



IFU University Digital Summer School

Tuesday, June 15, 2021
14.00 CET – 17.00 CET

The IFU Digital Summer School 2021 is a condensed online learning experience covering the topic of

"Raw Material Processing and Thermal Stabilisation (Treatment)"

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

Visit the IFU University page on the IFU website to book your place on the course:

<https://ifu-fruitjuice.com/event/Digitalsummerschool2021>



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