

# ALTERNATIVE FOOD TECHNOLOGIES - SCIENCE MEETS INDUSTRY

ONLINE EVENT

25, 26 AND 27 MAY 2021

25.05.2021, Day 1

## 14:00 GETTING CONNECTED

- |       |  |   |
|-------|--|---|
| 14:30 | Opening and greeting   | <i>Kemal Aganovic, Volker Heinz and Henry Jäger</i> |
| 14:45 | Technological status quo - brief summary where are we now and where are we going | <i>Henry Jäger, BOKU</i>                            |

## 15:00 PULSED ELECTRIC FIELDS

- |       |   |  |
|-------|---|--|
| 15:00 | Brief scientific lecture  | <i>Stefan Töpfl, Uni Osnabrück, Elea</i> |
| 15:10 | The application of PEF prior freeze drying for improved quality of red bell peppers                 | <i>Marianna Giancaterino, BOKU</i>       |
| 15:20 | Application of PEF on milk starter cultures for accelerated fermentation and application for yogurt | <i>Corinna Stühmeier-Niehe, DIL</i>      |
| 15:30 | Industry perspective  | <i>Claudia Siemer, Elea</i>              |
| 15:40 | Round table Q&A   | <i>Moderator: Stefan Töpfl</i>           |

Break

## 16:00 OHMIC HEATING

- |       |   |                                    |
|-------|---|------------------------------------|
| 16:00 | Brief scientific lecture  | <i>Felix Schottroff, BOKU</i>      |
| 16:10 | New perspectives to induce and control protein functionality                                    | <i>Rui Rodrigues, Uni Minho</i>    |
| 16:20 | Gentle sterilization of carrot-based puree and influence on processing contaminants and quality | <i>Maximilian Gratz, BOKU</i>      |
| 16:30 | Industry perspective  | <i>Thomas Gerber, KASAG</i>        |
| 16:40 | Round table Q&A   | <i>Moderator: Felix Schottroff</i> |

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Break

## 17:00 DIELECTRIC HEATING

17:00	Brief scientific lecture	<i>Alain Le Bail, ONIRIS</i>
17:10	Investigation of different pre-treatments on extraction of fatty acids from <i>Chlorella vulgaris</i>	<i>Shaba Noore, Teagasc</i>
17:20	Investigation of the impacts of ultrasound combined with commercial drying on physiochemical properties of Irish brown seaweed <i>Alaria esculenta</i>	<i>Xianglu Zhu, Teagasc</i>
17:30	Industry perspective	<i>Alexandre Thillier, Sairem</i>
17:40	Round table Q&A	<i>Moderator: Alain Le Bail</i>

End of Day 1

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# ALTERNATIVE FOOD TECHNOLOGIES - SCIENCE MEETS INDUSTRY

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26.05.2021, Day 2

## 14:30 GETTING CONNECTED

### 15:00 HIGH HYDROSTATIC PRESSURE

15:00	Brief scientific lecture	<i>Kemal Aganovic, DIL</i>
15:10	Effects of HHP on structure of salmon muscle	<i>Camille Renaud, ONIRIS</i>
15:20	Surrogates for <i>L. monocytogenes</i> for validation studies	<i>Anna Rose Pilapil, Uni Nebraska</i>
15:30	Industry perspective	<i>Jasna Ivanovic, UHDE TK</i>
15:40	Round table Q&A	<i>Moderator: Kemal Aganovic</i>

Break

### 16:00 HIGH PRESSURE HOMOGENISATION

16:00	Brief scientific lecture	<i>Avi Shpigelman, Technion</i>
16:10	Droplet breakup mechanisms at different droplet trajectories during HPH	<i>Felix J. Preiss, KIT</i>
16:20	Utilization of HPH of potato protein isolate for the production of dairy-free yogurt	<i>Rachel Levy, Technion</i>
16:30	Industry perspective	<i>Silvia Grasselli, GEA</i>
16:40	Round table Q&A	<i>Moderator: Avi Shpigelman</i>

Break

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## 17:00 ULTRASOUND

17:00	Brief scientific lecture	<i>Brijesh Tiwari, Teagasc</i>
17:10	Influence of PEF pre-treatment on an ultrasound assisted frying process of vegetables	<i>Robin Ostermeier, Elea</i>
17:20	Ultrasound assisted depolymerization of sulphated polysaccharide (fucoidan) from seaweed using green solvents	<i>Viruja Ummat, Teagasc, UCD</i>
17:30	Industry perspective	<i>Kathrin Hielscher, Hielscher Ultrasonics</i>
17:40	Round table Q&A	<i>Moderator: Brijesh Tiwari</i>

**End of Day 2**

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# ALTERNATIVE FOOD TECHNOLOGIES – SCIENCE MEETS INDUSTRY

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27.05.2021, Day 3

## 14:30 GETTING CONNECTED

### 15:00 E-BEAM

15:00	Brief scientific lecture	<i>Florent Kuntz, Aerial</i>
15:10	Surrogate for electron beam inactivation of Salmonella on pumpkin seeds and flax seeds	<i>Sebastian Henz, DIL</i>
15:20	Sensory impact and consumer perception of LEEB technology	<i>Heikki Aisala, VTT</i>
15:30	Industry perspective	<i>Murdoch Matthew, Bühler</i>
15:40	Round table Q&A	<i>Moderator: To be confirmed</i>

Break

### 16:00 PLASMA

16:00	Brief scientific lecture	<i>Oliver Schlüter, ATB</i>
16:10	Microbial disinfection of tubular devices by plasma activated water and ultrasound treatment	<i>A. Patange, Teagasc</i>
16:20	A plasma-based process (PPA-treatment) for the decontamination of cold-smoked salmon	<i>Thomas Weihe, INP Greifswald</i>
16:30	Industry perspective	<i>Jörg Ehlbeck, INP Greifswald</i>
16:40	Round table Q&A	<i>Moderator: Oliver Schlüter</i>

Break



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## 17:00 UV-LIGHT

17:00	Brief scientific lecture	<i>Ignacio Álvarez, Uni Zaragoza</i>
17:10	Towards improving the efficiency of UV-C light treatments on surface decontamination	<i>Sebastian Ospina, Uni Zaragoza</i>
17:20	Optimising a LED technology for potential decontamination of chicken breast meat	<i>A. B. Soro, Teagasc, UCD</i>
17:30	Industry perspective	<i>Cajus Dinies, Dinies UV Technologies</i>
17:40	Round table Q&A	<i>Moderator: Ignacio Álvarez</i>

18:00	Closure	<i>Kemal, Aganovic, Henry Jäger</i>
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