



Emerging Food Processing Technologies and Applications Workshop

17 August 2010

CSIRO Food and Nutritional Sciences, Werribee

Objective:

- To provide an overview on current and potential applications of emerging food processing technologies currently researched at CSIRO
- To provide a guided tour of the CSIRO Food Processing Research Centre facilities including novel processing equipment

Target audience:

- Agrifood industry personnel with responsibility for evaluating and decision-making on new processing technology opportunities.
- Researchers and students requiring a basic technical and industrial introduction for new R&D activities.
- Government, industry granting bodies and policy makers requiring a broader appreciation of new technologies and their applications

Program:

- 13:00 Registration and coffee
- 13:30 Welcome and introduction to the CSIRO Food Processing Centre: Jay Sellahewa, CSIRO
- 13:50 Guided tour around the Food Processing Centre facilities and novel processing equipment - including product and process demonstrations
- 15:00 Ultrasound processing and potential applications: Lloyd Simons, CSIRO
- 15:30 Tea break
- 16:00 High Pressure Pasteurisation and Sterilisation – commercial applications and opportunities – Belinda Chapman, CSIRO
- 16:30 Other emerging processing technologies offering R&D opportunities (i.e., separation technologies, plasma processing, and electron beam): Kai Knoerzer and Kirthi De Silva, CSIRO
- 17:00 Close
- 16:30 FIESTA 2010 welcome reception – Bayview Eden Hotel

The workshop will provide an introduction to the emerging food processing covered during the 5th FIESTA 2010 Conference. Technology presentations will include an overview and key principles on system design and how they work. Opportunities and benefits, main product applications, cost analysis, and current commercialisation status will be highlighted.