



Honey Technology online seminar 21st April 2021





Event Partners











"St. Kliment Ohridski" University – Bitola



EVENT PROGRAMME

11am— 11.30am	Vesna Karapetkovska- Hristova (St.Kliment Ohridski	Traditional and sustainable beekeeping in Macedonia
11.30am-12am	Richard Baker (Russell Finex Ltd)	Food and honey filtration for industrial application
12am-12.30pm	Sandra Meixner (Intertek Food Services)	Honey Adulteration and hon- ey crystallisation kinetics
12.30pm-1pm	Silvia Tappi (University of Bologna)	Physical and structural characterization of creamed honey obtained by a guided crystallization process
1pm-1.30pm	Vincent Anidiobu (The Federal Polytechnic, Ado-Ekiti)	Solution to honey adultera- tion in Nigeria: A Rheological method
Moderation and Group Chair: Daniel Hefft		

Food Engineering

IAgrE EFD SIG seeks to promote food engineering as a worthwhile and rewarding career and aims to do this by

- promoting food engineering as its own discipline within the wider engineering profession
- promoting the need to change existing food production methods into more sustainable and environmentally attuned methods in harmony with the agricultural/biosystems engineering community its historic home.
- liaising with academia to recognise and research the need to develop to promote food engineering.
- improving communications within food engineering communities/ opening up new channels.
- building international partnerships around food production and process
- supporting food engineers in the development of their career and work towards professional registration.
- promoting food engineering as a worthwhile and rewarding career.
- supporting and creating events in the field around food engineering.

Questions? Contact Sarah: secretary@iagre.org

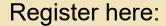




HONEY TECHNOLOGY 2021

Online Seminar

21st April 2021 11am - 1.30pm GMT each day (free event)



https://www.eventbrite.co.uk/e/iagreengineering-for-food-drink-seminar-honeytickets-128999732673