

## News Release

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### **School for Small Processors of Acidified Food**

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Selling jars of your family's favorite salsa or pickles made from Grandma's secret recipe can be a rewarding venture. But be aware that you may be required to have completed a certified course in order to sell these products.

To meet this training need, the University of Wisconsin-Madison and the University of Wisconsin-Extension are offering a new certified course for small-scale processors of acidified foods. The Better Process Control School for Small-Scale Processors of Acidified Foods meets both Food and Drug Administration and United States Department of Agriculture regulations for all processors of thermally processed acidified foods which are packaged in vacuum-sealed containers, glass jars. Pickles, relishes, and salsas with added vinegar would all be considered acidified foods. School participants will study eight topics during the course, and must pass an exam on each of the topics in order to receive certification.

The two-day course will be held May 12 – 13, 2005 in Madison, Wisconsin at the Food Science Department (Babcock Hall). Registration fee is \$250. Advance registration is required (deadline April 29, 2005). All participants will receive a course manual once they are registered. Participants are strongly encouraged to study for the exams ahead of time.

"This new course provides the opportunity for targeted instruction for some of our smaller food processors," says Dr. Steve Ingham, University of Wisconsin Extension food safety specialist. Dr. Ingham noted that the University of Wisconsin also offers a full-length Better Process Control School which lasts 4 days and covers both acidified and non-acidified canned foods. The full-length course, however, costs significantly more (\$550) and is not necessary for small-scale processors who wish to market only acidified foods such as pickles or salsa. Dr. Ingham noted, "We feel that this new course, targeted to a specific audience, will be more economical for small processors, and will encourage some entrepreneurs in the state to move forward with their business plans."

For more information about this upcoming course, contact CALS Conference Services, 620 Babcock Drive, Madison, WI, 53706. Phone (608) 263-1672 or Fax (608) 262-5088. For course questions, please contact Steve Ingham at (608) 265-4801 or via email [scingham@wisc.edu](mailto:scingham@wisc.edu). For information on starting a small food business in Wisconsin, refer to a fact sheet developed by the University of Wisconsin Extension [http://www.wisc.edu/foodsafety/assets/foodfacts\\_2003/factsheet.pdf](http://www.wisc.edu/foodsafety/assets/foodfacts_2003/factsheet.pdf). Call our office at 683-4168 for the sheet if you have trouble accessing it from the website.

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