

**Nonthermally Processed Foods: Commercialization, Technological
Advances, Consumer Acceptance, and Environmental Impact.
New Orleans Marriott, New Orleans LA**

Saturday, June 1, 2019

<i>Registration</i>		7:00 am - 8:00 am
Christopher Doona	Short Course Overview: “Nonthermally Processed Foods: Commercialization, Technological Advances, Consumer Acceptance, and Environmental Impact”	8:00 am - 8:15 am
Gustavo Barbosa- Cánovas	Nonthermal Technologies – From Laboratory Discovery to Commercial Reality	8:15 am – 8:45
Stefan Toepfl	Pulsed Electric Fields	8:45 – 9:30
<i>Refreshment Break</i>		9:30 – 9:45
	High Pressure Processing	
Roman Buckow	Fundamentals	9:45 – 10:05
Christopher Doona	Microbiology	10:05 – 10:25
Marcia Walker	Product Development	10:25 – 11:05
Carole Tonello	Commercialization	11:05 – 11:45
	Q&A	11:45 – 12:00
	<i>Lunch</i>	12:00 – 1:00
Carmen Moraru	Membrane Technology	1:00 – 1:30
Michelle Richardson	Low Moisture Foods and Hurdle Technology	1:30 – 2:00
Carmen Moraru	UV Light	2:00 – 2:30
Kathir Krishnamurthy	Pulsed Light Technologies	2:30 – 3:15
<i>Refreshment Break</i>		3:15 – 3:30
All speakers	Open Roundtable Discussion, Q&A	3:30 – 4:00
Sunday, June 2, 2019		
Roman Buckow	Sustainability and Nonthermal Technologies	8:30 – 9:15
Tatiana Koutchma	Packaging and Nonthermal Technologies	9:15 – 10:30
<i>Refreshment Break</i>		10:30 – 10:45
Oliver Schlüter	Cold Plasma	10:45 – 11:30
Christopher Doona	Chlorine Dioxide Decontamination	11:30 – 12:00

Please note that the schedule, including instructors, topics, and times are subject to change.

<i>Lunch</i>		12:00 – 1:00
Gustavo Barbosa-Cánovas	Validation of Nonthermal Technologies	1:00 – 1:45
Carole Tonello	Consumer Acceptance of Nonthermal Technologies	1:45 – 2:30
<i>Refreshment Break</i>		2:30 – 2:45
All speakers	Panel/Open Discussion Moderators: Christopher Doona Gustavo Barbosa-Cánovas	2:45 – 3:30

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