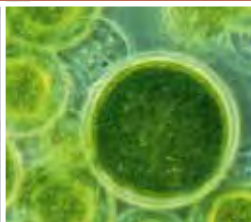


FRAUNHOFER INSTITUTE FOR INTERFACIAL
ENGINEERING AND BIOTECHNOLOGY IGB

PROGRAM

Inauguration of High-Pressure Pilot Plant and
Colloquium "Current and Future Applications of
High-Pressure Technologies in the Food Industry"

Tuesday, 21st June 2016



GENERAL INFORMATION

Date and time

21st June 2016, 10:00 to 14:30

Location

Fraunhofer Institute for Interfacial Engineering
and Biotechnology IGB
Seminar room 6AB
Nobelstrasse 12 | 70569 Stuttgart-Vaihingen
Germany

PARTICIPATION IS FREE OF CHARGE

Registration

Please note that the number of participants is limited.
Therefore, a registration is required.
Please use our online registration form:
www.igb.fraunhofer.de/en/pctcolloquium

The closing date for registration is May 31, 2016.

Language

English

PILOT PLANT FOR PRESSURE CHANGE TECHNOLOGY PCT

Currently, beverages are commonly preserved by thermal processes. Yet, taste, color and nutritionally valuable ingredients like vitamins or proteins are also partially destroyed by heat.

In recent years, Fraunhofer IGB developed a method based on pressure change technology (PCT), also known as “cold pasteurization”, as a promising alternative to the thermal or chemical preservation of beverages. By now, the procedure is ready for application.

For further research under hygienic conditions a PCT pilot plant was built with a capacity of 4 liters per minute and installed in a facility area especially built for this purpose.

The new pilot plant can be used by customers and project partners for application studies with fruit and vegetable juices, wine, cider, dairy products, plant extracts and suspensions containing active substances such as cosmetic and pharmaceutical preparations.

We are opening our new facilities with the 1st Colloquium “Current and Future Applications of High-Pressure Technologies in the Food Industry”, in which we present current results and future possibilities of high-pressure techniques, and a subsequent visit to the installation on June 21st 2016.

PROGRAM

10:00 WELCOME

Hon.-Prof. Dr. Christian Oehr
Fraunhofer IGB, Director (acting)

OPENING REMARKS

Prof. Dr. Dr. h. c. Reinhold Carle
University of Hohenheim

10:30 SCIENTIFIC COLLOQUIUM

Current Status of High-Pressure Technologies and Applications in Food Industry

Prof. Dr.-Ing. habil. Cornelia Rauh,
Technical University of Berlin

Advances in Non-Thermal Pasteurization of Fruit Juices

Julian Aschoff,
Döhler GmbH/University of Hohenheim

Innovation Requirements in Wine Industry: Role of Emerging Technologies

Dr. Ana Lucía Vásquez-Caicedo,
Fraunhofer IGB

High Pressure Formulation of Functional Ingredients

Prof. Dr. Maria José Cocero,
University of Valladolid, Spain

**High-Pressure Applications in
Algae Downstream Processing**

Dr. Ulrike Schmid-Staiger,
Fraunhofer IGB

**Integration of High-Pressure Systems in
the Food and Ingredients Processing Chain**

Dr. Salima Varona,
Fraunhofer IGB

**Resource Efficiency Advantages of
High-Pressure Technology Applications**

Prof. Dr.-Ing. habil. Antonio Delgado,
Friedrich-Alexander-Universität Erlangen-Nürnberg

CONCLUDING REMARKS

Dr. Ana Lucía Vásquez-Caicedo
Fraunhofer IGB

12:45 WINE TASTING AND LUNCH

13:15 TECHNICAL VISIT

14:30 End

CONTACT

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