

Day 3: Novel Processes – Workshop 3

Approved new technologies and possible technologies in the pipeline:

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1. What are the advantages of 'minimally processed' or the use of 'high-pressure' food processing techniques for consumers?
2. Do these processes deliver safer food products?
3. What about the shelf life of these products? Is this a real consumer benefit?
4. Is this a novel technology?
5. Does this technology influence the natural content of food ingredients: for instance does it reduce the natural content of vitamins?

Successfully preserved grape juice, cider, peaches, and pears without destroying the fresh flavour are now available:

6. Do these products require special storage conditions or do other special treatments, such as minimally processed food require special consumer attention?
7. Is the process broadly established in food industry – if not why?
8. Can new technologies contribute to maintaining the natural fresh status of food? For instance, can these technologies prevent the reduction of vitamins or the continuation of ripeness during storage?

High pressure can be used to control pathogenic microbes or spores in foods in which conventional thermal processing fails to obtain competitive, high-quality products:

9. Can an ordinary consumer perceive the benefits from the use of this technology or is further explanation necessary?
10. How should this be done?