

The Second European Workshop on Food Engineering and Technology

Presentations of selected national PhD students
in food engineering and technology of 2007/2008 at European level

will be held in

Massy, May 26 – 27, 2008

1 avenue des Olympiades 91300 Massy, France

The workshop will be organised by the

Section on Food of the European Federation of Chemical Engineering (EFCE)

in cooperation with the

European Federation of Food Science and Technology (EFFoST) ,

Agro Paris Tech, INRA

ACIA the French association for food Science, Technology and engineering

Chairmen: Prof. Dr. Dietrich KNORR, Berlin, and Prof. Dr. Gilles TRYSTRAM, Massy

According to the decision of the members of the EFCE Section on Food an European Workshop on Food Engineering and Technology will be organised every year with the best PhD students of Europe presenting their recent results.

The First European Workshop on Food Engineering and Technology in Berlin, 21 – 22 May 2007, was very successful. 15 young scientists of 10 countries, who will finish their PhD in food engineering and technology soon or have recently received a PhD have presented their papers.

All candidates were selected by their national expert committee or organisation responsible for food engineering and technology.

The JULIUS MAGGI RESEARCH AWARD 2008

for the very best paper, selected out of many excellent presentations.

The award of 2500 Euro, was sponsored by Nestlé Product Technology Centre Singen.

Program:

May 26, 2008

9h - 9h15

Welcome

9h15 - 10h

Modelling the effect of high hydrostatic pressure on proteolytic enzymes and application for the production of novel dairy products

George Katsaros (Greece)

10h – 10h45

Development of high pressure sterilization concepts based on mechanistic inactivation studies of bacterial spores

A. Mathys (Germany)

10h45 – 11h15

Coffee Break

11h15 – 12h

Study of coupled mass and heat transfer during the freezing, thawing and baking of porous media

Vanessa JURY (France)

12h – 12h45

Principles of inactivating vegetative Microorganisms – Application of resistance distributions to improve food safety

K.K. Pardey (Germany)

12h45 – 13h45	Lunch
13h45 – 14h30	Sulphydryls in β -lactoglobulin denaturation and aggregation J. Kehoe (Ireland)
14h30 – 15h15	Dissolution of food powders – Processes and modeling Alejandro R. Marabi (Israel)
15h15 – 15h45	Coffee Break
15h45 – 16h30	Powder agglomeration during the spray drying process Gianfrancesco Alessandro (France)
16h30 – 17h15	Infrared inactivation of microorganisms in Dried powders Norman Staack (Sweden)
17h15 – 18h30	Meeting of the members of the EFCE Section on Food
17h15 – 18h30	Dinner

May 27, 2008

9h – 9h45	Application of the material science fundamentals for studying the engineering properties of edible films based on food biopolymers Jiabil Gigli (Italy)
9h 45 – 10h30	Experimental Strategy for the Optimal Design of Ultrafiltration Units for the Recovery of Food Biopolymers from Highly-Viscous Solutions Ilio Sebastiani (Italy)
10h30 – 11h	Coffee break
11h – 11h45	Optimalization of production process and cool storage of “gravad” type products from rainbow trout (<i>Oncorhynchus mykiss</i>) Magdalena Michalczyk (Poland)
11h45 – 12h30	Cryotolerance of concentrated Lb. bulgaricus starters under process operating conditions Fernanda STREIT (France)
12h30 – 13h15	<i>Lactobacillus</i> strain selection for microbiologically-safe and savoury lacto-fermented products Zsolt Zalán (Hungary)
13h15 – 14h15	Lunch
14h15 – 15h00	Investigation of phenolic acids content and antioxydant activity in malt and beer production Jelena Pejcin (Serbia)
15h)15h45	Plant family <i>Lamiaceae</i> herbs for oil aromatisation
15h30 – 15h45	Kurma Zanda (Latvia)
15h45 – 16h15	Coffee meeting of the committee of the EFCE Section on Food
16h15	Best Paper Award ceremony
16h30	Marcel Loncin Award ceremony (ACIA), best thesis in France

Registration

Attendance fees: 250.— EUR, full rate (industry)
50.— EUR, reduced rate (universities, institutes etc.)
25.— EUR, students and PhD-students, no attendance fees for lecturers

Registration form can be sent by email at acia@agroparistech.fr or by mail to

ACIA

1 avenue des Olympiades 91744 Massy Cedex
France

Participants will receive an invoice after receipt of the registration form.

Payment must be made by money transfer to A.C.I.A.

IBAN: FR28 3000 2004 0100 0000 7679 Y18

BIC: CRLYFRPP

please indicate in the text field "EFCE Massy 2008"

Location of the conference

AgroParisTech, Massy

1 avenue des Olympiades 91300 Massy, france

www.agroparistech.fr

Local contact person:

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Sponsoring, Danone

Hotel reference in massy, close to the School.

	Price Single With breakfast
KYRIAD - Massy 80 Place de France Tel 33 1 60 11 55 54 – Fax 33 1 60 11 05 91	76 € (Prix négocié AgroParisTech)
RELAIS de Massy 1 rue Gabriel Péri Tel 33 1 69 20 04 23 – Fax 33 1 60 11 74 30	65 € et 69 € (Prix négocié AgroParisTech)
IBIS – Massy 6 rue du Saule Trapu Tel 33 1 60 11 20 30 – Fax 33 1 60 11 95 53	83 €
MERCURE – Massy Gare 21 avenue Carnot Tel 33 1 69 32 80 20 Fax 33 1 69 32 80 25	140 € et 155 € + 6 € ou 13,50 €
Hôtel Restaurant NOVOTEL Massy-Palaiseau 18-20 rue Emile Baudot Tel 33 1 64 53 90 00 – Fax 33 1 64 47 17 80	139 € + 13,20 €
Hôtel de la Poste - Massy 5 rue de Gaudon Tel 33 1 69 20 81 98 – Fax 33 1 69 30 70 17	49 € + 4,30 €

RELAIS de Palaiseau 82 r Gutenberg 91120 PALAISEAU Tel 33 1 64 53 92 92 – Fax 33 1 64 53 92 90	60 € + 7,50 €
Hôtel ALIXIA - Antony 1 rue de la Providence Tel 33 1 46 74 92 92 – Fax 33 1 46 74 50 55	92 € + 9 €