

Theory and application of thermal processing principles and data collection techniques for establishing thermal processes for commercially sterilized food



+32 495 12 4995
info@klaratech.com
www.klaratech.com

Principles of Thermal Processing

This course is designed for individuals working in thermal processing of sterilized food products and/or personnel involved with the key aspects about sterilized foods (plant managers, supervisors, quality control, R&D, maintenance, operators).

Main Topics

- ◆ Thermal processing background
- ◆ Microbiology
- ◆ Heat resistance and lethality.
- ◆ Principles of heat transfer
- ◆ Autoclave systems
- ◆ Temperature distribution studies (TD)
- ◆ Heat distribution studies (HD)
- ◆ Heat penetration studies (HP)
- ◆ Critical factors

Instructor: Clara Rovedo, PhD, international process authority, food safety consultant and specialist in data analysis for thermal food processing.

Duration : 16 hours (divided in 4 modules)

Language : English - Español

Available on the premises or online
(Interactive classes via WebEx)