Who Should Attend?
Anyone who manufactures food, supplements, pharmaceuticals, nutraceuticals, pet food, or animal feed product • This course is for professionals in any of the above industries (or their suppliers) who have responsibility for food safety, quality, R&D, and/or supply chain management.

Discover
How successful use of packaging technology can optimize cost and greatly improve product quality and safety

Covered topics will include
• Basics of packaging: glass, metal, plastic, paper
• Selection and testing advances in packaging materials
• Film/Flexible packaging technologies and rigid/sheet packaging technologies
• Product specifications and material selection
• Cost-optimization strategies
• Perishable food packaging, strategies to increase shelf life
• Product packaging interaction; how the customer sees the package food quality analysis
• Analysis tailored to your products

Why Attend?
• You want to learn how to analyze your packaging.
• You want to learn about emerging packaging technology and the importance of how packaging interacts with consumers.
• You need to develop your strategy for safety and regulatory aspects of plastics in food packaging.
• Your company wants to improve shelf life and product quality by using the correct packaging.
• You value a course where you learn, discuss the topics, and have hands-on laboratory experience with leading researchers.

Space is limited. Preregistration is required.

Cosponsored by Iowa State University
• Center for Crops Utilization Research
• College of Agriculture and Life Sciences
• Department of Food Science and Human Nutrition