

THE 5TH PEF SCHOOL

Agenda 14th-18th May 2018



University of Applied Science Osnabrück



DIL, Elea & Wernsing Quakenbrück

	14th May	15th May	16th May	17th May	18th May
08.30					
09.00		LECTURE 3 Microbial inactivation <i>Prof. Dr. Javier Raso</i>	LECTURE 8 Shockwave <i>Dr. Kemal Aganovic</i>	Practical course 1	LECTURE 11 Industrial application <i>Prof. Dr. Stefan Töpfl</i>
09.30		LECTURE 4 Plant tissues <i>Prof. Dr. Giovanna Ferrari</i>	LECTURE 9 Life cycle assessment <i>Dr. Sergiy Smetana</i>		LECTURE 12 Juice applications <i>Dr. Claudia Siemer</i>
10.00		Coffee break	Coffee break	Practical course 2	Coffee break
10.30		LECTURE 5 Pulse generation <i>Dr. Wolfgang Frey</i>	LECTURE 10 Snacks applications <i>Robin Ostermeier</i>		Presentations
11.00		Lunch	Lunch	Lunch	Lunch
11.30		Presentations	Presentations		LECTURE 13 Legislative aspects <i>Prof. Dr. James Lyng</i>
12.00				Presentations	
12.30					Presentations
13.00				Practical course 3	
13.30					
14.00				AWARD!!	
14.30	Registration				
15.00	Welcome	LECTURE 6 Biomedical applications <i>Prof. Dr. Damijan Miklavčič</i>	Tour of industrial partner Wernsing Feinkost GmbH	Closing Wrap up	
15.30	Introduction	Coffee break			
16.00	LECTURE 1 Historical background <i>Prof. Dr. Werner Sitzmann</i>	LECTURE 7 Drying enhancement <i>Dr. Artur Wiktor</i>			
16.30	LECTURE 2 Emerging technologies <i>Prof. Dr. Henry Jäger</i>				
17.00					
17.30					
18.00					
18.30					
19.00	19.00 - open ended University of Applied Science tour & get together				
23.00		21.00 - open ended Nightwatchmen tour	20.00 - open ended Maiwoche	20.00 - 23.00 Dinner	

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Lectures 14th-18th May 2018

1 Historical background

Historical background of PEF technology.
Prof. Dr. Werner Sitzmann, TU Hamburg, Germany

2 Emerging technologies

Alternative technologies for the application in food and bioprocessing.
Prof. Dr. Henry Jäger, University BOKU, Austria

3 Microbial inactivation

Microbial inactivation by PEF: fundamentals and applications.
Prof. Dr. Javier Raso, University of Zaragoza, Spain

4 Plant tissues

Effects of PEF on plant tissues.
Prof. Dr. Giovanna Ferrari, University of Salerno, Italy

5 Pulse generation

Basics on Repetitive High Voltage Pulse Generation (W. Frey)
Dr. Wolfgang Frey, KIT/IHM, Germany

6 Biomedical applications

Biomedical applications of electroporation.
Prof. Dr. Damijan Miklavčič, University of Ljubljana, Slovenia

7 Drying enhancement

Enhancement of drying by PEF application.
Dr. Artur Wiktor, Warsaw University of Life Sciences, Poland

8 Shockwave

Application of hydrodynamic pressure treatment for tissue disruption
Dr. Kemal Aganovic, DIL e.V, Germany

9 Life cycle assessment

Life cycle thinking with emerging processing technologies: case of PEF.
Dr. Sergiy Smetana, DIL e.V, Germany

10 Snacks applications

Why PEF-technology will revolutionize the snack world.
Robin Ostermeier, Elea GmbH, Germany

11 Industrial application

Industrial application of Pulsed Electric Fields.
Prof. Dr. Stefan Töpfl, Elea & DIL & HS Osnabrück, Germany

12 Juice applications

Potential of PEF treatment for decontamination of liquids.
Dr. Claudia Siemer, Elea GmbH, Germany

13: Legislative aspects

Legislative aspects of PEF technology
Prof. Dr. James Lyng, University College Dublin, Ireland