Preliminary PROGRAM Outline ICEF11 May 22-26 2011

		SUNDAY MAY 22						
12:00- 20:00		Registration						
14:00		IAEF Meeting						
17:00	Conference Opening - Awards							
18:30	Plenary Lecture 1 Food Process Engineering Research and Innovation in a Fast Changing World Prof. Helmar Schubert and Heike P. Schuchmann							
	Plenary Lecture 2	Food Process Engineering and Product Innovation in a Changing World- the Industry Perspective						
20:30		WELCOME RECEPTION						

MONDAY MAY 23

08:00	Registration							
	Session 1	Session 2	Session 3	Session 4	Session 5	POSTERS		
	9 PAPERS (1X30+9X15)	9 PAPERS (1X30+9X15)	9 PAPERS (1X30+9X15)	9 PAPERS (1X30+9X15)	9 PAPERS (1X30+8X15)			
08:15	FMS6 Micro- and nano- sciences and technology	EPF1 Mechanical properties of foods	AFT6 Thermal processing	NFP3 Emerging technologies -I-	MFS3 New technologies for the evaluation of quality and safety			
10:45			COFF	EE BREAK		1		
	7 PAPERS (1X30+6X15)	7 PAPERS (1X30+6X15)	7 PAPERS (1X30+6X15)	7 PAPERS (1X30+7X15)	7 PAPERS (1X30+6X15)			
11:30	FMS1 Food packaging and materials interaction	EPF2 Food properties	AFT2 Cooling and freezing	NFP1 High Pressure Processing	FPE4 Novel foods and ingredients			
13:30	LUNCH BREAK							

MONDAY MAY 23

	Session 1	Session 2	Session 3	Session 4	Session 5	POSTERS			
	7 PAPERS (1X30+6X15)	7 PAPERS (1X30+6X15)	7 PAPERS (1X30+6X15)	7 PAPERS (1X30+6X15)	7 PAPERS (1X30+6X15)				
15:00	FMS3 Food polymers	EPF3 Food rheology	AFT1 Concentration and dehydration processes	NFP2 Emerging technologies -II-	ROUND TABLE Food Engineering Education in a Changing World				
17:00		COFFEE BREAK							
	7 PAPERS (1X30+6X15)	7 PAPERS (1X30+6X15)	7 PAPERS (1X30+6X15)	7 PAPERS (1X30+6X15)	7 PAPERS (1X30+6X15)				
17:30	FMS7 Food structure and modelling	EPF4 Thermophysical and physicochemical properties of foods	AFT3 Innovation in traditional processing -I-	NFP4 Emerging technologies -III-	MCF1 Automation, process control, intelligent systems & sensors				
19:30		END OF SESSIONS							
21:30		CULTURAL EVENT							

TUESDAY MAY 24

08:00		Registration							
	Session 1	Session 2	Session 3	Session 4	Session 5	Session 6	POSTERS		
	9 PAPERS (1X30+8X15)	9 PAPERS (1X30+8X15)	9 PAPERS (1X30+8X15)	9 PAPERS (1X30+8X15)	9 PAPERS (1X30+8X15)	9 PAPERS (1X30+8X15)			
08:15	MCF3 Modelling and simulation	(FPE5) Modeling digestive & metabolic processes	FPD1 Food process design and Economics	HDO1 Hygienic design and operation of food plants	FMS2 Food dispersions and emulsions	-			
10:45		1		COFFEE BREAK	1				
	8 PAPERS (1X30+7X15)	8 PAPERS (1X30+7X15)	8 PAPERS (1X30+7X15)	8 PAPERS (1X30+7X15)	8 PAPERS (1X30+7X15)	8 PAPERS (1X30+7X15)			
11:30	MCF4 Modelling of transport phenomena -I-	FPE1 Design and processing of functional products	AFT4 Innovation in traditional processing -II-	INM1 Innovation and Sustainability	FMS10 Water and water related phenomena in foods	_			
14:15		END OF SESSIONS							
15:00 - 22:00		FREE AFTERNOON- Optional SIGHTSEEING TOUR or CRUISE							

WEDNESDAY MAY 25

08:00	Registration						
	Session 1	Session 2	Session 3	Session 4	Session 5	POSTERS	
	9 PAPERS (1X30+9X15) FMS5	9 PAPERS (1X30+9X15) EPF5	9 PAPERS (1X30+9X15) FPE3	9 PAPERS (1X30+9X15) MFS2	9 PAPERS (1X30+9X15) AFT5		
08:15	Food structure, microstructure and nanostructure	Transport properties	Food product development	Modeling of quality and safety and predictive microbiology	Mechanical processing of foods		
10:45			COFFEI	E BREAK			
	7 PAPERS (1X30+6X15)	7 PAPERS (1X30+6X15)	7 PAPERS (1X30+6X15)	7 PAPERS (1X30+6X15)	7 PAPERS (1X30+6X15)		
11:30	FMS4 Food rheology	MCF2 Modelling and simulation -I-	FPE2 Engineering of delivery systems of bioactive foods	MFS1 Emerging technologies -IV-	NFP5 Management and optimization of the food chain-from production to consumption		
13:30	LUNCH BREAK						

WEDNESDAY MAY 25

	Session 1	Session 2	Session 3	Session 4	Session 5	POSTERS	
	7 PAPERS (1X30+6X15)	7 PAPERS (1X30+6X15)	7 PAPERS (1X30+6X15)	7 PAPERS (1X30+6X15)	7 PAPERS (1X30+6X15)		
15:00	FMS8 State and phase transitions of food materials-relation to quality	MCF5 Modelling of transport phenomena -II-	FPE6	ROUND TABLE FEEDING THE WORLD	NFP6 Separation and purification processes		
17:00	COFFEE BREAK						
	7 PAPERS (1X30+6X15)	7 PAPERS (1X30+6X15)	7 PAPERS (1X30+6X15)	7 PAPERS (1X30+6X15)	7 PAPERS (1X30+6X15)		
17:30	(FMS9) Nut processing and coffee roasting	FEW1 Food Waste Engineering	MFS5 Risk assessment and safety assurance	MFS4 Reaction kinetics in food processing	NFP7 Bioprocess Engineering		
19:30	END OF SESSIONS						
21:00	CONFERENCE DINNER						

THURSDAY MAY 26

08:30	The Marcus Karel Symposium on Food Materials Science	The Walter Spiess Symposium on Food Processing Technology					
	Invited Opening Lecturers: Ted Labuza, Dietrich Knorr + 6 selected exceptional original submitted papers by young researchers	Invited Opening Lecturers: Brian McKenna, Harry Lazarides + 6 selected exceptional original submitted papers by young researchers					
11:00	COFFEE BREAK						
	The Henry Schwartzberg Symposium on Food Process Engineering Operations	The George Saravacos Symposium on Transport Properties of Foods					
11:30	Invited Opening Lecturers: Paul Singh, Gustavo Barbosa + 6 selected exceptional original submitted papers by young researchers	Invited Opening Lecturers: Andy Rao, Vaios Karathanos + 6 selected exceptional original submitted papers by young researchers					
14:00	END OF CONFERENCE						
15:00 - 19:00	WORKSHOPS						