

2nd Euro-Mediterranean Symposium on Fruit and Vegetable Processing

An integrated view on sustainability and how it can interact with quality, safety and the consumers

4-6 April 2016, Avignon, France

Topic 1 - Innovative processes for improved sustainability

New sober and clean processes, including microbiological processes, lifecycle assessments, extraction, modelling, sensors and fast analyses

Invited speaker: **Prof. Henry Jäger, BOKU Vienna (Austria)**

Innovative technology options for resource efficient and high quality fruit and vegetable processing



Henry Jäger is Professor of Food Technology at the University of Natural Resources and Life Sciences (BOKU) in Vienna. He moved back to academia from an industry position in Research and Development at Nestlé where he worked on process development in the field of preservation technologies. Before, he was researcher in the Department of Food Biotechnology and Food Process Engineering at Technische Universität Berlin where he also obtained his PhD and an Engineering Degree (Dipl.-Ing.) in Food Technology. His research field covers the application of alternative food processing technologies for gentle food preservation as well as the targeted modification of food structures. He is editorial board member of Innovative Food Science and Emerging Technologies and Frontiers in Nutrition: Nutrition and Food Science Technology.