Knowledge Transfer Network
Nanotechnology

Leatherhead Food Research

Knowledge Transfer Network
Biosciences

Impact of Novel Technologies on Shelf-Life of Food

13th September 2012, IOM3, 1 Carlton House Terrace, London

Food sustainability and cost-effectiveness are high on the strategic agenda, and it is of particular interest to minimise waste throughout the supply chain from producer to the consumer. Understanding and managing the shelf-life of food is critical in ensuring quality and profitability.

Food must first be safe and there are many regulations enforced to ensure this is the case. It also needs to be consistent (stable texture, colour, taste), of good quality, healthy and good value for money. One of the essential aims to achieve these is that food should stay fresh as long as possible whilst maintaining its key characteristics.

The development of novel technologies has been identified by the EU as one of the main solutions to the sustainability of food for the future. These are being applied in the area of packaging, with the use of new packaging materials with enhanced barrier. Active Packaging and Intelligent or Smart Packaging may incorporate sensors to monitor the condition of the food. In addition there are new developments in accelerated tests to determine more accurately the shelf-life of foods, and novel processes that can deliver safe high quality foods.

The Event
This workshop, co-organised by NanoKTN, Biosciences KTN and Leatherhead Food Research, will bring experts in packaging, processing and shelf-life testing, together with manufacturers and retailers to review and debate how novel and nano-enabled technologies can be used to predict, monitor and facilitate extensions in the shelf-life of food.

Who Should Attend?
Food supply chain, Retailers, Food manufacturers, Equipment storage suppliers & Product development.

Programme
The programme will include the following sessions:

- **Setting the scene – what are the issues?**
  - overview and talks from the food manufacturer's, retailer's and customer's perspectives
- **Approaches to monitoring and evaluating the shelf-life**
  - Visual sensors for shelf-life monitoring, shelf-life monitoring once package is opened and other novel approaches to sensor technology
- **How processing can extend shelf-life**
  - Processing for extended shelf-life and microwave processing techniques
- **What can novel packaging provide**
  - An overview of current packaging technologies will preface talks on novel products
- **Testing**
  - Updates on techniques that can be used to monitor the state of food over extended periods

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Confirmed Speakers:

'Overview of issues re shelf-life of food'	Persis Subramanian, **Leatherhead Food Research**
'Consumers' issues'	Nicole Patterson, **Leatherhead Food Research**
'What's new in packaging for food'	Keith Barnes, **Packaging Society**
'The challenges of packaging beer – How can Nanoscience play a role'	Richard Corker, **SAB Miller**
'Recent developments in process technologies to improve shelf-life'	Edyta Margas, **Campden BRI**
'Microwave processing advances'	**Advanced Microwave Technologies**
'Title tbc'	**Binder**
'Interactive packaging based on printable, electronic devices: current status and future prospects'	Brian Weeks, **Interactive Product Solutions**
'Biomolecular ligands as a means of monitoring and extending shelf-life'	Graham Bonwick, **University of Chester**
'Monitoring open time'	David High, **UWI**

Registration

	Early-bird *(before 31st July 2012)*	After early-bird
Delegate Rate: NanoKTN Members	£155 +VAT	£230 +VAT
Delegate Rate: Biosciences KTN Members	£155 +VAT	£230 +VAT
Delegate Rate: Leatherhead Food Research Members	£155 +VAT	£230 +VAT
Delegate Rate (Non-Members)	£205 +VAT	£280 +VAT

Please send completed registration forms to: Natasha.sim@nanoktn.com.

**Membership to the NanoKTN and Biosciences KTN is free of charge, register at: www.nanoktn.com and https://ktn.innovateuk.org/web/biosciencesktn*