

## CONGRESS PROGRAM OUTLINE

### SUNDAY-MAY 22

#### Registration

13:00-21:00

14:00	IAEF Meeting
18:00	Congress Opening Addresses
18:30	Plenary Lecture 1      Food Process Engineering Research and Innovation in a Fast Changing World <i>H. Schubert &amp; H.P. Schuchmann</i>
	Plenary Lecture 2      Food Process Engineering and Product Innovation in a Changing World- The Industry Perspective <i>J.P. Clark</i>
19:30	IAEF Life Achievement Awards Ceremony
20:30	WELCOME RECEPTION

#### IAEF Life Achievement Award Recipients

Jose Miguel Aguilera  
Jean Jacques Bimbenet  
Jorge Chirife  
J. Peter Clark  
Daniel F. Farkas  
Bengt Hallström  
Dennis R. Heldman  
Ronald N. Jowitt  
Marcus Karel  
Dietrich Knorr  
Jozef L. Kokini  
Theodore P. Labuza  
Daryl B. Lund

Brian McKenna  
R. Larry Merson  
Martin R. Okos  
M. Anandha Rao  
George D. Saravacos  
Helmar Schubert  
Henry G. Schwartzberg  
R. Paul Singh  
Walter E.L. Spiess  
Arthur A. Teixeira  
Jorge Welte-Chanes  
Toshimasa Yano

**MONDAY-MAY 23**

**Registration**

**08:00-19:00**

	<u>Session 1</u>	<u>Session 2</u>	<u>Session 3</u>	<u>Session 4</u>	<u>Session 5</u>	<b>POSTER SESSION 1</b>
<b>08:15</b>	Food Materials Science 1  <b>(FMS 1)</b>  Micro- and nano-sciences and technology -I-	Engineering Properties of Foods 1  <b>(EPF 1)</b>  Mechanical properties of foods	Modeling and Control of Food Processes 1  <b>(MCF 1)</b>  Modeling and simulation -I-	Novel Food Processes 1  <b>(NFP 1)</b>  Emerging technologies -I-	Modeling Food Safety and Quality 1  <b>(MFS 1)</b>  New technologies for the evaluation of quality and safety	Innovation in traditional processing Thermal processing Food rheological properties Thermophysical/physicochemical properties of foods Food polymers Food structure and modeling Water and water related phenomena in foods Separation and purification processes
<b>10:30</b>	<b>COFFEE BREAK</b>					
<b>11:30</b>	Modeling and Control of Food Processes 2 <b>(MCF 2)</b>  Automation, process control, intelligent systems & sensors	Engineering Properties of Foods 2 <b>(EPF 2)</b>  Food properties	Advances in Food Process Technology 1 <b>(AFT 1)</b>  Cooling and freezing	Novel Food Processes 2  <b>(NFP 2)</b>  High Pressure processing	Food Product Engineering 1  <b>(FPE 1)</b>  Novel foods and ingredients	
<b>13:30</b>	<b>LUNCH BREAK</b>					
	<u>Session 1</u>	<u>Session 2</u>	<u>Session 3</u>	<u>Session 4</u>	<u>Session 5</u>	<b>POSTER SESSION 2</b>
<b>15:00</b>	Food Materials Science 2  <b>(FMS 2)</b>  Food polymers	Engineering Properties of Foods 3 <b>(EPF 3)</b>  Food rheological properties	Advances in Food Process Technology 2 <b>(AFT 2)</b>  Thermal processing	Novel Food Processes 3  <b>(NFP 3)</b>  Separation and purification processes	ROUND TABLE 1   Feeding the world in a sustainable environment	Concentration and dehydration processes Mechanical properties of foods Food properties Novel foods and ingredients Automation, process control, intelligent systems-sensors Technologies for the evaluation of quality-safety High Pressure processing Emerging technologies Novel food processes
<b>17:00</b>	<b>COFFEE BREAK</b>					
<b>17:30</b>	Food Materials Science 3  <b>(FMS 3)</b>  Food structure and modeling	Engineering Properties of Foods 4  <b>(EPF 4)</b>  Thermophysical and physicochemical properties of foods	Advances in Food Process Technology 3  <b>(AFT 3)</b>  Innovation in traditional processing -I-	Food Materials Science 4  <b>(FMS 4)</b>  Micro- and nano-sciences and technology -II-	ROUND TABLE 2   Food engineering education in a changing world (17:30-19:15)	
<b>19:00</b>	<b>END OF SESSIONS</b>					
<b>21:00</b>	<b>CULTURAL EVENT</b>					

**TUESDAY-MAY 24**

**Registration  
08:00-14:30**

	<u>Session 1</u>	<u>Session 2</u>	<u>Session 3</u>	<u>Session 4</u>	<u>Session 5</u>	<u>Session 6</u>	<b>POSTER SESSION 3</b>
<b>08:15</b>	Advances in Food Process Technology 4  <b>(AFT 4)</b>  Concentration and dehydration processes	Food Product Engineering 2  <b>(FPE 2)</b>  Modeling digestive and metabolic processes	Modeling Food Safety & Quality 2  <b>(MFS 2)</b>  Modeling of quality and safety and predictive microbiology	Modeling and Control of Food Processes 3  <b>(MCF 3)</b>  Modeling of transport phenomena -I-	Food Materials Science 5  <b>(FMS 5)</b>  Food dispersions and emulsions	Novel Food Processes 4  <b>(NFP 4)</b>  Emerging technologies -II-	Food dispersions and emulsions Food structure, microstructure and nanostructure Micro- and nano-sciences and technology Design and processing of functional products Structure/ function relations Bioprocess engineering Food process design economics and sustainability Hygienic design and operation of food plants
<b>10:30</b>	<b>COFFEE BREAK</b>						
<b>11:30</b>	Food Materials Science 6  <b>(FMS 6)</b>  Water and water related phenomena in foods	Food Product Engineering 3  <b>(FPE 3)</b>  Design and processing of functional products	Advances in Food Process Technology 5  <b>(AFT 5)</b>  Innovation in traditional processing -II-	Food Materials Science 7  <b>(FMS 7)</b>  Food packaging and materials interaction	Hygienic Design and Operation of Food Plants  <b>(HDO 1)</b>  Hygienic design and operation of food plants	Food Process Design & Economics 1  <b>(FPD 1)</b>  Food process design economics and sustainability	
<b>14:15</b>	<b>END OF SESSIONS</b>						

