

ΔΙΑΔΙΚΤΥΑΚΟ ΣΕΜΙΝΑΡΙΟ ΓΙΑ ΤΗ ΧΡΗΣΗ ΤΟΥ ΠΑΛΛΟΜΕΝΟΥ ΗΛΕΚΤΡΙΚΟΥ ΠΕΔΙΟΥ ΣΤΗ ΒΙΟΜΗΧΑΝΙΑ ΤΡΟΦΙΜΩΝ. ΜΕΛΕΤΗ ΠΕΡΙΠΤΩΣΗΣ ΣΤΗ ΒΙΟΜΗΧΑΝΙΑ ΕΛΑΙΟΛΑΔΟΥ.

PULSED ELECTRIC FIELDS IN FOOD INDUSTRY. A CASES STUDY: OLIVE OIL – EIT FOOD PHENOILS PROJECT



**Title:** Pulsed Electric Fields in Food Industry. A cases study: olive oil – EIT Food Phenoils project

**Date:** November 25<sup>th</sup>, 2022

**Time:** 13:00

**Duration:** 1:30 hours

**Organization:** The Laboratory of Food Chemistry and Technology and the Post-Graduate Programme of Analysis and Quality Control of Food Products, Department of Chemical Engineering, University of Western Macedonia; EnergyPulse Systems; EIT FOOD

**Speaker:** Duarte Rego (EnergyPulse Systems, Portugal)

**Participation:** Free. Registration needed.

**Registration Form available here:** <https://forms.gle/UFDXWumrgRW7cA5p6>

This workshop will present an overview of PEF technology (Pulsed Electric Fields) and its application for food processing. PEF technology, as an emerging technology, has the potential to be implemented in several food processes, namely extraction, drying, cutting, frying, shelf-life extension and other.

Particularly, project Phenoils (<https://www.eitfood.eu/projects/PHENOILS>) will be present as a case study for the application of PEF technology for the production of extra virgin olive oil (EVOO). The project is facing its last year of execution with the results from last season showing promising potential for industrial implementation.

The project Phenoils is financed by EIT Food (<https://www.eitfood.eu/>) and reflects the combined worked of its partners: EnergyPulse Systems (Portugal), Acesur (Spain), IG-CSIC (Spain), University of Torino (Italy) and Fraunhofer Institute (Germany).