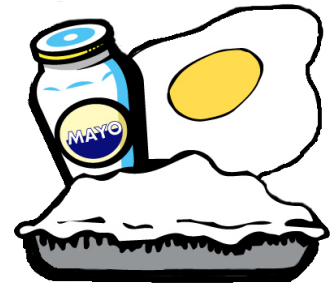


The National Egg Products School
Auburn, AL
October 15 – 17, 2012

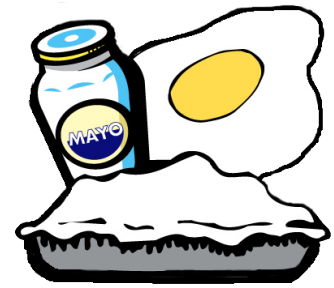


Monday, October 15, 2012

- 7:30-7:45a Van pick-up at circle drive, front of AU Hotel
- 7:45-8:15a Registration
- 8:15a Welcome and Introduction
Deana Jones, USDA ARS
- 8:30a Egg Basics – Formation Through Products
Egg Products and Labeling
Ken Anderson, NCSU
- 9:30a Functionality – Foaming
Angel food cakes and whipping height laboratory
Shelly McKee, Auburn University
- 11:45a Lunch
- 12:30p FDA Egg Rule and Egg Products
Gerardo Ramirez, FDA
- 1:00p Overview of Egg and Egg Products Microbiology
Manpreet Singh, Auburn University
- 1:45p Auditing Food Safety and Quality Programs
Pat Curtis, Auburn University
- 2:30p break
- 2:45p Unit Operations
Kevin Keener, Purdue University
- 4:00p Troubleshooting Equipment and Plant Design
- 5:00p Dinner and evening on your own

Tuesday, October 16, 2012

- 7:30-7:45a Van pick-up at circle drive, front of AU Hotel
- 8:00a Functionality – Coagulation/Thickening
 Custards laboratory
 Brian Sheldon, NCSU
- 10:00a Break
- 10:15a Functionality – Emulsification
 Mayonnaise laboratory
 Christine Alvarado, Texas A&M University
- 12:15a Lunch provided
- 1:00p Functionality – Crystallization
 Ice cream laboratory
 Deana Jones, USDA ARS
- 3:30p Break
- 3:45p Egg Products Marketing
 Elisa Maloberti, AEB
- 4:15p Latest Research on Egg Nutrition
 Mitch Kanter, ENC
- 5:00p Adjourn
- 6:00p Group dinner



Wednesday, October 17, 2012

- 7:30-7:45a Van pick-up at circle drive, front of AU Hotel
- 8:00a Discussion of laboratory results
- 9:00a Egg Products in Food Formulations
 Chef Walter Zurmoski
- 11:30a Lunch
- 12:15p Open book examination and course evaluation
- 3:00p Adjourn and safe travels!