



You are cordially invited to attend the
**International Symposium of
 Processing and Drying of
 Foods, Vegetables and Fruits**

Organized by

Faculty of Engineering, The University of Nottingham, Malaysia Campus

Chair: Prof. Arun S. Mujumdar, Professor of Mechanical Engineering & Centre Director, M3TC, National University of Singapore

Co-chair: Ir. Dr. Chung Lim Law, Associate Professor, Department of Chemical and Environmental Engineering, The University of Nottingham, Malaysia Campus

Date: 11-12 Apr 2011

Time: 09:00 -17:30

Venue: Kuala Lumpur

Programs#

Day 1

09:00-10:00	Registration		
10:00-11:15	Introduction to food processing; Drying - Fundamentals, classification and selection	Prof Arun S. Mujumdar	Minerals, Metals, and Materials Technology Centre (M3TC)/ Department of Mechanical Engineering, NUS, Singapore
11:30-12:15	Food properties	Ir. Prof. Wan Ramli Wan Daud	National University of Malaysia (UKM), Malaysia
12:15-13:00	Food Packaging	Prof. Russly Abdul Rahman	University Putra Malaysia (UPM), Malaysia
13:00-14:00	Lunch Break		
14:00-14:45	Quality changes of foods	Prof. Naphaporn Chiewchan	King Mongkut's University of Technology Thonburi, Thailand
14:45-15:30	Techniques for quality evaluation	Prof. Henry Chen Ho Hsien	National Pingtung University of Science and Technology, Taiwan
15:30-16:15	Modeling quality changes of vegetables and fruits	Prof. Sakamon Devahastin	King Mongkut's University of Technology Thonburi, Thailand
16:15-17:00	Energy Saving	Ir. Dr. Chung Lim Law	University of Nottingham, Malaysia Campus, Malaysia
17:00-17:30	Open Forum		

Day 2

09:00-09:45	Food safety	Prof. Naphaporn Chiewchan	King Mongkut's University of Technology Thonburi, Thailand
09:45-10:30	Processing of Ganoderma	Ir. Dr. Chung Lim Law	University of Nottingham, Malaysia Campus, Malaysia
10:30-11:15	Extraction of bio-active ingredients	Prof. George Huang	National Pingtung University of Science and Technology, Taiwan
11:15-11:30	Tea Break		
11:30-12:15	Processing of cocoa	Dr. Ching Lik Hii	University of Nottingham, Malaysia Campus, Malaysia
12:15-13:00	Impingement baking of bread	Dr. Salem Banooni	Shahid Chamran University of Ahwaz, Iran
13:00-14:00	Lunch Break		
14:00-14:45	Superheated Steam Drying Technology - History and Recent Advances	Prof. Sakamon Devahastin	King Mongkut's University of Technology Thonburi, Thailand
14:45-15:30	Heat Pump Drying Technology for FVF and Simproslys	Dr. Sachin Jangam	Minerals, Metals, and Materials Technology Centre (M3TC) Engineering, NUS, Singapore
15:30-16:15	Solar Drying and Spray Drying for Foods	Prof. B.N. Thorat and Dr. Sachin Jangam	Institute of Chemical Technology, Mumbai, India
16:15-17:00	Fluidised Bed Drying	Prof. Navid Mostoufi	University of Tehran, Iran
17:00-17.45	Chaotic Mixing - Role in Food Processing	Mostafa H. Alipour	Tehran, Iran
17:45-18:00	Open Forum		

Contact for registration: **Dr. Chung Lim Law**, Tel.: +6(03)89248169, E-mail: Chung-Lim.Law@nottingham.edu.my

***** Seats are limited. Please register early. Admission is RM150 *****

- Tentative programs subject to minor changes