About the Program
Validation workshop 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 $1950.00 per registrant. This fee includes course materials, three breakfasts, daily beverage breaks during workshop hours, two lunches and two dinners. Lodging 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 September 3, 2017. Credit card payment required.

Online registration available

Validation Workshop: Aseptic Processing and Filling
www.conf.purdue.edu/validation

Question regarding registration
Contact Amanda Shields at alschrei@purdue.edu
Phone: (765) 494-0270 or (866) 515-0023

Use register reference number if calling in to register: SN 20750

Lodging
A block of rooms has been reserved at the Four Points by Sheraton, West Lafayette, IN 47907. Workshop title is Validation Workshop: Aseptic Processing and Filling. For preferential consideration and confirming reservations mention the name of the conference when calling in to reserve your room. Daily rates in the Four Points by Sheraton $109 for a standard room with two double beds or one king-sized bed. Please contact the hotel for other room options and pricing. Requests for accommodations in the Four Points by Sheraton should be received September 3, 2017. Check-in starts at 3p. Early check-in may be available, please call in advance to confirm. The Four Points by Sheraton is located at 1600 Cumberland Ave, West Lafayette, IN 47906 or phone: (765) 463-5511. The Four Points by Sheraton accepts MasterCard, American Express, Discover and VISA.

Location
The workshop lectures will be held at the Four Points by Sheraton in West Lafayette, Indiana and the demonstrations will be held in the Pilot Plant Facility located in Philip E. Nelson Hall of Food Science, Purdue University, West Lafayette, Indiana.

Monday-September 11
11:45 Registration
12:30 Introduction
1:00 Validation Requirements, FDA perspective
2:00 Kinetics of Spores/Validation Design
3:30 Refreshment Break
3:45 Importance of IQ/OQ/PQ
6:00 Dinner social (provided)

Tuesday–September 12
8:00 Breakfast (provided)
8:00 Spoilage Investigation
9:30 Validation obstacles/failures
10:30 Refreshment Break
10:45 Multiphase Validation Consideration
12:00 Lunch (provided)
1:15 Aseptic Filling Technologies
3:30 Refreshment Break
3:45 Inoculated Pack Aseptic System
6:00 Dinner social (provided)

Wednesday–September 13
8:00 Breakfast (provided)
8:00 Sterility Testing, Incubation Statistics
9:00 Filler Pre-sterilization Spot-Inoculation lab/ Spore Stripes
10:30 Refreshment Break
10:45 Aseptic Tank Temperature Distribution
12:15 Lunch (provided)
1:15 Filler Pre-sterilization Spot-Inoculation lab/Spore Strips
2:45 Refreshment Break
3:00 Aseptic Tank Temperature Distribution
10:30 Package Sterilization Test
5:00 Dinner on your own

Thursday–September 14
8:00 Breakfast (provided)*
8:00 Use of Model in Validation
9:30 Mock FDA filing
10:30 Refreshment Break
11:00 Group Presentation
12:00 Workshop Evaluation, Feedback, Adjourn

*Check out is at 12:00pm please bring luggage to designated area on the last day of the workshop
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 Four Points by Sheraton. For schedules, rates, and reservations, visit Lafayette Limo at www.lafayettelimo.com, or call (765) 497-3828. Car rental is available at the airport. All Transportation during the workshop will be provided as needed.

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 September 3, 2017. 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.

WORKSHOP FACULTY

Dharmendra Mishra  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 problem and statistical analysis.

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.

WORKSHOP STAFF

Ben Paxson - IT Specialist
Erik Kurdelak - Pilot Plant Manager
Rhonda Taylor - Extension Specialist
James Chapa - Graduate Student
Paula Duarte Guevara - Graduate Student

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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.