



Success stories in advanced heating technologies

Invitation to workshop

25 February 2010, SIK, Gothenburg, Sweden



There are several advanced heating technologies which could provide fast and energy-efficient heat treatment. Among those are: microwave processing, radio-frequency heating, ohmic heating, and infra-red heating. The food is exposed to electromagnetic energy which is converted to heat energy.

There are many food processes where advanced heating can be beneficial; although the number of openly known applications which are commercially successful is still limited in food industry. The objective of the workshop is to present success stories on industrial implementations and discuss further developments. Which factors contributed to make the applications successful? What difficulties did we have to overcome?

This workshop is organised within the NovelQ project. Novel Q (FOOD-CT-2005-015710) is an EU-funded integrated project that aims to develop and successfully demonstrate - eco-friendly - novel processing technologies (high pressure processing, pulsed electric field processing, cold plasma, advanced heating technologies and packaging) for improved quality (fresh-like character, extended shelf-life) food. One of the topics in the project is to solve R&D hurdles in the implementation of advanced heating technologies.



Registration: Send an email to kurs@sik.se (name, company, invoice-address and VAT-number, please)

Last day for registration: 15 February 2010

Workshop fee: 100 €/SEK 1 000

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Workshop 25 February 2010

Programme

- 09.30 **REGISTRATION AND COFFEE**
- 10.00 Brief presentation of Novel Q and SIK
- 10.30 A baking system for sandwich bread baking with advanced heating technology
Irene Minguez Pablos, Panrico S.L.U., Spain
- 11.00 Microwave pasteurisation and innovative packaging solutions of packaged ready meals,
Johan Zetterberg, MicVac, Sweden
- 11.30 Radio frequency heating and tempering in the food industry – success stories
Jean Paul Bernard, Sairem, France
- 12.00 **LUNCH**
- 12.50 Industrial applications of ohmic heating of foods
Francesco Municino, Emmepiemme, Italy
- 13.20 Microwave baking of biscuits and microwave pasteurisation of foods – two success stories,
Marcel Mallah, Fricke und Mallah, Germany
- 13.50 Infrared surface pasteurisation of foods
Thomas Björnberg, IRCON, Sweden
- 14.15 **COFFEE/TEA**
- 14.50 Discussion about research needs and conclusions
- 15.30 Guided tour at SIK
- 16.00 **THE END**

Registration (binding) by email to: kurs@sik.se (name, company, invoice-address and VAT-number, please)