



Twenty-Seventh Annual
**Aseptic Processing and
Packaging Workshop**

Focus on the Present—Planning for the Future

May 17-20, 2010

**Food Science Building • Purdue University
West Lafayette, Indiana**

Register online: www.conf.purdue.edu/Aseptic

Sponsored by: Department of Food Science, Purdue University

PURDUE
UNIVERSITY

CONFERENCE DIVISION

Stewart Center, Room 116

128 Memorial Mall

West Lafayette, IN 47907-2034

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About the Program

This workshop is for food processors that are processing or are thinking of processing foods aseptically. The workshop is designed to give individuals the basic knowledge involved in the development and operation of an aseptic system. The course is appropriate for food scientists, food and packaging engineers, microbiologists, chemists, and anyone wanting in-depth knowledge of Aseptic Food Processing and Packaging.

Workshop Faculty

Lisa Mauer is a faculty member in Purdue's Department of Food Science, teaching food packaging, food chemistry, food ingredient technology, and water-solid interactions. She is currently involved in powder stability, shelf life, and FT-IR sensor research. She will cover the technology of aseptic packaging and the packaging laboratory.

Richard Linton is a professor of food safety at Purdue and director of the Center for Food Safety Engineering. His area of expertise is food safety education and training for the food industry. Richard works with many Indiana companies, helping them develop food safety and food quality programs.

Mark Morgan is a faculty member in Purdue's Department of Food Science, teaching food processing and process automation courses. He has been involved in the development of sensors for rapid assessment of food quality and safety. He is also the acting director of the Computer Integrated Food Manufacturing Center in the department. This center focuses on industry needs in process engineering, automation, and control.

Philip E. Nelson is a faculty member in the Department of Food Science at Purdue University, and is internationally known for developing the aseptic bulk storage technology now being used widely by the food industry. He has been actively involved in aseptic processing and packaging for over 37 years and holds nine U.S. patents relative to this technology.

S. Suzanne Nielsen is the head of Purdue's Department of Food Science and is a member of the research-teaching faculty. She will focus on browning reactions, oxidation, and enzyme action as they affect the color, flavor, texture, and nutritive value of aseptically-processed foods.

Steve Smith is the Department of Food Science processing specialist. He operates the Food Science Pilot Laboratory, which includes setting up and running tests with the food industry in the areas of aseptic and traditional thermal processing.

Assisting Laboratory Instructors

Ben Paxson, staff

General Information

Location – The workshop will be held in the Food Science Building on Purdue's West Lafayette campus.

Registration – The registration fee for the course is \$1,595 which includes a notebook with summaries of all lectures and references on each subject, two dinners, and beverage breaks. Other meals and lodging are not included. Enrollment will be limited to 44 participants. Therefore, advance registration is required. Spaces will be allocated according to date registration is received, so prompt enrollment is advised.

CEUs – This program offers 2.2 CEUs.

Housing and Meals – Meals are available at reasonable prices in the cafeterias of the Purdue Memorial Union, the cafeteria of Stone Hall, and at local restaurants. You are responsible for making your own lodging arrangements. A block of rooms has been reserved in the Union Club Hotel, which is located in the Purdue Memorial Union. Daily rates are \$92 for single queen or double and \$110 for single deluxe. When placing your reservation, be certain to mention that you are attending the Aseptic Processing and Packaging Workshop. Requests to the Union Club should be received by May 6, 2010, for preferential consideration and confirmed reservations. The Union Club accepts American Express, MasterCard, Discover, and VISA. You may make reservations by calling (765) 494-8913 or (800) 320-6291.

Refund Policy – Registration may be cancelled and the prepaid fee refunded at no cost to the registrant provided notification is received in writing or by fax on or before April 16, 2010. Cancellations after that date, or unfilled seminar space, will be charged the full fee. A substitute from the original registrant's company may attend the seminar. Purdue University is not responsible for any expenses incurred due to cancellation.

Parking – Visitor parking is available in the Grant Street Parking Garage only. Union Club Hotel guests can park free of charge with a validated ticket.

Time – Purdue University is on Eastern Time and observes Daylight Saving Time.

General information continued inside



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Monday Afternoon – May 17

Food Science Building – Room 1215

- 12:30 **Registration**
- 1:00 *Introductory Remarks and an Aseptic Processing Overview*
Philip E. Nelson, professor, Department of Food Science, Purdue University
- 2:00 *Microbiological Principles in Aseptic Processing*
Richard Linton, professor, Department of Food Science, Purdue University
- 3:30 Refreshment Break
- 3:45 *Chemical Considerations of Aseptic Processing*
S. Suzanne Nielsen, head and professor, Department of Food Science, Purdue University
- 5:30 Adjourn to Bruno's for a social mixer/pizza party, Brown Street, West Lafayette

Tuesday Morning – May 18

Food Science Building – Room 1215

- 8:00 *Principles of Thermal Processing as Related to Aseptic Processing*
Mark T. Morgan, professor, Department of Food Science, Purdue University
- 9:30 Break – Adjourn to Laboratory Sections
- 9:45- **Laboratory Session** **Group Attending**
- 11:45 **Mauer** – Packaging, Room 1135C I
Nielsen and staff – Chemistry, Room 2220 II
Microbiology
Linton and staff – Room 1254 III
Engineering Concepts in Aseptic Processing
Morgan and staff – Pilot Lab, Room 1135 IV
Equipment Features
Nelson, Smith, and staff – Processing/Teaching Lab, Room 1137
- 11:45 Lunch (*on your own*)

