

## Registration

### Application

Name:.....

Company:.....

Address:.....

.....

Tel.:..... Fax:.....

E-mail:.....

### Registration

- 4,000 Baht\*
- 3,500 Baht\* (for early registration before 10 May 2011)

\* This price includes lunches, 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 fee to account no. 330-1-16927-2

Bank of Ayudhya, Prachautid Branch

Account name มจร-บริการวิชาการ

(Please fax your pay-in slip to 02-427-9633)

## Contact us

For additional information and application, contact:

Mr. Tanasak Tuantong  
 Continuing Education Center, KMUTT  
 Tel.: 02-470-8271 Fax: 02-427-9633  
 E-mail: [tanasak.tua@kmutt.ac.th](mailto:tanasak.tua@kmutt.ac.th)

For information on Workshop technical contents, contact:

Dr. Sakamon Devahastin  
 Department of Food Engineering, KMUTT  
 Tel.: 02-470-9244 E-mail: [sakamon.dev@kmutt.ac.th](mailto:sakamon.dev@kmutt.ac.th)



Map of King Mongkut's University of Technology Thonburi

## Drying Technology Research Laboratory



## International Workshop on Drying of Food and Biomaterials

6-7 June 2011

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

Supported by  
 National Science and Technology Development  
 Agency (NSTDA)

## 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.



The aim of this International Workshop is to give a review of the basic principles of drying as well as of some commonly drying technologies to its participants. Selected advances on drying technologies that should be useful for industrial food processors will also be reviewed and discussed.

## 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  
Dr. S. Devahastin
- Advanced Drying Techniques for Grain Products  
Prof. S. Soponronnarit
- Use of Renewable Source of Energy for Drying of Foods  
Dr. S. Jangam

## 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 Engineering, KMUTT
- Dr. Naphaporn Chiewchan  
Department of Food Engineering, KMUTT
- Dr. Chung-Lim Law  
Department of Chemical Engineering, University of Nottingham, Malaysia Campus
- Dr. Sachin Jangam  
Department of Mechanical Engineering, NUS

