



FIRST ANNOUNCEMENT and INVITATION

The 6th European Workshop on Food Engineering and Technology

Presentations of selected national PhD students
in Food Engineering and Technology at European level

will be held in

Singen, Germany, on March 7– 8th, 2012
Nestlé Product Technology Centre Singen

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)

and the

Nestlé Product Technology Centre Singen

Co-chairmen: Dr. Swen Rabe and Prof. Dr. Dietrich Knorr, Berlin

According to the decision of the members of the EFCE Section on Food (see www.efce.info/section/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 five European Workshops on Food Engineering and Technology in Berlin, 21 – 22 May 2007, in Massy, 26-27 May 2008, in Naples - Portici, 21 - 22 May 2009, in Belgrade, 27-28 May 2010 and March 22-23, 2011 in Valencia were very successful, of high quality and well received within the Food Engineering and Technology community.

The 6th European Workshop will be held at the Nestlé Product Technology Centre Singen (Germany). The participants will be supported with 500 Euro for travelling expenses and the accommodation by the local organizer. A valuable reward will be offered to the very best paper, selected from the PhD students' presentations:

JULIUS MAGGI RESEARCH AWARD 2012

Sponsored by **Nestlé PTC Singen**

Nominations of excellent candidates for the 6th workshop in Singen are sought. Documents of the candidates should be sent to the national organisation responsible for Food Engineering and Technology or to a leading Professor in Food Engineering and Technology within the respective country without national organization and then forwarded preferably to the Workshop Co-chairmen swen.rabe@rdsi.nestle.com and dietchich.knorr@tu-berlin.de.

until January 15th, 2012

including the following documents:

- name, address and CV of the candidate;
- name and address of the PhD supervisor (including the university and department);
- title of the paper and an abstract (1-2 pages) of the suggested presentation.

Selection criteria are as follows:

Highly qualified young European scientists who will finish their PhD in Food Engineering and Technology soon or have recently received a PhD are invited to present their work. The candidates should be less than 35 years old.

Original research papers on any subject at the interface between food and engineering are welcomed, particularly those of relevance to industry, including:

- engineering properties of foods, food physics and physical chemistry;
- heat, mass transfer in food processing (coupled with chemical or biochemical reactions)
- process-structure-function relationships of foods and food constituents;
- food particle engineering;
- product design and engineering;
- interfacial aspects of food engineering
- modelling and simulation
- pasteurization, sterilization, hygienic design
- cleaning, disinfection and rinsing
- processing, measurement, control, packaging, storage and distribution;
- engineering aspects of the design and production of traditional as well as novel foods and of food service and catering;
- design and operation of food processes, plant and equipment;
- economics of food engineering, including the economics of alternative processes.

Accounts of food engineering achievements are of particular value.

The Scientific Committee will select the best 18 papers, and will try to keep a rule one PhD student per country if possible. The decision on the final selection of the candidates will be done until **February 15, 2012**.

Prof. Dietrich Knorr
Co-chairman of the 6th Workshop
Chairman of the EFCE Section on Food

Dr. Swen Rabe
Co-chairman of the 6th Workshop
Nestlé Product Technology Centre Singen

September 21st, 2011