Fouling and Cleaning in Food Processing 2010

22-24 March 2010

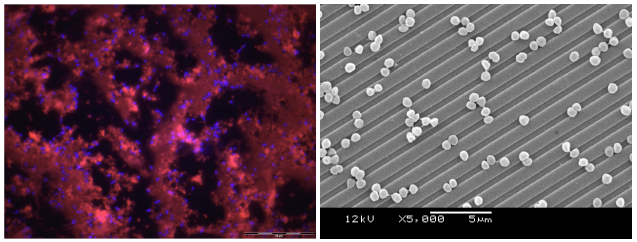
Jesus College Cambridge

Announcement and Call for Papers

The formation of unwanted layers of fouling deposits on the surface of process equipment and their removal, as well as the attachment and inactivation of associated microbiological species, is of critical importance in the food industry. Fouling is prevalent in heat transfer devices, membrane separations and distribution lines. Hygienic design, operation, maintenance and assurance is a multi-disciplinary field lying at the interface between life sciences, physical sciences and engineering.

Modern measurement techniques and surface technologies mean that we can measure and control much more than ever before. The aim of this conference is to bring together those active in the area from different disciplines and the food industry to (*a*) report on developments in the area and (*b*) explore interactions with related fields (*e.g.* micro-fabrication, surface analysis).

The conference will be held in Cambridge, UK, in spring 2010 and continues the series of meetings started in Lund in Sweden in 1981.



The proceedings will be published by the Department of Chemical Engineering & Biotechnology at Cambridge and delegates will receive a hard copy and a CD-ROM. Copies of the proceedings will be available for sale after the conference.

Selected papers will be invited for submission to a special issue of the IChemE/EFCE journal *Part C: Food and Bioproducts Processsing*.

This workshop aims to bring together experts in the field, graduate students and industrial practitioners to meet, network and hear about interesting developments or work in progress. Material will be presented in oral and poster formats. Parallel sessions are not used.

A particular feature will be reports from the large UK Technology Strategy Board (TSB) funded Project ZEAL, on *Zero Emissions by Advanced Cleaning*, and the EU FP6 PathogenCombat project *Work Package on Hygienic Design*.

Technical papers are invited in the general field of fouling and cleaning of food-related materials, tailored surfaces, and attachment of microbial species, for example:

(i) Adsorption and attachment of proteins, fat or oil, bacteria and carbohydrates to surfaces

(ii) Cleaning of hard or porous surfaces, including membranes

(iii) Disinfection – relating to cleaning and rinsing operations

(iv) Biofilms – formation and removal

(v) Designing and manufacturing surfaces to mitigate fouling or promote cleaning

(vi) Sensor development

(vii) The ‘interface’ between equipment design, plant operation and microbiology

(viii) Sustainability in operation and design

Experimental papers and modeling studies are equally welcome: papers reporting industrial data and experience are particularly welcome. Industrial registrants will be able to change the person attending up to the start of the conference to accommodate company dynamics.

Exhibition space will be available for companies wishing to present and demonstrate their technologies.

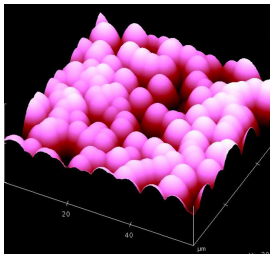
Timing

2009

30 September	Submission date for abstracts for full papers
31 October	Submission date for abstracts for short (industry) papers
30 November	Confirmation of acceptance for all papers and programme construction

2010

31 January	Final submission date for papers (in pdf format) in order to generate the proceedings (booklet and CD-ROM)
28 February	Final date for registration for industry presentations
March 22-24	**Conference**
April	Invitation to papers for special issue of *Trans. IChemE C : Food and Bioproducts Processing*
December	Special Issue of *Food & Bioproducts Processing*



Instructions to authors and other submission information will be available on the conference website.

Venue

Jesus College is one of the older colleges in Cambridge and regularly hosts academic meetings of this size and nature in its very pleasant and congenial setting.

The facilities at this 15th Century college have been augmented significantly by the completion in 2000 of a new accommodation building and the refurbishment in 2004/5 of North Court, so that all accommodation is en-suite. Further information about the College can be found at

www.jesus.cam.ac.uk

Cambridge can be reached readily from London or Birmingham by car, or by regular coach and train services. London's Stansted airport is 40 minutes away by regular coach or train. Regular coach services also service London's Luton, Gatwick and Heathrow airports.

Car parking is available at the College, which is situated within walking distance of the bus/coach station and the city centre.

Registration fees will include reduced rates for research students and one-day rates. Accommodation will be available either side of the meeting for delegates with long journeys. The number of delegates is limited to **100**, of which 20 places will be reserved for industrial delegates until 1 March 2010.

Organising Committee

Dr. Thierry Bénézech	*INRA-LGPTA, Villeneuve d'Ascq, France*
Dr. Michael Bird	*University of Bath, UK*
Prof. X. Dong Chen	*Monash University, Australia*
Dr. John Chew	*University of Cambridge, UK*
Dr. Martijn Fox	*NIZO food research BV, NL*
Prof. Alan Friis	*DTU, Copenhagen, Denmark*
Prof. Peter Fryer	*University of Birmingham, UK*
Prof. Christine Grant	*North Carolina State University, USA*
Dr. Tony Hasting	*formerly Unilever, UK*
Dr Ken Morison	*University of Canterbury, NZ*
Prof. Gun Trägårdh	*Lund University, Sweden*
Prof. Joanna Verran	*Manchester Metropolitan University, UK*
Dr. Ian Wilson	*University of Cambridge, UK*

The meeting is jointly organized by the School of Chemical Engineering at the University of Birmingham and the Department of Chemical Engineering and Biotechnology at the University of Cambridge. Sponsors include the SCI Food Engineering Group, and the IChemE Food and Drink Subject Group.

Further details can be obtained from

www.ceb.cam.ac.uk/FCFP2010/

or

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