



# Shelf life extension

## Course Program

Monday: March 18<sup>th</sup>

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"> <li>☑ measurements of pH, Aw and moisture</li> <li>☑ formulation and correction</li> <li>☑ first formulation changes</li> </ul>
17.00h	Result discussion

Tuesday: March 19<sup>th</sup>

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"> <li>☑ ingredients influencing shelf life factors</li> <li>☑ compensating changed proportions for baking quality</li> </ul>
17.00h	Result discussion

Wednesday: March 20<sup>th</sup>

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: March 21<sup>th</sup>

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: March 22<sup>th</sup>

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

