

Seminar

„INNOVATIVE METHODS OF FOOD PRESERVATION“

In this seminar, you will learn about modern, innovative food preservation methods that help maintain freshness, quality, and safety for longer. While most of us are familiar with traditional methods such as salting, drying, freezing, curing, or fermentation, today's food industry uses far more advanced technologies. During the seminar, you will discover why food preservation is necessary, which factors determine product stability, and you will be introduced to modern technologies such as high-pressure processing, cold plasma, pulsed electric fields, UV-C irradiation, the use of natural biopreservatives, edible bio-films, as well as thermal processing using microwaves or infrared radiation. You will learn how these methods can eliminate harmful microorganisms while preserving the natural color, taste, and nutritional value of food.