

Technical School

BETTER PROCESS CONTROL SCHOOL

FDA Approved



23-27 September | 2024

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.

INSTRUCTORS

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.



Terry Heyliger

- Bachelor's of Science degree in Microbiology from the California State University, San Jose
- Thermal Processing Authority with over 35 years of experience in thermal processing of low acid, acidified and high acid foods in hermetically sealed containers
- Board of Directors of the Institute for Thermal Processing Specialists
- Chair of the GMA Thermal Processing Working Group



Karen Brown

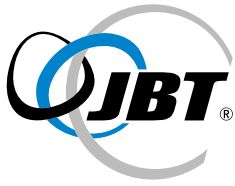
- MS Food Science, San Jose State University
- Research Engineer Supervisor in the Madera Process Technologies Laboratory

- 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



Antonio Aldini

- Master degree in analytical chemistry. Parma University, 1997
- R&D manager at JBT Parma, 20 years experience in aseptic processing



COURSE

The course will be held in English by JBT technicians and it will be translated in Italian.

- 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

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, published by the Science and Education Foundation of the Grocery Manufacturer's Association, USA.

Other courses being scheduled for 2024

▪ Thermal Processing Academy

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

▪ 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.

Date: from 23th-27th September 2024

Course venue: John Bean Technologies SpA Parma

Participation fee: € 3.000,00 + VAT

Registration by 23th August 2024 through the form you can download from the following internet address:

<https://www.jbtc.com/foodtech/customer-care/training/technical-school/better-process-control-school/>

More info:

laboratory.parma@jbtc.com

Tel.: +39-0521.908.411 - Fax: +39-0521.460.897

Angelica Simonetti (consultant JBT Technical School):
angelica.simonetti@ampoil.com

Tel.: +39-0742.342.336 - Cell.: +39-335.577.80.82

SITE:

John Bean Technologies SpA

Via Mantova 63/A - 43122 Parma - Italy - Tel.: +39-0521.908.411 - Fax: +39-0521.460.897 laboratory.parma@jbtc.com

REGISTRATION FORM “Better Process Control School”

E-mail the form to laboratory.parma@jbtc.com

COURSE Better Process Control School	COURSE DATE 23rd-27th September 2024	FEE Euro 3.000 + VAT (22%)
PARTICIPANT		
INVOICING DATA		
COMPANY NAME:		
ADDRESS:		
ZIP and MUNICIPALITY:		
VAT (mandatory):		
Tax-payer's code(mandatory):		
TEL.:	FAX:	E-MAIL:
PAYMENT AND OBJECT OF PAYMENT	By Bank Transfer to John Bean Technologies S.p.A. JPMorgan Chase Bank NA, Milan Via Adalberto Catena, 4 20121 Milano – Italia Bank Swift BIC:CHASITMX IBAN: IT 86 Z 03494 01600 000000001404 Object : SEMINAR BPCS 23-27 September 2024	
REGISTRATION		
CONTACTS	laboratory.parma@jbtc.com ; Tel. +39 0521908411	
PROGRAM	https://www.jbtc.com/foodtech/customer-care/training/technical-school/better-process-control-school/	
FEES	3.000 Euro + VAT. The fee include: teaching literature, translation English-Italian of the course, coffee break and lunch.	
REGISTRATION	On receipt of this registration form filled in and signed, together with payment as detailed below, within 23rd August 2024.	
PAYMENT	The registration is confirmed on payment of the fee. Payment to be by bank transfer within 23rd August 2024 , notifying JOHN BEAN TECHNOLOGIES (by e-mail) or sending copy of the bank transfer.	
CERTIFICATE	A certificate of attendance will be delivered to the participants at the end of the course.	

I HEREBY DECLARE TO BE AWARE AND TO ACCEPT THE FOLLOWING CONDITIONS FOR PARTICIPATION

1. The course is subject to a minimum number of participants.
2. Acceptance of the registration by payment is tacit, unless otherwise notified by JBT.
3. For organizational reasons JBT reserves the right to modify the calendar, any changes will be promptly notified.
4. JBT is authorized, for organizational reasons or in the absence of a quorum of participants, to cancel the course; in this case JBT will send a notice of cancellation 7 days before the start date of the activities, and it will promptly repay the fees paid without charges.

Pursuant to art. 13 of D.Leg. 196/03 please be informed that your data will be kept in our information/papery archives and will be used only to send you literature and advertising material covering our training activities. Pursuant to the same art. of D.Legs. 196/03, you can request as: *updating, integration, total or partial cancellation of the data previously provided*, by writing to: John Bean Technologies or to the mailbox laboratory.parma@jbtc.com.

DATE:	SEAL AND SIGNATURE:
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