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 $2500.00 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 is June 18, 2018. 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 Shields at alschrei@purdue.edu
Phone: (765) 494-0270 or (866) 515-0023
Use register reference number if calling in to register: SN 21426

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

Monday–June 25
11:45 Registration- NLSN 1195
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–June 26
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–June 27
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 Package Sterilization Test
12:15 Lunch (provided)
1:15 Filler Pre-sterilization Spot-Inoculation lab/Spore Strips
2:45 Refreshment Break
3:00 Aseptic Tank Temperature Distribution Package Sterilization Test
5:00 Dinner on your own

Thursday–June 28
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

Agenda and instructors are subject to change

Lodging
A block of rooms has been reserved in the Union Club Hotel, which is located in the Purdue Memorial Union. Daily rates are $101 for single queen or double and $127 for single deluxe. 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.
VALIDATION WORKSHOP
ASEPTIC PROCESSING AND FILLING
JUNE 25-28, 2018
Register Online

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.

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  Associate 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 the Grant Street Parking Garage only. Union Club Hotel guests can park free of charge 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, 2018. 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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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.