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4th edition

# JUICE PROCESSING SUMMER SCHOOL

Parma, 23/06/2025 – 26/06/2025



With the support of:



SCHOOL OF ADVANCED STUDIES ON FOOD AND NUTRITION

# PROGRAM IFU University Juice Processing Summer School

DAY	SESSION	TOPICS	CONTENTS DESCRIPTION	LECTURERS	
MON 23	Evening	<b>Registration &amp; Welcome cocktail evening. A chance to network with students &amp; lecturers</b>			
TUE 24 JUN	Morning Session 1	Raw materials processing	Raw materials processing	Clear & cloudy juice extraction & clarification	Edgar Zimmer (Bucher Unipektin)
			Citrus extraction	Orange extraction processes	Antonio Aldini (JBTC)
			Raw materials extraction	Pomaceous, stone fruits, berries and tropical fruits puree extraction	Mario Gozzi (CFT)
	Morning Session 2	Thermal juice stabilization	Effects on microorganisms, enzymes and nutritional compounds	D, z and F <sub>0</sub> parameters (to be applied to juices)	Antonio Aldini (JBT)
				Ea and k parameters	
				Inactivation kinetics	
		Thermal fluid dynamics overview	Conventional thermal	Matteo Malavasi (SSICA)	
			Ohmic heating		
	Lunch	<b>Buffet Lunch on campus &amp; networking with students and lecturers</b>			
	Afternoon	<b>Subdivision into 3 groups (GROUP A, B and C) who will go to the various labs and companies in rotation.</b>			
	Lab and Pilot line activity	Chemistry	Method of Analysis	Emanuela Cocconi (SSICA)	
		Thermal stabilization	UH-MIX pilot-scale line	Daniele Biancheri (CFT)	
	Pilot and Industrial lines activity	Packing	Aseptic packing	(Parmalat)	
		Non-thermal processing	HPP	Chiara Cavazzini (HPP Italia)	
	Lab and Pilot line activity	Microbiology	Yeasts and Molds (HRM). ACB (alicyclobacillus) TVC (total viable count)	Jasmine Hadj Saadoun (UNIPR)	
		Thermal stabilization	Ohmic heating pilot line	Antonio Aldini (JBTC)	
WED 25 JUN	Morning Session 1	Non-thermal juice stabilization	HPP	Technology action mechanism & equipment description + mathematical models for inactivation kinetics (pressure resistance)	Pietro Rocculi (UNIBO)
			PEF	Technology action mechanism & equipment description + mathematical models for inactivation kinetics (electro resistance)	Sveva Cesari (Elea)
	Morning Session 2	Filling and Packaging: technologies and materials	Filling technologies inc validation	Aseptic, ultra clean and hot fill technologies	Prof. Giuseppe Vignali (UNIPR)
			Packaging materials: features, sustainability and influence on shelf-life	Glass, cartons, cans, pouches and plastic containers	Prof. Daniel Milanese (UNIPR)
	Lunch	<b>Buffet Lunch on campus &amp; networking with students and lecturers</b>			
	Afternoon	<b>Subdivision into 3 groups (GROUP A, B and C) who will go to the various labs and companies in rotation.</b>			
THU 26 JUN	Morning Session 1	Natural chemical reactions, testing, QA and legislation	Juice Chemistry	Enzymatic browning. Maillard reaction. Oxidation. Ascorbic Acid Degradation. Type of analysis to apply for assessment	Prof. Chiara Dall'Asta (UNIPR)
			Method of Analysis	Reference methods, precision & trueness. QA of analysis.	John Collins (IFU)
			Authenticity	Industry codes (AIJN), Types of adulteration. Testing scope, Control systems	
			Legislation	Pre-screening of allowed additives and processing aids in various legislation (CODEX, FDA, etc.)	
	Morning Session 2	Nutritional aspects of juices and influence of processing	Nutritional quality of juices	Variety of juices and their vitamins, minerals, and secondary compounds with proven biological activities like (poly)phenols and carotenoids	Prof. Letizia Bresciani (UNIPR)
			Nutrient preservation in juice processing	Effect of Processing on Bioactive Phytochemical Profile of Fruit Beverages	Cristina García-Viguera (CEBAS-CSIC)
	Lunch	<b>Buffet Lunch on campus &amp; networking with students and lecturers</b>			
	Afternoon	<b>Subdivision into 3 groups (GROUP A, B and C) who will go to the various labs and companies in rotation.</b>			
Evening	<b>Farewell buffet in an attractive local restaurant where students have the final opportunity to network with colleagues and exchange what they have experienced during the week.</b>				

# Our sold out 2024 event

*It was very nice that we also had some "free time" to connect.*



*The session had great content. It was well organized by IFU and University of Parma*

*Overall, the program is a fantastic opportunity, and I personally enjoyed every minute of it.*



*The social and networking evenings were a fantastic addition to the program.*



*Everything well explained and applicable to our job. Recommended 100%*



*The quality, experience and willingness to pass on the knowledge of all the lecturers was brilliant.*



