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**Acidified Foods Better Process Control School Workshop**

Monday-Tuesday March 28-29, 2016; 7:30AM- 5PM

Held at: Jackson County University of Missouri Extension Office

105 E 5th St, Kansas City, MO 64106 (near City Market)

This workshop is a Better Process Control School (BPCS) event specifically for processors of acidified food products (such as salsa, pickles, etc.) and meets the requirements of 21 CFR Part 114 for FDA regulated food manufacturers.

***Topics to be covered:***

* *FDA regulations*
* *Microbiology*
* *Acidified Foods*
* *Principles of Thermal Processing*
* *Food Plant Sanitation*
* *Food Container Handling*
* *Records for Product Protection*
* *Process Room Instrumentation, Equipment and Operation*
* *Closure of Glass Containers*
* *Closures for Semi-rigid and Flexible Containers*
* *Process Authority Services and Filing Process Schedules with FDA*

***For more information on the workshop, contact:***

Andrew Clarke, PhD, University of Missouri

Food Science Program

Tel: 573 882 2610

Email: [ClarkeA@missouri.edu](mailto:ClarkeA@missouri.edu)

***Registration:***Register by March 14, 2016 by emailing contact information to Londa Nwadike ([nwadikel@missouri.edu](mailto:nwadikel@missouri.edu)) or by calling 816-482-5854. Registration is not confirmed until payment is received. Checks should be made out to the University of Missouri and mailed to Celeste Tilley, 105 E 5th St, Suite 200, Kansas City, MO 64106.

***Cost*** is $450 for the first person from a company and $350 for each additional person from the same company. Registration includes workshop materials, exams, refreshments during breaks, and confidential analysis of pH and water activity of one product per participant.

The Missouri Department of Agriculture is offering up to 10 $225 scholarships to paid AgriMissouri members. The scholarship application is available at: <http://foodscience.missouri.edu/afw/>

More information on this workshop and an upcoming HACCP workshop (March 30- April 1, 2016, Columbia, MO) is available from: <http://foodscience.missouri.edu/afw/>.

*MU is committed to making its services, activities and programs accessible to all participants. If you have special requirements due to physical, visual, or hearing disability, please contact Londa Nwadike at* [*nwadikel@missouri.edu*](mailto:nwadikel@missouri.edu)

