

# 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

July 18-19, 2018  
8:00 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

## TO REGISTER

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

## QUESTIONS?

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