



CANNING 101 CLASS

TWO DAY CLASS* | \$200/person

SILGAN Technology Center | 1190 Corporate Center Drive, Oconomowoc, WI 53066

ABOUT CANNING 101

- Class is intended to be an introduction to the basics of canning.
- Training material includes background on empty can/end handling, filling, seaming, thermal processing, water quality, labeling, casing and finished goods handling.

*Instruction time can vary based on the intended scope of the requested training. The full program encompasses approximately two days of instruction. Textbook included.

WHO SHOULD ATTEND?

This is designed specifically with customer in mind. Focusing on customer's seaming and thermal process of the can. This is especially helpful to our customers who have lost institutional knowledge as the result of attrition. This will help operators accelerate their learning curve. This is important for management, supervisors, mechanics, seam checkers, quality control and quality analyst.

SCHEDULE AND REGISTRATION

For classes details, schedules and for individual and group registration, please visit:

www.silganu.com/division/containers,

or email us at: SilganU-CES@silgancontainers.com.



Our Customer Technical Group (CTS) is proud to operate the Silgan University. We offer best-in-class training to ensure that your staff is fully knowledgeable about the vital ins and outs of the canning process.

These classes provide hands-on instruction and are taught by seasoned professional instructors. Each student will receive a certificate of completion at the end of the class.

CLASS CONTENT

- 1. Handling and Storage of Empty Cans and Ends**
 - Unloading, stacking and storage cans/ends • Pallet handling • Pallet tags
 - Depalletizer • Conveyors and trackwork
- 2. Filling and Seaming**
 - Factors in the filling process
 - Seaming • Can Rinser • Inkjet Code
- 3. Thermal Processing and Water Quality**
 - Microbiology • Food Classifications
 - Confirming retort operation-heat distribution testing • Establishing a thermal process • Retorts • Water quality • Product/container interactions
- 4. Labeling, Storage and Distribution of Filled Product**
 - Drying and cooling cans • Filiform corrosion • Labeling • Palletizing
 - Distribution