

EFI FORUM

Parma, 19th October 2011

Morning

Application of ozone in the food industry (AINIA, Spain)

Non invasive technologies for on-line assessment of meat suitability for processing (SSICA, Italy)

Infrared and microwave processing in the food industry (SIK, Sweden)

Microbiological challenge tests (KIN, Germany)

Pulsed light for surface decontamination (CAMPDEN BRI, United Kingdom)

Afternoon

Effect of high-pressure/high temperature processing on vegetable- based ready meals (CTCPA, France)

Spectral vision as applied in the quality control of processed food (AINIA, Spain)

Early phases in consumer-driven food product development (SSICA, Italy)

Food transparency and use of future internet in the agrifood chain (CAMPDEN BRI, Hungary)