



FIRST ANNOUNCEMENT and INVITATION The 7th European PhD Workshop on Food Engineering and Technology

Presentations of selected national PhD students in Food Engineering and Technology at European level

will be held in

Parma, Italy, on May 7th- 8th, 2013 Barilla Headquarters

The workshop will be organised by the

Section on Food of the European Federation of Chemical Engineering (EFCE)

in cooperation with the

European Federation of Food Science and Technology (EFFoST)

and

Barilla G & R F.Ili S.p.A.

Co-chairmen: Dr. Giancarlo Addario, Parma and Prof. Dr. Dietrich Knorr, Berlin

According to the decision of the members of the EFCE Section on Food (see www.efce.info/section/food), an European Workshop on Food Engineering and Technology will be organised every year with the best PhD students of Europe presenting their recent results.

The first six European Workshops on Food Engineering and Technology in Berlin, 21–22 May 2007, in Massy, 26-27 May 2008, in Naples, 21-22 May 2009, in Belgrade, 27-28 May 2010, in Valencia, March 22-23, 2011 and in Singen, March 7-8, 2012 were very successful, of high quality and well received within the Food Engineering and Technology community.

The 7th European Workshop will be held at Barilla Headquarters, Italy. The participants will be supported with up to 500 Euro for travelling expenses and the accommodation by the local organizer. A valuable reward will be offered to the very best paper, selected from the PhD students' presentations:

The Barilla Experience Award 2013
Offered by Barilla

until February 15th, 2013

including the following documents:

- name, address and CV of the candidate;
- name and address of the PhD supervisor (including the university and department);
- title of the paper and an abstract (1-2 pages) of the suggested presentation.

Selection criteria are as follows:

Highly qualified young European scientists who will finish their PhD in Food Engineering and Technology soon or have recently received a PhD are invited to present their work. The candidates should be less than 35 years old.

Original research papers on any subject at the interface between food and engineering are welcome, particularly those of relevance to industry, including:

- engineering properties of foods, food physics and physical chemistry;
- heat, mass transfer in food processing (coupled with chemical or biochemical reactions)
- process-structure-function relationships of foods and food constituents;
- food particle engineering;
- product design and engineering;
- interfacial aspects of food engineering
- modeling and simulation
- pasteurization, sterilization, hygienic design
- cleaning, disinfection and rinsing
- processing, measurement, control, packaging, storage and distribution;
- engineering aspects of the design and production of traditional as well as novel foods and of food service and catering;
- design and operation of food processes, plant and equipment;
- economics of food engineering, including the economics of alternative processes.

Accounts of food engineering achievements are of particular value.

The Scientific Committee will select the best 16 papers, and will try to keep as a rule one PhD student per country if possible. The decision on the final selection of the candidates will be completed by **March 15**th, **2013.** The 7th Julius Maggi Research Award 2013 will also be presented at a later date.

Prof. Dietrich Knorr Co-chairman of the 7th Workshop Chairman of the EFCE Section on Food Dr. Giancarlo Addario Co-chairman of the 7th Workshop Barilla G&R F.lli S.p.A. Parma

December 6th, 2012