

9<sup>th</sup> PEF School 2023 - BOKU Vienna – Programme v5

Monday, 4 September	
19:00-22:00	<b>Welcome Reception</b> – KLYO, Uraniastr. 1, 1010 Vienna - rooftop terrace. <a href="https://goo.gl/maps/C5N8g4JLXHU7SXCE9">https://goo.gl/maps/C5N8g4JLXHU7SXCE9</a>

Tuesday, 5 September	
08:30-09:00	Registration & Coffee – BOKU, Muthgasse 18, 1190 Vienna - MUG1-HS01. <a href="https://goo.gl/maps/idmJhbNkU8xHwwJKA">https://goo.gl/maps/idmJhbNkU8xHwwJKA</a>
09:00-09:15	<b>Opening and Introduction of PEF School and Electroporation Network (Henry Jäger &amp; Javier Raso)</b>
09:15-10:30	<b>Emerging Technologies in Food and Bioprocessing (Henry Jäger)</b>
10:30-11:00	Coffee Break
11:00-12:15	<b>Pulse Generation and Equipment Design (Matej Reberšek)</b>
12:15-13:00	Lunch Break
13:00-16:00	<b>Practical Courses – Introduction &amp; Lab and Pilot Plant Work including Coffee Break</b>
16:00-16:15	Coffee Break
16:15-17:00	<b>Sustainability Assessment of Emerging Food Processing Technologies (Sergey Mikhaylin)</b>
17:00-23:00	Social Programme – Historical Vienna

Wednesday, 6 September	
08:30-09:00	Coffee
09:00-09:45	<b>Basic Principles of Electroporation (Eva-Kathrin Ehmoser)</b>
09:45-10:45	<b>PEF Treatment of Plant Materials (Giovanna Ferrari)</b>
10:45-11:15	Coffee Break
11:15-12:15	<b>Microbial Inactivation by PEF (Javier Raso)</b>
12:15-13:00	Lunch Break
13:00-14:00	<b>Short Presentations</b> Vanesa Abad: <i>Inactivation of the parasite Anisakis by pulsed electric fields (PEF)</i> Javier Marín Sánchez: <i>Comparison of high-pressure homogenization and PEF for the extraction of compounds from yeast</i> Yassine el Khayat Driaa: <i>Impact of electrical treatments on the extraction of lignin and cellulose</i> Luma Rossi Ribeiro: <i>Effect of pulsed electric fields (PEF) and electrohydrodynamic drying (EHD) on the quality of house crickets</i> Gebremedhin Gebremariam Gebremical: <i>Effect of plasma-activated water on the rheological, pasting, and thermal properties of potato</i>
14:00-17:00	<b>Practical Courses – Introduction &amp; Lab and Pilot Plant Work including Coffee Break</b>
17:00-23:00	Social Programme – Viennese Vineyards

Thursday, 7 September	
08:30-09:00	Coffee
<b>09:00-10:00</b>	<b>Current Industrial Applications of PEF in Food and Bioprocessing (Stefan Töpfl)</b>
<b>10:00-10:45</b>	<b>Methods for Detecting Electroporation in Plant Tissue (Samo Mahnič-Kalamiza)</b>
10:45-11:15	Coffee Break
<b>11:15-12:00</b>	<b>History of PEF (Werner Sitzmann)</b>
<b>12:00-12:45</b>	<b>Experimental Guidelines and Differentiation of Effects (Felix Schottroff)</b>
12:45-13:30	Lunch Break
13:30-14:00	<b>Short Presentations</b> Dusan Ristic: <i>The energy of microbial inactivation in apple juice: thermal or PEF?</i> Saqib Gulzar: <i>Impact of pulsed electric fields treatment on the techno-functional properties of fava bean protein</i> Kate Waldert: <i>Optimization of ohmic heating concepts for tailored vegetable processing</i>
<b>14:00-17:00</b>	<b>Practical Courses – Introduction &amp; Lab and Pilot Plant Work including Coffee Break</b>
17:00-23:00	Social Programme – Vienna Prater

Friday, 8 September	
08:30-09:00	Coffee
<b>09:00-09:45</b>	<b>Legislative Framework for Innovative Food Processes (James Lyng)</b>
<b>09:45-10:30</b>	<b>Nanosecond PEF for the Enhanced Recovery of Ingredients from Single Cells (Iris Haberkorn)</b>
10:30-11:00	Coffee Break
<b>11:00-11:45</b>	<b>Medical Applications of PEF (Damijan Miklavcic)</b>
11:45-12:00	Closure
12:00-12:30	Lunch