



PET for Sensitive Beverages Training Seminar



September 22 – 23, 2010
Yverdon-les-Bains, Switzerland

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PET for Sensitive Beverages

The PET container industry growth has slowed down in recent years. However, due to its excellent mechanical and barrier properties and its good recycling capability PET remains the packaging of choice for new products or for conversion from other packaging materials. Also filling technologies are evolving rapidly to meet the demands of filling products like beer, wine, dairy products and pure fruit juices. The PTI training seminars provide state-of-the-art information on PET container technologies and offer the opportunity to discuss your specific applications and questions.

The instructors from Plastic Technologies Inc. (USA), PTI-Europe and external experts have between 10 and 20 years of experience in the fields of PET containers, barrier, recycling and aseptic technologies. The seminars are conducted in small groups to allow interaction and networking.

The *PET for Sensitive Beverages* training seminar will give you an overview of the whole question of sensitive beverages – what they are, why they are sensitive and how they can be filled.

The training outline is technical, but is designed to be presented to both technical and business/marketing personnel in order to provide a broad basis for understanding of Non-carbonated beverages definition, compatibility of the packages with sensitive beverages and associated filling technologies such as Cold Aseptic Filling.

Note: It is necessary for attendees to have a basic knowledge of resins used for packaging and ISBM packaging manufacturing conditions, as those subjects will not be covered with this seminar. Ideally, previous attendance to a PTI-Europe – *PET Training Seminar* would be considered as a good basis.

Dates: September 22 – 23, 2010
Time schedule: 08.30 – 18.00 (Day 1)
08.30 – 17.00 (Day 2)

Training Outline

1. Definition of sensitive beverages:
 - Definitions
 - Basics of microbiology
 - Product categories
2. Market review for sensitive beverages
3. Treatment & filling technologies for sensitive beverages in PET containers
 - Beverage processing
 - In-bottle heat treatment
 - Preservatives
 - Cold chain distribution
 - Hot filling (3e)
 - Cold aseptic filling (3f)
- 3e. Hot filling technology
- 3f. Cold aseptic filling technology
 - Notions of aseptic
 - Impact of the product pH
 - Environment / Ambient conditions
 - Definition of contamination
 - Introduction to aseptic filling
 - i. Decontamination principle
 - ii. Decontamination technologies
 - iii. Filling technologies
 - iv. Flushing and headspace treatment
4. Aseptic filling for cartons
5. Aseptic technologies supplier review
 - Linear systems
 - Rotary systems

Training Outline

6. Typical line set-up and layout with aseptic filling
 - In-line vs. off-line
 - Impact of intermediate storage for the containers
7. Quality control required for sensitive beverages
 - Decontamination efficiency evaluation
8. Material review of PET & competing alternatives (PP & PLA)
9. Container design:
 - Design opportunities / Typical sizes and dimensions
 - Finishes and closures
 - Container body and shape
 - Bases
 - Pressurized vs. non-pressurized containers
 - Container specifications for sensitive beverages per filling technology
10. Barrier materials for sensitive beverages
 - Barrier principle
 - Barrier technology overview
11. Comparison filling technologies per packaging type
12. Decision factor for filling technologies vs. product vs. packaging

Training Course Information

Seminar location

The training seminars will be held at the premises of PTI-Europe. PTI-Europe is close to the center of Yverdon and only 90km – 1 hour from Geneva Airport.

PTI-Europe
Parc Technologique - Y Parc
Rue Galilée 15
1400 Yverdon-les-Bains
Switzerland

Accommodation

PTI-Europe has negotiated a special rate of Sfr. 200 with the Grand Hotel des Bains in Yverdon-les-Bains for a limited number of rooms per day. These special prices will be guaranteed for reservations made until 2 weeks before the start of the seminar and depending on availability. Please find the contact details below. Please mention PTI-Europe upon reservation.

Grand Hotel des Bains	Tel: +41-24-424.64.64
Avenue des Bains 22	Fax: +41-24-424.64.65
1400 Yverdon-les-Bains	www.grandhotelyverdon.ch

Fees

Fees include registration, course material, refreshments, lunches and dinner the first evening, but not accommodation. Fees are payable in advance to PTI-Europe.

Cancellations

Cancellations will be accepted and fees refunded (less 20% handling charge) only if made in writing and received at least 5 working days before the seminar. Bookings can not be cancelled or fees refunded thereafter, but substitutions may be made at any time.

Presenters

Ulla Ringblom, *Ringblom Consulting*
William Van Keyenberg, *PTI-Europe*
Vincent Le Guen, *PTI-Europe*

Note

A minimum of 10 training participants are required to proceed with a training seminar. PTI-Europe reserves the right to cancel a training seminar if the limit is not attained. Notification of schedule change will be sent to participants 2 weeks prior to the training.

Registration Form (Sensitive Beverages 22-23 September 2010)

Your details

First Name

Family Name

Position

Company

Address

Tel

Fax

E-Mail

Training Fee

Seminar fee is EUR 1400 for the complete training (2 days).

Payment method

Purchase Order or Reference number:

An invoice will be sent to you by mail upon receipt of your registration form. Please add a PO or reference number for proper invoicing, or indicate if not necessary, upon registration.

Please send registration form to: Fax: +41-24-423.95.31
Email: info@pti-europe.com

For further information contact: William Van Keyenberg, PTI-Europe Tel: +41-24-423.95.37 Email: w.vankeyenberg@pti-europe.com
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