



**4<sup>th</sup> PEF School 2017 - BOKU Vienna – Programme v6**

<b>Monday, 8 May</b>	
09:00-17:00	Pre-Event Workshop: Numerical Simulation in Food and Bioprocessing (C. Rauh)
19:00-22:00	Welcome Dinner

<b>Tuesday, 9 May</b>					
08:30-09:00	Registration & Early Coffee				
09:00-09:30	<b>Opening and Introduction of Electroporation Network (H. Jäger &amp; D. Miklavcic)</b>				
09:30-10:30	<b>Basic Principles of Electroporation (A. Silve)</b>				
10:30-11:15	Coffee Break & Poster Session				
11:15-12:15	<b>PEF Equipment Design (W. Frey)</b>				
12:15-13:15	<b>History of PEF (W. Sitzmann &amp; E. Vorobiev)</b>				
13:30-14:30	Lunch & Coffee				
14:30-17:00	<b>Practical Course 1: Microbial Inactivation &amp; Preservation by PEF</b>	<b>Practical Course 2: Plant Cell Disintegration by PEF</b>	<b>Practical Course 3: Modelling &amp; Simulation</b>	<b>Practical Course 4: Pulse Generation &amp; Equipment Design</b>	<b>Practical Course 5: Emerging Food Processing Technologies</b>
14:30-15:00	Introduction to Practical Course	Introduction to Practical Course	Description of the “Decision Support System” developed in framework of the “Project FieldFood” (G. Pataro)	Introduction to Practical Course	Introduction to Practical Course
15:00-17:00	Lab and Pilot Plant Work	Lab and Pilot Plant Work	Lab and Pilot Plant Work	Lab and Pilot Plant Work	Lab and Pilot Plant Work
17:30-23:00	<b>Social Programme – Historical Vienna</b>				

<b>Wednesday, 10 May</b>	
08:30-09:00	Early Coffee & Poster Session
09:00-10:15	<b>PEF Treatment of Plant Materials including the case study of tomato peeling included in the “Project FieldFood” (G. Ferrari)</b>
10:15-10:45	<b>Short Presentations</b> Nicolo Dellarosa – Novel methods to detect reversible and irreversible electroporation in plant tissue George Dimopoulos – Acceleration of yeast autolysis by pulsed electric field treatment
10:45-11:15	Coffee Break & Poster Session
11:15-12:30	<b>Microbial Inactivation by PEF (J. Raso)</b>
12:30-13:15	<b>Microfluidic Electric Field Applications (K. Wassermann)</b>
13:30-14:30	Lunch & Coffee



14:30-17:00	<b>Practical Course 1: Microbial Inactivation &amp; Preservation by PEF</b>	<b>Practical Course 2: Plant Cell Disintegration by PEF</b>	<b>Practical Course 3: Modelling &amp; Simulation</b>	<b>Practical Course 4: Pulse Generation &amp; Equipment Design</b>	<b>Practical Course 5: Emerging Food Processing Technologies</b>
14:30-15:00	Introduction to Practical Course	Introduction to Practical Course	Description of the “ <i>Decision Support System</i> ” developed in framework of the “ <i>Project FieldFood</i> ” (G. Pataro)	Introduction to Practical Course	Introduction to Practical Course
15:00-17:00	Lab and Pilot Plant Work	Lab and Pilot Plant Work	Lab and Pilot Plant Work	Lab and Pilot Plant Work	Lab and Pilot Plant Work
<b>17:00-23:00</b>	<b>Social Programme – Viennese vineyards</b>				

**Thursday, 11 May**

08:30-09:00	Early Coffee & Poster Session				
<b>09:00-10:00</b>	<b>Modelling and Simulation of PEF Processes (C. Rauh)</b>				
<b>10:00-10:45</b>	<b>Short Presentations</b> Leandro Buchmann – Development of a high voltage nanosecond PEF reactor by use of multiphysics simulation Mindaugas Visockis – Comparison of apple tissue permeabilization by means of PEF generated monopolar or bipolar pulses				
10:45-11:15	Coffee Break & Poster Session				
<b>11:15-12:30</b>	<b>Industrial Application of PEF in Food and Bioprocessing (S. Töpfl)</b>				
<b>12:30-13:15</b>	<b>Medical Applications of PEF (D. Miklavcic)</b>				
13:30-14:30	Lunch & Coffee				
14:30-17:00	<b>Practical Course 1: Microbial Inactivation &amp; Preservation by PEF</b>	<b>Practical Course 2: Plant Cell Disintegration by PEF</b>	<b>Practical Course 3: Modelling &amp; Simulation</b>	<b>Practical Course 4: Pulse Generation &amp; Equipment Design</b>	<b>Practical Course 5: Emerging Food Processing Technologies</b>
14:30-15:00	Introduction to Practical Course	Introduction to Practical Course	Introduction to Practical Course	Introduction to Practical Course	Introduction to Practical Course
15:00-17:00	Lab and Pilot Plant Work	Lab and Pilot Plant Work	Lab and Pilot Plant Work	Lab and Pilot Plant Work	Lab and Pilot Plant Work
<b>17:00-23:00</b>	<b>Social Programme – Vienna Prater</b>				

**Friday, 12 May**

08:30-09:00	Early Coffee
<b>09:00-10:15</b>	<b>Emerging Technologies in Food and Bioprocessing (H. Jäger)</b>
10:15-10:45	Coffee Break
<b>10:45-12:00</b>	<b>Legislative Framework for Innovative Food Processes (J. Lyng)</b>
12:00-12:30	Closure & Pilot Plant Visit