Program:

14.00 – 15.40 “Raw materials processing” – hosted by Mrs. Aintzane Esturo, IFU Technical Director
- Raw materials processing – Clear & cloudy juice processing lines overview.
  Dr. Edgar Zimmer, Bucher Unipektin
- Citrus extraction – Citrus juice extraction.
  Dr. José Lorente, JBTC
- Raw materials extraction – Mediterranean and tropical juice extraction.
  Dr. Fabio Tedeschi, CFT

15.40 – 15.55 Juice break

15.55 – 17.00 “Thermal juice stabilization” – hosted by Mr. Giuseppe Vignali (Parma University).
- Thermal juice stabilization (product composition point of view): Effects on microorganisms, enzymes and nutritional compounds - D, z and F0 parameters. Ea and k parameters. Inactivation kinetics and Thermal damage.
  Dr. Matteo Di Rocco, SSICA - for microbial part.
  Dr. Emanuela Cocconi, SSICA - for enzymatic and nutritional part.
- Thermal juice stabilization (physical point of view): Thermal and fluid dynamics concepts overview - Conventional thermal. Ohmic heating.
  Prof. Sara Rainieri, UNIPR

Q&A session after each presentation!

IFU Member Course Fee: € 199, Non-Member Course Fee: €299 – please contact us for student discounts: john@ifu-fruitjuice.com

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