



International Research Network for Food Quality and Health

Seminar April 21st, from 9-10 am CET at ZOOM

Designed quality of organic food processing - The case of milk and juice

The workshop is free of charge, but you have to sign up at shb@nexs.ku.dk, just write FQH as subject and you will receive a zoom link for the meeting

Program:

9.00-9.05 Welcome by FQH president Carola Strassner

9.05 – 9.35 "Designed quality of organic food processing - The case of milk and juice" by Lisa Marie Borghoff

Lisa M. Borghoff (M. Sc.) is a researcher and cand. PhD at the FH Münster University of Applied Sciences (Germany) and the Justus-Liebig University Gießen (Germany). Her focus of research is the processing of organic food. She is a member of the team from the CORE organic project ProOrg.

9.35-9.55 Discussions in plenum or break-out rooms dependent on number of attendants

9.55-10.00 Wrap-up, presentation of next workshop and goodbye

Abstract

Organic food quality is based on the production process. Mandatory standards and indications for organic food processing are lacking within the EU. Processors set their own standards for process quality but research on this stakeholder of the food chain is scarce. The presentation gives an overview on the different quality aspects, processing regulations and gives insight into current research results with processors for organic milk and juice as example products.