

PEF SCHOOL 2019

Monday, 3rd June 2019 (Conference Room-Ex Macello)

15.00 -16.00	Registration
16.00-16.30	Welcome to PEF School - Opening session (P.Rocculi & D. Miklavcic)
16.30-17.30	Basic Principles of Cell Membrane Electroporation (J.Teissie)
17.30-18.30	PEF Equipment Design (W. Frey)
19.00 -21.00	Welcome reception

Tuesday, 4th June 2019 (Campus Universitario Scienze degli Alimenti)

09.00-09.45	Electrochemical reactions during PEF treatment (G.Pataro)
09.45-10.45	Method to detect electroporation (N.Lebovka)
10.45-11.15 COFFEE BREAK	
11.15-12.15	Plant tissue electroporation (G.Ferrari)
12.15-12.30	Case study: MREIT and CDI of potato and field distribution (M. Kranjc)

12.30-14.00 LUNCH

14.00-14.45	Drying enhancement (A.Wiktor)
14.45-15.00	Students presentations(3x5min)

15.00-17.00	Practical Course 1: Microbial inactivation (C. Montanari)	Practical Course 2: Vegetable tissue electroporation (J. Genovese, N. Dellarosa & S. Tappi)	Practical Course 3: Modeling and simulation (T. Hornber & J. Knappert)	Practical Course 4: Pulse Generation and Equipment Design (M. Rebersek & A. Zajc)	Practical Course 5: Other non-thermal technologies (F. Patrignani, G. Braschi & C. Mannozi)
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18.00-23.00	Typical street food-piadina
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Wednesday, 5th June 2019 (Campus Universitario Scienze degli Alimenti)

9.00-10.00	Other emerging technologies in food processing (H.Jaeger)
10.00-11.00	Microbial inactivation (J. Raso)
11.00-11.30 COFFEE BREAK	
11.30-12.30	PEF based bio-refineries (N.Lebovka)

12.30-14.00 LUNCH

14.00-16.00	Practical Course 1: Microbial inactivation (C. Montanari)	Practical Course 2: Vegetable tissue electroporation (J. Genovese, N. Dellarosa, S. Tappi)	Practical Course 3: Modeling and simulation (T. Hornber & J. Knappert)	Practical Course 4: Pulse Generation and Equipment Design (M. Rebersek & A. Zajc)	Practical Course 5: Other non-thermal technologies (F. Patrignani, G. Braschi & C. Mannozi)
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17.00-23.00	Visit to Cesena and Pizza
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Thursday, 6th June 2019 (Campus Universitario Scienze degli Alimenti)

9.00-10.00	Biomedical applications (D.Miklavcic)
10.00-11.00	PEF for improving freezing tolerance (F. Gomez Galindo)
11.00-11.30 COFFEE BREAK	
11.30-12.30	Modeling and simulations (T. Horneber on behalf of C.Rauh)

12.30-14.00 LUNCH

14.00-14.45	Stability and bio-accessibility of health beneficial compounds in PEF-treated products (to be defined)
14.45-15.00	Students presentations(3x5min)

15.00-17.00	Practical Course 1: Microbial inactivation (C. Montanari)	Practical Course 2: Vegetable tissue electroporation (J. Genovese, N. Dellarosa, S. Tappi)	Practical Course 3: Modeling and simulation (T. Hornber & J. Knappert)	Practical Course 4: Pulse Generation and Equipment Design (M. Rebersek & A. Zajc)	Practical Course 5: Other non-thermal technologies (F. Patrignani, G. Braschi & C. Mannozi)
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19.00-23.00	GALA DINNER
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Friday, 7th June 2019 (Campus Universitario Scienze degli Alimenti)

9.30-10.30	Industrial applications (J.Witt)
10.30-11.00 COFFEE BREAK	
11.00-12.00	Legislation and consumer acceptance (J.Lyng)
12.30-14.00	LUNCH
14.00-14.30	Closing session