



Pulsed Electric Field processing

Invitation to workshop

3 September 2009, SIK, Gothenburg, Sweden

Pulsed Electric Field (PEF) is a non-thermal processing technology. The food is exposed to short electrical pulses of high field intensity. The use of PEF technology has a potential to provide consumers with natural, fresh and safe high quality foods.

In the ongoing EU-project HighQ RTE (FP6-FOOD-023140), the PEF technology is evaluated in terms of chemical, physical, microbiological and structural modifications in food. The focus is upon heat sensitive ready-to-eat foods and ingredients. By combining PEF and a subsequent mild heat treatment we have made a substantial progress in the inactivation of bacteria with minor negative impact on other quality aspects.

During this technology open testing day, partners in the HighQ RTE-project will report results obtained for e.g. egg, milk, dressing and balsamic vinegar. We will also demonstrate PEF treatment on liquid whole egg.



Registration: Send an email to kurs@sik.se

Last day for registration: 24 August 2009

Workshop fee: 100 €/SEK 1 000

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Programme

- 09.45 **REGISTRATION AND COFFEE**
- 10.15 This is PEF
Elisabeth Borch, SIK
- 10.45 Applications of PEF
- Food catering
Pasquale Saracino, CAMST, Italy
- Balsamico vinegar
Stefano Mazza, Acetum, Italy
- 11.45 **LUNCH**
- 12.45 Application of PEF continued
- Egg
Pernilla Arinder, SIK & Isabel Pérez-Munuera
- 13.45 Risk assessment
Pernilla Arinder, SIK
- 14.15 Demonstration PEF equipment & products
Ingela Karlsson, Lars-Göran Vinsmo & Pernilla Arinder, SIK
- 15.00 **COFFE**
- 15.30 Open discussion
 – Ideas about applications
 – Aspects to evaluate
 – Towards implementation
Elisabeth Borch, SIK
- 16.00 **THE END**

Registration (binding) by email to: kurs@sik.se