

WORKSHOP DATE AND LOCATION:

Thursday, March 22nd

8:30 am – 4:00 pm

University of Minnesota, St. Paul
Andrew Boss Laboratory of Meat
Science (ABLMS)

1354 Eckles Avenue, St. Paul
Room 223

Instructor

Dr. Joellen Feirtag, Associate Professor with
the University of Minnesota Food Science
and Nutrition Department and Food Safety
Specialist with the University Extension

Course Overview

Canning salsa, pickles, and other acidified foods for sale in Minnesota requires specific certification. This 1-day workshop is intended to provide this needed certification to supervisors of thermally processed acidified food facilities. As required by FDA regulations 21 CFR 114, each processor of acidified foods must operate with a Certified Supervisor on hand at all times during processing.

Topics to Be Covered:

- Minnesota Food Processing Regulations
- Microbiology of Acidified Foods
- Facility Requirements
- Food Plant Sanitation
- Record Keeping and Forms
- Principles of Thermal Processing
- etc.



Acidified Foods Training for Entrepreneurs and Food Processors



Hosted by: The University of
Minnesota Food Science and Nutrition
Department and University of
Minnesota Extension



UNIVERSITY OF MINNESOTA

REGISTRATION INFORMATION

Registration fee for the workshop is \$250.00 per person. Fee includes instructional materials, snacks, and refreshments.

Register online at:

https://events.umn.edu/Online/article/event_b/7E104955-E655-4943-838A-5628E98492EF

Parking Information:

Pay Lot S on Commonwealth Avenue (between Cleveland and Eckles Avenues)

Gortner Avenue Ramp (1395 Gortner Avenue, St. Paul, MN, 55108)

Questions?

For registration or course questions please contact Jenna Windle by email at brady270@umn.edu

COURSE AGENDA

8:30 am Registration Starts

8:45 am Program Starts

- Introduction to Acidified Foods
- Applicable U.S. Regulations for Acidified Foods
- Meaning, Standardization and Determination of pH
- Acidified Food Microbiology
- Developing Processes for High Acid and Acidic Foods

12:00 pm - 1:00 pm Lunch

- Heat Resistance of Important Microorganisms in Acidified Foods
- Guidelines on How to Distinguish Acid from Acidified Foods
- Records and Record Keeping for Acidified Foods Operations

Hands on Session:

- Sample Preparation
- Standardization of pH Meters and pH Determination
- Direct Batch Acidification Procedure
- Results Interpretation

Course Summary, Review, and Questions

