



Coated surfaces Sensors & inserts for food

Speaker's
Logo

Organisation / Contact : Bénézech Thierry,
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Research in food engineering & processing & Hygienic engineering [mixing / heat treatment of complex fluid foods, cleanability of processing lines]

Coordinator : Institute for Chemical and Thermal Process Engineering, Technical University of Braunschweig (Dr Wolfgang Augustin)



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Thematic priority: Nanotechnologies – Food Quality and Safety

Project title : Sensors & inserts for food processes with new coated surfaces

Status : under preparation

Call : September 2005

Instrument: CRAFT but could be part of FP6 projects (FQS)

Research area : Integrating and Strengthening the European Research Area

Topic : New production processes and devices



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Consortium : 2 universities (UK,D), 1 Research Institute (F), 1 Technical Center (D), 10 SMEs

Project description & strategy:

Development of surface coatings to allow both embedding of sensors and use of removable tube inserts in food process equipment to:

- ↗ improve Mixing / Heat Transfer performances
- ↗ monitor food processes
- ↗ limit fouling and facilitate cleaning

Partners sought :

SMEs in coating companies, insert/equipment manufacturers, engineering contractors
+ end users (not necessarily SME)