Wisconsin Acidified Canned Foods Training
Fall 2011

Sponsored by:

University of Wisconsin-Extension

Wisconsin Department of Agriculture, Trade and Consumer Protection

Cost and Registration:
Cost of the training is $100.00 per person. Fee includes materials, refreshments and lunch. Pre-registration is required. Payment must be made at time of registration. On-site registrations will not be accepted. Training may be cancelled due to low enrollment.

Training participants may cancel up to two weeks prior to the training and receive a full refund; no refunds will be made after the two-week deadline. Up until the deadline, registration is transferable to another site, space permitting. Substitutions may be made at any time. To cancel, substitute or transfer, please contact CALS Conference Services at (608) 263-1672. If a program is cancelled for low enrollment, registration fees will be refunded or transferred to an open session.

Upon receipt of enrollment and payment, CALS Conference Services will email a confirmation letter and receipt.

To register, complete the attached registration form and submit with your payment by mail or fax to: CALS Conference Services
640 Babcock Drive
Madison, WI 53706
FAX: (608) 262-5088

Or register online: www.foodsafety.wisc.edu

For registration questions, please contact CALS Conference Services at (608) 263-1672. We do not accept phone registrations.

For training questions, please contact Dr. Barbara Ingham, (608) 263-7383 or email bingham@wisc.edu.
Overview:
Canning salsa, pickles, and other acidified foods for sale requires special training. The Acidified Canned Foods Training is a one-day workshop designed to teach the basics of food safety and regulation in the manufacture of acidified foods in Wisconsin. Whether you have a business that you wish to expand, or you are just in the planning stages, the Acidified Canned Foods Training will be useful for you. Participants completing the day-long workshop and scoring a satisfactory grade on exams will receive the training required for licensed processors who make and sell acidified canned foods.

Training will cover:
♦ Wisconsin food processing regulations
♦ Facility requirements
♦ Sanitation
♦ Principles of thermal processing
♦ Microbiology of acidified foods
♦ Record keeping and forms
♦ Recipe approval
There will be time set aside to answer all your questions and for product testing.

Fall 2011 Program Schedule

September 28  Green Bay
Brown County UW-Extension
1150 Bellevue Street
Green Bay, WI 54302

October 12  Wausau
Marathon County UW-Extension
212 River Drive
Wausau, WI 54403

October 13  Eau Claire
227 1st Street West
Altoona, WI 54720-1601

November 9  Madison
West Madison Agricultural Research Station
8502 Mineral Point Road
Madison, WI 53593

Instructors:
This training will be conducted by Dr. Barbara Ingham, University of Wisconsin-Extension Food Scientist and specialists with the Division of Food Safety of the Wisconsin Department of Agriculture, Trade, and Consumer Protection.

Who should attend?
Food processors who currently can acidified foods, or who wish to add such products to an existing business, must complete a safe canning training course. Examples of acidified canned foods may include pickles, salsas, dessert sauces, pickled eggs, tomatoes, and some sauces and dressings. Successful completion of this training is a necessary step towards obtaining a license to can acidified foods for sale in Wisconsin.

Schedule:
Registration begins at 7:45 AM, the program begins promptly at 8:15 AM. Allow sufficient time for parking and to locate the training site. The program will run until 5:00 PM. You must attend for the full day. There will be morning and afternoon lectures and exams. Morning coffee and pastries and lunch will be provided. As a special service, you may bring samples of your products for free preliminary pH testing.