

Thirty-Fifth Annual Aseptic Processing and Packaging Workshop

Focus on the Present—Planning for the Future

May 14-17, 2018

Philip E. Nelson Hall of Food Science

Purdue University • West Lafayette, Indiana

Register online: [Aseptic Registration](#)

Sponsored by: Department of Food Science, Purdue University

PURDUE
UNIVERSITY

PURDUE CONFERENCES

Stewart Center, Room 116
128 Memorial Mall
West Lafayette, IN 47907-2034

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: [Aseptic Registration](#)

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:

Telaina Minnicus

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745 Agriculture Mall Drive

West Lafayette, IN 47907

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For information about registration, contact:

Purdue Conferences

Stewart Center, Room 116

128 Memorial Mall

West Lafayette, IN 47907-2034

(866) 515-0023

Fax (765) 494-0567

E-mail: confreg@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 prefer a vegetarian meal.

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

Fees

Payment is required upon submission of registration.

Enclosed is a check made payable to Purdue University for \$1,795.

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

PO Number _____

Do NOT send credit card information through the United States Postal

Service or via Fax.

Credit Card payments can only be processed through online registration

or a phone call to a Registration Assistant at (866) 515-0023.

Please mail or fax your registration to:

Purdue Conferences

Fax: (765) 494-0567

Stewart Center, Room 110

128 Memorial Mall

West Lafayette, IN 47907-2034

**Online registration available at CONF.PURDUE.EDU/ASEPTIC
Credit card payment required.**

Please photocopy this form for additional registrants.

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Monday Afternoon – May 14

Pfendler Hall – Room 241

12:30	Registration	
1:00	Introductory Remarks and an Aseptic Processing Overview Philip E. Nelson, professor emeritus, Department of Food Science, Purdue University	
2:00	Microbiological Principles in Aseptic Processing Haley Oliver, professor, Department of Food Science, Purdue University	
3:30	Refreshment Break	
3:45	Chemical Considerations of Aseptic Processing S. Suzanne Nielsen, 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 15

Pfendler Hall – Room 241

8:00	Principles of Thermal Processing as Related to Aseptic Processing Dharmendra Mishra, Assistant Professor, Department of Food Science, Purdue University	
9:30	Break – Adjourn to Laboratory Sessions	
9:45-	Laboratory Session	Group Attending
11:45	Cooksey and staff – Packaging, Room 1137	I
	Nielsen – Chemistry, Room 2220	I
	Oliver and staff – Microbiology, Room 1254	II
	Mishra – Engineering Concepts in Aseptic Processing, Pilot Lab, Room 1135	III
	Nelson and Smith – Equipment Features/Processing, Room 1215	IV
11:45	Lunch (on your own)	

Tuesday Afternoon – May 15

Pfendler Hall – Room 241

1:00	Thermal Process Calculations Dharmendra Mishra, Assistant 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	Cooksey and staff – Packaging, Room 1137	II
	Nielsen – Chemistry, Room 2220	II
	Oliver and staff – Microbiology, Room 1254	I
	Mishra and staff – Engineering Concepts in Aseptic Processing, Pilot Lab, Room 1135	IV
	Nelson and Smith – Equipment Features/Processing, Room 1215	III

Wednesday Morning – May 16

Pfendler Hall – Room 241

8:00	Aseptic Packaging Technology Kay Cooksey, professor, Department of Food Packaging, Clemson University	
9:30	Refreshment Break	
9:45-	Laboratory Session	Group Attending
11:45	Cooksey – Packaging, Room 1137	III
	Nielsen – Chemistry, Room 2220	III
	Oliver and staff – Microbiology, Room 1254	IV
	Mishra and staff – Engineering Concepts in Aseptic Processing, Pilot Lab, Room 1135	I
	Nelson and Smith – Equipment Features/Processing, Room 1215	II
11:45	Lunch (on your own)	

Wednesday Afternoon – May 16

Pfendler Hall – Room 241

1:00-	Laboratory Session	Group Attending
3:00	Cooksey – Packaging, Room 1137	IV
	Nielsen – Chemistry, Room 2220	IV
	Oliver and staff – Microbiology, Room 1254	III
	Mishra and staff – Engineering Concepts in Aseptic Processing, Pilot Lab, Room 1135	II
	Nelson and Smith – Equipment Features/Processing, Teaching Lab, Room 1215	I
3:00	Refreshment Break – Adjourn to Pfendler Room 241	
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 17

Pfendler Hall – Room 241

8:30	Sanitation Haley Oliver, professor, Department of Food Science, Purdue University	
10:15	Refreshment Break	
10:30	Problem-Solving Exercise Nelson and Steve Smith	
Noon	Workshop Evaluation and Feedback Workshop Adjourns	

Laboratory Programs 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.

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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

Nate Anderson is a Research Agricultural Engineer in the Office of Foods Safety in FDA's Center for Food Safety and Applied Nutrition (CFSAN) where he is responsible for the technical review of novel processing and packaging technologies for acid, low-acid, and aseptically processed foods filed with the Agency. His research focuses on thermal and non-thermal methods of pasteurization and sterilization of foods, aseptic processing, and risk assessment.

Patnarin Benyathiar (Oh) is a packing professional with expertise with food packaging. Her research focuses on food packaging interaction, shelf life and biogradation and intelligent packaging.

Kay Cooksey is a professor and Cryovac Endowed Chair at Clemson University where she teaches Food Packaging and Advanced Food Packaging. In addition she has taught several other courses in the Packaging Science curriculum. Her research focuses on food and packaging interactions, shelf life and active food packaging with a focus on antimicrobial materials.

Dharmendra Mishra is an Assistant Professor of Food Science at Purdue where he is engaged in extension and research in topics related to thermal processing of food materials. His expertise includes manufacturing, multiphase particulate modeling and validation, commercializing technologies, retort, aseptic and novel thermal processing, mathematical modeling, inverse problems and statistical analysis.

Philip E. Nelson is Professor Emeritus 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 42 years and holds several U.S. patents relative to this technology. He is the 2007 World Food Prize Laureate.

S. Suzanne Nielsen is a professor in Purdue's Department of Food Science and teaches food analysis and seminar courses. She will focus on browning reactions, oxidation, and enzyme action as they affect the color, flavor, texture, and nutritive value of aseptically-processed foods.

Haley Oliver is an Associate Professor of food microbiology at Purdue where she teaches Food Microbiology and Food Plant Sanitation. Her research focuses on retail food safety as well as stress response and virulence of foodborne pathogens.

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

Assisting Laboratory Instructors

Erik Kurdelak, staff, **Ben Paxson**, staff

General Information

Location. The workshop will be held in the Pfendler Hall and Philip E. Nelson Hall of Food Science Building on Purdue's West Lafayette campus.

Registration. The registration fee for the course is \$1,795 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 72 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 \$99 for single queen or double and \$125 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 1, 2018, for preferential consideration and reservations confirmation. The Union Club accepts American Express, MasterCard, Discover, and VISA. You may make reservations by calling (765) 494-8915 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 17, 2017. 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.

