

## Who Should Attend?

**Yes, this satisfies FDA Better Process Control School Acidified Foods requirement**



Canning salsa, pickles, and other acidified foods for sale require special training.

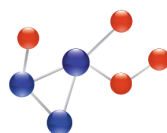
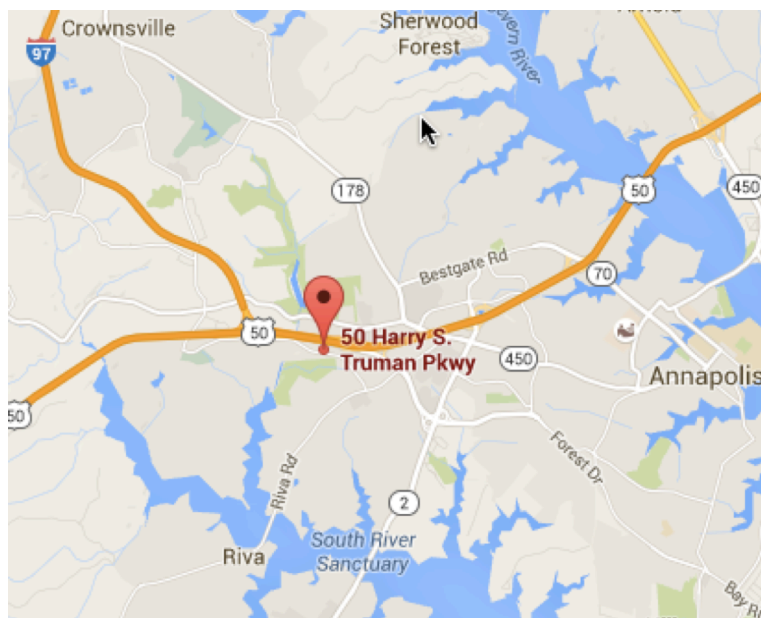
The “Understanding Acidified Foods Workshop” is designed to teach the basics of food safety requirements and regulation in the manufacture of acidified foods in Maryland.

Whether you have a business that you wish to expand, or you are just in the planning stages, the Acidified Foods Workshop will be helpful to you.

**Wednesday, August 17, 2016**

Maryland Department of Agriculture, Food Quality Assurance  
50 Harry S. Truman Parkway, Annapolis, MD 21401

Question about registration? Call Carol Reynolds at 410-841-5769 or by email: [Carol.Reynolds@maryland.gov](mailto:Carol.Reynolds@maryland.gov)



**BioIntelliPro**  
adding intelligence into bioprocessing

Understanding  
Acidified Foods  
Workshop

**A training  
program for  
small food  
processors**



**August 17, 2016**

**Maryland  
Department of  
Agriculture**

**Instructed by:  
Dr. Y. Martin Lo**

Process Authority

Ambassador,  
International Union of  
Food Science &  
Technology (IUFoST)

## Program

8:30-9:00	Check-in
9:00-9:20	Welcome; Overview of Acidified Foods
9:20-10:10	Microbiology of Thermally Processed Foods
10:10-10:25	Exam #1
10:25-10:40	Break
10:40-11:20	Prerequisites for Food Processing (water source and sanitation)
11:20-12:10	Principles of Acidified Foods
12:10-12:40	Lunch; Discussion
12:40-1:20	pH Control and Measurement
1:20-2:00	Registration and Filing with FDA
2:00-2:15	Exam #2
2:15-2:30	Break
2:30-3:20	Principles of Thermal Processing
3:20-4:00	Food Container Handling; Closure of Glass Containers
4:00-4:20	Records and Recordkeeping
4:20-4:35	Exam #3
4:35-5:00	Q&A and Summary

## Registration Form

Please mail your registration form with payment by August 8, 2016 to:

**Maryland Department of Agriculture, Food Quality Assurance**  
**50 Harry S. Truman Parkway, Annapolis, MD 21401**  
**Attn: Carol Reynolds**

Last	First	MI
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Company

Company Mailing Address

If mailing address is PO Box, provide UPS address

City	State	Zip
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Daytime Phone	Fax
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Email address (required)

**Please Note: Seats are limited, registration on a first-come-first-serve basis. On-site registration will not be accepted.**

**Registration Fee: \$250 per person. Fee includes materials, refreshments, and lunch.**

**Make checks payable to Biointellipro LLC and note it for Acidified Foods**

**Registration fee MUST be prepaid – registration closes August 8, 2016**