



FOOD, AGRICULTURE AND FISHERIES, AND BIOTECHNOLOGY



FRISBEE

Food Refrigeration Innovations for Safety,
Consumers' Benefit, Environmental Impact and
Energy Optimisation Along the Cold Chain in
Europe.

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Organisation of a Workshop in Prague 2011 at International Congress of Refrigeration

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- On the Project Portal
- On the FRISBEE Intranet (<http://www.projects-gateway.com/FRISBEE/>)

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25 August, 13:30hr, room

Workshop on
FRISBEE

Food Refrigeration Innovations for Safety and Energy Management in Cold Chain



Chairs

Chair :Graciela Alvarez Cemagref, France

1. Objective

The goal of the FRISBEE WORKSHOP is to provide information about The FRISBEE European project and to share innovating results on new tools, concepts and solutions for improving refrigeration technologies along the European food cold chain.

2. Background

The FRISBEE project it is a European research 4-year project . It is funded mainly through the EU's 7th Framework Programme, and has 26 partners; 13 of which are companies, 11 research institutes or universities, and 2 NGOs. They work together on Food Refrigeration Innovations for Safety and Energy Management in Cold Chain. The FRISBEE project objective of is to develop new innovative mathematical modelling tools that combine food quality and safety together with energy, environmental and economic aspects, to predict and control food quality and safety in the cold chain.

2.1. Presentations PROGRAM

- 13:30 Welcome & Introduction
Innovation on Food Refrigeration: concepts and solutions for improving technologies along the European food cold chain
Graciela Alvarez, CEMAGREF, France
- 13:45 European FRISBEE's Cold Chain Database, Development and potential application
Petros Taoukis, National Technical University of Athens, Greece
- 14:00 The consumers and the cold chain: similarities and differences
M.C. Zelem, J.F Barthe, CERTOP Université de Toulouse, France.
- 14:20 Towards the first version of the FRISBEE tool: building blocks for an high quality, low impact European cold chain.
Annemie Geeraerd, KUL – Katholieke Universiteit Leuven, Belgium
- 14:40 Nanoparticles a concentrate of energy: PCM nanoparticles when low temperatures are needed, & Thermal energy storage : a key technology for the food cold chain.
José M. Lagarón, CSIC, Spain & **Denis Leducq**, CEMAGREF, France
- 15:10 Coffee Break

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15:30 Modeling ice crystallization growing using during cold chain WINTIX
Sietze van der Sluis, SAINT TROFFE, Nederlands

15:50 Saving energy in cold stores, the **ICE-E European project**. Invited project
Judith Evans, London South Bank University, UK

16:10 Integrated sensing and imaging devices for designing, monitoring and controlling microstructure of foods: **InsideFood European project**. Invited project
Bart Nicolai, KUL – Katholieke Universiteit Leuven, Belgium

16:30 FRISBEE Open Discussion and Reception

17:10 End of the Workshop

Location

The FRISBEE Workshop venue will be at the **23rd IIR International Congress** of Refrigeration 25th of August 2011, Prague Congress Centre, Czech Republic

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2.2. Brochure



Figure 1. Programme presented at Workshop in Prague 2011 at International Congress of Refrigeration - Page 1

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PROGRAMME

<p>13:30 Welcome & Introduction Innovation on Food Refrigeration: concepts and solutions for improving technologies along the European food cold chain Graciela Alvarez, CEMAGREF, France</p>	<p>14:20 Towards the first version of the FRISBEE tool: building blocks for a high quality, low impact European cold chain Annamie Geraerd, KUL – Katholieke Universiteit Leuven, Belgium</p>	<p>15:50 Saving energy in cold stores, the ICE-E European project. Invited project Judith Evans, London South Bank University, UK</p>
<p>13:45 European FRISBEE's Cold Chain Database, Development and potential application Petros Tsoukts, National Technical University of Athens, Greece</p>	<p>14:40 Nanoparticles a concentrate of energy: PCM nanoparticles when low temperatures are needed, & Thermal energy storage: a key technology for the food cold chain Jesse M. Lagarín, CSIC, Spain Denis Ledueq, CEMAGREF, France</p>	<p>16:10 Integrated sensing and imaging devices for designing, monitoring and controlling microstructure of foods: InsideFood European project. Invited project Bart Nicolai, KUL – Katholieke Universiteit Leuven, Belgium</p>
<p>14:00 The consumers and the cold chain: similarities and differences M.C. Zelen, J.F Barthe, CERTEP Université de Toulouse, France</p>	<p>15:10 Coffee Break</p> <p>15:30 Modeling ice crystallization growing using during cold chain WINTIX Stefze van der Sluis, SANT TRIFFE, Netherlands</p>	<p>16:30 FRISBEE Open Discussion and Reception</p> <p>17:10 End of the Workshop</p>

Location

The FRISBEE Workshop venue will be at the 23rd IIR International Congress of Refrigeration 25th of August 2011, Prague Congress Centre, Czech Republic

Accommodation & Information

The workshop will take place at the Prague Congress Center, Czech Republic. For accommodation and further information about the location, visit <https://www.icr2011.org>

Registration

The FRISBEE workshop is open to ICR delegates are invited to participate in the FRISBEE Workshop. If you are interested to participate in the workshop send an e-mail to Hana.Opatova@vscht.cz to confirm your participation.

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www.frisbee-project.eu

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Figure 2. Programme presented at Workshop in Prague 2011 at International Congress of Refrigeration - Page 2

3. Conclusions

We have presented the FRISBEE project to the Refrigeration Scientific and Industrial Community. More than 800 people assisted to the congress with 20 parallel technical sessions every day. We have distributed leaflet, the Newsletter 2 and a new poster created for this special event provided by Graffikke, ordered and prepared by Cemagref. The workshop took place the Thursday 25 August 2011 with the participation of more than 70 people. The presentations were well appreciated and the discussion was rich, with interesting contacts after the workshop during the cocktail that was invited by VSCHT. The new contact wanting join the Advisory board such as Schneider Electric, EDF, Massey University, the technical University of CIVIL engineering of Bucharest and SP Energy Technology from Sweden.