



Shelf life extension

Course Program

Monday:

8.30h	Welcome and Introductions
9.00h	Product classifications Product samples discussion
10.00h	Coffee Break
10.15h	The concept of Shelf life and deterioration mechanisms
12.30h	Lunch
13.30h	Practical session, consisting of: <ul style="list-style-type: none"> <input checked="" type="checkbox"/> measurements of pH, Aw and moisture <input checked="" type="checkbox"/> formulation and correction <input checked="" type="checkbox"/> first formulation changes
17.00h	Result discussion

Tuesday:

8.30h	Internal shelf life factors - Ingredients
10.00h	Coffee break
10.15h	Internal shelf life factors - continued
12.30h	Lunch
13.30h	Practical session: <ul style="list-style-type: none"> <input checked="" type="checkbox"/> ingredients influencing shelf life factors <input checked="" type="checkbox"/> compensating changed proportions for baking quality
17.00h	Result discussion

Wednesday:

8.30h	Shelf life theory session – Formulation & Prediction
10.15h	Coffee Break
10.30h	Shelf life theory session – Hygiene & Sanitation
11.30h	Practice part 1: Example with how to create a model in shelf life calculations
12.30h	Lunch
13.30h	Practical session
17.00h	Result discussion

Thursday:

8.30h	Shelf life theory session – Texture and Controls
10.15h	Coffee Break
10.30h	Shelf life theory session – Packaging
12.45h	Lunch
13.30h	Practical session
17.00h	Result discussion

Friday:

8.30h	Shelf life theory session – Review
10.15h	Coffee Break
10.30h	Practical session
12.30h	Lunch
13.30h	Practical session
16.00h	Result discussion
17.00h	End of course

