



Pasteurization of Low Moisture Foods

November 10 – 12, 2026



Pasteurization of Low Moisture Foods Overview

Pasteurization of Low Moisture Foods

- 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.

Course Administration & Practical Details

Dates: 10–12 November 2026 (Tuesday–Thursday)

Accommodation: Available from 9–12 November

Fee: CHF 3,500 per participant



Pasteurization of Low Moisture Foods

Tuesday, 10.11.2026 – Fundamentals & Theory

01

Welcome

Mathias Hannsbauer, Head of Business Unit Flavor Creation, Bühler

02

Microbiological Hazards in low aw foods | Heat resistance, strains, history, d and z values

Edyta Margas, Global Food Safety Principal, Bühler

03

Pasteurization Theory

Aashish Mane, Product Manager Pasteurization, Bühler

04

Horizon Scanning

SGS FoodNexus



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Wednesday, 11.11.2026 – Technologies and Applications

01

Technologies overview for low aw foods (including emerging ones)
Campden BRI



02

Practical exercises and deep dive into selected technologies:

Dry Air | Adam od Dvijal, VN DR

Vacuum Steam | Aashish Mane, Product Manager, Nuts

Steam | Markus Ortjohann, Head of Process Technology CM

Extrusion | Christoph Schill, Department Manager Process Technology

Demonstrations of the equipment, key points for validation, monitoring, worst case scenario selection, temperature mapping, safety, impact on product quality, homogeneity issues.

03

Validation of pasteurization technologies | ABC guidelines, trends, reoccurring issues
Almond Board of California



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Thursday, 12.11.2026 – Hygiene and Monitoring

01

Monitoring, Reporting and Corrective Actions

Anett Winkler, Cargill



02

High Hygiene Requirements in low moisture foods

John Holah, European Hygienic Engineering & Design Group



03

Cleaning and disinfection (dry and wet) | Including new developments for low aw foods

John Holah, European Hygienic Engineering & Design Group



04

Troubleshooting in case of Incidents

John Holah, European Hygienic Engineering & Design Group



05

Business impact of contamination incidents

Anett Winkler, Cargill



06

Closing

Edyta Margas, Global Food Safety Principal, Bühler & Aashish Mane, Product Manager Pasteurization, Bühler