IN-CONTAINER THERMAL PROCESSING SKILLS

April 22 / 26, 2024

Microbiology and Sterilization Concepts

Thermobacteriology
Canned Food Spoilage
Heat Resistance (D, z, and Fo values)

Retorts and Temperature Distribution

Heat Transfer Concepts
Retort Systems Overview
Temperature Distribution
TC placement, Data Evaluation
Calibration, Instrumentation

Heat Penetration and Critical Factors

Product and Retort-related Critical Factors
HP Strategies for Different Retorts
Calibration, Instrumentation
TC placement, Data Evaluation

Process Calculation Methods

General Method
Ball Formula Method
- Heating Factor Development
- Process Calculation
- Lethality Calculation

NumeriCAL™
- Overview of this advanced Method

Process Deviations

Approach, consideration and evaluation of thermal process deviations.

Regulatory Overview

THIS COURSE INCLUDES HANDS-ON PILOT PLANT EXPERIENCE

Review HP procedures and then, with your team, design and conduct a complete heat penetration study in the Process Technologies Laboratory Pilot Plant. Instrument containers and collect data. Evaluate data and then compare results to those of other teams.

Contact:

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Course Instructors: JBT is an FDA and USDA recognized thermal process authority. Our staff has over 180 years of collective experience. Staff teaching this course includes: Karen Brown, Senior Research Engineer Terry Heyliger, Thermal Processing Consultant.
Course Tuition: $4,000 per student. Register before March 1st, 2024 and receive a $300 reduction! Lunches, refreshments and course materials provided.

WHERE IS THIS COURSE HELD: **Madera, CA 93637 - USA:** JBT Process Technologies Laboratory | 2300 Industrial Avenue