



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, validation and practical demonstrations 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

Included from
November 9-12



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



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BUHLER

Technology and Service provider for low-moisture foods

Agenda

Day & Date	Topic	Responsible
Tuesday, 10.11.2026	Welcome	Bühler Management
	Microbiological Hazards in low aw foods Heat resistance, strains, history, d and z values	Edyta Margas, Bühler
	Pasteurization theory	Aashish Mane, Bühler
	Risk Assessment and Horizon scanning	SGS FoodNexus

Day & Date	Topic	Responsible
Wednesday, 11.11.2026	Technologies overview for low aw foods (including emerging ones)	Campden BRI
	Practical exercises and deep dive into selected technologies: • Dry air • Vacuum steam • Steam • Extrusion Demonstrations of the equipment, key points for validation, monitoring, worst case scenario selection, temperature mapping, safety, impact on product quality, homogeneity issues.	Respective technology experts from Bühler
	Validation of pasteurization technologies (developments in ABC guidelines, trends, reoccurring issues)	Almond Board of California

Day & Date	Topic	Responsible
Thursday, 12.11.2026	Monitoring, Reporting, and corrective actions (specific examples)	Anett Winkler, Cargill
	High hygiene requirements in low aw foods	John Holah, EHEDG, ex-Campden BRI, ex-Holchem
	Cleaning and disinfection (dry and wet) – Including new developments for low aw foods	John Holah
	Troubleshooting of incidents in low aw foods	John Holah
	Business impact of contamination incidents	Anett Winkler
	Closing	