

Registration

Applicant

Name:

Company:

Address:

Register

- Baht
- Baht for early registration before xx xxx xxxx

This price including breaks and workshop materials)

Payment of registration fee
By cashier cheque:
 Pay to the order of King Mongkut's University of Technology Thonburi

By wire transfer:
 Transfer money to account no.

Contact us

For additional information and application, contact:

Tel.: - - - Fax: - - -
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For information on workshop technical contents, contact:

Dr. Sakamon Devahastin
 Department of Food Engineering,



Map of King Mongkut's University of

Drying Technology Research Laboratory



International Workshop on Drying of Food and Biomaterials

6 June 2011

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

Supported by
 National Science and Technology

Rationale and Objectives

Drying is one of the most important unit operations in the food industry. In addition to its role of extending the product shelf life and stability, drying also helps produce products that cannot otherwise be obtained. Despite its importance, understanding of the drying process is still limited among industrial food processors.



Topics

- Drying: Principles and Practice
Prof. A.S. Mujumdar
- Quality Changes of Foods during Drying
Dr. C.L. Law
- Drying and Food Safety
Dr. N. Chiewchan
- Production of Healthy Snacks Using Advanced Drying Technologies
Dr. S. Prachayawarakorn
- Spray Drying of Foods
Prof. A.S. Mujumdar
- Superheated Steam Drying of Foods

Workshop Speakers



Prof. Arun S. Mujumdar
Department of Mechanical Engineering, National University of Singapore (NUS)

Prof. Somchart Soponronnarit
School of Energy, Environment and Materials, King Mongkut's University of Technology Thonburi (KMUTT), Thailand

Dr. Sakamon Devahastin
Department of Food Engineering, KMUTT

Dr. Somkiat Prachayawarakorn
Department of Chemical