



Free Registration

27-28 February, 2018

Innovative Processing Technologies for Beverage Industry

50 seats only

Room 2204, Agro-Industry 2, Faculty of Agro-Industry, Kasetsart University, Bangkok, Thailand

Objective:

This workshop is aimed to enhance knowledge and industrial applications of innovative processing technology for beverage industry

Program Highlights:

High Pressure Processing

Ohmic Heating

Pulse-electric field

High Pressure Homogenization

Membrane Processing

UV & Cold Plasma Technology

Microwave Technology

Date: 27-28 February, 2018

Time : 8.30-16.30

Language: Thai/Eng

Teaching Materials: Thai/Eng

Registration Fee: NONE

Qualification of Participants

- At least Bachelor Degree
- Working in Beverage(priority) or Food Industry or SMEs



QR code for Application

How to apply

- Fill out application form at <https://goo.gl/forms/41pNyOWi93LE8c9r2>
- Qualified participants will receive confirmation e-mail from organizer
- For more information

Contact :

Ms. Sansanee Pethwong

Tel: +66 63 593 5944

beveragetechology.thailand@gmail.com



PAGE 1





Scan to apply !

27-28 February, 2018

Innovative Processing Technologies for Beverage Industry

Free
Registration

Room 2204, Agro-Industry 2, Faculty of Agro-Industry,
Kasetsart University, Bangkok, Thailand

Day 1

8:30-9:00 Registration

9:00-9:15 Welcome

*Assistant Prof. Dr. Sasitorn Tongchitpakdee, KU
(Thailand SEA-ABT Co-Ordinator)*

9:15-10:00 **Overview of Innovative Processing Technology for Beverage industry**

Dr. Pitiya Kamolpattna, Department of Food Science and Technology, KU

10:00-10:15 Coffee break

10:15-11:20 **Membrane system for Beverage Applications**

Dr. Aporn Laorko, Technical Sale & Service Manager, Liquid Purification Engineering International Co., Ltd.

11:20-12:30 **Pulse-Electric Field Technology**

Dr. Pitiya Kamolpattna, Department of Food Science and Technology, KU

12:30-13:30 Lunch

13:30-14:40 **Ohmic heating**

Dr. Pitiya Kamolpattna, Department of Food Science and Technology, KU

14:40-15:00 Coffee break

15:00-16:00 **Microwave processing**

Associate Prof. Dr. Nantawan Therdthai, Department of Product Development, KU

Day 2

9:00-10:15 **High pressure processing (HPP)**

Dr. Pitiya Kamolpattna, Department of Food Science and Technology, KU

10:15-10:30 Coffee break

10:30-11:30 **Microbiological aspects of high pressure processing**

Assistant Prof. Dr. Wannasawat Ratphitagsanti, Department of Product Development, KU

11:30-12:30 **High Pressure Homogenization for Beverage Applications**

Ms. Phatcharin Rungthavon, F&B Key Account Sales Manager, SPX FLOW, Inc.

12:30-13:30 Lunch

13:30-14:30 **UV Technology**

Assistant Prof. Dr. Chitsiri Rachtanapun (Thongson), Department of Food Science and Technology, KU

14:30-14:50 Coffee break

14:50-15:50 **Cold Plasma Technology**

Mr. Krit Lajaroj, Febix, Inc.

15:50-16:15 **Wrap up & Evaluation**

Contact : Ms. Sansanee Pethwong

Tel: +66 63 593 5944

beveragetechonology.thailand@gmail.com

PAGE 2

