February 5, 2018

Dear IFSH member,

On behalf of the organizing partners, Institute for Food Safety and Health (IFSH), Chicagoland Food and Beverage Network, Liberty Cold, and NEXT HPP I am pleased to announce that we are hosting a very unique venue which integrates classroom lectures with a workshop setting: **High Pressure Processing Short Course and Workshop: Best Practices in HPP with Commercial Hands-on Experience**, April 9-12, 2018. The program will be held at the Institute for Food Safety and Health in Bedford Park, IL. Given the interest level of the subject and the outstanding speaker line-up, it will be a very well attended event. Please take advantage of your IFSH membership. All IFSH members receive a 10% discount for IFSH symposiums and short courses.

We are also pleased to announce that we will have sponsorships available! Your organization may be interested in being a sponsor. We are currently taking sponsor enrollments. Please visit this link for the IFSH attendee registration rate and the sponsorship enrollments: https://hpp-april2018.eventbrite.com?discount=IFSH_MemberDiscount

We still have room for all sponsorship levels. Call me anytime if you have any questions.

Best Regards,

![Signature]

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Institute for Food Safety and Health 6502 South Archer Road  
Bedford Park, IL 60501-1957

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FAX: 708-563-1873

Cc: Cindy Koschetz, IFSH Events & Planning; Renee Anderson, IFSH Marketing and Communications
HIGH PRESSURE PROCESSING
Short Course & Workshop

DATES & TIMES
APRIL 9-12, 2018
4 Days: 8a.m.-5p.m.

WHERE
Institute for Food Safety and Health
6502 South Archer Road, Bedford Park IL 60501

TO REGISTER
HTTPS://HPP-APRIL2018.EVENTBRITE.COM

WHY TAKE THE COURSE
To provide an understanding of the HPP technology and its applications in food processing, including equipment engineering and maintenance, considerations in designing validation and challenge studies for microbial inactivation, and commercialization case studies.

TARGET AUDIENCE
Food technologists, food safety professionals, operation managers, and executive leaders from the refrigerated food and allied industries, toll processors, consulting laboratories, R&D facilities, universities and extension services.

QUESTIONS?
Course Contact: Cindy Koschetz ckoschet@iit.edu
HIGH PRESSURE PROCESSING SHORT COURSE and WORKSHOP

April 9-12, 2018

Location: Institute for Food Safety and Health
6502 South Archer Road
Bedford Park, IL 60501

Best Practices in HPP with Commercial Hands On Experience

– Sponsorship Prospectus –
High Pressure Processing Short Course and Workshop

Best Practices in HPP with Commercial Hands-on Experience
Institute for Food Safety and Health, Bedford Park, IL
April 9-12, 2018

Synopsis: High Pressure Processing (HPP) has now clearly emerged as the technology of choice for bringing a wide variety of innovative "upmarket" quality products into a broad range of food product distribution channels. This short course and workshop will provide a series of lectures integrated with a novel hands-on experience setting for individuals requiring a deeper understanding of the commercial aspects of High Pressure Processing. The key objectives for this program are to provide attendees with a solid understanding of the HPP technology and its applications in food processing, including equipment engineering and maintenance, considerations in designing validation and challenge studies for microbial inactivation, and commercialization case studies.

What to expect: In this symposium, academic and industry practitioners will discuss and demonstrate current best practices in the commercial application of High Pressure Processing from both process validation and product introduction perspectives. Attendees will have the opportunity look "under the hood" of pilot and commercial scale HPP systems and to bring their own trial samples to process.

Who should attend: This short course and workshop is intended for food technologists, food safety professionals, operation managers, and executive leaders from the refrigerated food and allied industries, toll processors, consulting laboratories, R&D facilities, universities and extension services.

Location: The symposium will be hosted at the Institute for Food Safety and Health, 6502 South Archer Road, Bedford Park, IL 60501

Web: https://www.ifsh.iit.edu/events/ifsh-announces-high-pressure-processing-workshop-april-9-12-2018

Marketing this event: IFSH and the partner organizations (organizing committee members) will market this event through email and other media message services to their own members and stakeholders which number well over 4,000 professional industry contacts. Event notices will also be placed in key professional association calendars including IFT and IAFP.

Sponsor Registration: A registration link is available on-line at: www.iit.edu/ifsh Please contact Armand Paradis at 708-563-8175 for sponsorship details.
DRAFT AGENDA FOR HIGH PRESSURE PROCESSING SHORT COURSE
AND WORKSHOP April 9-12, 2018

Day 1 AM  Lecture - HPP Technology Overview and Equipment Engineering

- History of HPP
- Principles of HPP
  - Factors affecting inactivation
  - Impact of packaging – compression
  - Temperature increase due to adiabatic heating how to handle effectively this
- Foods suitable for HPP
- Components of the HPP system
- Other topics of relevance

Day 1 PM  Lecture - Food Microbiology Relevant to HPP, Validation and Challenge Studies

- Microbiology relevant to HPP (inactivation mechanism)
  - Inactivation mechanism
  - Inactivation of vegetative cells
  - Inactivation of spores – role of temperature for Bacterial Spore Inactivation for Low Acid Foods
  - Cell injury, growth and its effect on shelf life
  - Effect of food formulation
- Other topics of relevance

Tentative program. Topics and times may be subject to change.
DRAFT AGENDA FOR HIGH PRESSURE PROCESSING SHORT COURSE
AND WORKSHOP April 9-12, 2018

Day 2 (all day) Pilot Plant - Hands-on HPP Equipment Operation and Basic Maintenance

