



## BETTER PROCESS CONTROL SCHOOL

IN RECOGNITION THAT

## CRUZADO HERNANDEZ ADRIANA GUADALUPE

HAS SUCCESSFULLY COMPLETED A COURSE OF INSTRUCTION APPROVED BY THE COMMISSIONER OF THE U.S FOOD AND DRUG ADMINISTRATION TO MEET ALL ASPECTS OF THE REQUIREMENTS OF 21 CFR 108.25(F), 21 CFR 108.35(G), 21 CFR 113 AND 21 CFR 114, AND BY THE SECRETARY OF AGRICULTURE TO MEET ALL ASPECTS OF THE REQUIREMENTS OF 9 CFR 318.310 AND 9 CFR 381.310, IN AGREEMENT WITH THE  $9^{TH}$  EDITION OF THE CONSUMER BRANDS ASSOCIATION, IN THE FOLLOWING TOPICS:

- Introduction
- MICROBIOLOGY OF THERMALLY PROCESSED FOODS
- Sanitation for Retorts and Atmospheric Cookers
- CLOSURES FOR DOUBLE SEAMED METAL AND PLASTIC CONTAINERS
- CLOSURES FOR GLASS AND TWIST-OFF PLASTIC CONTAINERS
- FLEXIBLE AND SEMIRIGID CONTAINERS

- Introduction to Thermal Processing
- RETORT EQUIPMENT AND OPERATION
- BATCH SATURATED STEAM RETORTS: STILL AND AGITATING
- HYDROSTATIC RETORTS
- MILD THERMAL PROCESSES

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