

Symposium of Processing and Drying of Foods, Vegetables and Fruits

Day 1

Registration (8:00am - 9:00am)

9:00am - 9:40am	Introduction to Food Processing; Drying - Fundamentals, Classification and Selection	Prof Arun S. Mujumdar	Minerals, Metals, and Materials Technology Centre (M3TC)/ Department of Mechanical Engineering, NUS, Singapore
9:40am - 10:20am	Food Properties	Ir. Prof. Wan Ramli Wan Daud	Univesiti Kebangsaan Malaysia (UKM), Malaysia

Tea Break (10:20am - 10:30am)

10:30am-11:10am	Techniques for Quality Evaluation	Prof. Henry Chen Ho Hsien	National Pingtung University of Science and Technology, Taiwan
11:10am - 11:50am	Food Safety	Prof. Naphaporn Chiewchan	King Mongkut's University of Technology Thonburi, Thailand
11:50am-12:30pm	Food Packaging	Prof. Russly Abdul Rahman	University Putra Malaysia (UPM), Malaysia

Lunch Break (12:30pm-2:00pm)

2:00pm-2:30pm	Superheated Steam Drying Technology - History and Recent Advances	Prof. Sakamon Devahastin	King Mongkut's University of Technology Thonburi, Thailand
2:30pm-2:40pm	Special Technical Paper: Drying of Banana under Superheated Steam	Dr. Ihsan B. Hamawand	Koya University, Iraq
2:40pm-3:20pm	Extraction of Bio-active Ingredients	Prof. George Huang	National Pingtung University of Science and Technology, Taiwan
3:20pm-3:50pm	Solar Drying of Foods	Dr. Sachin Jangam	Minerals, Metals, and Materials Technology Centre (M3TC) Engineering, NUS, Singapore
3:50pm - 4:00pm	Modeling of Solar Drying of Coffee Beans	Siti Noor Suzila Bt Maqsood-ul-haque	University of New South Wales, Australia

Open Forum

Day 2

9:00am – 9:40am	Energy Saving	Ir. Dr. Chung Lim Law	University of Nottingham, Malaysia Campus, Malaysia
9:40am – 10:20am	Fluidised Bed Drying	Prof. Navid Mostoufi	University of Tehran, Iran
Tea Break (10:20am – 10:30am)			
10:30am-11:10am	Impingement Baking of Bread	Dr. Salem Banooni	Shahid Chamran University of Ahwaz, Iran
11:10am – 11:50am	Modeling Quality Changes of Vegetables and Fruits	Prof. Sakamon Devahastin	King Mongkut's University of Technology Thonburi, Thailand
11:50am-12:30pm	Quality Changes of Foods	Prof. Naphaporn Chiewchan	King Mongkut's University of Technology Thonburi, Thailand
Lunch Break (12:30pm-2:00pm)			
2:00pm-2:40pm	Heat Pump Drying Technology for FVF and Simprosys	Dr. Sachin Jangam	Minerals, Metals, and Materials Technology Centre (M3TC) Engineering, NUS, Singapore
2:40pm-3:20pm	Processing of Cocoa	Dr. Ching Lik Hii	University of Nottingham, Malaysia Campus, Malaysia
3:20pm-4:00pm	Processing of Ganoderma	Ir. Dr. Chung Lim Law	University of Nottingham, Malaysia Campus, Malaysia
Open Forum			