

## 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](mailto:Knipe.1@osu.edu)  
<http://meatsci.osu.edu>



## THE OHIO STATE UNIVERSITY

COLLEGE OF FOOD, AGRICULTURAL,  
 AND ENVIRONMENTAL SCIENCES

## Course Location

145 Nationwide & 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, 2024**

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



# Learn More About Thermal Processing

The focus of this year's Thermal Processing Short Course is understanding and meeting the new Appendix A and B. This course will bring together a combination of USDA, industry and university experts for a good discussion of these topics.

## 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 originally planned and organized by the late Erwin Waters was a recognized authority on process controls for ready-to-eat meat products, as well Lynn Knipe an Extension processed meats specialist at The Ohio State University, and Robert Rust, a retired Extension meat specialist from Iowa State University.

## 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.  
Wednesday through Friday, April 24-26, 2024.

## What does the Conference Cost?

The cost for an individual registration for this food-industry conference is \$750 before March 1, 2024, and \$900 after March 1st. Please register by April 1, 2024. 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:

<https://meatsci.osu.edu/events/thermal-processing-ready-eat-meat-products-0>

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

\_\_\_\_\_ \$750 per person, before March 1, 2024

\_\_\_\_\_ \$900 per person, after March 1, 2024

\_\_\_\_\_ \$100 late fee for registrations received after  
April 1, 2024

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

## Refunds

There will be a \$50 fee for cancellation until April 10, 2024. After April 10, 2024, there will be no refund of registration fees.

**I Will Need:**

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

---