

Public Webinar on Cooling for Safe and Sustainable Food Production in Singapore



SYNOPSIS

Traditional preservation methods of controlling microbial growth in foods include refrigeration and freezing, reduction of moisture and water activity, acidification, adding preservatives and applying post-harvest processing technologies.

This presentation focuses on a review of advanced thermal and non-thermal technologies that can be used in conjunction with modern cooling techniques to improve safety, extend shelf life and reduce waste along production chain. The nonthermal and mild heat technologies including high pressure processing, irradiation, light based technologies, LEDs and others will be discussed. The emphasis will be made on the principle of operation, key advantages, existing applications, microbial efficacy and quality, commercial availability, process economics and environmental impact. The role of cooling Implementation on performance of post-harvest technologies will be evaluated.

DETAILS

Date: Friday, 28 Aug 2020

Time: 10am - 11am SGT

Venue: Zoom Webinar

The event is open to the Public

Click [HERE](#) to register

Registration closes : 26 Aug 2020



PROGRAM OUTLINE

1000 - 1005: Welcome Note

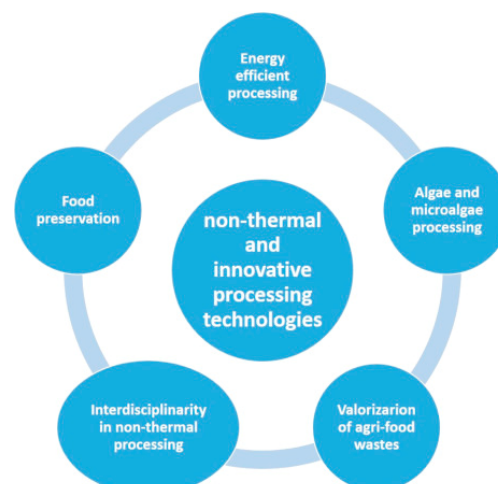
1005 - 1040: Cooling Implementation with other Harvest and Post-Harvest Technologies in the Tropics by Dr Tatiana Koutchma, Agriculture and Agri-Food Canada

1040 - 1100: Q&A

1100: End of Event

SPEAKER

Dr Tatiana Koutchma is an internationally recognized expert in novel food processing technologies with emphasis on non-thermal processes including microbiological and chemical safety of new processes and novel foods, improved quality, creating added product values, new processes research and development, new process validation. She has worked with governments (US FDA, USDA, AAFC, Health Canada, CFIA), academia and leading food companies for more than 20 years. Her specialties are: Ultraviolet (UV) light, Light Emitting Diodes (LEDs), High Hydrostatic Pressure (HPP), Microwave Heating and other thermal and non-thermal advanced technologies for food preservation, safety and cost saving opportunities.



This webinar will be recorded.

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