



2015 International Nonthermal Processing Workshop

12-13 November 2015, Athens, Greece www.npdworkshop2015.org

More than 190 participants from 37 countries, experts in the field, enjoyed a stimulating two days of science and Greek hospitality in Athens the birthplace of congresses. 120 cutting edge presentations from key note and invited speakers from academia and industry and younger scientists that are producing remarkable original work were presented.

Professor Collin Dennis, IFT President and Fellow, addressed and welcomed all participants at the Plenary Session on Friday morning of November 13.

• Scientific program

The scientific program included 6 plenary invited talks, 58 oral presentations and 57 poster presentations. The 58 oral presentations were scheduled in 8 thematic oral sessions comprising excellent presentations in the field of nonthermal processing of food from academia and research, food professionals, equipment manufacturers and young researchers.

Topics of oral sessions covered the wide spectrum of state of the art and recent developments in the field of nonthermal processing of foods:

1. Advances in research and applications of nonthermal technologies for food processing and preservation (I & II). *Joint sessions with the 29th EFFoST International Conference.*
2. THEME 1: High pressure applications in product development and shelf life extension
3. THEME 2: Cold plasma applications in product development and shelf life extension
4. THEME 3: Nonthermal technologies applications in markets: The industry and equipment manufacturer 's perspective
5. THEME 4: Food safety and sustainability by application of nonthermal technologies
6. THEME 5: Other emerging technologies
7. THEME 6: Research and insights in pulsed electric field applications

19 invited speakers gave the opening talks in each oral session and were then followed by presentations by excellent colleagues around the globe.



• Life Achievement Award

The highlight of the conference was the presentation of the Life Achievement award to Professor Dietrich Knorr in recognition of his outstanding contributions and impact in the field of Nonthermal Processing science and engineering. The award was presented on behalf of the joint IFT Nonthermal Processing Division and EFFoST Workshop Committee by Professors Marc Hendrickx (KUL) and

Gustavo Barbosa-Canovas (WSU), who highlighted Professor Knorr's remarkable career. Dietrich Knorr, is Prof. emeritus and was Professor, Director of the Institute of Food Technology and Food Chemistry since 2001 and Head of the Department of Food Biotechnology and Food Process Engineering at the Technische Universität Berlin since 1987. He is listed as ISI highly cited researcher, has published approx. 550 scientific publications and advised around 100 PhD and 300 Diploma/MS students. Several of his ex students and co-workers attending gave a more personal note in this important award ceremony. The award consisted of a replica of the Antikythera Mechanism, the best known symbol of engineering ingenuity surviving from ancient Greece, with a plaque of recognition.



• Poster Student Awards

By decision of the Judging committee comprising Drs. Nikolaos Stoforos, Erika Georget, Tatiana Koutchma, Olga Martin-Belloso, Carmen Moraru and Oliver Schlueter, four student poster presenters were awarded. They all received an award plaque, 1 year subscription to Innovative Food Science and Emerging Technologies and to Journal of Food Engineering of Elsevier and 1 Scientific Book (Wiley Blackwell).

AWARDEES

- V. Stulić**, T. Vukušić, Z. Herceg. "Inactivation of *Salmonella enterica* serotype Typhimurium LT21 by combining cold gas-phase plasma and natural antimicrobial". University of Zagreb, Croatia
- Y. Chen**, M. Gänzle. "Influence of cyclopropane fatty acids synthase activity on high pressure, heat, acid and oxidative resistance in *Escherichia coli*". University of Alberta, Canada
- L. Zhao**, Y.T. Wang, X.T. Hu, Z.J. Sun, X.J. Liao, "Korla pear juice treated by ultrafiltration followed by high pressure processing or high temperature short time", *China Agricultural University, China*
- P. Meinschmidt**¹, U. Schweiggert-Weisz¹, E. Ueberham², J. Lehmann², K. Reineke³, O. Schlüter³, P. Eisner¹, "Mitigation of soybean allergy by pulsed ultraviolet light, nonthermal atmospheric plasma, and gamma irradiation", ¹*Fraunhofer Institute for Process Engineering and Packaging (IVV), Germany*; ²*Fraunhofer Institute for Cell Therapy and Immunology (IZI), Germany*; ³*Leibniz Institute for Agricultural Engineering (ATB), Germany*



- **Industry visit**

A tour to Greek meat producing companies, Creat Farms S.A. and P.G. NIKAS AVEE, using high pressure technology, took place on Saturday, 14th of November, 2015.





- **Social events**

- **Acropolis museum visit**

The Acropolis Museum granted us the rare opportunity to open exclusively for the Nonthermal Processing Workshop participants! The Acropolis Museum was founded to exhibit all the significant finds from the Sacred Rock of Acropolis where Parthenon, one of the most famous monuments in the world, is located.



- **Workshop dinner**

The Workshop dinner took place in “Hytra” Restaurant. The restaurant “Hytra”, whose name derives from the ancient Greek terracotta vase, in 2010 was awarded its first Michelin star and has retained it since. The restaurant is located on the 6th floor of the Onassis Cultural Centre, Athens’ new cultural space hosting events and actions across the whole spectrum of the arts from theatre, dance, music, cinema and the visual arts to the written word, with an emphasis on contemporary cultural expression.





Lunch by the seaside

After the industry visit on Saturday 14th of November participants joined the hosts for lunch in the seaside coast of Athens.





The Organizing Committee thanks the 197 participants from 37 countries from all over the world for being a part of the 2015 International Nonthermal Processing Workshop!

