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The application of high pressure processing in the dairy industry – A review

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The demand of the consumer world wide for safer, healthier products which retain all fresh organoleptic attributes and their nutritional components has led to the adoption of high pressure processing in food industry. In the case of dairy industry, high pressure processing is used for milk homogenization and pasteurization, the production of emulsions, especially chocolate milk, cheese production, acidification of milk and yoghurt production, and gel production. Another significant application is the management of dairy wastewater which pollutes all waters. In the form of ultrafiltration is used for the recovery of lactose and protein from dairy wastewater, which later can be used as food additives, pharmaceuticals, nutraceuticals, and therapeutics. The latter emphasizes the beneficial role of ultrafiltration towards environment protection.

Biography

Thomas Zafiriadis became a Food Technologist in 1996 at the age of 24 years. He graduated from the Department of Food Technology, Polytechnic of Thessaloniki. He completed his MSc. in Food Science, Health and Safety from Heriot-Watt University of Edinburgh at the age of 40 years, whereas he graduated from Aristotle's University of Thessaloniki School of Veterinary Medicine 2 years later. Now, he is a professor at Katerini's Public Training Educational Institution co-owner of ESTIA LAB firm, specializing on research, consulting, and education for Greek farmers and food processors. He is, currently, General Secretary of Northern Greece's branch of Pan-Hellenic Association of Food Technologists and President of its Scientific Committee.

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