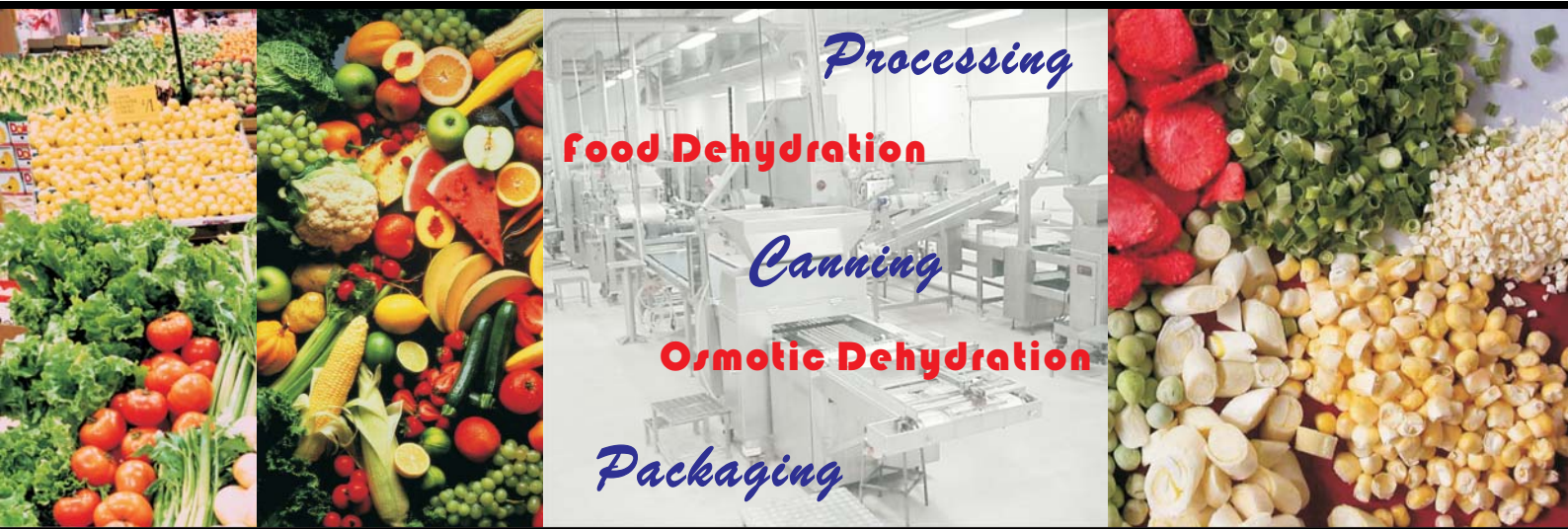


Symposium on Processing and Drying of **Foods**, **Vegetables** and **Fruits**

Venue

Kuala Lumpur Teaching Centre,
The University of Nottingham, Malaysia Campus,
Chulan Tower, No 3, Jalan Conlay,
Kuala Lumpur



Dates

April 11-12, 2011 (Time - 0900 to 1730)

Chair - Professor Arun S. Mujumdar, Professor of Mechanical Engineering, 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

Organized by

Faculty of Engineering,
The University of Nottingham, Malaysia Campus

Tentative programme subject to minor changes

Topic	Speaker	Institute
Introduction to food processing and drying - Fundamentals, classification and selection	Prof. Arun S Mujumdar	Mechanical Engineering Department, National University of Singapore
Food properties	Ir. Prof. Wan Ramli Wan Daud	Univesiti Kebangsaan Malaysia (UKM), Malaysia
Food packaging	Prof. Russly Abdul Rahman	Universiti Putra Malaysia (UPM), Malaysia
Quality changes of foods	Prof. Naphaporn Chiewchan	King Mongkut's University of Technology Thonburi, Thailand
Techniques for quality evaluation	Prof. Henry Chen Ho Hsien	National Pingtung University of Science and Technology, Taiwan
Modeling quality changes of vegetables and fruits	Prof. Sakamon Devahastin	King Mongkut's University of Technology Thonburi, Thailand
Food safety	Prof. Naphaporn Chiewchan	King Mongkut's University of Technology Thonburi, Thailand
Extraction of bio-active ingredients	Prof. George Huang	National Pingtung University of Science and Technology, Taiwan
Impingement baking of bread	Dr. Salem Banooni	Shahid Chamran University of Ahwaz, Iran
Superheated steam drying technology - History and recent advances	Prof. Sakamon Devahastin	King Mongkut's University of Technology Thonburi, Thailand
Technical paper: Drying of banana under superheated steam	Dr. Ihsan B. Hamawand	Koya University, Iraq
Heat pump drying technology for FVF and simposys	Dr. Sachin Jangam	Mechanical Engineering Department, National University of Singapore
Solar drying of Foods	Dr. Sachin Jangam	Mechanical Engineering Department, National University of Singapore
Fluidized bed drying	Prof. Navid Mostoufi	University of Tehran, Iran
Processing of ganoderma	Ir. Dr. Chung Lim Law	University of Nottingham, Malaysia Campus, Malaysia
Energy saving	Ir. Dr. Chung Lim Law	University of Nottingham, Malaysia Campus, Malaysia
Processing of cocoa	Dr. Ching Lik Hii	University of Nottingham, Malaysia Campus, Malaysia

*** Seats are limited. Please register early. Registration fee is RM150 ***

Registration Form

Prof. Dr. Mr. Ms.

