IFU University Juice Processing Summer School Program 2025

14.00 - 13.00 Part									
Algorithms	Day	Time	Activity	Session	Timing	Topics	Contents description	Lecturers	
Part	24 June	08.30 - 10.30			60'	Raw materials processing		Edgar Zimmer (Bucher Unipektin)	
18					30'	Citrus extraction		Antonio Aldini (JBTC)	
1					30'	Raw materials extraction		Mario Gozzi (CFT)	
## 13 13 13 13 13 13 13 13 13 13 13 13 13		10.30 - 10.45			15'	Q&A			
# 1		10.45 - 11:15	Juice break						
24 1-150		11:15 - 12.45			45'	enzymes and nutritional	Ea and k parameters	Antonio Aldini (JBTC)	
1400 1400					45'			Dott. Dario Javier Pavon Vergas (UNIPR)	
14:00 Adjoin to Laboration 15 agrees Month of the property with will get to the section Libbs and companies in rication. 15 agrees 15 agre		12.45 - 13.00			15'	Q&A			
1400 - 1600 1600		13:00 - 14:00	Lunch						
14.00 - 14.00 14.00 - 14.00 14.00 - 14.00 14.00 - 14.00 14.00 - 14.00 14.00 - 14.00 14.00 - 14.00 14.00 - 14.00 14.00 - 14.00 14		14:00							
1400 - 1800 Handson educines Lab and Pict Inter- 1700 Non-Thermal stabilization Digital Tain in Filling Utzacleon Prof. Glosoppe Vigani C Dat. Glovens Past T Service (Inter- 1700 Non-Thermal stabilization Digital Tain in Filling Utzacleon Prof. Glosoppe Vigani C Dat. Glovens Past T Service (Inter- 1700 Non-Thermal stabilization Prof. (Inter- 1700 Non-Thermal stabilization Prof. (Inter- 1700 Prof			Hands on activities	Lah and Bilot line	90'	Chemistry	Method of Analysis	Rosaria Fragni (SSICA)	
14-00-18-00 Hande on activities Green A. R. C)					75'	Thermal stabilization	UH-MIX pilot-scale line	Daniele Biancheri (CFT)	
100-1000					90'	Non-Thermal stabilization	Digital Twin e Filling Ultraclean	Prof. Giuseppe Vignali e Dott. Giovanni Paolo Tancredi (Tecnopolo)	
Part		14:00 - 18:00			75'	Non-Thermal processing	НРР	Claudia Cavazzini (HPP Italia)	
25 June 25 June 26 June 26 June 27 June 28 June 28 June 28 June 29 June 20 June 21 June 25 June 26 June 27 June 27 June 28 June 28 June 28 June 29 June 20						Microbiology	ACB (alicyclobacillus)		
25 June 26 June 27 June 28 June 28 June 29 June 20					75'	Thermal stabilization		Antonio Aldini (JBTC)	
25 June 2 Topics stabilization 40' PFF Technology action mechanism 8 equipment description - enabmentacis model for description - enabmentacis model for description - enabmentacismode for description - enables of Chara Description - enabmentacismode			- · · · · ·		40'	НРР	Technology action mechanism & equipment description + mathematical models for	Prof. Pietro Rocculi (UNIBO)	
25 June Pecket la lesson: 2 Topics Filling and Packaging: technologies and materials 10.40 - 10.955 10.55 - 11.25 10.55 -		08.30 - 09.50			40'	PEF	description + mathematical models for	Sveva Cesari (ELEA)	
10.40-10.55 Juice break 15 QBA 10.55-11.25 Juice break 17 Theoretical lesson: 2 Topics Filling and Packaging: technologies and materials 60° Filling technologies inc 2 Topics Groups (GROUP A and 8) of 14 people, who will go to the various labs and companies in rotation. 14.00 Adjourn to laboratory session Subdivision into 2 groups (GROUP A and 8) of 14 people, who will go to the various labs and companies in rotation. Subdivision into 2 groups (GROUP A and 8) of 14 people, who will go to the various labs and companies in rotation. Subdivision into 2 groups (GROUP A and 8) of 14 people, who will go to the various labs and companies in rotation. Subdivision into 2 groups (GROUP A and 8) of 14 people, who will go to the various labs and companies in rotation. Subdivision into 2 groups (GROUP A and 8) of 14 people, who will go to the various labs and companies in rotation. Subdivision into 2 groups (GROUP A and 8) of 14 people, who will go to the various labs and companies in rotation. Chiara Dall'Asta (UNIPR)	25 June	09.50 to 10.40		technologies and	50'	features, sustainability and influence on	Cartons Cans Pouches	Prof. Daniel Milanese (UNIPR)	
10:55 - 11:25 Theoretical lesson: 2 Topics Filling and Packaging technologies and materials 60' Filling technologies in validation Hot fill Hot fill Prof. Gluseppe Vignali (UNIPR) 12:25 to 14:00 Lunch 14:00 Adjourn to laboratory session Subdivision into 2 groups (GROUP A and 8) of 14 people, who will go to the various labs and companies in rotation. Filling technologies in validation Hot fill Hot fill		10.40 - 10:55			15	084	Plastic		
Theoretical lesson: 2 Topics Theoretical lesson: 2 Topics Filling and Packaging technologies and materials 60' Filling technologies in validation Hot fill Ultra clean Hot fill Hot fill									
