CHEMISTRY ANALYSIS IN THE FOOD LABORATORY
Cherney Microbiological Services, Ltd.

WHO
Food laboratory and quality technicians and managers with minimal chemistry background or experience, working in or with a food laboratory and for those without a technical science background who are required to discuss, interpret or act on analytical test results.

WHAT
This interactive course provides information on basic food chemistry principles and proximate analyses for dairy products, including determination of salt, water activity, ash, moisture, protein and fat. Standard methods for cheese products will be demonstrated to facilitate practical application.

- Basic Food Chemistry
- Composition of Food
- Proximate Analyses of Dairy Products
  - Method and equipment overview
  - Reaction chemistry
  - Standards and controls
  - Rapid vs. traditional methods

WHY
- Understand why tests are performed & how results are interpreted
- Learn common issues and troubleshooting tips
- Improve technique in the lab
- Receive hands-on and technical training

DATES & TIMES
August 16 - 17, 2017
8:00 am to 4:30 pm

COST
Regular Registration $995
Early Registration (30 days prior) $895
10% discount for additional attendees from the same organization

LOCATION
Cherney Microbiological Services, Ltd.
1110 S. Huron Road, Green Bay, WI 54311

TO REGISTER
visit www.cherneymicro.com

QUESTIONS?
Contact training@cherneymicro.com or call 920-406-8300