

2nd meeting Innovationgroup Non thermal preservation

Program: 26. Nov. 2019

Place: BFH Berne, Schwarztorstrasse 48

13:00	Registration – Welcome coffee & Sandwiches	
13:30 – 13:45	Welcome & Introduction of Innovationgroup	P. Braun, Swiss Food Research
13:45 – 14:15	Rechtliche Grundlagen bei der Anwendung “Nicht-Thermischer Verfahren» in Lebensmitteln	M. Haller, BLV
14:15 – 14:45	Microbial reduction on spices with low-energy-electron-beam – a new option for the food industry	N. Meneses, Bühler AG
14:45 – 15:15	Bacterial spores as hurdle for gentle high pressure based microbial control strategies in food- how to tackle the most resistant form of bacterial life?	A. Delbrück, ETH
15:15 – 15:45	Break	
15:45 - 16:15	Low-energy short-term plasma processing of powder: Mechanism and efficacy at inactivation of bacterial spores	M. Beyrer, HESSO
16:15 - 16:45	Investigating the effects of non-thermal plasmas on Arabidopsis seeds	A. Waskow, EPFL
16:30 – 17:15	UVC disinfection - basics, applications and challenges	S. Schlegel, Sterilair
17:15 – 17:30	Sustainable multifunctional coatings for food applications	M. Zabara, Uni Fribourg
17:30– 17:45	Discussion & Wrap Up	P. Braun, Swiss Food Research
17:45	Apéro	

Peter Braun
 Swiss Food Research

Directions:

From Bern main station to stop «Kocherpark»:

Tram Nr. 3, Richtung Weissenbühl

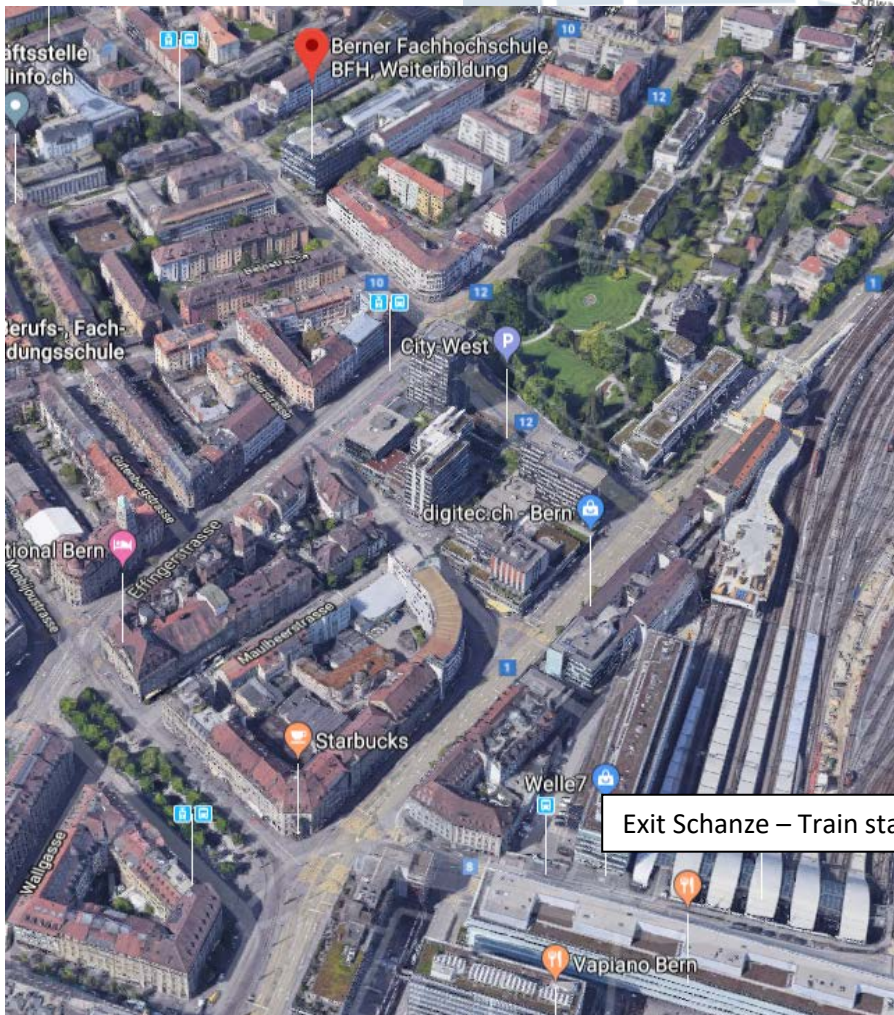
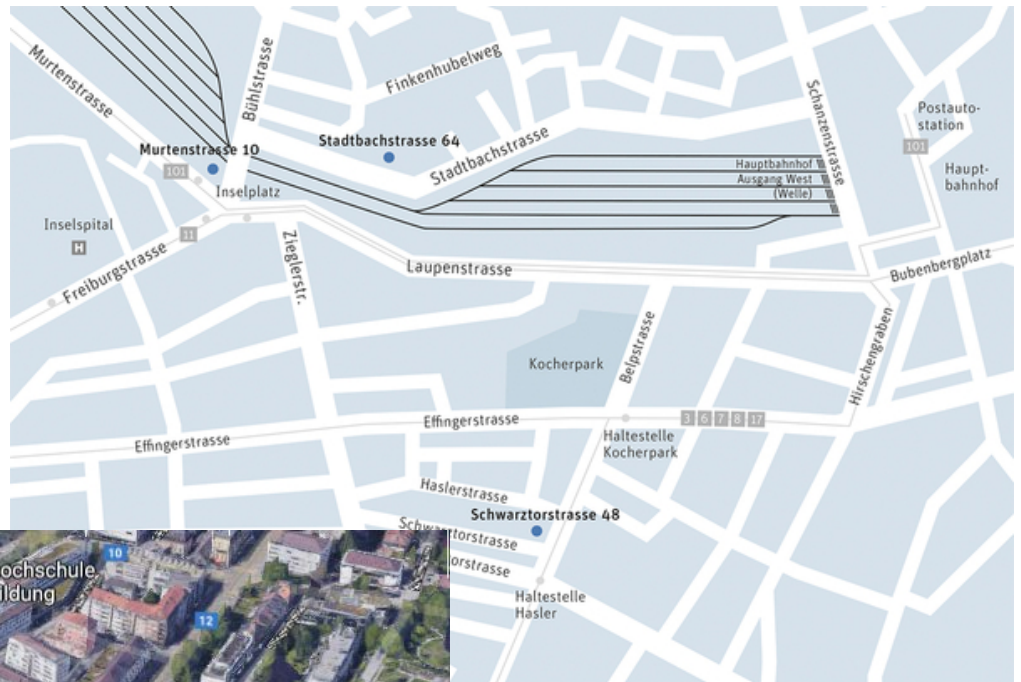
Tram Nr. 6, Richtung Fischermätteli

Tram Nr. 7, Richtung Bümpliz

Tram Nr. 8, Richtung Bern Brünnen Westside

Bus Nr. 17, Richtung Köniz Weiermatt

Alternatively: Exit Schanze and 10-15min walk



Exit Schanze – Train station