food processors



Sep. 28, 2018

University of Maryland Extension

**Instructed by:
Dr. Y. Martin Lo**

Process Authority
Ambassador,
International Union of
Food Science &
Technology (IUFoST)

Program

8:30-9:00 Check-in

9:00-9:20 Welcome; Overview of Acidified Foods

9:20-10:10 Microbiology of Thermally Processed Foods

10:10-10:25 Exam #1

10:25-10:40 Break

10:40-11:20 Prerequisites for Food Processing (water source and sanitation)

11:20-12:10 Principles of Acidified Foods

12:10-12:40 Lunch; Discussion

12:40-1:20 pH Control and Measurement

1:20-2:00 Registration and Filing with FDA

2:00-2:15 Exam #2

2:15-2:30 Break

2:30-3:20 Principles of Thermal Processing

3:20-4:00 Food Container Handling; Closure of Glass Containers

4:00-4:20 Records and Recordkeeping

4:20-4:35 Exam #3

4:35-5:00 Q&A and Summary

Registration Form

Please mail your registration form with payment by September 14, 2018 to:

University of Maryland Extension, PG County, 6707 Groveton Drive, Clinton, MD 20735

Last _____ First _____ MI _____

Company _____

Company Mailing Address _____

If mailing address is PO Box, provide UPS address _____

City _____ State _____ Zip _____

Daytime Phone _____ Fax _____

Email address (required) _____

Please Note: Seats are limited, registration on a first-come-first-serve basis. On-site registration will not be accepted.

Registration Fee: \$200 per person. Fee includes materials, refreshments, and lunch.

Make checks payable to Biointellipro LLC and note it for Acidified Foods

Registration fee MUST be prepaid – registration closes Sep. 14, 2018