VALIDATION WORKSHOP  
ASEPTIC PROCESSING AND FILLING  
JUNE 24-27, 2019  
Registration link or www.conf.purdue.edu/validation

About the Program
Validation Workshop: Aseptic Processing and Filling is designed for food processors that are already producing aseptic shelf-stable products or installing new commercial lines for future production needs. The workshop will provide insights into key aspects of validation and hands-on exercises with validation methods. Validation workshop will be helpful and suitable for process authorities, food and packaging engineers, microbiologists and those involved with the validation process at your facility.

Registration
The introductory fee for the Validation Workshop: Aseptic Processing and Filling is $2250.00 per registrant. This fee includes course materials, daily beverage breaks during workshop hours, two lunches and two dinners. Lodging and breakfast is not included. If more than one person is registering from your organization, register each participant separately. Please register as soon as possible, space is limited. Advanced registration is required. The registration deadline June 19, 2019. Credit card payment required. Late registration fees will apply.

Online registration available
Validation Workshop: Aseptic Processing and Filling  
www.conf.purdue.edu/validation  
Question regarding registration  
Contact Amanda Johnson at john2145@purdue.edu  
Phone: (765) 494-0874 or (866) 515-0023

Use register reference number if calling in to register:

Lodging
A block of rooms has been reserved in the Union Club Hotel, which is located in the Purdue Memorial Union. Campus parking is included with room rental. Daily rates are $103 for single queen or double and $127 for single deluxe (rates subject to change). When placing your reservation, be certain to mention that you are attending the Aseptic Processing and Filling Workshop. Requests to the Union Club should be received by June 1, 2018, for preferential consideration and confirm reservations. The Union Club accepts American Express, MasterCard, Discover, and VISA. You may make reservations by calling (765) 494-8915 or (800) 320-6291. *Check out is at 1:00pm

Housing and Meals
Some meals are provided including two lunches, two dinners, and snacks during the workshop. Breakfast is not included. The Purdue Memorial Union, the cafeteria of Stone Hall, and local restaurants offer convenient locations for meals not provided. Dinners provided will be held on or near campus.

Location
The workshop will be held in Philip E. Nelson Hall of Food Science Building (NLSN) on Purdue’s West Lafayette campus.

Monday-June 24
11:45 Registration- NLSN 1195  
12:30 Welcome and Introduction  
1:00 Aseptic 101  
2:00 Master Validation Plan (MVP/DQ/IQ/OQ/PQ/CIP)  
3:00 Refreshment Break  
3:30 Validation Requirements – FDA perspective  
6:00 Dinner on your own

Tuesday–June 25
8:00 Spoilage Investigation  
9:30 Inoculated Pack Aseptic System (lab)  
12:00 Lunch (provided)  
1:00 Validation of UHT and A tank  
2:00 Filler Sterilization Validation  
3:30 Refreshment Break  
3:45 Kinetics of Spores  
6:00 Dinner social (provided)

Wednesday-June 26
8:00 Sterile Barriers Design and Validation  
9:00 Filler Pre-sterilization Lab - Team 1  
Spot Inoculation/Spore Strips Lab - Team 2  
10:30 Refreshment Break  
10:45 Aseptic Tank Temp. Distribution - Team 1  
Package Sterilization test - Team 2  
12:15 Lunch (provided)  
1:15 Filler Pre-sterilization -Team 2  
Spot-Inoculation lab/Spore Strips- Team 1  
2:45 Refreshment Break  
3:00 Aseptic Tank Temperature Distribution- Team 2  
Package Sterilization Test – Team 1  
5:00 Dinner on your own

Thursday–June 27
8:00 Use of Model in Validation  
9:30 Mock FDA filing  
10:00 Validation Results Review Session  
10:30 Refreshment Break  
10:45 Post Process Incubation and Testing  
11:30 Group Presentation  
12:30 Workshop Evaluation, Feedback, Adjourn

Agenda and instructors are subject to change
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Workshop Faculty

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. Director of the workshop.

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.

Ferhan Ozadali is Director of Global Research and Development at Mead Johnson Nutrition. Also, he is the Global Process Authority for the company. Dr. Ozadali has more than twenty years of academic and industrial experience in the areas of food science and engineering.

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 sterilization and sterilized foods, aseptic processing and risk assessment.

Bruce Applegate Professor of Food Science at Purdue University where he teaches undergraduate courses in microbiology. His research focuses on the detection of viable foodborne pathogens using bacteriophage as well as construction of recombinant bacterial strains to rapidly evaluate antimicrobial products.

Workshop Staff

Ben Paxson-IT Specialist
Erik Kurdelak-Pilot Plant Manager
Rhonda Taylor-Extension Outreach Specialist

Parking

Visitor parking is available in Harrison Street parking for a fee. Grant Street Parking Garage only is available for Union Club Hotel guests with a validated ticket.

Refund Policy

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 June 1, 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.

For program content, contact:

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For registration questions, contact;
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Transportation

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 the Union Club Hotel. For schedules, rates, and reservations, visit Lafayette Limo at www.lafayettelimo.com, or call (765) 497-3828. Car rental is available at the airport. Only transportation required during the workshop will be provided.

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.