



Food Entrepreneurship and
Manufacturing Institute

Aseptic Processing and Packaging Workshop

May 8-11th, 2023 | [Registration](#)

ABOUT THE PROGRAM Aseptic Processing and Packaging Workshop is for food processors that are currently 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 aseptic systems. 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.

REGISTRATION The fee for this course is \$1995.00 and includes course materials, daily snacks/beverage breaks, two dinners, and two lunches. Other meals and lodging are not included. Enrollment is limited to 72 participants; therefore, advanced registration is required through credit card payment. If more than one person is registering from your organization, separate registration is required for each individual. The registration deadline for international attendees is April 17, 2023, and May 1, 2023, for national attendees.

Registration questions?

Contact: Amanda Pedroza john2145@purdue.edu

Phone: (765) 494-0874 or (866) 515-0023.

Lodging Hotel room blocks were not reserved for this event. Please select the hotel of your choice near or on-campus. Make sure to book early in order to reserve your room. Below are some suggestions: Union Club Hotel: 101 Grant Street, West Lafayette, IN 47907. Book online or call: 765-494-8900. This hotel is located on campus and the lecture hall is within walking distance.

Hilton Garden Inn: 356 East State St, West Lafayette, IN 47906. Book online or call 765-743-2100. This hotel is located 1.5 miles from the lecture hall.

Hampton Inn and Suites: 160 Tapawingo Drive, West Lafayette, IN. Book online or call 765-269-8000. This hotel is located 1.5 miles from the lecture hall.

Location This event will be hosted in-person. The workshop lectures will be held in Agricultural and Biological Engineering Hall (ABE) and the demonstrations in Philip E. Nelson Hall of Food Science Building (NLSN) at Purdue University, West Lafayette (Main campus).

Transportation Most conference attendees fly into the Indianapolis International Airport, located 65 miles from Purdue University's West Lafayette campus. Lafayette Limo offers daily shuttle services between the airport and campus. For schedules, rates, and reservations, visit Lafayette Limo at www.lafayettelimo.com, or call (765) 497-3828.

Car rental is available at the airport.

Parking is available in Harrison Street parking garage located at 719 Clinic Drive West Lafayette, IN. A parking pass will be provided for this location only. The garage is less than a block from the lecture location. Take a ticket to enter the garage on day one. A pass to exit the garage will be provided to you during the lecture and will be used daily for the duration of the workshop.

Time Zone Purdue University is on Eastern Time (EST) and observes daylight saving time.

Refund Policy All attendees must pay in advance in order to attend the event. Refunds for advanced payments for non-credit activities may be given to participants who subsequently are unable to attend and who request in writing prior to the event. For the complete refund policy go the registration page or directly contact Purdue Conferences at 866.515.0023. Purdue University is not responsible for costs incurred due to cancellation.

AGENDA

Monday -May 8

ABE Hall – Room 073

- 12:30 PM *Registration*
1:00 *Introductory Remarks and Aseptic Processing Overview*
2:00 *Microbiological Principles in Aseptic Processing*
3:30 *Refreshment Break*
3:45 *Chemical Considerations of Aseptic Processing*
5:00 *Adjourn*

Tuesday – May 9

ABE Hall – Room 073

- 8:00 AM *Principles of Thermal Processing as Related to Aseptic Processing*
9:30 *Break – Adjourn to Laboratory*
9:45 *Laboratory Session – Nelson Hall Packaging Lab, Chemistry Lab, Microbiology Lab, Engineering Concepts in Aseptic Processing Lab, and Equipment Features*
12:00 *Lunch Provided in ABE Hall*
1:00 PM *Thermal Process Calculations*
2:30 *Break – Adjourn to Laboratory*
2:45 *Laboratory Session – Nelson Hall Packaging Lab, Chemistry Lab, Microbiology Lab, Engineering Concepts in Aseptic Processing Lab, and Equipment Features*
4:45 *Adjourn*
5:30 *Group Dinner*

Wednesday – May 10

ABE Hall – Room 073

- 8:00 AM *Aseptic Packaging Technology*
9:30 *Break – Adjourn to Laboratory*
9:45 *Laboratory Session – Nelson Hall Packaging Lab, Chemistry Lab, Microbiology Lab, Engineering Concepts in Aseptic Processing Lab, and Equipment*
12:00 *Lunch Provided in ABE Hall*
1:00 PM *Laboratory Session – Nelson Hall Packaging Lab, Chemistry Lab, Microbiology Lab, Engineering Concepts in Aseptic Processing Lab, and Equipment Features*
3:00 *Refreshment Break*
3:15 *Quality Assurance and FDA Regulations for Aseptic Processing and Packaging*
5:00 *Adjourn for Special Dinner*

Thursday – May 11

ABE Hall – Room 073

- 8:30 AM *Sanitation*
10:15 *Refreshment Break*
10:30 *Problem-Solving Exercise*
12:00 PM *Workshop Evaluation, Feedback and Adjournment*

Teams will rotate and be selected during the training.

Content Questions: [Dr. Dharmendra Mishra, Associate Professor](#), Purdue University Phone: (765) 494-2594
Email: mishra67@purdue.edu.

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Purdue is committed to making its programs accessible to individuals with disabilities. If you require accommodation or special assistance for this program due to a disability, please contact us at (866)515-0023.



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