

Registration

Course Fee: (includes 5% Goods & Services Tax) \$2295 CDN

The course fee includes: Course notes and handouts; All refreshment breaks and lunches.

Payable by: check, international money order, Visa, MasterCard or American Express (fax 519 824 6642 or mail) to:

Britt and Associates
102 Harvard Rd.
Guelph, ON N1G 2Z2

We will start at 8:30 Monday morning and finish at noon on Friday.

Name _____

Title _____

Firm _____

Address _____

City/State/Zip _____

Phone _____ Fax _____

Email _____

Credit Card _____ Expiry _____

Cardholder _____ Signature _____

Thermal Processing: Principles and Practices in Food Preservation

Now in our twenty-third year

December 7—11, 2009
Best Western Royal Brock Hotel & Conference Centre
Guelph, Ontario

Britt and Associates

Course Topics

Our objective in this course is to emphasize an understanding of the interrelationships that exist amongst the many discrete concepts applied in thermal process development.

Microbiology and Thermobacteriology

- Food spoilage organisms
- Thermal effects on cells and spores
- Kinetics of microbial death in moist heat
- Survival: enumeration and probability

Developing Processes

- Analysis of heating and cooling curves
 - Influence of experimental and processing conditions on f_h and j
 - Documenting the critical factors
 - Worst case vs. statistical approaches
- Process lethality
- General method calculations
- Ball formula method in detail
 - Understanding the U-factor
 - Come-up time credit
 - Complex (broken) heating products
 - Departure from underlying assumptions
- Pasteurization process calculations
- Quality attribute calculations
- Process deviations
- Engineered or designed F_o
- Processing plastics
- Sensitivity analysis
 - How do changes in the process/package/product system affect the process
 - Influence of the z-value and processing temperature on lethality

Processing Principles

- Heat transfer fundamentals
- Still and agitated retort systems
- Temperature measurement principles
- Temperature distribution and stability
- Heat penetration principles
- Heat transfer and lethality distribution

Tutorial Sessions

- Thermobacteriology
- Plotting heating and cooling curves
- General method applications
- Ball's formula method
- Resolution of process deviations

Location and Hotel Accommodation

The course will be held at the newly renovated Best Western Royal Brock Hotel & Conference Centre, 716 Gordon Street, Guelph Ontario, N1G 1Y6. The hotel has set aside a block of rooms at a reduced rate of \$89 CDN based on availability. Please make your room reservations directly with the hotel (519 836 1240) and mention that you are attending this course to ensure the reduced rate. Guelph is approximately 70 km (45 miles) from Toronto's Pearson International Airport, and airport transportation may be arranged through Red Car Service, www.redcarservice.com, or phone 519 824 9344; fare at time of printing was \$69 CDN (one way, major credit cards accepted).

For more information, please contact:

Britt and Associates

Ian Britt
102 Harvard Road, Guelph, ON N1G 2Z2
519 836 0999 · ian.britt@brittandassociates.com