



## ELECTRO-BASED PROCESSING TECHNOLOGIES FOR HIGH QUALITY AND SUSTAINABLE FOODS

*Application of electric energy in food and how it can help during food production and processing has been studied for decades. Different approaches and distinctive technologies have been developed and investigated, mostly on how to extend the shelf-life, increase the level of safety, or improve food product quality and increase process efficiency. While gas is a major driver for energy price increase, electrical energy is considered an important alternative that can be produced from a variety of sources. The scope of this webinar, comprising talks from academic and industrial speakers, is to give an update on research status of selected electro-based technologies, their potential for food production and their upscaling possibilities, as well as current market situation. Furthermore, consumer acceptance and potential legal barriers will be addressed.*

### PROGRAM

- 14:00 **Welcome and introduction**  
Prof. Henry Jäger, BOKU – Univ. Natural Resources and Life Sciences, Vienna - Austria  
Prof. Kemal Aganovic, DIL German Institute of Food Technologies, Quakenbrück; Univ. of Veterinary Medicine, Hannover - Germany  
Giorgio Veronesi, EFCE President
- 14:10 **Application of Pulsed electric fields technology for improving food quality, structure and increasing process efficiency**  
Prof. Stefan Töpfl, University of applied science, Osnabrück - Germany
- 14:30 **Potential of Ohmic heating for food production**  
Ass. Prof. Felix Schottrhoff, BOKU, Univ. Natural Resources & Life Sciences, Vienna - Austria
- 14:50 *Break*
- 14:55 **Application of Radio frequency and Microwave heating for food applications**  
Ugo Nicoletti, Stalam S.p.A Nove - Italy
- 15:15 **Possible applications of shockwave technology in food production**  
Prof. Kemal Aganovic, DIL German Institute of Food Technologies, Quakenbrück; University of Veterinary Medicine, Hannover - Germany
- 15:35 **Discussion and conclusion**  
Prof. Henry Jäger and Prof. Kemal Aganovic

[REGISTRATION](#)

free of charge but mandatory

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