

Fouling and Cleaning in Food Processing

Provisional Schedule

Please note that the order of presentations has NOT been finalised

Monday 22 March - Morning

Conference Opening

Session 1 Surfaces

| Paper # | Author, Affiliation | Title |
|---------|--|---|
| 45 | Saranya Ashokkumar <i>Technical University Denmark</i> | Cleanability evaluation of different surfaces by fouling from contact frying of foods |
| 28 | Joanna Verran <i>Manchester Metropolitan University</i> | Surface topography and organic soil: factors affecting the hygienic status of open food contact surfaces |
| 30 | Peter Kelly <i>Manchester Metropolitan University</i> | Comparison of tribological and anti-microbial properties of CrN/Ag, ZrN/Ag, tin/Ag, and CrN/Cu nanocomposite coatings |
| 32 | Angelique Laurent <i>Manchester Metropolitan University</i> | The effect of humidity on cell survival on stainless steel and novel antimicrobial surfaces (poster) |
| 40 | Thierry Benezech <i>INRA</i> | Comparison of the cleanability of pieces of equipment in stainless steel and ceramic |

Session 2 Fouling & Techniques

| Paper # | Author, Affiliation | Title |
|---------|--|---|
| 35 | Jen-Yi Huang <i>University of Cambridge</i> | Experimental studies of food fat fouling using a novel spinning disc apparatus |
| 37 | Natalie Hotrum <i>NIZO</i> | Prevention of fouling in heat exchangers: exploring the potential of ultrasound |
| 4 | Kathryn Whitehead <i>Manchester Metropolitan University</i> | Industrial and analytical methods for the detection of industrial food fouling |
| 27 | Lindsay Smith <i>Manchester Metropolitan University</i> | A critical evaluation of sampling methods used for assessing microorganisms on surfaces |

Monday 22 March – Afternoon

Session 3 Cleaning & Techniques

| Paper # | Author, Affiliation | Title |
|---------|--|--|
| 7 | Edward Ishiyama <i>University of Cambridge</i> | The effect of ageing on fouling-cleaning symbiosis |
| 20 | Pamela Cole <i>University of Birmingham</i> | The effect of cleaning fluid; temperature and flow rate on the removal of toothpaste from 2 inch pipe |
| 21 | Kylee Goode <i>University of Birmingham</i> | Characterising the cleaning mechanisms of yeast and implications for improving cleaning in place (CIP) |
| 8 | Marc Mauermann <i>Fraunhofer Application centre for Processing Machines and Packaging Technology, Dresden</i> | Monitoring the cleaning progress using optical detection methods |
| 26 | Wolfgang Augustin <i>TU Braunschweig</i> | Pulsed flow for enhanced cleaning in food processing |
| 29 | Peter Fryer <i>University of Birmingham</i> | Matching the nano- to the meso-scale: experiments with atomic force microscopy and micromanipulation |
| 34 | Patrick Gordon <i>University of Cambridge</i> | Development of a scanning fluid dynamic gauge (sFDG) for use in cleaning studies |
| 47 | Joe Quarini <i>University of Bristol</i> | Cleaning small diameter pipes with ice pigs |
| 39 | Thierry Benezech <i>INRA</i> | Removal kinetics study of pseudomonas fluorescens biofilm from closed systems |

Tuesday 23 March

Morning

Session 4 Dairy Fouling

| Paper # | Author, Affiliation | Title |
|---------|---|---|
| 10 | X. Dong Chen <i>Monash University</i> | Influence of adsorption pre-treatment on the extent of dairy fouling of heat transfer surface |
| 36 | Martijn Fox <i>NIZO</i> | Reduction of fouling in whey evaporators: Modelling of mineral fouling |
| 38 | Ali Bani Kananeh <i>GEA Ecoflex GmbH</i> | Reduction of milk fouling inside plate heat exchanger using nano-coatings |
| 42 | Jaimin Patel <i>University of Auckland</i> | Surface modification to reduce dairy fouling |
| 43 | Bipan Bansal <i>Fonterra</i> | Effect of milk composition on dairy fouling in plate heat exchangers |
| 44 | Bipan Bansal <i>Fonterra</i> | Issues with monitoring dairy fouling in heat exchangers |

Morning/Afternoon

Session 5 Dairy Cleaning

| Paper # | Author, Affiliation | Title |
|---------|--|--|
| 22 | Cristiane Boxler <i>Technical University Braunschweig</i> | Fouling and cleaning of milk components on DLC-coated surfaces (poster) |
| 25 | Ken Morison <i>University of Canterbury</i> | Sulphamate ions enhance the cleaning of thick milk deposits |
| 41 | Ruben Mercade Prieto <i>University of Birmingham</i> | Swelling and dissolution in cleaning of whey protein gels |
| 46 | Ruben Mercade Prieto <i>University of Birmingham</i> | Fundamentals of model protein gel dissolution: the path to elucidating industrial dairy cleaning |
| 2 | Abd Malik Othman <i>University of Birmingham</i> | Cleaning of sweetened condensed milk deposits on a stainless steel surface |
| 3 | Eva Wallh u ber <i>TU Munich</i> | Acoustic impedance analysis for determining presence and cleaning success of dairy fouling |

Tuesday 23 March Afternoon

Session 6 Membrane Fouling I

| Paper # | Author, Affiliation | Title |
|---------|---|---|
| 33 | John Chew <i>University of Cambridge</i> | Application of fluid dynamic gauging and optical imaging to membrane fouling |
| 5 | Sarah Jones <i>University of Bath</i> | The application of fluid dynamic gauging to the investigation of synthetic membrane fouling phenomena |
| 11 | Laura Head <i>University of Bath</i> | Fouling of microfiltration membranes during the removal of thermophilic spores from high solids content milk protein isolate (MPI) solutions (poster) |
| 12 | Sarah Creber <i>University of Cambridge</i> | NMR studies of biofilms on reverse osmosis membranes |
| 17 | Murielle Rabiller-Baudry <i>University of Rennes</i> | On the use of surfactants based on glucidic units for cleaning of PES membranes fouled by milk proteins (poster) |

Wednesday 24 March

Session 7 Membrane Fouling II

| Paper # | Author, Affiliation | Title |
|---------|---|---|
| 6 | Sarah Jones <i>University of Bath</i> | The effect of pretreatment protocols upon the fouling and cleaning characteristics of UF and MF membranes |
| 13 | Peter Bechervaise <i>University of Bath</i> | Attachment phenomena during the microfiltration of concentrated gum arabic solutions containing thermo-resistant spores |
| 18 | Anna van Dinther <i>Wageningen University</i> | Prevention of fouling during membrane filtration with the aid of hydrodynamics |
| 14 | Thomas Pintelon <i>University of Cambridge</i> | Simulating biofilm growth in industrial applications |

Session 8 Membrane Cleaning

| Paper # | Author, Affiliation | Title |
|---------|---|---|
| 16 | Lydie Paugam <i>University of Rennes</i> | Cleaning efficiency and impact on production fluxes of oxidizing disinfectants on a PES ultrafiltration membrane fouled with proteins |
| 24 | Murielle Rabiller-Baudry <i>University of Rennes</i> | On the use of degradation products of milk and vegetal oils for bio-cleaning of PES membrane fouled by milk proteins |
| 19 | Ken Morison <i>University of Canterbury</i> | Effects of hypochlorite damage on flux through polyethersulphone ultrafiltration membranes |

Conference Summary and Close