



SMOOTHIES & SNACKS

Day of Diffusion of Results of the Project "Quality and stability of products elaborated based on fruit minimally transformed with new methods of processing" (RTA2011-00038-C02-01 and-02) in the University of Murcia (UMU).

Murcia (Spain), June 18, 2014

8:30-9:00 h: Record and delivery of documentation

9.00-9:15 h: Opening session. Dean of the Faculty of Veterinary

9:15-9:45 h: Presentation of the Research Groups of the Project: Food Technology (UMU, Murcia) and Technology dels Aliments (IRTA, Monells, Girona) - Aims of the Project (IRTA) - Elaborations (IRTA) and analysis realized (IRTA, UMU)

9:45-10:30 h: HHP/HPP Processing. APAPROCESSING S.L. High Pressures in Foods, Barcelona

10:30-10:45 h: QDS Processing (Quick-Dry-System). IRTA

10:45-11:15 h: Coffee-break

11:15-12:15 h: Presentation of results (IRTA, UMU)

12:15-12:45 h: Round Table (UMU, IRTA)

12:45-13:00 h: Closing session. Vice Chancellor for Research of the University of Murcia.

Place: "Sala de Grados" hall of the Faculty of Veterinary, University of Murcia, Campus of Espinardo, Murcia (Spain)

Registration: The attendance is free. There is requested the one who has intention of attending, that he communicates it before to the e-mail jmros@um.es (Prof. José María Ros García, Department of Food Science & Technology and Human Nutrition, University of Murcia), to foresee capacity of the room and documentation.