

Emerging Food Processing Technologies

8-9 December, 2016

Room 2204 Agro-Industry Building 2
Kasetsart University, Bangkok, Thailand



Limited seats 50 participants only

Organized by

Department of Food Science and Technology, Faculty of Agro-Industry,
Kasetsart University in collaboration with Food Science and Technology
Association of Thailand (FoSTAT), National Science Technology and
Innovation Policy Office , Ministry of Science and Technology, Thailand



Emerging food processing technologies is a workshop organized by Department of Food Science and Technology, Faculty of Agro-Industry, Kasetsart University in collaboration with Food Science and Technology Association of Thailand (FoSTAT) and National Science Technology and Innovation Policy Office , Ministry of Science and Technology, Thailand.

The 2-days comprehensive seminar will provide an overview of innovative food processing technologies currently being used or with potential for uptake by the food industry in USA, Europe and Asia. Topic presenting will include an overview of emerging food processing technologies, high pressure processing (HPP), ohmic heating, pulse-electric field (PEF), pulse-light (PL) technology , UV processing, microwave processing, and fine bubble technology. Process validation and simulation of food processing also will be covered.

As a workshop participant you will:

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- Learn about overview of emerging food technologies
- Learn about principle of innovative food processing technologies
- Learn about benefits, limitations and application of innovative food processing technologies
- Learn about process validation and simulation of there food processing

Who Should Attend?

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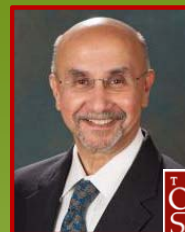
- Food industry
 - Production
 - Process Engineering
 - R&D
 - Quality assurance
 - Regulatory affair
- Auditor
- Faculty members
- Researchers
- Students



Thursday 8th December, 2016

Friday 9th December, 2016

8:30	Registration	9:00	Ohmic Heating
9:00	Welcome	10:00	Coffee Break
9:10	Emerging Food Processing Technologies	10:30	Pulsed Electric Field
9:45	Coffee Break	11:30	Microwave
10:00	High Pressure Processing	12:30	Lunch
11:00	Microbiological Aspects of High Pressure Processing	1:30	Modeling and Simulation of Food Processing
12:00	Lunch	2:30	Coffee Break
1:00	UV Light & Pulsed Light	2.45	Process Validation
3:00	Coffee Break	3:45	Q&A and Wrap-up (in Thai)
3:20	Microbubble		
4.00	Q&A and Wrap-up (in Thai)		



Professor Dr. Sudhir Sastry
Ohio State University



Assoc. Prof. Dr. Noranizan Adzahan
Universiti Putra Malaysia



Assist. Prof. Dr. Warapa Mahakarnchanakul
Kasetsart University



Dr. Pitiya Kamonpatana
Kasetsart University



Assist. Prof. Dr. Sirichai Songsermpong
Kasetsart University



Dr. Wannasawat Ratphitagsanti
Kasetsart University

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How to register

- Fill in the form below :

Name _____

Company _____

Address _____

E-mail _____

Tel _____ Fax _____

Transfer information

Amount: _____ THB

Bank name: _____

Date: _____ Time: _____

Registration fee :
Private sector 8000 THB
Government/Academic 6500 THB
Students 3000 THB

- Transfer registration fee to:

Account name:
Agro-Industry Service Unit
Account number: 374-1-49269-8
Bank name: Krungsri
Branch: Kasetsart University

- Send prove of payment (pay-in slip) and registration form via:
 1. LINE ID: foodsci_ku
 2. Fax to : 02652-5021
 3. E-mail : foodsci.ku@gmail.com

