

# Thirty-Sixth Annual

## Aseptic Processing and Packaging Workshop

Focus on the Present—Planning for the Future

May 13-16, 2019

Philip E. Nelson Hall of Food Science Purdue  
University • West Lafayette, Indiana

To register online

[www.conf.purdue.edu/aseptic](http://www.conf.purdue.edu/aseptic)

Sponsored by: Department of Food Science, Purdue University

**General Information**

**Workshop Location-** The lecture portion is held on Purdue campus at Pfendler Hall located at **715 State St. West Lafayette, IN 47907**. The laboratory sessions are held in Philip E. Nelson Hall of Food Science Building (NLSN) on Purdue’s West Lafayette campus located at **745 Agriculture Mall Dr. West Lafayette, IN 47907**.

**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 and to surrounding hotels. For schedules, rates, and reservations, visit their site, [www.lafayettelimo.com](http://www.lafayettelimo.com), or call (765) 497-3828. Car rental is also available at the airport.

**Registration** The fee for this course is \$1,795 and includes course materials, daily snacks/beverage breaks and two dinners. Other meals and lodging are not included. Enrollment is limited to 72 participants, therefore advanced registration is required. If more than one person is registering from your organization, register each participant separately. Please register as soon as possible since the space is limited. Advanced registration is required through credit card payment. The registration deadline is **May 6, 2019**. Registration after the deadline will result in a late charge so prompt registration is advised.

**To Register Online:** [www.conf.purdue.edu/Aseptic](http://www.conf.purdue.edu/Aseptic) or [Aseptic Registration](#)

**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:

**Dharmendra Mishra**  
Department of Food Science-NLSN  
745 Agriculture Mall Drive  
West Lafayette, IN 47907  
Phone: (765) 494-2594  
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For information about registration, contact:

**Purdue Conferences**  
Stewart Center, Room 116  
128 Memorial Mall  
West Lafayette, IN 47907-2034  
Phone: (866) 515-0023  
Fax: (765) 494-0567  
E-mail: [confreg@purdue.edu](mailto:confreg@purdue.edu)

Purdue University is an equal access/equal opportunity university.

**Thirty-Sixth Annual Aseptic Processing and Packaging Workshop**  
Focus on the Present—Planning for the Future · **May 13-16, 2019**

Name \_\_\_\_\_  
Title \_\_\_\_\_  
Organization \_\_\_\_\_  
Address \_\_\_\_\_  
City \_\_\_\_\_  
State \_\_\_\_\_ ZIP \_\_\_\_\_  
Phone \_\_\_\_\_ Fax \_\_\_\_\_  
E-mail \_\_\_\_\_

- Job Title:  Food Chemist                       Food Engineer  
 Food Microbiologist                       Plant Supervisor  
 Plant Quality Staff                       Plant Operations Staff  
 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 **\$1,795.00**.  
 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 Stewart Center, Room 116 128 Memorial Mall West Lafayette, IN 47907-2034 Fax: (765) 494-0567. Online registration: [www.CONF.PURDUE.EDU/Aseptic](http://www.CONF.PURDUE.EDU/Aseptic)  
*Credit card payment is preferred. Please photocopy this form for additional registrants.*

## Aseptic Processing and Packaging Workshop

### About the Program

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**Aseptic Processing and Packing 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 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.

### Parking and Lodging

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A block of rooms has been reserved in the Union Club Hotel. The Union club Hotel is located on campus and includes parking. This hotel is within walking distance to the lectures (approximately 3 blocks) and transposition for dinner from this location. This hotel does not include breakfast but there are restaurant available with close proximity. Contact the Union Club Hotel by calling (765) 494-8915 or (800) 320-6291. Check-out is at 1:00 p.m.

When placing your reservation, be certain to mention that you are attending the **Aseptic Processing and Packaging Workshop**. Requests should be made by **April 13, 2019**, for preferential consideration and confirmed reservations.

### Workshop Faculty

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**Nate Anderson** is Research Agricultural Engineer in the Office of Food 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 sterilization and sterilized foods, aseptic processing and risk assessment.

**Patnarin Benyathiar** is a packing professional with expertise in food packaging. Her research focuses on food packaging interaction, shelf life, and biodegradation and intelligent packaging.

**Kaye 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 interaction, shelf life and active food packaging with a focus on antimicrobial materials.

**Dharmendra Mishra**, Assistant Professor of Food Science at Purdue University 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 problem and statistical analysis.

