

## Location and Hotel Accommodation

The conference will be held at the Drury Plaza Hotel - San Antonio Riverwalk, 105 South St. Mary's Street, San Antonio, Texas.

The hotel has set aside a block of rooms at the rate of \$144.99, \$154.99 double including a buffet breakfast, evening receptions, internet, 60 min of long distance calls. Make your room reservations directly with the hotel (1 800 325 0720, online [www.druryhotels.com](http://www.druryhotels.com) click on **Book it Fast**, then enter group number 2113686) and [please identify your attendance at the IFTPS event](#). February 15, 2012 is the cut-off date for discounted rates. Guarantee your reservations in order to be assured of the lower room rate. **Conference Dress: Business casual**

### REGISTRATION FEES

	Members / Non-members		Students	
	Members	Non-members	Members	Non-members
Annual Symposium	\$ 250	\$ 275	\$ 50	\$ 75
Conference	\$ 475	\$ 525	\$125	\$150
Aseptic Symposium	\$ 250	\$ 275	\$ 50	\$ 75

Retired seniors may attend technical sessions for one-half the industry rate.

Payable to IFTPS by: check drawn in **U.S. Dollars on a U.S. bank**, international money order, **American Express, Visa and Mastercard (fax or mail)** or online at [www.iftps.org](http://www.iftps.org).

*The conference registration fee provides lunch and refreshment breaks on both days, and complimentary refreshments at the reception. The separate symposium fees provide lunch and refreshments. Cost of hotel accommodations and other meals are not included.*

Name \_\_\_\_\_  
Title \_\_\_\_\_  
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*Institute For Thermal Processing Specialists*

Annual Symposium

*Container Integrity and Spoilage Investigation*

31<sup>st</sup> Annual Conference & General Meeting

*Responsibilities of Thermal Processing Specialists*

and

Aseptic Processing Symposium

*Current Topics in Aseptic Processing*

**March 6-9, 2012**

**Drury Plaza Hotel on the Riverwalk  
San Antonio, Texas**

**Institute for Thermal Processing Specialists  
304 Stone Rd. W., Ste. 301, Guelph, ON N1G 4W4**

## 2012 IFTPS Annual Conference

The **Institute For Thermal Processing Specialists** is a not-for-profit corporation registered in the State of Virginia organized to serve the needs of those working in the field of thermal processing. The Institute was conceived in 1982 by a group of individuals working in thermal processing to advance professionalism through educational presentations and the development of uniform standards of procedure. **IFTPS** is dedicated to fostering education and training for individuals interested in procedures, techniques and regulatory requirements for thermal processing of food and other materials, and for the communication of information between its members and other organizations.

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### 2012 IFTPS Symposium - March 6, 2012

#### *Container Integrity and Spoilage Investigation*

Symposium Chair: **Pamela Hardt-English**, PhF Specialists, Inc.

- 7:30 Registration & Refreshments
- 8:10 Welcome & Introduction  
**Pamela Hardt-English**, Symposium Chair  
**Ian Britt**, Executive Director
- 8:30 Key Note Address: Recent Developments in Food Containers Technology  
**Joe Marcy**, Virginia Tech University
- 9:15 Regulatory Aspects of Integrity of Food Containers  
**Brian Hendrickson**, Consultant/Adjunct Faculty, Purdue University
- 10:00 Refreshment Break
- 10:30 Achieving and Maintaining Double Seam Integrity  
**David Lesley**, Ball Corporation
- 11:15 Detection Systems for Container Integrity  
**Michael Mierjeski**, TeleDyne Taptone
- 12:00 Lunch
- 1:00 Pouches for Packaging Thermally Processed Foods  
**Bud Strassheim**, SoftCan Technology
- 1:45 Plastic Packaging Materials: Thermal Processing Challenges  
**Martin Geithmann**, Plastic Technologies, Inc, PTI
- 2:30 Refreshment Break
- 2:45 Evaluation of a non-destructive high voltage leak detection (HVLD) technique for the inspection of hermetically sealed packages  
**Yoon Song**, FDA
- 3:15 Container Integrity for Paper Based Packaging Material for Thermally Processed Foods  
**Michael Bolstridge**, Tetra Pak
- 4:00 Spoilage investigation for Low-Acid Thermally Processed Foods  
**Nina Parkinson**, State of California
- 4:45 Panel Discussion
- 5:15 Adjourn

