

## **Commercial Preparation of Jams & Jellies for Retail Market**

Wednesday September 15, 2004

## **Good Manufacturing Practices For The Production of Acid & Acidified (Pickled) Foods**

Thursday September 16, 2004

### **Both Held at:**

The Historic Salem Courthouse and the Battenkill Kitchen  
58 East Broadway  
Salem, Washington County, NY

### **Presented by:**

Northeast Center for Food Entrepreneurship (link to website [www.nysaes.cornell.edu/necfe](http://www.nysaes.cornell.edu/necfe))  
Department of Food Science & Technology,  
Cornell University

### **Hosted by:**

The Battenkill Kitchen, Inc (link)  
and Cornell Cooperative Extension

### **The Workshop:**

This is a hands-on practical training designed to provide current and future small processors with the basic elements needed to understand the main processing steps, critical control points and record keeping to safely manufacture specialty preserves for the marketplace. We will provide both technical information and practical training by demonstrating the production of fruit jam, low-sugar jelly, BBQ-type sauce, and pickled vegetables.

### **Who should attend:**

Farmers interested in value added processing, food manufacturers, small-scale processors of specialty foods, or any one interested in starting a small-scale food manufacturing business.

This is a hands-on workshop with lab exercises. Please dress appropriately (long pants required, short sleeves or snug fitting cuffs, flat shoes with no open toes – waterproof suggested).

## **Jam & Jellies Program**

Wednesday September 15, 2004

8:45 am - Welcome and Overview

9:00 am - Principles of Food Preservation  
- Science & Technology of Jams & Jellies  
- Herbal & Vegetable Jams & Jellies

10:20 am - Break

10:35 am - Low Sugar / No Sugar Spreads

- Equipment Considerations
- Containers & Closures
- Regulations Governing Commercial Production of Jams & Jellies

12:00 pm - Lunch

1:00 pm - Hands On Exercises:

- Demonstration of Laboratory Equipment (pH meter, thermometer, refractometer, water activity meter)
- Processing Demonstration for the following products:
  - Fruit jelly
  - Hot pepper “jelly”
  - Low sugar fruit jam

4:30 pm – Adjourn

### **Acid & Acidified (Pickled) Foods Program**

Thursday September 16, 2004

8:45 am - Welcome and Overview

9:00 am - Food Production and Good Manufacturing Practices

10:00 am - Break

10:15 am - Production of Acid/Acidified Foods: regulatory compliance, processing and safety

12:00 pm - Lunch

1:00 - 4:00 pm – Demonstration

- ✓ Sanitation and operation of equipment
- ✓ Demonstration of laboratory instrumentation
- ✓ Production of acid and acidified products

✓ Finished product evaluation

4:00 pm – Adjourn

\*\*Information presented in this workshop  
is intended solely for educational purposes\*\*

**For more information about these workshops or details about joining the BKI contact:**

Will Lennon  
President  
Battenkill Kitchen, Inc  
518-854-3095  
battenkillkitcheninc@juno.com

Paula Schafer  
Agricultural Economic Development Program  
CCE Washington County & Saratoga Counties  
518-746-2560 or 885-8995  
[pjb11@cornell.edu](mailto:pjb11@cornell.edu)

## Workshop Registration Form

---

Name(s)

---

---

Company/Organization

---

---

Address

---

---

City

State

Zip

---

---

Day Phone

---

---

Night Phone

---

---

Email

---

Registration for:

Jams & Jellies \$50/person \_\_\_\_\_

Rate for BKI Pastry

Chef Members \$45/person \_\_\_\_\_

Acidified Foods \$50/person \_\_\_\_\_

Rate for BKI Pastry

Chef Members \$45/person \_\_\_\_\_

Join the BKI \$25/person \_\_\_\_\_

Total Amount Due \_\_\_\_\_

**Please make checks payable to:**

Battenkill Kitchen, Inc.

**and send payment with registration to:**

CCE Washington County  
415 Lower Main Street  
Hudson Falls, NY 12839

**Registration Fee - \$50 per class**  
Fee includes materials and lunch.

**Registration is limited to 25 people per class.**

**Deadline to register is:  
September 7, 2004**