

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
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Company

Company Mailing Address

If mailing address is PO Box, provide UPS address

City	State	Zip
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Daytime Phone	Fax
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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