

International Workshop on Drying of Foods

Organized by

**King Mongkut's University of Technology Thonburi (KMUTT)
Bangkok, Thailand**

Honorary Chairman: Prof. Arun S. Mujumdar, Professor of Mechanical Engineering & Centre Director,
M3TC, National University of Singapore (NUS)

Program Chair: Dr. Sakamon Devahastin, Associate Professor of Food Engineering, KMUTT

Date: June 6, 2011
Time: 08:00 -17:30
Venue: KMUTT

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|--------------------|---|------------------------------|---|
| 8:00-8:30 | Registration | | |
| 8:30-9:30 | Drying: Principles and Practice | Prof. A.S. Mujumdar | NUS |
| 9:30-10:30 | Quality Changes of Foods during Drying | Dr. Chung Lim Law | University of Nottingham, Malaysia Campus |
| 10:30-10:45 | Coffee Break | | |
| 10:45-11:45 | Drying and Food Safety | Dr. Naphaporn Chiewchan | KMUTT |
| 11:45-12:45 | Production of Healthy Snacks Using Advanced Drying Technologies | Dr. Somkiat Prachayawarakorn | KMUTT |
| 12:45-13:30 | Lunch Break | | |
| 13:30-14:30 | Spray Drying of Foods | Prof. Arun S. Mujumdar | NUS |
| 14:30-15:30 | Superheated Steam Drying of Foods | Dr. Sakamon Devahastin | KMUTT |
| 15:30-15:45 | Coffee Break | | |
| 15:45-16:45 | Use of Renewable Source of Energy for Drying of Foods | Dr. Sachin Jangam | NUS |
| 16:45-17:30 | Open Forum | | |