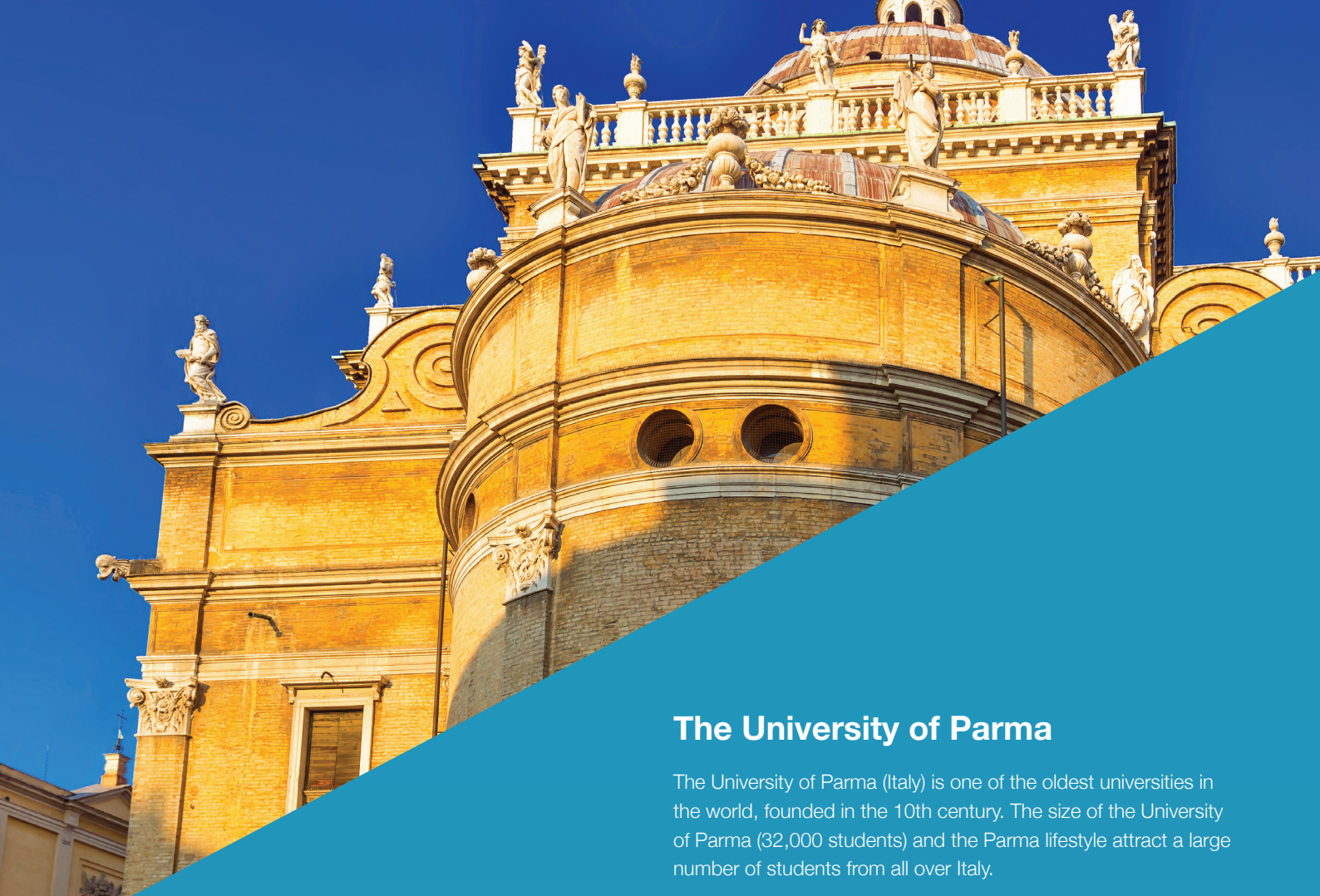
*Thank you very much for the wonderful days in Parma and the interesting topics.*

*Overall, I was very satisfied with IFU University and would recommend it to others.*

*It was really something different and I think everyone was able to take something away and learn something.*



*Very positive that people with little prior knowledge can also take part and understand. Many thanks to the great professors and speakers.*



## The University of Parma

The University of Parma (Italy) is one of the oldest universities in the world, founded in the 10th century. The size of the University of Parma (32,000 students) and the Parma lifestyle attract a large number of students from all over Italy.

In Parma, scientific, technological, economic and cultural skills and know-how all come together to create food. The School of Advanced Studies on Food and Nutrition of the University of Parma gathers these local competences and adds proactive links with international organisations and universities. It is a dynamic and efficient institution that boasts close ties with all areas of research into food: product and process innovation, safety and quality, human nutrition, education and communication, sustainability, socio-economic aspects, legislation, etc.

The School offers high-level, multidisciplinary training opportunities to develop professional expertise able to tackle emerging issues and problems of the food sector.

## Hotel details:

**We have reserved rooms at the Starhotels Du Parc Hotel in Parma for €140 per night. Please use the hotel booking link on the IFU website.**

## Course fees:

**Early Bird fee (valid until 31st March):**

**€1,299 excluding VAT for IFU members**

**€1,799 excluding VAT for non-members**

**Standard fee: €1,599 excluding VAT for IFU members**

**€2,099 excluding VAT for non-members**

## International Fruit & Vegetable Juice Association – IFU

### Represents the Global Fruit Industry

Almost 300 members  
in 80 countries

Members

- Associations
- Corporate
- Supporters
- University

Registered NGO at Codex Alimentarius

### Events

- Juice Summit  
(with AIJN & SGF)
- IFU Juice Conference
- IFU Technical Workshop
- Global Juice Roadshows  
(with SGF)

### Commissions

- Legislation
- Science & Technology
- Methods of Analysis
- Microbiology
- Sustainability
- Nutrition

### Publications

- Methods of Analysis  
(Chemical & Micro)
- Recommendations
- Juice & nutrition news
- e-learning videos
- Best Practice Guidance



## Contact Us:

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**Visit the IFU University page on the IFU website [www.ifu-fruitjuice.com](http://www.ifu-fruitjuice.com) for further information**