

## Beverage Operations and Processing Seminar

**Online seminar: four 2-hr sessions**

Sessions are on Wednesdays beginning  
**September 1, 2021 at 11am CST**

### Top industry experts will speak on the following topics:

Beverage industry employees – including suppliers and service providers, brand owners and innovation teams, purchasers, supply chain specialists, engineers, operators, bottlers, contractors, and newcomers to the industry – will all benefit from participation in the Beverage Institute by ISBT®.

#### Session 1: 9/1/21 @ 11 am CST

- a. Raw Materials – To Be Announced
- b. Blending – Mark Huling of Semi Bulk Systems
- c. Cold and Clean Fill – John Mojonier of Mojonier

#### Session 2: 9/8/21 @ 11 am CST

- a. Aseptic Fill – Dharmendra Mishra, PhD of Purdue University
- b. HTST Flash Pasteurization / In-Line – Gian Luca Parisina of JBT FoodTech
- c. High Pressure Pasteurization Systems – Tom Egan of the Cold Pressure Council

#### Session 3: 9/15/21 @ 11 am CST

- a. Hot Fill and Cooling Tunnel – Mike Brancato of Fogg Fillers
- b. Tunnel Pasteurization – Massimo Rosso of MCI Padovan
- c. Retort Process – Dave Scheuerman of Ball

#### Session 4: 9/22/21 @ 11 am CST

- a. Emerging Pasteurization Systems – Dr. Joerg Zacharias of Krones AG
- b. Bottle Water Production – Jim Barker of Niagara Water
- c. Production Management Processes – Shawn Batka, formally of Tropicana & PepsiCo



**This course is appropriate  
for all levels.**  
**Make it an event for your  
whole team!**

**Registration begins on June 29 at [isbt.com](https://www.isbt.com)**  
**Early Bird Rate: \$200 before July 19**  
**Regular rate: Members \$220, Non-members \$250**



[Learn more/Register](#)