



HighQ RTE – NovelQ JOINT WORKSHOP on NON-THERMAL TECHNOLOGIES: IMPACT ON FOOD SAFETY AND QUALITY

INTRODUCTION

This joint workshop is organized in the range of events throughout the STREP project **HIGHQ RTE**. The project is a EU funded research programme aiming to develop novel non-thermal technologies in order to improve the safety and quality of ready-to-eat foods, while maintaining overall high eating and nutritional quality.

NOVELQ is designed to formulate strategic solutions for technical and basic research hurdles in order to develop and successfully demonstrate novel processing technologies.

This workshop is addressed to both academic researchers and food technology professionals working in the food manufacturing, new product development, food retailers or equipment supplying industries.

This event aims to develop a critical analysis of the risks, benefits and commercial challenges for some novel technologies including high pressure, high pressure homogenization, pulsed electric fields, cold plasma, advance heating technologies and photosensitization.

VENUE

**CENTRO RESIDENZIALE UNIVERSITARIO DI BERTINORO
VIA FRANGIPANE 6, BERTINORO (FC)**

GETTING TO THE CENTRE

By Motorway:

Driving from Bologna or Rimini: get out from the motorway A 14 to the Cesena – Nord (Cesena – North) tollbooth and take the national road E 45 directed to Rome as far as the Cesena - Ovest (Cesena - West) exit. Turn right on the national road n. 9 “Via Emilia”, towards Forlì – Bologna. Passing a small town called Capocolle, the way to Bertinoro begins right after the traffic light, on the left. The way from the Cesena tollbooth to Bertinoro takes about 12 Km. Click on the link [Autostrade \(Motorways\)](#) to get further information about distances and tolls.





By train:

Bologna - Rimini line: if you catch Express, Eurostar or Inter-City trains you must get off at Forlì or Cesena stations. Afterwards, it is possible to take a taxi (+39 0543 31111) or a bus – Line 134 - to Bertinoro that is about 13 km far. Click on the link Ferrovie dello Stato (National Railways) for updated timetables.

By Public Transportation:

From Forlì (Bus station next to the railway station) there are several daily connections to Bertinoro. Click on the link Autobus pubblici (public buses) to get further information.

The participation to the workshop is free.

**REGISTRATION FORM
NOVELQ- HIGHQ RTE JOINT WORKSHOP**

Surname _____
Name _____
Position _____
Institution/Company _____
Address _____
Postcode _____
Town _____
Tel _____ Fax _____
e-mail _____

Date _____ Signature _____

**Please return the filled form to:
Organizing Secretary - c.a. Eleonora Campori
Centro Residenziale Universitario di Bertinoro
Via Frangipane, 6 - 47032 Bertinoro (FC)
tel. 0543-446556 FAX 0543 446557
E-mail: ecampori@ceub.it**





HighQ RTE – NovelQ JOINT WORKSHOP on NON-THERMAL TECHNOLOGIES: IMPACT ON FOOD SAFETY AND QUALITY

24th September 2009

- 9.20 – 9.30 **Welcome and introduction to the workshop**
M. Elisabetta Guerzoni, University of Bologna
- 9.30 – 9.40 **Introduction to HighQ RTE**
M. Elisabetta Guerzoni, University of Bologna
- 9.40 – 10.10 **NovelQ: General introduction and overview of highlights of the subproject**
Ariette Matser, Wageningen UR
- 10.10 – 10.55 **Pulsed Electric Field treatments of fluid ingredients and foods**
Pernilla Arinder, Institutet for Livsmedel och Bioteknik AB and Pasquale Saracino, CAMST
- 10.55 – 11.15 Coffee break
- 11.15 – 12.00 **Novel approach to inactivate food pathogens: photosensitization**
Zivile Luksiene, Vilnius University
- 12.00 – 12.45 **NovelQ Subproject 4: Development and demonstration of novel food technologies**
Ariette Matser, Wageningen UR
- 13.00 – 14.15 Lunch





14.30 – 15.15 High Pressure application to enhance health relating properties of vegetable foods: overview and future prospects

M. Pliar Cano, Consejo Superior de Investigaciones Científicas

15.15 – 16.00 High Pressure Homogenization: potential for food safety and food innovation

M. Elisabetta Guerzoni, University of Bologna

16.00 – 16.15 Coffee break

16.15 – 17.00 Modelling inactivation of non-thermal processing technologies and applications to QMRA case studies

József Baranyi and Aline Metris, Institute of Food Research

17.00 – 17.15 The european consumer's advice on the food's innovation

Marino Melissano, Centro Tecnico Regionale di Ricerca sul Consumo Europeo

Discussion and Conclusion of the meeting