Name

Position

Organization/Institute

Mailing Address

Telephone Fax

Email

Contact for registration: Please send the duly filled registration form to **Dr. Chung Lim Law**, Tel.: +6(03)89248169, E-mail: Chung-Lim.Law@nottingham.edu.my

Local Organizing Committee

Ir. Dr. Chung Lim Law (Chair)	University of Nottingham, Malaysia Campus
Dr. Ching Lik Hii (Vice-chair)	University of Nottingham, Malaysia Campus
Prof. Andy Chan	University of Nottingham, Malaysia Campus
Ms. Sze Pheng Ong	University of Nottingham, Malaysia Campus
Mr. Siew Kian Chin	University of Nottingham, Malaysia Campus
Dr. Asgar Ali Warsi	University of Nottingham, Malaysia Campus
Dr. Chien Hwa Chong	Taylor's University, Malaysia
Ir. Dr. Nyuk Ling Chin	Universiti Putra Malaysia, Malaysia
Ms. Suzannah Sharif	Malaysian Cocoa Board, Malaysia
Mr. Seng Lee Ong	Ong Chong Lim Plantation Sdn Bhd., Malaysia
Mr. Ricky Weng Fatt Lim	Genesis Avenue, Malaysia

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Prof. Arun S. Mujumdar (Chair)	National University of Singapore, Singapore
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Dr. Ching Lik Hii	University of Nottingham, Malaysia Campus
Dr. Sachin Jangam	National University of Singapore, Singapore
Prof. Sakamon Devahastin	King Mongkut's University of Technology Thonburi, Thailand
Ir. Prof. Wan Ramli Wan Daud	Universiti Kebangsaan Malaysia, Malaysia
Prof. Russly Abdul Rahman	Universiti Putra Malaysia, Malaysia
Prof. Henry Chen Ho Hsien	National Pingtung University of Science and Technology, Taiwan



The University of Nottingham, Malaysia Campus (Kuala Lumpur Teaching Center)



About Speakers



Prof. Arun S Mujumdar has published over 400 papers and is Editor-in-Chief of Drying Technology journal. As world's top contributor to archival literature on drying and editor of over 70 books, author of three books and founding Program Chairman of IDS series started in 1978, he is globally known as Drying Guru. He was professor of chemical engineering at McGill University, Canada until 2000 after which he moved to NUS, Singapore where he is Professor of Mechanical Engineering. [Visit http://serve.me.nus.edu.sg/arun](http://serve.me.nus.edu.sg/arun) for details.

Dr. Sakamon Devahastin is Associate Professor of Food Engineering, King Mongkut's University of Technology Thonburi (KMUTT) in Bangkok, Thailand. His main research interests are in drying of foods and biomaterials, from the development of novel drying technologies for heat- and oxygen-sensitive materials to the study of their physico-chemical changes during drying, and also in particulate systems and computational fluid dynamics and heat transfer. He has so far published more than 90 papers in referred international journals. He is an author/co-author of 10 book chapters and editor of a book on drying. He also serves as Associate Editor of Drying Technology. Dr. Devahastin received his Ph.D. in Chemical Engineering from McGill University, Montreal, Canada in 2001. He is a winner of number of awards recognizing his contributions to drying technology.



Dr. Chung Lim Law is an Associate Professor with the Department of Chemical and Environmental Engineering, The University of Nottingham, Malaysia Campus. Chung Lim Law has more than 10 years experience in research and development in drying and other areas. Over the years, he has conducted research works on preservation and retention of bio-active ingredients of dehydrated exotic fruits and herbal products, processing of high-flavor cocoa powder, hybrid drying techniques, 2-stage drying, fluidized bed drying, heat pump drying and intermittent drying.

Wan Ramli Wan Daud is a Professor of Chemical Engineering at the Department of Chemical & Process Engineering, National University of Malaysia. His research interest is in the area of spray drying, food drying and particulate drying with fluidized beds. Recently, he was awarded the prestigious Outstanding Contribution to the Drying Community 2009 Award at the 6th Asia-Pacific Drying Conference, 19-21 October 2009 in Bangkok. Wan Ramli is also a specialist in the area of Fuel Cell Technology. He is the Founding Director of The Fuel Cell Institute, National University of Malaysia..



Dr Sachin Jangam received his PhD in Chemical Engineering from Institute of Chemical Technology, Mumbai and is a Research Fellow at NUS working on experimental and modeling of drying processes. He is co-editor of 5 e-books and author of several papers on drying including screw conveyor drying, coal and biomass drying, fluid bed drying, solar drying etc. He has worked on drying of various food products as major part of his Ph D thesis using heat pump and freeze drying systems.

Dr Salem Banooni received his PhD in Mechanical Engineering from Iran university of Science and technology, Tehran and now is a faculty of Mechanical Engineering Department of Shahid Chamran University. his current work is on experimental and modeling of baking processes. He is author of several papers on baking including bread baking in impingement oven, combined heat transfer in bread baking.



Dr Ching-Lik Hii is the Assistant Professor in the Department of Chemical and Environmental Engineering in The University of Nottingham, Malaysia Campus. He received his PhD in Chemical Engineering from the same university in 2010. He also holds a master degree in Food Processing and Engineering (UPM, Malaysia) and also a bachelor degree in Chemical Engineering (UMIST, UK). His current research interests are in food drying, product quality evaluation, cocoa processing and mathematical modelling.