

Validation Workshop: Aseptic Processing and Filling

June 8-11, 2026, Focus on Key Aspects and Hands-On Experience

AGENDA

Monday Afternoon – June 8

ABE Room B-073

- 12:00 pm Registration
- 12:30 pm Welcome and Introduction
- 1:00 pm Aseptic 101 (*Dr. Dharmendra Mishra*)
- 1:45 pm Master Validation Plan
(*Dr. Dharmendra Mishra*)
- 2:45 pm Refreshment Break
- 3:00 pm Regulatory Aspects of Validation
(*Dr. Jairus David*)
Quality and Food Safety Management
Systems (*Dr. Manoj Sawale*)
- 4:05 pm
- 6:00 pm Dinner on your own

Tuesday Morning – June 9

ABE Room B-073

- 8:00 am Validation of UHT and A tank
(*Dr. Dharmendra Mishra*)
- 9:30 am Refreshment Break
- 9:45 am Package & Pre-sterilization Lab - Team 1
Microbiology Lab- Team 2
Aseptic Tank Temp. Distribution - Team 3
Spoilage Diagnosis Lab - Team 4
- 12:00 pm Lunch (provided)

Tuesday Afternoon – June 9

ABE Room B-073

- 1:00 pm Filler Sterilization Validation
(*Dr. Ferhan Ozadali*)
- 2:30 pm Refreshment Break
- 2:45 pm Package & Pre-sterilization Lab - Team 2
Microbiology Lab- Team 3
Aseptic Tank Temp. Distribution - Team 4
Spoilage Diagnosis Lab - Team 1
- 5:30 pm Dinner Social (provided)

Wednesday Morning – June 10

ABE Room B-073

- 8:00 am Aseptic Packaging Qualification and
Validation
(*Dr. Patnarin Benyathiar*)
- 9:30 am Refreshment Break
- 9:45 am Package & Pre-sterilization Lab - Team 3
Microbiology Lab- Team 4
Aseptic Tank Temp. Distribution - Team 1
Spoilage Diagnosis Lab - Team 2
- 12:00 pm Lunch (provided)

Wednesday Afternoon – June 10

ABE Room B-073

- 1:00 pm Form FDA 3511-3
(*Dr. Subhashis Chakraborty*)
- 2:30 pm Refreshment Break
- 3:00 pm Package & Pre-sterilization Lab - Team 4
Microbiology Lab- Team 1
Aseptic Tank Temp. Distribution - Team 2
Spoilage Diagnosis Lab - Team 3
- 5:30 pm Dinner Social (provided)

Thursday Morning – June 11

ABE Room B-073

- 8:00 am Inoculated Pack Lab (*All teams*)
- 9:00 am Sterile Barriers Validation (*Mr. Corpus Perez*)
- 10:00 am Refreshment Break
- 10:15 am Practical Aspects of Manufacturing
(*Dr. Jairus David*)
- 11:15 am Mock FDA Filing (*Dr. Ferhan Ozadali*)
- 12:00 pm Workshop Evaluation and Feedback
- 12:30 pm Workshop Adjourns

Laboratory Programs: Philip E. Nelson Hall of 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.



Food Entrepreneurship and
Manufacturing Institute

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Workshop Faculty and Instructors

Dharmendra Mishra Associate Professor of Food Science and Director, Food Entrepreneurship and Manufacturing Institute (FEMI) at Purdue University. His expertise includes thermal processing, mathematical modeling, aseptic validation, and parameter estimation. He works closely with commercial food manufacturers and provides operational guidance and design training courses for the food industry professionals and government regulatory inspectors.

Bruce Applegate Professor of Food Science at Purdue University. His current research consists of both an applied and fundamental focus using molecular approaches to develop platforms for the detection of pathogenic bacteria in matrices and examining problematic foodborne bacteria (pathogens/spoilage) associated with processing.

Patnarin Benyathiar Clinical Assistant Professor of food packaging in Purdue's Department of Food Science. Her packaging program is focused on development of eco-friendly packaging materials from renewable sources, nano-coating and nanotechnology in sustainable packaging, life cycle of packaging in recyclability, biodegradability, compostability, and smart/active packaging.

Jairus David Consultant and expert on food preservation science, food safety and quality. His industrial experience spans family-owned small companies and large corporations—highly regulated baby foods, infant formula, consumer-packaged goods, and food service. He has worked with the food industry for canning and aseptic for over 38 years.

Ferhan Ozadali is vice president, Technical Affairs - R&DI, Quality Excellence, Food Safety, Regulatory, Compliance, and Technical Services. He has over 25 years of experience in the food industry and is a recognized leader in aseptic processing and packaging.

Corpus Perez Aseptic Process & Packaging Process Authority with specialized expertise in validation of aseptic processing and packaging systems with more than 2 decades of experience. He is also an expert in microbiological validation testing, and troubleshooting spoilage diagnosis for complex liquid food and beverage processing systems.

Manoj Sawale Thermal Process Authority. Highly motivated and innovative food professional with 5+ years of experience in Food Processing, Microbiology, Aseptic Processing, Aseptic Filler Validation, and ingredient formulation. Proficient in scientific discovery and commercial implementation of technology, adept at leading the team for challenging projects and food industry workshops.

Subhashis Chakraborty Extension Research Administrator and Regulatory Specialist at the Dept. of Food Science, Purdue University. His experience spans more than 11+ years in the food and beverage industry through industrial work, training, auditing, and consulting.

Kelsey Budreau Pilot Plant Manager at the Dept. of Food Science, Purdue University. She coordinates daily activities in the department's 9,500 sq. ft. modular space dedicated to food manufacturing research and education. Kelsey supports department research, training for student courses and industry, and pilot scale R&D trials for industry.

Ben Paxson Purdue Food Science Academic IT Specialist. He determines short and long-term goals for the management and expansion of the departmental network and is responsible for the design and implementation of new features of the network and manages the department's servers. Additionally, Ben acts as the IT lead on several projects within the department including aspects related to Computer Integrated Manufacturing in our Pilot Laboratory.

Graduate Student Assistants and Workshop Staff

Phiona Bamukunde, Allison Kingery, George Nyombaire, Amandeep Singh, Audrey Searing Hettel, Halak Mehta, Xiang Cheng, Harneel Kaur, Rahul Kamath, Vinoothna Ramisetty, Isaya Kijpatanasilp, Neeraj Ghanghas, and Dept. of Food Science Undergraduate Assistants.