

WHY YOU SHOULD ATTEND:

The National Egg Products School, sponsored by the University of Georgia, Department of Poultry Science and the American Egg Board, is a biennial, four-day school focusing on eggs and egg products. This year's school will take place September 10–13, 2018 in Athens, GA.

Participants will receive a thorough introduction to eggs and egg products, from their initial formation through the packaging of liquid and dried egg products for industrial use. This "farm to fork" review includes side excursions into molecular structure, safety, microbiology and the latest research on egg nutrition.

Alongside the presentations, the program incorporates

INTENDED AUDIENCE:

Personnel for the egg processing industry, food service including food formulators and chefs, egg industry professionals and the allied industry

WORKSHOP PRESENTERS:

Dr. Manpreet Singh

- Extension Food Safety Specialist, UGA Poultry Science

Dr. Christine Alvarado

Professor Department of Poultry Science, TAMU

Dr. Patricia Curtis

 Professor and Head, Prestage Department of Poultry Science, NCSU

Oscar Garrison

- Director of Food Safety, United Egg Producers

Dr. Deana Jones

- USDA-ARS, US National Poultry Research Center

Dr. Darrin Karcher

- Extension Specialist and Assistant Professor, Purdue University

Dr. Kevin Keener

- Professor, Iowa State University

Elisa Maloberti

- Director of Egg Product Marketing, American Egg Board

Dr. Tia Rains

- Executive Director, Egg Nutrition Center

Dr. Brian Sheldon

- Professor Emeritus, Prestage Department of Poultry Science, NCSU

Dr. Harshavardhan Thippareddi

- Professor, UGA Poultry Science

hands-on sessions for participants to use a variety of egg ingredients to create products such as angel food cake, ice cream, mayonnaise and custard. The intent is to demonstrate functional characteristics egg ingredients supply to these applications, investigate the scientific principles behind the functionality, and then taste the results. Participants will learn about the effects of impurities or bad processing techniques. Eggs can provide functional benefits such as aeration, binding, humectancy and emulsification. In addition, real egg ingredients create better products in appearance and texture.

WORKSHOP TOPICS:

- Egg products and labeling
- · Egg products marketing
- Egg functionality and product formulations labs (hands-on activities)
- Regulatory update on FDA egg rule and Egg products
- · Egg and egg products microbiology
- · Food safety and quality program auditing
- Food Safety Modernization Act relevance to the egg industry
- Unit operations for egg processing
- Equipment and plant design
- · Update on egg nutrition research
- Supply chain challenges







American Egg Board

EGG PRODUCTS SCHOOL

WORKSHOP REGISTRATION:

The registration fee of \$595 (**\$695 after August 15th**) includes breakfast and lunch, refreshments, notebooks, and other relevant materials. The workshop will begin with registration at **7:45 AM** on September 10th and will end at **12:00 PM** on September 13th. Please make hotel reservations accordingly and the hotel reservations will be first come, first served.

We have limited space for the workshop (50 seats), so register soon.

Direct questions regarding the National Egg Products School to Jeniece Vinson (jgvinson@uga.edu, 706-542-1371)

HOTEL REGISTRATION:

A block of rooms has been reserved for our workshop at the Holiday Inn. The Holiday Inn is located at 197 E Broad Street, Athens, GA 30606. Guests may call the reservation office at 1-800-465-4329 / (706)-549-4433 using the code EGG or book online at https://bit.ly/2pQLc9V .You must enter this block code online in order to receive the discount. The room discounted rate is \$109. Please make your own reservations prior to August 19, 2018.

TRANSPORTATION:

If you will need transportation from the Holiday Inn Express Hotel to the workshop please select yes on transportation. Transportation will not be provided from/to the Airport. If you need Transportation from/to the Airport you can contact Groome Transportation shuttle service. Reservations can be made for the shuttle using the link below. Groome makes 18 round trips between Atlanta and Athens each day. Please note that Groome Transportation only picks up at the Atlanta airport, so you would have to travel back to the airport and catch a ride on the shuttle from there. Their website is http://www.groometransportation.com/athens.html or they can be contacted at (800) 896-9928 or (706) 410-2363.

Cancellation of registration less than two weeks prior to event will result in no refund. You will receive confirmation of your registration by email.

REGISTER EARLY! Limited spots are available which fill quickly!

WORKSHOP REGISTRATION FORM

Registration Online:

 Go to: https://bit.ly/2uEXwQ6 Click on "National Egg Products School"

If not registering online, complete the information below and Mail or FAX this form to:

Jeniece Vinson
 National Egg Products School
 Department of Poultry Science
 211 Poultry Science Building,
 The University of Georgia
 Athens, GA 30602-4435
 FAX: 706/542-9156
 jgvinson@uga.edu

Payment:

☐ Check enclosed made payable to: **The University of Georgia**

Name(s):	
Company:	
Address:	
City:	State: Zip:
Phone:	
Email:	
Name to appear on	
nametag/certificate:	
Dietary needs:	
Transportation:	

If interested in sponsoring the workshop, please contact Jeniece Vinson at jgvinson@uga.edu

Online registration will receive immediate confirmation.

Cancellation of registration less than two weeks prior to event will result in no refund.