

Course Organizer

Lynn Knipe
Processed Meats Extension Specialist
Department of Food Science & Technology
Department of Animal Sciences
Ohio State University
(614)292-4877, Fax (614)292-0218
Knipe.1@osu.edu
<http://meatsci.osu.edu>



THE OHIO STATE UNIVERSITY

COLLEGE OF FOOD, AGRICULTURAL,
AND ENVIRONMENTAL SCIENCES

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>

Thermal Processing of Ready-to-Eat Meat Products

A Short Course

For the Meat Industry

April 24-26, 2018

Presented by
Ohio State University Extension
and the Departments of
Food Science and Technology
Animal Sciences



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.

Registration Form

If not registering on line, please complete the following form:

Name _____
(Please Print)

Address _____

City _____

State _____ Zip _____

Country _____

Phone _____
Area Code Number

Fax _____
Area Code Number

E-mail _____

Company Name _____

Registration Fee

_____ \$900 per person
_____ \$100 fee for registrations received after
April 4, 2018

Paying by: ___ check ___ credit card
(Please do not write credit card
information on this form)

Refunds

The full registration fee will be refunded for cancellations made before March 30, 2018. After that date, there will be a \$50 fee for cancellation. There will be no refund after April 9, 2018.

I Will Need:

___ Driving directions to the Ohio 4-H Center.
___ Special accommodations. Please specify:
