

Validation Workshop: Aseptic Processing and Filling

June 24-27, 2019

Philip E. Nelson Hall of Food Science

Purdue University

West Lafayette, Indiana

Register online: www.conf.purdue.edu/validation

Sponsored by: Department of Food Science, Purdue University

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.

To Register Online - Visit www.conf.purdue.edu/validation

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

E-mail: mishra67@purdue.edu

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

Purdue University is an equal access/equal opportunity university.

Validation Workshop: Aseptic Processing and Filling

Purdue University West Lafayette, IN June 24-27, 2019

Name _____

Title _____

Organization _____

Address _____

City _____

State _____ ZIP _____

Phone _____ Fax _____

E-mail _____

- I am: Food Chemist Food Engineer
 Food Microbiologist Plant Supervisor
 Plant Quality Staff Plant Operations Staff
 Other
 I prefer a vegetarian meal.

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 **\$2,500.00**.
- 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/VALIDATION

Credit card payment is preferred. Please photocopy this form for additional registrants.

Validation Workshop: Aseptic Processing and Filling

General Information

Location -The workshop will be 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, or call (765) 497-3828. Car rental is also available at the airport.

Registration

The fee for the Validation Workshop: Aseptic Processing and Filling is \$2,500.00 per registrant. This fee includes course materials, daily beverage breaks during workshop, 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 since the space is limited. Advanced registration is required through credit card payment. The registration deadline is **June 17, 2019**, otherwise late registration fees will apply.

Online registration available: www.conf.purdue.edu/validation

Registration questions: Amanda Johnson at john2145@purdue.edu or Call 765-494-0874 or (866) 515-0023.

Content questions: Assistant Professor Food Processing, Dharmendra Mishra at mishra67@purdue.edu or 765-494-2594

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.

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.

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 the Director of Global Research and Development at Mead Johnson Nutrition. He is also 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 of 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.

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Validation Workshop: Aseptic Processing and Filling

Agenda

Monday, June 24

11:45 Registration	3:00 <i>Refreshment Break</i>
12:30 Introduction and Welcome	3:45 Validation Requirements – FDA perspective
1:00 Aseptic 101	5:30 Adjourn and <i>dinner on your own</i>
2:00 Master Validation Plan MVP/DQ/IQ/OQ/PQ/CIP)	

Tuesday, June 25

8:00 Spoilage Investigation	3:30 <i>Refreshment Break</i>
9:30 Inoculated Pack Aseptic System (lab)	3:45 Kinetics of Spores
12:00 <i>Lunch (provided)</i>	6:00 <i>Dinner Social (provided)</i>
1:15 Validation of UHT and A tank	

Wednesday, June 26

8:00 Sterile Barriers Design and Validation	1:15 Filler Pre-sterilization – Team 2
9:00 Filler Pre-sterilization –Team 1	Spot-Inoculation lab/Spore Strips –Team 1
Spot-Inoculation lab/Spore Stripes Team 2	2:45 <i>Refreshment Break</i>
10:30 <i>Refreshment Break</i>	3:00 Aseptic Tank Temperature- Team 2
10:45 Aseptic Tank Temperature Distribution- Team 1	Distribution Package Sterilization Test Team 1
Package Sterilization -Test Team 2	5:00 <i>Dinner Social (provided)</i>
12:15 <i>Lunch (provided)</i>	

Thursday, June 27

8:00 Use of Modeling in Validation	11:30 Group Presentation
9:30 Mock FDA filing	12:30 Workshop Evaluation, Feedback, Adjourn
10:00 Validation Results Review Session	<i>Agenda and instructors are subject to change</i>
10:30 <i>Refreshment Break</i>	

Lodging and Parking

A block of rooms has been reserved in the Union Club Hotel and the Hampton Inn. The Union club Hotel is located on campus and includes parking. This hotel is within walking distance (approximately 3 blocks) to the lectures. This hotel does not include breakfast. Contact the Union Club Hotel by calling (765) 494-8915 or (800) 320-6291. Check-out is at 1:00 p.m.

The Hampton Inn is located at 160 Tapawingo Drive, West Lafayette, IN 47907. Breakfast is included at the Hampton Inn. Parking passes will be provided for Harrison St. parking garage. The parking garage is located in less than a block from the lecture location. Contact the Hampton Inn by calling (765)269-8000. Check-out time is at 11:00 a.m.

When placing your reservation, be certain to mention that you are attending the Validation Workshop: Aseptic Processing and Filling. Requests should be made by **May 23, 2019**, for preferential consideration and confirmed reservations.

Housing and Meals

Some meals are provided including two lunches, two dinners, and snacks during the workshop. Breakfast is not included. Purdue Memorial Union, Marriott Hall, and local restaurants are convenient locations for food.

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 **May 23, 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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