

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

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		

Contact Sakamon.dev@kmutt.ac.th for details and registration