

# Acidified Foods Training for Licensed Food Processors



**Two-day course, April 24-25, 2019  
8:00 a.m. to 5:00 p.m.  
University of Minnesota  
St. Paul Student Center Room 202**

Canning salsa, pickles, and other acidified foods for sale under a Minnesota food license requires specific certification. This two-day workshop is intended to provide the needed certification to supervisors of thermally processed acidified food facilities (as required by the Acidified Foods Regulation) and licensed food entrepreneurs who produce those products.

Dr. Tonya Schoenfuss, Dr. Kumar Mallikarjunan, Dr. Ted Labuza and Dr. Kendra Kauppi of the Department of Food Science and Nutrition at the University of Minnesota will lead this course:

- Introduction
- Microbiology of Thermally Processed Foods
  - Principles of Acidified Foods
  - Principles of Thermal Processing
  - Principles of Food Plant Sanitation
    - Food Container Handling
    - Records and Recordkeeping
- Equipment, Instrumentation and Operation for Thermal Processing Systems
  - Closures for Glass Containers

Registration for the course is \$450 per person. Fee includes instructional materials, snacks and refreshments. Lunch is on your own.

Register online at: <https://www.regonline.com/AcidifiedSPC>

For registration or course questions contact  
Therese Liffriq (tliffriq@umn.edu)