Course Organizer

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Course Location

Nationwide and Ohio Farm Bureau 4-H Center
2201 Fred Taylor Drive
Columbus, OH 43210

Lodging

See lodging information at:
http://meatsci.osu.edu/events
Learn More About Thermal Processing

As the responsibility for ensuring safe, ready-to-eat (RTE) meat is shifted away from regulatory agencies to the meat industry, a better understanding of the critical factors involved in thermal processing is needed.

Topics

This course has been designed to provide meat-industry participants with up-to-date information on the importance of thermal processing. The course program will cover these topics:

- Heat and Mass Transfer
- Microbiology and safety of Cooked Meats
- Control of Listeria monocytogenes in Ready-to-Eat Meat Products
- Validating Lethality Processes for Dry and Semi-Dry Meat Products
- Temperature Measurement
- Data Logging and Tracking
- Performance Standards for Lethality and Stabilization
- Equipment and Process Validation for Batch and Continuous Ovens
- Thermal Processing of Slurries with Indirect Heating Systems
- Fundamentals of Continuous Thermal Processing
- Mechanics of Chilling RTE Meat Products
- Introduction of Lethality Equations
- Use of the Pathogen Modeling Program and the Predictive Microbiological Information Portal
- Microwave Cooking of Bacon
- Food Safety Beyond Guidelines and Regulations
- Post-Packaging Pasteurization of Cooked Meat Products
- Sanitary Facility Design
- Processing Interventions to Prevent L. monocytogenes Growth
- FSIS Documentation Material for HACCP Decisions

More program details at: http://meatsci.osu.edu/events

Who Developed This Course?

This course was planned and organized by university and industry experts who specialize in processed meats, thermal processing foods, and food safety. Lynn Knipe is an Extension processed meats specialist at The Ohio State University. Robert E. Rust, is a retired Extension meat specialist from Iowa State University. The late Erwin Waters was a recognized authority on process controls for ready-to-eat meat products.

Who Should Attend?

This course is designed for anyone in the meat industry who is responsible for producing safe, ready-to-eat meat products.

What is the Program Schedule?

The program runs from 8 a.m.-5 p.m. Tuesday through Thursday, April 24-26, 2018.

What does the Conference Cost?

The cost for an individual registration for this food-industry conference is $900. Please register by April 4, 2018. After that date, there will be an additional charge of $100 for late registration. Your registration fee covers the cost of the conference; lunches on Wednesday, Thursday, Friday; and a loose-leaf proceeding of the course presentations.

How Do I Register?

To register, please go to the online registration at: http://meatsci.osu.edu/events You may also fax your registration form to (614)292-0218, but do not put credit card information on faxed forms. Or, you may mail your completed registration form and payment to:

Thermal Processing Short Course
327 Parker Food Science
The Ohio State University
2015 Fyffe Court
Columbus, OH 43210

For additional registrations, please make copies of the form on the right. Participants will receive confirmation of their registration.