

Certification

Certificates will be issued to those attendees who achieve a score of 70% or more for the examination given for each section of the course.

Course Text

The course is based upon the text Canned Foods – Principles of Thermal Process Control, Acidification and Container Closure Evaluation, 9th edition, 2015, published by the Science and Education Foundation of the Grocery Manufacturer's Association, USA.

Location: JBT Sint-Niklaas, Belgium

Date: 21-25 February 2022

Language: English

Participation fee: 1.500 euro + VAT

More info:

[Visit our website](#)

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The course will be delivered according to the Covid-19 regulations, full details regarding will soon be provided.

Other courses being scheduled in 2022

Training course to FDA AUDITS

This course provides companies exporting to the USA the instruments necessary to understand the current USA FDA regulations under the Food Safety Modernization Act and to handle FDA food plant inspections.

Thermal Processing Academy

This course will provide an insight in the development of thermal processes ("canning" and "aseptic processing"), how deviations and problems need to be dealt with and how changes to existing processes can affect quality and safety of the product.



Technical School

Better Process Control School

FDA Approved



Flyer 606-EN_2021



Technical School

21 - 25 February 2022
JBT Sint-Niklaas, Belgium

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BPCS is a US FDA, USDA and FSIS required course for processors of low-acid or acidified foods who export to the USA. Participation in this course satisfies this training requirement by the US agencies.

What is BPCS?

BPCS provides the basic elements in low-acid and acidified canned food processing systems, studying in depth the matters of thermal processing of foods (microbiology, plant features and containers tightness), CCPs identification and control, proper documentation recording and handling, emphasizing the responsibility of individual employees working in the canning industry for safe foods production.

Who should attend this course?

Operating supervisors of thermal processing systems. Food plant personnel who work with low acid or acidified canned foods, quality assurance supervisors, research and development personnel, auditors and inspectors and government and academia working with canned food products.

Objectives of BPCS

- Setting Critical Control Points (CCPs) in thermal processing and packaging of low acid foods in hermetically sealed containers;
- Importance of a well-organized program and process for effective control of CCPs;
- Communicating the importance of “NO DEVIATION” from prescribed CCPs;
- Stressing the importance of proper recordkeeping as both a control mechanism and documenting the adequacy of operational procedures.

Course Outline

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The course will be held by JBT technicians.

1. Introduction
2. Microbiology of Thermally Processed Foods
3. Principles of Acidified Foods
4. Principles of Thermal Processing
5. Principles of Food Plant Sanitation
6. Food Container Handling
7. Records and Recordkeeping
8. Equipment, Instrumentation, and Operation for Thermal Processing Systems
9. Still Steam Retorts
10. Still Retorts Processing with Overpressure
11. Hydrostatic Retorts
12. Continuous Rotary Retorts
13. Batch Agitating Retorts
14. Aseptic Processing and Packaging Systems
15. Closures for Double Seamed Metal and Plastic Containers
16. Closures for Glass Containers
17. Flexible and Semi-Rigid Containers

Instructors

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Instructors for this BPCS will come from JBT's Worldwide Technical staff who routinely work in the processing of low-acid and acidified foods, and who are “Recognized Process Authorities” by the US FDA.

Jo Suys

- MSC Bioscience Engineering, Katholieke Universiteit Leuven (Belgium)
- Manager research technology center JBT Sint-Niklaas
- Started in JBT Process Technologies Lab in 1993
- Experience with a wide range of batch and continuous sterilizers and a wide range of packages
- Provides expertise with energy saving options on sterilizers



Karen Brown

- MS Food Science, San Jose State University
- Research Engineer Supervisor in the Madera Process Technologies Laboratory
- Member of the JBT Process Technologies Lab group since 1994
- Experience with a wide range of sterilization equipment including hydrostatic, continuous rotary, water spray, water immersion, and saturated steam systems and a wide range of packages
- Provides expertise in microbiological evaluation of thermal processes



Marc Roels

- Bachelor Chemistry, HTI Brugge (Belgium)
- Member of JBT Process Technologies Lab since 1999
- Experience with a wide range of batch and continuous sterilizers and a wide range of packages

