

## 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

From moisture to nutritional labeling, this interactive course will provide basic information to help understand the impact of analytical analysis on your food product.

- 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
- Receive hands-on and technical training
- Improve technique in the lab
- Learn common issues and troubleshooting tips

# CHEMISTRY ANALYSIS IN THE FOOD LAB



## DATES & TIMES

July 17-18, 2019  
8:30 am to 4:30 pm

## COST

Regular Registration \$995  
Early Registration (30 days prior) \$895  
(14 days prior) \$945

10% discount for additional attendees from the same organization

## LOCATION

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

## QUESTIONS?

Contact [training@cherneymicro.com](mailto:training@cherneymicro.com)  
or call 920-406-8300



TO REGISTER visit [www.cherneymicro.com](http://www.cherneymicro.com)