

ADVANCES IN UHPH PROCESSES (FUNENTECH Workshop)

15 December 2011

Centre Especial de Recerca Planta de Tecnologia dels Aliments (CERPTA)
Universitat Autònoma de Barcelona



FUNENTECH 232603

Objective:

- To provide an overview on current and potential applications of ultra high pressure homogenization (UHPH)
- To present the latest findings of a FP7 funded project called FUNENTECH 232603: Study of functionality, nutritional and safety aspects of liquid foods, liquid food preparations and cosmetics processed by ultrahigh pressure homogenization.

Preliminary Programme:

9.30 h **Registration**

9.45 h **Welcome and introduction** by Dr. Buenaventura Guamis

10.00 h. **Recent advances in the use of HPH for the food industries.** M. Sessa
(University of Salerno, Italy)

10.30 h **High-pressure homogenisation: contribution of Montpellier-2 University team.** E. Dumay (Université Montpellier 2, Montpellier)

11.00 h Coffe Break

11.30 h **Scening assays to investigate quality and safety aspects of food preparations processed by high pressure homogenisation (UHPH).** P. Butz
(MRI, Karlsruhe)

12.00 h **In vitro cellular assays to investigate nutritional and safety aspects of food preparations processed by high pressure homogenisation, UHPH.** K. Briviba
(MRI, Karlsruhe)

12.15 h **Simulated in vitro digestion of food and food formulations.** V. Graef (MRI, Karlsruhe)

12.30 h **Possibilities to measure and characterize micro- and nanoparticles at our department.** V. Graef (MRI, Karlsruhe)

12.45 h **Effects of protein concentration and oil volume fraction on the physico-chemical stability of whey protein oil-in-water emulsions stabilized by ultra high pressure homogenization.** E. Hebisy (CERPTA, UAB-Bellaterra)

13.00 h **Commercial Sterilization of milk by UHPH: A preliminary study.** G. Amador
(CERPTA, UAB-Bellaterra)

13.15 h **Ultra-high pressure homogenisation of milk: effects on cheese-making.** A. Zamora (CERPTA, UAB-Bellaterra)

13.30 h **Application of UHPH to musts stabilization.** S. Mínguez (INCAVI, Vilafranca del Penedès)

13.45 h. **UHPH to preserve apple juice.** J. Saldo (CERPTA, UAB-Bellaterra)

14.05 h **Lunch**

15.30 h **Effect of UHPH on the quality of orange juice.** A. Roig (CERPTA, UAB-Bellaterra)

15.50 h **Application of ultra high pressure homogenization on stability and functional properties of rice milk.** T. López (UITA, Montevideo)

16.10 h **Proyecto MALTA-CONSOLIDER.** V. García Baonza (UCM-Madrid)

16.30 h **Encapsulation by UHPH.** R. Escriu (ABBiotics, Spain).

16.50 h **Creation of Ypsicon spin-off. Characteristics and objectives.** B. Guamis (Ypsicon Technologies, Spain)

17.10h **SME round table.** NAHO/NECT/ABBiotics/SFP chairman B. Guamis