



# TECHNICAL WORKSHOP

20.04.2016

Berlin, Germany

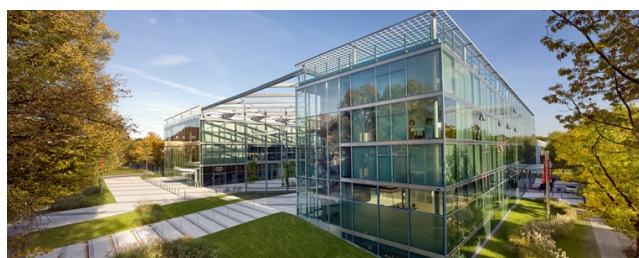


In conjunction with AIJN and SGF

For the Juice Industry. From the Industry Experts

Click Here  
To Register Now

EARLY BIRD DISCOUNT  
ENDS 17<sup>th</sup> JANUARY



Location. [Seminaris Hotel](#)

To reserve a double room at €126.50 inc. breakfast & wifi contact the hotel and mention the workshop

Tel. +49 (0) 30557797-0

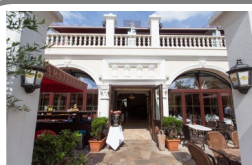
## Programme

Session	Title
<b>Product processing, the control of microbiology</b>	Ohmic heating
	Non Thermal treatments (including validations). PEF,HP and Plasma
	Legal position on non-thermal treatments
	Plenary session. Thermal vs Non Thermal treatments
<b>Heavy metals &amp; Chlorate</b>	Heavy metals update
	Legislative developments on heavy metals
	Every medal has two sides: Essential and toxic effects of metals
	Update on chlorates
<b>Raw material processing</b>	Advances in juice processing
	VacuiQ - Improving strawberry puree
	New processing aids and methods for the stabilisation of fruit juices
	New developments in in fruit juice concentration plants
<b>ACB (<i>alicyclobacillus</i>)</b>	Development of the IFU method
	Rapid methods
	Database of incidents
<b>Development of IFU methods</b>	Chemical analysis
	Microbiological analysis
	How do we know our analysis is correct?

Packages	Juice Package <i>inc. networking dinner</i>	Nectar Package <i>day programme only</i>
IFU Member <i>early bird</i>	€139	€99
IFU Member <i>regular</i>	€189	€149
Non Member <i>early bird</i>	€159	€119
Non Member <i>regular</i>	€209	€169



You can also register by mailing  
[john@ifu-fruitjuice.com](mailto:john@ifu-fruitjuice.com)



Networking  
Dinner

19<sup>th</sup> April

@ [Berliner Eierschale](#)

Sponsored by GfL