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

**Haley Oliver**, Associate Professor of Food Microbiology at Purdue University 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 Purdue's Department of Food Science. He operated the Food Science Pilot Laboratory which includes setting up and running tests with food industry in the areas of aseptic and traditional thermal processing.

### Workshop Staff

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Erik Kurdelak, Ben Paxson, Rhonda Taylor, Connie Muniandy, Halak Mehta, Fernando Cantarero, Manoj Sawale, Javier Cruz and Food Science Undergraduates workers.

### Refund Policy

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Pre-registrations may be canceled and the pre-paid fee refunded at no cost to the registrant, provided notification is received in writing or by telephone (followed by written notification) on or before **April 13, 2019**. A substitute from the original registrant's institution or company may attend the seminar. Purdue University is not responsible for costs incurred due to cancellation.

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## Aseptic Processing and Packaging Workshop

### Agenda

#### Monday Afternoon - May 13 Pfendler Hall- Room 241

- 12:30** Registration
- 1:00** Introduction and Welcome
- 2:00** Microbiological Principles in Aseptic Processing

- 3:30** Refreshment Break
- 3:45** Chemical Considerations of Aseptic Processing
- 5:30** Adjourn (*Dinner on your own*)

#### Tuesday Morning - May 14 Pfendler Hall- Room 241

- 8:00** Principles of Thermal Processing as Related to Aseptic Processing
- 9:30** Refreshment Break

#### **9:45-11:45** Adjourn to Laboratory Sessions in Philip E. Nelson Hall of Food Science

- Oliver and staff – Microbiology Lab
- Mishra and staff – Engineering Concepts in Aseptic Processing
- Smith and staff – Equipment Features/ Processing
- Neilson- Chemistry
- Cooksey and staff-Packaging
- 11:45** Lunch (*on your own*)

Room #	Group#
NLSN 1254	IV
NLSN 1135	II
NLSN 1195	I
NLSN 2220	III
NLSN 1137	III

#### Tuesday Afternoon - May 14 Pfendler Hall- Room 241

- 1:00** Thermal Process Calculations
- 2:30** Refreshment Break
- 2:45-4:45** Adjourn to Laboratory Sessions in Philip E. Nelson Hall of Food Science
- Oliver and staff – Microbiology Lab
- Mishra and staff – Engineering Concepts in Aseptic Processing
- Smith and staff – Equipment Features/ Processing
- Neilson- Chemistry
- Cooksey and staff-Packaging
- 6:00** Dinner at Bruno's transportation provided

Room #	Group #
NLSN 1254	III
NLSN 1135	IV
NLSN 1195	II
NLSN 2220	I
NLSN 1137	I

#### Wednesday Morning- May 15 Pfendler Hall- Room 241

- 8:00** Aseptic Technology
- 9:30** Refreshment Break
- 9:45-11:45** Adjourn to Laboratory Sessions in Philip E. Nelson Hall of Food Science
- Oliver and staff – Microbiology Lab
- Mishra and staff – Engineering Concepts in Aseptic Processing
- Smith and staff – Equipment Features/ Processing
- Neilson- Chemistry
- Cooksey and staff-Packaging
- 11:45** Lunch (*on your own*)

Room #	Group #
NLSN 1254	II
NLSN 1135	I
NLSN 1195	III
NLSN 2220	IV
NLSN 1137	IV

#### Wednesday Afternoon- May 15 Nelson Hall of Food Science

- 1:00-3:00** Adjourn to Laboratory Sessions in Philip E. Nelson Hall of Food Science
- Oliver and staff – Microbiology Lab
- Mishra and staff – Engineering Concepts in Aseptic Processing
- Smith and staff – Equipment Features/ Processing
- Neilson- Chemistry
- Cooksey and staff- Packaging
- 3:00** Refreshment Break- Adjourn to Pfendler Room 241
- 3:15-5:00** Quality Assurance and FDA Regulation for Aseptic Processing and Packing (FDA)
- 6:00** Dinner at Ross-Ade Stadium transportation is provided

Room #	Group #
NLSN 1254	I
NLSN 1135	III
NLSN 1195	IV
NLSN 2220	II
NLSN 1137	II
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#### Thursday Morning- May 16 Pfendler Hall-Room 241

- 8:30** Sanitation
- 10:15** Refreshment Break

- 10:30** Problem Solving Exercise
- 12:00** Workshop Adjourn