

## Who Should Attend?

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Canning salsa, pickles, and other acidified foods for sale require special training.

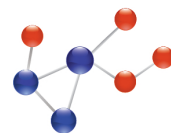
The “Understanding Acidified Foods Workshop” is designed to teach the basics of food safety requirements and regulation in the manufacture of acidified foods in Maryland.

Whether you have a business that you wish to expand, or you are just in the planning stages, the Acidified Foods Workshop will be helpful to you.

**Monday, November 30, 2015**

University of Maryland Extension  
Prince George's County Office  
6707 Groveton Dr.  
Clinton, MD 20735  
Tel: 301-868-8780

UNIVERSITY OF  
**MARYLAND**  
EXTENSION  
*Solutions in your community*



**BioIntelliPro**  
adding intelligence into bioprocessing

Understanding  
Acidified Foods  
Workshop

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**A training  
program for  
small food  
processors**



Nov. 30, 2015

**Prince George's  
County  
Extension**

**Instructed by:  
Dr. Y. Martin Lo**

Process Authority  
Ambassador,  
International Union of  
Food Science &  
Technology (IUFoST)

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# Program

- 8:30-9:00 Check-in
- 9:00-9:20 Welcome; Overview of Acidified Foods
- 9:20-10:10 Microbiology of Thermally Processed Foods
- 10:10-10:25 Exam #1
- 10:25-10:40 Break
- 10:40-11:20 Prerequisites for Food Processing (water source and sanitation)
- 11:20-12:10 Principles of Acidified Foods
- 12:10-12:40 Lunch; Discussion
- 12:40-1:20 pH Control and Measurement
- 1:20-2:00 Registration and Filing with FDA
- 2:00-2:15 Exam #2
- 2:15-2:30 Break
- 2:30-3:20 Principles of Thermal Processing
- 3:20-4:00 Food Container Handling; Closure of Glass Containers
- 4:00-4:20 Records and Recordkeeping
- 4:20-4:35 Exam #3
- 4:35-5:00 Q&A and Summary

## Registration Form

Please mail your registration form with payment by November 18, 2015 to:

**University of Maryland Extension, Prince George's County**  
**6707 Groveton Dr., Clinton, MD 20735**  
**Attn: Norma H. Fitzhugh**

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Last

First

MI

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Company

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Company Mailing Address

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If mailing address is PO Box, provide UPS address

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City

State

Zip

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Daytime Phone

Fax

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Email address (required)

**Please Note: Seats are limited, registration on a first-come-first-serve basis. On-site registration will not be accepted.**

**Registration Fee: \$250 per person. Fee includes materials, refreshments, and lunch.**

**Make checks payable to Biointellipro LLC and note it for Acidified Foods**

**Registration fee MUST be prepaid – registration closes Nov. 18, 2015**