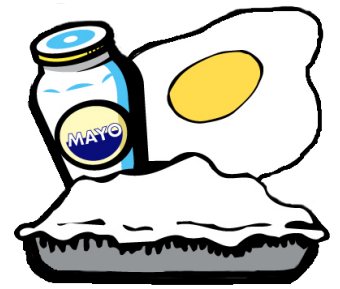


The National Egg Products School
Auburn, AL
September 15-17, 2014



Monday, September 15, 2014

- 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
Ken Anderson, NCSU
- 9:00a Egg Products and Labeling
Oscar Garrison, UEP
- 9:30a Functionality – Foaming
Angel food cakes and whipping height laboratory
Casey Owens-Hanning, University of Arkansas
- 11:45a Lunch provided
- 12:30p FDA Egg Rule and Egg Products
Gerardo Ramirez, FDA
- 1:15p Overview of Egg and Egg Products Microbiology
Joshua Gurtler, USDA ARS
- 2:00p Auditing Food Safety and Quality Programs
Pat Curtis, Auburn University
- 2:30p Break
- 2:45p Food Safety Modernization Act
Oscar Garrison, UEP
- 3:15p Unit Operations
Kevin Keener, Purdue University
- 4:15p Troubleshooting Equipment and Plant Design
- 5:00p Dinner and evening on your own

Tuesday, September 16, 2014

- 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
Gerardo Casco, Texas A&M University
- 12:15p 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, September 17, 2014

- 7:30-7:45a Van pick-up at circle drive, front of AU Hotel
- 8:00a Egg Products in Food Formulations
Chef Walter Zurmoski
- 11:30a Lunch
- 12:30p Course evaluation
- 1:00p Adjourn and safe travels!

