



TECHNICAL WORKSHOP

20.04.2016

Berlin, Germany



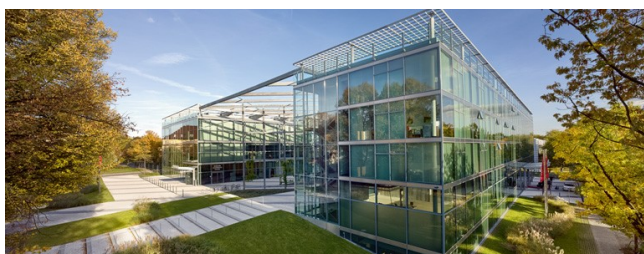
In conjunction with AIJN and SGF

For the Juice Industry. From the Industry Experts



Programme update with Speakers

Click Here
To Register Now



Location. [Seminaris Hotel](#)

To reserve a double room at €126.50 inc. breakfast & Wi-Fi contact the hotel and mention the workshop
Tel. +49 (0) 30557797-0

Packages	Juice Package <i>inc. networking dinner</i>	Nectar Package <i>day programme only</i>
IFU Member <i>early bird</i>	€139	€99
IFU Member <i>regular</i>	€189	€149
Non Member <i>early bird</i>	€159	€119
Non Member <i>regular</i>	€209	€169



19th April @ 7.30 pm
@ [Berliner Eierschale](#)
Sponsored by GfL

Networking Dinner



You can also register by mailing
john@ifu-fruitjuice.com

Programme

Session	Title	Speaker	Time	
Opening	Workshop welcome	Dirk Lansbergen. IFU President & Citrosuco	09.00	09.10
Product processing, the control of microbiology	Ohmic heating	Mario Gozzi, CFT.	09.10	09.35
	Non Thermal treatments (including validations). PEF,HP and Plasma	Prof. Dr. Stefan Toepfl, German Institute of Food Technologies, Quakenbrück	09.35	10.00
	Legal position on non-thermal treatments	Dr. Markus Grube, KWG Rechtsanwälte –Law Firm for Food and Consumer Goods	10.00	10.25
	Alternative heat processing technologies for juices, pulps and particles	Antonio Aldini, JBT Corporation	10.25	10.45
	Plenary session. Thermal vs Non Thermal treatments	MG/DT/DMG/AA	10.45	11.00
Juice Break				
Heavy metals & Chlorate	Heavy metals update	Prof. Dr. Helmut Dietrich, Hochschule Geisenheim University	11.30	11.50
	Legislative developments on heavy metals	Romana Vanova-Hrncirik, PepsiCo	11.50	12.10
	Every medal has two sides: Essential and toxic effects of metals	Prof. Hajo Haase, Technische Universität Berlin	12.10	12.35
	Update on chlorates	Chris Bruyninckx, Chairman AIJN Code of Practice Expert Group.	12.35	12.55
Lunch				
Raw material processing	VaculiQ - Improving strawberry puree	Prof. Dr. Helmut Dietrich, Hochschule Geisenheim University	14.00	14.15
	New processing aids and methods for the stabilisation of fruit juices	Dr. Robert Könitz, Erbslöh	14.15	14.35
	New developments in in fruit juice concentration plants	Edgar Zimmer, Bucher Unipektin	14.35	14.55
ACB (alicyclobacillus)	Development of the IFU method	Andreas Politzer Rudolph Wild	14.55	15.10
	Rapid methods	Andrew Prewer Refresco gerber	15.10	15.25
	Database of incidents	Ian Howard Authentian	15.25	15.40
Juice Break				
Development of IFU methods	Chemical analysis	Dr. David Hammond Eurofins	16.00	16.20
	Microbiological analysis	Andreas Politzer Rudolph Wild	16.20	16.40
	How do we know our analysis is correct?	Mikko Hofsommer GfL	16.40	16.50
Close	Concluding comments	John Collins, IFU	16.50	17.00