

CHEMISTRY ANALYSIS IN THE FOOD LABORATORY

Cherney Microbiological Services, Ltd.

**DAIRY
FOCUSED
COURSE**



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.

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

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



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Culturing Solutions with Knowledge