

“Operators & Supervisors Course for UHT Processing & Aseptic Packaging Training (5 days)”

REGISTRATION FORM:

Name – Last Name

Position

Department

Organization

Address

Tel Fax

Mobile phone no.Email Address

REGISTRATION FEE :

- Industry/Private Participant Baht 22,000 (include VAT 7 %=23,540)
 - Government Institution/Academia Baht 15,000 (include VAT 7 %= 16,050)
- Special discount 10 % for more 2 Person

Registration fee should be transferred to

Bank : Krung Thai Bank Public Company Limited, Phrapinkhlo Branch.
Account No. : 031-1-52938-0
Account Name: INDUSTRIAL DEVELOPMENT FOUNDATION NATIONAL FOOD INSTITUTE

Registration form and bank slip should be sent to

Urai Meechu : rdadmin@nfi.or.th
Tel 0 2886-8088 Ext. 2307
Fax 0 2886-8105

Closing Date: All interested participants should send in the registration form no later than May 5, 2017



Training Course

Operators & Supervisors Course for UHT Processing & Aseptic Packaging Training (5 days)

May 22-26, 2017 Royal River Hotel Bangkok



National Food Institute (NFI)

Rational:

Aseptic processing, by contrast with conventional “canning,” relies upon food and beverage products receiving their entire heat treatment prior to filling and sealing containers under aseptic, hot-fill or cold-fill conditions. Because the heating and cooling times are rapid and the exposure times at high temperatures short, the sensory quality of UHT-Aseptically packaged foods is typically superior to that of their “canned” counterparts. It is this feature that accounts for the rapid growth of UHT-Aseptic packaging globally and in Thailand especially.

However, although the quality attributes of UHT-Aseptically packaged items are favorable, the successful adoption of the technology is technically challenging. This is because failure to deliver the scheduled thermal process and/or failure to maintain asepsis during filling and hermetic sealing presents a potential health hazard, an unacceptable risk of spoilage and a serious risk of economic loss for the processor. In order to address these issues and to provide a sound scientifically based understanding of UHT-Aseptic processing DWC FoodTech in conjunction with the National Food Institute is presenting the Operators and Supervisors Course for UHT Processing and Aseptic Packaging in Bangkok from the 22nd to 26th May 2017.

Speakers: Dr. Darian Warne & Douglas Bremner

Darian Warne has extensive experience in the development and validation of heat treatments and packaging performance including those for UHT-Aseptic systems, conventional retorts, pasteurisers, microwave lines and roasting ovens. He has authored several texts and has written over 50 scientific and technical papers with an emphasis on heat processing, packaging systems, and implementation of the Hazard Analysis Critical Control Point Concept (HACCP) systems in food and beverage manufacture.

Douglas Bremner has been with DWC FoodTech as a Food Process Engineer for eight years and is extensively involved in the implementation of programs to ensure GMP compliance with respect to food safety and international standards for a wide range UHT-Aseptic processing systems. Douglas assists clients with Qualification of UHT systems, calculation of thermal process conditions required to deliver target F values, validation of CIP/COP and SIP/SOP processes, review of equipment performance and validation of aseptic packaging

Language: English

Attending time:

- Absent not more than 5 hours for 5 days
- Signature will be taken in the morning and afternoon

In order to satisfactorily complete the program and be awarded the certificate

It is necessary to:

A certificate of completion the course is awarded to the participants who attend the lectures and satisfactorily pass the exams.

A participant who attend the course but do not pass the exams will only receive a certificate of attendance.

Operators & Supervisors Course For UHT Processing & Aseptic Packaging Training (5 days)

- 1 Microbiology of UHT operations
- 2 Thermal processing concepts
- 3 Selection of thermal processing conditions
- 4 Processing plant equipment
- 5 The influence of product flow characteristics on exposure time
6. Validation of thermal processes
- 8 Packaging and performance evaluation
- 9 Cleaning, sanitation and sterilization
10. Validation and verification of UHT systems

Royal River Hotel

T: 66 2 422 9222 F: 66 2 433 5880

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