

# Thermal Processing of RTE Meat Products

The Ohio State University

April 24-26, 2024

## Speakers Committed for 2024

With this year's focus being on meeting the requirements of the revised Appendix A & B, the presentations that are most closely focused on meeting Appendix A & B are highlighted in red.

**Bob Hanson**, Tech, Hudson, WI

Adapting Thermal Processing Schedules to Meet the New Appendix A  
Oven Validation and Process Lethality - Temperature Measurement on the  
Plant Floor  
Safer, Better, Faster – How Cooking Really Works

**Dr. Meryl Silverman**, Risk, Innovations, and Management Staff, Office of Policy  
and Program Development FSIS, USDA, Washington, DC

Salmonella Compliance Guidelines for Establishments that Produce Ready-  
to-Eat Products, Appendix A  
Stabilization Compliance Guidelines for Establishments that Produce Fully  
and Partially Heat-Treated Meat Products, Appendix B  
HACCP System Validation

**Dr. Peter Taormina**, ETNA Food Safety Consulting, Jacksonville, FL

Microbiology and Safety of Cooked Meats  
Validation of Lethality during an Industrial Microwave Bacon Cooking  
Process

**Bertus Dunnewind** - Marel, Boxmeer, the Netherlands Optimal Hot Air Heat  
Treatment: Tuning Temperature, Dew Point, and Velocity for Different  
Purposes

## Invited/Pending

**Dr. Scott Updike** – USDA FSIS

Evaluating Cooling Deviations in Cooked/Heat-Treated Meat and Poultry  
Products

**Dr. Don Burge** Using Psychometrics in Validating Lethality in Continuous Ovens  
Fundamentals of Continuous Thermal Processing

“The Third P”, Evaluating Cooling Deviations in Cooked/Heat-treated Meat  
and Poultry Products

Salmonella Compliance Guidelines for Establishments that Produce Ready-to-Eat Products

The Use of Cooling Models HACCP System Validation

Mechanics of Chilling RTE Meat Products

In-Package Pasteurization of Ready-to-Eat Meat Products

Thermal Processing Techniques and Technologies for Viscous and Semi-Fluid Foods

Advanced Thermal and Non-Thermal Methods for Pasteurization and Sterilization

Guelph Research and Development Centre, Validating Lethality Processes for Dry and Semi-Dry Meat Products

Principles of Cooking Meat Products in Oil

Processing Interventions to Prevent *L. Monocytogenes* Growth Computing Salmonella Lethality for a Thermal Process