**WEDNESDAY-MAY 25**

**Registration  
08:00-18:30**

	<u>Session 1</u>	<u>Session 2</u>	<u>Session 3</u>	<u>Session 4</u>	<u>Session 5</u>	<b>POSTER SESSION 4</b>
<b>08:00</b>	Food Materials Science 8  <b>(FMS 8)</b>  Food structure, microstructure and nanostructure	Engineering Properties of Foods 5  <b>(EPF 5)</b>  Transport properties	Food Product Engineering 4  <b>(FPE 4)</b>  Food product development	Novel Food Processes 5  <b>(NFP 5)</b>  Bioprocess engineering	Advances in Food Process Technology 6  <b>(AFT 6)</b>  Mechanical processing of foods	Cooling and freezing Food waste engineering State and phase transitions of food materials Modeling of transport phenomena Emerging technologies Risk assessment and safety assurance Management and optimization of the food chain Modeling and control of food processes Modeling food safety & quality
<b>10:15</b>	<b>COFFEE BREAK</b>					
<b>11:15</b>	Food Materials Science 9  <b>(FMS 9)</b>  Food rheology	Modeling & Control of Food Processes 4  <b>(MCF 4)</b>  Modeling and simulation -II-	Food Product Engineering 5  <b>(FPE 5)</b>  Engineering of delivery systems of bioactive foods	Novel Food Processes 6  <b>(NFP 6)</b>  Emerging technologies -III-	Modeling Food Safety & Quality 3  <b>(MFS 3)</b>  Reaction kinetics in food processing	
<b>13:15</b>	<b>LUNCH BREAK</b>					
	<u>Session 1</u>	<u>Session 2</u>	<u>Session 3</u>	<u>Session 4</u>	<u>Session 5</u>	<b>POSTER SESSION 5</b>
<b>14:30</b>	Food Materials Science 10  <b>(FMS 10)</b>  State and phase transitions of food materials- relation to quality	Modeling and Control of Food Processes 5  <b>(MCF 5)</b>  Modeling of transport phenomena -II-	Novel Food Processes 7  <b>(NFP 7)</b>  Emerging technologies -IV-	Food Materials Science 11  <b>(FMS 11)</b>  Nut processing and coffee roasting	Food Products and Process Applications  <b>(FPP 1)</b>	Mechanical processing of foods Transport properties Food rheology Engineering of delivery systems of bioactive foods Food product development Unit operations for designed foods Modeling and simulation Reaction kinetics in processing Modeling of quality and safety and predictive microbiology Food product engineering
<b>16:30</b>	<b>COFFEE BREAK</b>					
<b>17:00</b>	Modeling and Control of Food Processes 6  <b>(MCF 6)</b>  Modeling and simulation -III-	Food Waste Engineering 1  <b>(FEW 1)</b>  Food waste engineering	Modeling Food Safety & Quality 4  <b>(MFS 4)</b>  Risk assessment and safety assurance (17:00-18:45)	Modeling Food Safety & Quality 5  <b>(MFS 5)</b>  Management and optimization of the food chain-from production to consumption	Food Product Engineering 6  <b>(FPE 6)</b>  Unit operations for designed foods	
<b>18:30</b>	<b>END OF SESSIONS</b>					
<b>20:30</b>	<b>CONGRESS GALA DINNER</b>					

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**THURSDAY-MAY 26**

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**Registration****08:00-15:00**

<b>08:30</b>	The <b>Marcus Karel</b> Symposium on Food Materials Science  <u>Invited Opening Lecturers</u> <b>T.P. Labuza &amp; D. Knorr</b>	The <b>Walter Spiess</b> Symposium on Food Processing Technology  <u>Invited Opening Lecturers</u> <b>B. McKenna &amp; H. Lazarides</b>	<b>POSTER SESSION 6</b>  Food materials science Advances in food processing technologies Engineering properties of foods Engineering properties modeling Food packaging and materials interaction
<b>10:30</b>	<b>COFFEE BREAK</b>		
<b>11:00</b>	The <b>Henry Schwartzberg</b> Symposium on Food Process Engineering Operations  <u>Invited Opening Lecturers</u> <b>R.P. Singh &amp; G.V. Barbosa-Canovas</b>	The <b>George Saravacos</b> Symposium on Transport Properties of Foods  <u>Invited Opening Lecturers</u> <b>M.A. Rao &amp; V.T. Karathanos</b>	
<b>13:00</b>	<b>CLOSING COMMENTS</b>		
<b>13:30</b>	<b>END OF CONGRESS</b>		

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**WORKSHOPS**

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<b>14:30</b>	<i>Open Innovation in Food Processing</i>  organized by HighTech Europe Project	<i>Novel Technologies to Explore Microstructure</i>  organized by InsideFood Project	<i>Refrigeration Innovations and Cold Chain Management</i>  organized by FRISBEE Project	<i>Innovative functional proteins from poultry leftovers</i>  organized by PROSPARE Project
<b>19:00</b>	<b>END OF WORKSHOPS</b>			