### IFTPS 31<sup>ST</sup> Annual Conference - March 7-8, 2012

#### *RESPONSIBILITIES OF THERMAL PROCESSING SPECIALISTS*

Conference Program Chair: **Khalid Abdelrahim**, Nestlé USA

#### Wednesday, March 7, 2012

- 7:30 Registration & Refreshments
- 8:15 Welcome & Introduction  
**Khalid Abdelrahim**, Program Chair  
**Ian Britt**, Executive Director
- 8:15 Therm-Pedia Literature Repository  
**John Duff**, Windridge Sensors and Nathan Anderson, FDA
- 8:30 Pouch Seal Quality Tests: Airborne Ultrasound versus Traditional Testing Approaches  
**Oliver Stauffer**, Packaging Technologies and Inspection (PTI)
- 9:15 Thermal processing of acidified foods: pH 4.1 to 4.6  
**Fred Breidt**, USDA/ARS
- 10:00 Refreshment Break
- 10:30 Fundamental Aspects of Spoilage Investigation: The case for Acid/Acidified Beverages  
**Margarita Gomez**, Ocean Spray Cranberries, Inc
- 11:15 Nearing the End of the 40-Year Hold Tube: Filler Time for Multiphase Aseptics  
**Josip Simunovic**, NC State University
- 12:00 Lunch
- 1:00 Basic Consideration for Aseptic Process Design: Non-Newtonian Fluids  
**Dominick Damiano**, Nestlé Product Technology Center
- 1:45 Ball Formula Method vs. General Method – What's the Big Deal?  
**Layne Martin**, Hormel Foods Corporation
- 2:30 Refreshment Break
- 3:00 Update on Canned Foods Regulations from FDA  
**Nate Anderson**, FDA
- 3:45 Technical Committee Meetings
- 5:00 Reception and Suppliers' Exhibits

IFTPS 31<sup>ST</sup> Annual Conference - March 7-8, 2012

**RESPONSIBILITIES OF THERMAL PROCESSING SPECIALISTS**

Conference Program Chair: **Khalid Abdelrahim**, Nestlé USA

**Thursday, March 8, 2012**

- 7:45 Refreshments
- 8:00 Annual General Meeting
- 9:10 Technical Committee Reports
- 9:30 **Charles R. Stumbo Student Paper**  
High Pressure Acidification of Carrots: A Rapid and Uniform pH Reduction Method for Processing and Production of Acidified Low Acid Foods  
**Yetenayet Tola**, McGill University
- 9:45 Refreshment Break
- 10:00 News from USDA  
**John Filus**, USDA-FSIS
- 10:30 The Real Purpose of the Institute  
**Gerald Bee**, Founder of IFTPS
- 11:15 LACF Process Authority - Role Model for Implementing Food Safety Plans  
**David Bresnahan**, Kraft Foods Global, Inc.
- 12:00 Lunch
- 1:00 Application of Thermal Processing Discipline to Control Salmonella in Low-moisture Foods  
**David Anderson**, Del Monte Foods
- 1:45 Food Safety Modernization Act: An Update for the Industry  
**Glenn Black** and **Chris Balestrini**, Grocery Manufacturers Association (GMA)
- 2:30 Refreshment/Networking Break
- 2:45 High Pressure Processing for Pasteurization and Sterilization of Value Added Foods  
**V.M (Bala) Balasubramaniam**, The Ohio State University
- 3:30 Use of Ohmic heating in aseptic systems: Performance Advantages and Product Quality  
**Luca Belletti**, Rossi Catelli & Isabelle Beckerich
- 4:15 A Glimpse into the Future: Data acquisition technology- Efficiency improvement, Better Quality and Easier Regulatory Compliance  
**Chris Hough**, TMI USA INC.

2012 Aseptic Symposium - March 9, 2012

**CURRENT TOPICS IN ASEPTIC PROCESSING**

Symposium Chair: **Nate Anderson**, FDA

- 8:00 Registration & Refreshments
- 8:15 Welcome & Introduction  
**Nate Anderson**, IFTPS Symposium and Aseptic Committee Chair  
**Ian Britt**, IFTPS Executive Director
- 8:10 Thermapedia  
**Ferhan Ozadali**, Ocean Spray and **John Duff**, Windridge Sensors
- 9:00 Aseptic Process Design Considerations: Lessons from the Pharmaceutical Industry  
**John Miles**, MicroThermics
- 9:50 Break
- 10:20 Faults! and Alarms! and Interlocks! Oh my!  
**Craig Reinhart**, Tetra Pak, Inc.
- 11:10 Aseptic Processing of Multiphase Foods: Equipment, Process Design, and Validation Considerations  
**K.P. Sandeep**, N.C. State
- 12:00 Lunch
- 1:00 Contributors to Spoilage in Flexibles  
**Ken Micnerski**, Sealed Air Cryovac
- 1:50 An Overview of Root Causes and Troubleshooting Procedures for Spoilage Diagnosis  
**Hanno Geissler** and **Boris Bönigk**, SIG Combibloc, Inc.
- 2:20 Wrap-up  
**Nate Anderson**, FDA
- 2:30 Adjourn