12.25 to 14.00 Lunch 14.00 Adjourn to laboratory session Subdivision into 2 groups (GROUP A and B) of 14 people, who will go to the various labs and companies in rotation. Enzymatic browning Maillard reaction Oxidation Ascorbic Acid Degradation. Type of analysis to apply for assessment Various Legislations prescreening (linked to juice processing) 4 Topics Methods of Analysis and Various Legislations prescreening (linked to juice processing) 40 Authenticity Method of Analysis Precision & trueness Ox of analysis on Testing scope Control systems 10.30 to 10.45 Theoretical lesson: 10.30 to 10.45 Theoretical lesson: 2 Topics Nutritional aspects linked to juice processing with the processing of the processing and their vitamins, minerals, and Variety of juices and their vitamins, minerals, and			Theoretical lesson:	technologies and	60'		Ultra clean	Prof. Giuseppe Vignali (UNIPR)	
26 June 14.00 Adjourn to laboratory session Subdivision into 2 groups (GROUP A and B) of 14 people, who will go to the various labs and companies in rotation. Subdivision into 2 groups (GROUP A and B) of 14 people, who will go to the various labs and companies in rotation. Subdivision into 2 groups (GROUP A and B) of 14 people, who will go to the various labs and companies in rotation. Subdivision into 2 groups (GROUP A and B) of 14 people, who will go to the various labs and companies in rotation. Subdivision into 2 groups (GROUP A and B) of 14 people, who will go to the various labs and companies in rotation. Subdivision into 2 groups (GROUP A and B) of 14 people, who will go to the various labs and companies in rotation. Subdivision into 2 groups (GROUP A and B) of 14 people, who will go to the various labs and companies in rotation. Subdivision into 2 groups (GROUP A and B) of 14 people, who will go to the various labs and companies in rotation. Subdivision into 2 groups (GROUP A and B) of 14 people, who will go to the various labs and companies in rotation. Subdivision into 2 groups (GROUP A and B) of 14 people, who will go to the various labs and companies in rotation. Subdivision into 2 groups (GROUP A and B) of 14 people, who will go to the various labs and companies in rotation. Subdivision into 2 groups (GROUP A and B) of 14 people, who will go to the various labs and companies in rotation. Subdivision into 2 groups (GROUP A and B) of 14 people, who will go to the various labs and companies in rotation. Subdivision into 2 groups (GROUP A and B) of 14 people, who will go to the various labs and companies in rotation. Subdivision into 2 groups (GROUP A and B) of 14 people and subdivision for interest (NIP) of a subdivision for interest (NIP				materials			Hot fill		
26 June 26 June 11:15 to 12.45 Theoretical lesson: 2 Topics Theoretical lesson: 3 Julice Chemistry Agent Ascorbic Acid Degradation. Type of analysis to apply for assessment to apply		12.25 to 14:00	Lunch	Lunch					
26 June 10.30 to 10.45 Theoretical lesson: A Topics Theoretical		14.00		Subdivision into 2 groups (GROUP A and B) of 14 people, who will go to the various labs and companies in rotation.					
Precision & trueness QA of analysis. 108.30 - 10.30 Theoretical lesson: 4 Topics Theoretical lesson: 2 Topics Variety of juices and their vitamins, minerals, and	26 June	08.30 - 10.30		Various Legislations pre- screening (linked to juice	50'	Juice Chemistry	Maillard reaction Oxidation Ascorbic Acid Degradation. Type of analysis to	Chiara Dail'Asta (UNIPR)	
26 June 10.30 to 10.45 11.15 to 12.45 Theoretical lesson: 2 Topics Theoretical lesson: 2 Topics Nutritional aspects linked to juice processing in various pages and their vitamins, minerals, and variety of juices and variety of ju					40'		Precision & trueness OA of analysis. Industry codes (AUN) Types of adulteration Testing scope	John Collins	
10.30 to 10.45 10.45 - 11:15 Juice break 11:15 to 12.45 Theoretical lesson: 2 Topics Nutritional aspects linked to Juice processing Variety of Juices and their vitamins, minerals, and					30'	Legislation	Pre-screening of allowed additives and processing aids in various legislation (CODEX,	John Collins	
11:15 to 12.45 Theoretical lesson: 2 Topics Theoretical lesson: 9 Topics Nutritional aspects linked to juice processing Nutritional aspects linked to juice processing Variety of juices and their vitamins, minerals, and		10.30 to 10.45				Q&A			
11:15 to 12.45 Theoretical lesson: 2 Topics Theoretical lesson: 9 Topics 11:15 to 12.45 Theoretical lesson: 2 Topics Variety of juices and their vitamins, minerals, and		10.45 - 11:15	Juice break						
processing Variety of juices and their vitamins, minerals, and				linked to juice	45'		Review of Meta paper and guide on content	Prof. Cristina García-Víguera (CEBAS-CSIC)	
45' Nutritional quality of juices secondary compounds with proven biological activities like (poly)phenols and carotenoids					45'	Nutritional quality of juices	secondary compounds with proven biological	Prof.ssa Letizia Bresciani (UNIPR)	
12.45 to 13.00 Q&A		12.45 to 13.00				Q&A			
13:00 - 14:00 Lunch		13:00 - 14:00	Lunch	unch					
14:00 Adjourn to laboratory Subdivision into 2 groups (GROUP A and B) of 14 people, who will go to the various labs and companies in rotation.		14:00		Subdivision into 2 groups (GROUP A and B) of 14 people, who will go to the various labs and companies in rotation.					