

# Acidified Foods Training for Licensed Food Processors

Two-day course, October 1-2, 2019

8:00 a.m. to 5:00 p.m.

University of Minnesota's  
Continuing Education and Conference Center  
1890 Buford Ave, St. Paul, MN 55108

Canning salsa, pickles, and other acidified foods for sale under a Minnesota food license requires specific certification. This two-day workshop is intended for supervisors of thermally processed acidified food facilities and licensed food entrepreneurs who produce acidified foods. It provides the certification required by the Acidified Foods Regulation. Please note that this does not apply to cottage food producers. Definition of Acidified Foods can be found by searching "CFR-Code of Federal Regulations Title 21, 114.3b-FDA, then click on Definitions.

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

- Microbiology of Thermally Processed Foods
  - Principles of Acidified Foods
  - Principles of Thermal Processing
- Principles of Food Plant Sanitation
  - Food Container Handling
  - Records and Record-keeping
- Equipment, Instrumentation and Operation for Thermal Processing Systems
  - Closures and Packaging
- Hands-on Practice with pH Meters, Record-keeping, Work with Processing Authority and MDA Inspector

Registration for the course is \$450 per person. Fee includes instructional materials, snacks, refreshments, and lunch. On-site parking is available for \$7/day.

**Online registration available: [z.umn.edu/4cyp](http://z.umn.edu/4cyp)**

Registration closes Sept 24.

For registration or course questions contact  
Therese Liffbrig ([tliffbrig@umn.edu](mailto:tliffbrig@umn.edu))