- Operation of the equipment
- Sanitation of the equipment
- Tips on maintenance, operation and sanitation
- Safety of the equipment
- Cost saving tips (optimization of procedures, equipment, amount of sample processed, recipe optimization etc.)
- Other topics of relevance
- Hands on experiments
  - Pilot Plant/Lab - HPP Processing of Juices, and Viable Count (total plate count and Lactic Acid Bacteria count) Determinations

Day 3 AM Lecture - Validation, Challenge Studies, and Regulation

- Validation and Challenge studies
  - Risk assessment – entire chain
  - Understanding the effect of food matrix
  - Strain selection
  - Preliminary studies – adaptation of the microorganisms to the environment (e.g. refrigerated juice)
  - Incorporation of abuse conditions
  - Validation
  - Risk management

- Regulations (e.g. juice HACCP; low/high acid etc.) – requirements for FSMA and juice HACCP

Tentative program. Topics and times may be subject to change.
DRAFT AGENDA FOR HIGH PRESSURE PROCESSING SHORT COURSE
AND WORKSHOP April 9-12, 2018

Day 3 PM  Lecture - HPP for Food Texture, Functionality and Other Applications
  • Impact of HPP on food properties
  • HPP’s impact on texture and functionalities
  • Leveraging HPP for product development and other novel applications
  • HPP on Sensory and Nutritional Quality of Foods
  • Other topics of relevance

DAY 4  HANDS ON TRAINING DAY – MORNING TO TAKE PLACE AT LIBERTY COLD

Day 4 AM  Lecture - HPP Commercialization and Toll Processing Case Studies
  • Case studies
    o Including Recipe optimization
    o Cost saving tips
  • Traceability
  • Regulations (FSMA, juice HACCP etc.)
  • Lab – Microbial Results from Day 2 and Analysis
  • Overall summary and Q&A

AFTERNOON HANDS ON TRAINING CONTINUED AT IFSH

Day 4 PM  “Bring your own trial samples” – HPP treat the products of the attendees
  • HPP treatment of attendee trial samples (details will be provided in advance to registrants)
    o Chain of custody document requirements
  • Additional Q&A sessions at the HPP bay area as the samples are being treated
  • Resources available for them to move forward
  • Other topics of relevance

Tentative program. Topics and times may be subject to change.
High Pressure Processing Short Course and Workshop
Best Practices in HPP with Commercial Hands-on Experience
Institute for Food Safety and Health, Bedford Park, IL
April 9-12, 2018

Event Location: The short course and workshop will be held at the Institute for Food Safety and Health, Bedford Park, IL. This research and meeting center is located at 6502 South Archer Road, Bedford Park, IL 60501, which is just 25 miles south of the O’Hare International Airport and 5 miles west of the Midway International Airport.

Lodging: We have secured a special discounted rate at the Chicago Marriott Southwest at Burr Ridge, IL based on the type of room at the hotel. To take advantage of the discounted price, please use the link below.

The discounted rate will be available until March 15, 2018. As always, we encourage you to make reservations as soon as possible.

To learn more about the hotel, please visit:

- [https://www.tripadvisor.com/Hotel_Review-g35742-d483292-Reviews-Chicago_Marriott_Southwest_at_Burr_Ridge-Burr_Ridge_DuPage_County_Illinois.html](https://www.tripadvisor.com/Hotel_Review-g35742-d483292-Reviews-Chicago_Marriott_Southwest_at_Burr_Ridge-Burr_Ridge_DuPage_County_Illinois.html)
High Pressure Processing Short Course and Workshop

April 9-12, 2018
Institute for Food Safety and Health, Bedford Park, IL

-Available Sponsorships-

Technology Showcase Sponsor $1500
- One 50% off attendee registration
- Table top exhibit space
- Company logo, description and contacts in attendee packets

Silver Sponsor $4,000
- One free registration and one 50% off attendee registrations
- Company logo and recognition in joint IFSH promotions*
- Company logo and hotlinks to organization’s website on the IFSH website
- Recognition signage in registration area and meeting room, PPT appreciation slide
- Podium recognition at welcoming and concluding addresses
- Table Top exhibit space
- Company logo, description and contacts in attendee packets

Gold Sponsor $6,500
- Two free and one 50% off attendee registrations
- One speaking slot in the program
- Company logo and recognition in joint IFSH e-promotions*
- Company logo and hotlinks to organization’s website on the IFSH website
- Placement of company literature or giveaways at sponsors-only table
- Recognition signage in registration area and meeting room, PPT appreciation slide
- Podium recognition at welcoming and concluding addresses
- Company logo, description and contacts in attendee packets
- Table-top exhibit space
- Acknowledgment for sponsoring catered food
- Opportunity for Sponsor to provide choice of one premium item (with sponsors logo)
  ➢ Memory Stick
  ➢ Conference Bag/Tote
  ➢ Padfolio/Notepads
  ➢ Other

*includes links and logo display in e-promos/newsletters, press releases, and social media postings

Reserve Your Sponsorship Today
Contact: Armand Paradis, IFSH Director Business Development, 708.563.8175, aparadi2@iit.edu
High Pressure Processing Short Course and Workshop

Current Perspectives for Food Safety and Health
April 9-12, 2018
Institute for Food Safety and Health, Bedford Park, IL

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I wish to book the following sponsorship:

- **Technology Showcase Sponsor**: USD $1,500
- **Silver Sponsor**: USD $4,000
- **Gold Sponsor**: USD $6,500

**Contact**: Armand Paradis, IFSH Director Business Development, 708.563.8175, aparadi2@iit.edu