Tuesday Afternoon – May 18

Food Science Building – 1215

- 1:00 *Thermal Process Calculations*
Mark T. Morgan, professor, Department of Food Science, Purdue University
- 2:30 Refreshment Break
- 2:45 Adjourn to Laboratory Sessions
- 2:45- **Laboratory Session** **Group Attending**
- 4:45 **Mauer** – Packaging, Room 1135C II
Nielsen and staff – Chemistry, Room 2220 I
Microbiology
Linton and staff – Room 1254 IV
Engineering Concepts in Aseptic Processing
Morgan and staff – Pilot Lab, Room 1135 III
Equipment Features
Nelson, Smith, and staff – Processing/Teaching Lab, Room 1137

Wednesday Morning – May 19

Food Science Building – Room 1215

- 8:00 *Aseptic Packaging Technology*
Lisa Mauer, professor, Department of Food Science, Purdue University
- 9:30 Refreshment Break
- 9:45- **Laboratory Session** **Group Attending**
- 11:45 **Mauer** – Packaging, Room 1135C III
Nielsen and staff – Chemistry, Room 2220 IV
Microbiology
Linton and staff – Room 1254 I
Engineering Concepts in Aseptic Processing
Morgan and staff – Pilot Lab, Room 1135 II
Equipment Features
Nelson, Smith, and staff – Processing/Teaching Lab, Room 1137
- 11:45 Lunch (*on your own*)

Wednesday Afternoon – May 19

Food Science Building – Room 1215

- 1:00- **Laboratory Session** **Group Attending**
- 3:00 **Mauer** – Packaging, Room 1135C IV
Nielsen, and staff – Chemistry, Room 2220 III
Microbiology
Linton and staff – Room 1254 II
Engineering Concepts in Aseptic Processing
Morgan and staff – Pilot Lab, Room 1135 I
Equipment Features
Nelson, Smith, and staff – Processing/Teaching Lab, Room 1137
- 3:00 Refreshment Break
- 3:15 *Quality Assurance and FDA Regulations for Aseptic Processing and Packaging*
Nathan Anderson, FDA
- 5:00 Adjourn for special dinner at the Ross-Ade Pavilion

Thursday Morning – May 20

Food Science Building – Room 1215

- 8:30 *Sanitation*
Richard Linton, professor, Department of Food Science, Purdue University
- 10:15 Refreshment Break
- 10:30 *Problem-Solving Exercise*
Richard Linton and workshop staff
- Noon Workshop Evaluation and Feedback
Workshop Adjourns

Laboratory Programs Food Science Building – Pilot and Research Laboratory Facilities
Note: Workshop attendees will be assigned to one of four groups. Your assigned group will participate in the sessions indicated.

General Information Continued

Travel – Most conference attendees fly into the Indianapolis International Airport, located 65 miles from Purdue University's West Lafayette campus. Lafayette Limo offers daily departures to Purdue every two hours. For schedules, rates, and reservations, visit their site, www.lafayettelimo.com, or call (765) 497-3828. Car rental is also available at the airport.

To Register Online - Visit www.conf.purdue.edu/Aseptic

Mailing Lists - Because mailing lists cannot always be cross-referenced, you may receive more than one brochure. If you do, please pass it along to an interested colleague. Thank you.

For information about program content, contact:

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745 Agriculture Mall Drive
West Lafayette, IN 47907-2009
(765) 494-7706 or (800) 829-3319
Fax (765) 494-7953
E-mail: smithrs@purdue.edu

For information about registration, contact:

Lynn Stocksick or John Wellman
Conference Division
Stewart Center, Room 116
128 Memorial Mall
West Lafayette, IN 47907-2034
(765) 494-2753 or (800) 359-2968
Fax (765) 494-0567
E-mail: lastocksick@purdue.edu
or jmw@purdue.edu

Purdue University is an equal access/equal opportunity university.

Registration

Online: www.conf.purdue.edu/Aseptic

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Name _____

Title _____

Organization _____

Address _____

City _____

State _____ ZIP _____

Phone _____ Fax _____

E-mail _____

I am a: Food Chemist Food Engineer
 Food Microbiologist Plant Supervisor
 Plant Quality Staff Plant Operations Staff
 Salesperson Other _____

I require auxiliary aids/services due to a disability.
Please contact me at the above address.

I prefer a vegetarian meal.

Fees

Payment is required upon submission of registration.

Enclosed is a check made payable to **Purdue University** for \$1,595.

I will be using a company purchase order. *(Hard copy required)*

PO Number _____

Please charge to my: VISA American Express
 Discover MasterCard

Card Number _____

Expiration Date _____

Authorized Signature _____

Please mail or fax your registration to:

CEC Business Services
Purdue University
Stewart Center, Room 110
128 Memorial Mall
West Lafayette, IN 47907-2034

Fax: (765) 494-0567

Please photocopy this form for additional registrants.