

Please mail the completed form to:

Thermal Processing Short Course
110 Animal Sciences Building
The Ohio State University
2929 Fyffe Road
Columbus, OH 43210

Or you may fax your registration form to
614-292-2929.

For more conference information visit:
www.ag.ohio-state.edu/~meatsci/thermal.htm


Have Questions?

If you have questions about registration or need additional program information, contact Lynn Knipe at 1-800-752-2751. Or you may e-mail him at meatscience@ag.ohio-state.edu.

Course Organizers

● Lynn Knipe
Processed Meats Extension
Department of Food Science and Technology
Department of Animal Sciences
Ohio State University Extension
614-292-4877, Fax 614-292-3513
OSU Food Safety Hotline 1-800-752-2751
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www.ag.ohio-state.edu/~meatsci/thermal.htm

● Robert E. Rust
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Thermal Processing of RTE Meat Products

A Short Course for the Meat Industry

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



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:

- Microwave Cooking of Bacon -
- Heat & 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 to Lethality Equations -
- Use of the Pathogen Modeling Program and the Predictive Microbiological Information Portal -

- 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://www.ag.ohio-state.edu/~meatsci/Thermal.htm>

Who Developed This Course?

This course was planned and organized by the university and industry experts who specialize in processed meats, thermal processing of foods, and food safety.

Lynn Knipe is an Extension processed meats specialist at The Ohio State University. Robert E. Rust, of Rust Associates, Inc. is a retired Extension meat specialist from Iowa State University. The late Erwin Waters, of Erwin Waters Consultants, 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. to 5 p.m.
Tuesday, Wednesday and Thursday.

What Does the Conference Cost?

The cost for individual registration for this food-industry conference is \$800. Registrations should be made by March 22, 2010. 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 Tuesday, Wednesday, Thursday; and a loose-leaf proceedings of the course presentations.

How Do I Register?

To register, please go to the online registration at:
www.ag.ohio-state.edu/~meatsci/calendar.html
You may fax your registration to 614-292-2929 or mail your completed registration form and payment to:
Thermal Processing Short Course
Dept. of Animal Sciences
The Ohio State University
2029 Fyffe Road
Columbus, OH 43210

Please register by March 22, 2010. For additional registrations, please copy the form. Participants will receive confirmation of their registration.

I'd Like to Register!

I want to attend the short course on Thermal Processing of RTE Meat Products, April 6-8, 2010.

Name _____
(Please Print)

Address _____

City _____

State _____ Zip _____

Country _____

Phone _____
Area Code Number

Fax _____
Area Code Number

E-mail _____

Company Name _____

Registration Fee

_____ \$800 per person
_____ \$100 late fee for registrations received after
March 22, 2010.

Refunds

The full registration fee will be refunded for cancellations made before March 22, 2010. After that date, there will be a \$50 fee for cancellation. There will be no refund after April 2, 2010.

I Will Need:

___ Driving directions to University Plaza Hotel.
___ Special accommodations: Please specify:
