

# ADVANCES IN UPH PROCESSSES (FUNENTECH Workshop)

15 December 2011

Centre Especial de Recerca Planta de Tecnologia dels Aliments (CERPTA)  
Universitat Autònoma de Barcelona



**FUNENTECH 232603**

## Objective:

- To provide an overview on current and potential applications of ultra high pressure homogenization (UHPH)
- To present the latest findings of a FP7 funded project called FUNENTECH 232603: Study of functionality, nutritional and safety aspects of liquid foods, liquid food preparations and cosmetics processed by ultrahigh pressure homogenization.

**Preliminary Programme:**

**9.30 h Registration**

**9.45 h Welcome and introduction** by Dr. Buenaventura Guamis

**10.00 h. Recent advances in the use of HPH for the food industries.** M. Sessa  
(University of Salerno, Italy)

**10.30 h High-pressure homogenisation: contribution of Montpellier-2 University team.** E. Dumay (Université Montpellier 2, Montpellier)

**11.00 h Coffe Break**

**11.30 h Screening assays to investigate quality and safety aspects of food preparations processed by high pressure homogenisation (UHPH).** P. Butz  
(MRI, Karlsruhe)

**12.00 h In vitro cellular assays to investigate nutritional and safety aspects of food preparations processed by high pressure homogenisation, UHPH.** K. Briviba  
(MRI, Karlsruhe)

**12.15 h Simulated in vitro digestion of food and food formulations.** V. Graef (MRI, Karlsruhe)

**12.30 h Possibilities to measure and characterize micro- and nanoparticles at our department.** V. Graef (MRI, Karlsruhe)

**12.45 h Effects of protein concentration and oil volume fraction on the physico-chemical stability of whey protein oil-in-water emulsions stabilized by ultra high pressure homogenization.** E. Hebishy (CERPTA, UAB-Bellaterra)

**13.00 h Commercial Sterilization of milk by UPH: A preliminary study.** G. Amador  
(CERPTA, UAB-Bellaterra)

**13.15 h Ultra-high pressure homogenisation of milk: effects on cheese-making.** A. Zamora (CERPTA, UAB-Bellaterra)

**13.30 h Application of UPH to musts stabilization.** S. Mínguez (INCAVI, Vilafranca del Penedès)

**13.45 h. UPH to preserve apple juice.** J. Saldo (CERPTA, UAB-Bellaterra)

**14.05 h Lunch**

**15.30 h Effect of UPH on the quality of orange juice.** A. Roig (CERPTA, UAB-Bellaterra)

**15.50 h Application of ultra high pressure homogenization on stability and functional properties of rice milk.** T. López (UITA, Montevideo)

**16.10 h Proyecto MALTA-CONSOLIDER.** V. García Baonza (UCM-Madrid)

**16.30 h Encapsulation by UPH.** R. Escriu (ABBIOTICS, Spain).

**16.50 h Creation of Ypsicon spin-off. Characteristics and objectives.** B. Guamis (Ypsicon Technologies, Spain)

**17.10h SME round table.** NAHO/NECT/ABBIOTICS/SFP chairman B. Guamis