



Wednesday 8th of June 2016, 14:15 – 16:30

State of the art sensing technologies to improve your quality assurance - Workshop -

Campden BRI, Station Road, Chipping Campden, GL55 6LD, United Kingdom

One of the main challenges of food industry is to reduce manufacturing costs and food waste. A more efficient control of the processes can be achieved by applying the latest sensing technologies. This workshop will provide the participants with the state of the art on Quasi Imaging UV-Vis, Photo-acoustics and Distributed Temperature and how these sensing technologies are used in food industry to improve quality assurance.

Introduction		
14:15 – 14:30	Overview of the MUSE-Tech project: PAT in food processes	Massimo Castellari IRTA
State of the art sensing technologies		
14:30 – 14:45	Quasi Imaging Vis-NIR sensor for in-line & real-time monitoring of raw and in-process material features under harsh conditions	Risto Hyypio VTT
14:45 – 15:00	Photoacoustic sensors - On-line & real-time monitoring of gases & volatiles in food & beverages	Aleksi Helle GASERA
15:15 – 15:30	Distributed Temperature Sensor to in-line & real-time monitor the spatial distribution of the temperature in critical points of the food processes	Waldimar Amaya ICFO
15:30– 15:40	Break	
Practical applications of sensing technologies		
15:40 – 15:55	The use of sensors to monitor bread production process (mixing and proving)	Martin Whitworth Campden BRI
15:55 – 16:10	The use of sensors to monitor the chips frying process	Pere Gou IRTA
16:10 – 16:30	Questions	

For more information about the MUSE-Tech project visit www.musetech.eu

