



Pasteurization of low-moisture foods **November 10 – 12, 2026**

Comprehensive training on microbiological hazards and pasteurization theory for low-moisture foods, including contamination levels, thermal resistance, and lethality calculations.

Technology overview and validation of key pasteurization methods - vacuum steam, dry air, steam treatment, and extrusion – with focus on product quality, safety, and scalability.

Best practices for hygiene and monitoring, covering hygienic design, dry cleaning practices, and corrective action strategies led by industry experts.



Date

November 10–12, 2026
(Tuesday–Thursday)



Accommodation

Available from
November 09–12, 2026



Fee

CHF 2,900
per participant



Location

Flavor Creation Center,
Uzwil, Switzerland

Day 1

Fundamentals
and theory

Day 2

Technologies
and applications

Day 3

Hygiene and
monitoring

Send a quick email to get more information



Day & Date	Topic (Optional)	Responsible
Monday, November 09, 2026	Welcome and Bühler tour	Aashish Mane, Bühler
	Apéro & dinner	Bühler

Day & Date	Topic	Responsible
Tuesday, November 10, 2026	Welcome	Mathias Hannsbauer, Bühler
	Food Safety in low-moisture foods: Microbiological hazards, heat resistance, strains, history, d and z values	Edyta Margas, Bühler
	Pasteurization theory	Aashish Mane, Bühler
	Horizon scanning	SGS FoodNexus
	Technologies overview for low-moisture foods	Campden BRI
	Social dinner – Swiss experience	Bühler

Day & Date	Topic	Responsible
Wednesday, November 11, 2026	Practical exercises and deep dive into selected technologies. – Dry air – Vacuum steam – Steam – Extrusion	Dvijal Patel, Bühler Aashish Mane, Bühler Markus Ortjohann, Bühler Christoph Schill, Bühler
	Validation of pasteurization technologies: ABC guidelines, trends, reoccurring issues	Almond Board of California

Day & Date	Topic	Responsible
Thursday, November 12, 2026	Monitoring, reporting, and corrective actions (specific examples)	Anett Winkler, Cargill
	High hygiene requirements in low-moisture foods	John Holah, EHEDG
	Cleaning and disinfection (dry and wet) including new developments for low-moisture foods	John Holah, EHEDG
	Troubleshooting of incidents in low-moisture foods	John Holah, EHEDG
	Business impact of contamination incidents	Anett Winkler, Cargill
	Closing	Edyta Margas, Bühler Aashish Mane, Bühler


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