



# Advanced Nonthermal Processing in Food Technology:

## Effects on Quality and Shelf Life of Food and Beverages

7 - 10 May, 2012 / Pine Bay Holiday Resort, Kusadasi, Turkey

[www.anpft2012.org](http://www.anpft2012.org)

Dear Academicians and Food Industry Professionals;

On behalf of the Organization Committee, we cordially invite you to participate in 'Advanced Non-thermal Processing in Food Technology (ANPFT): Effects on Quality and Shelf Life of Food and Beverages' workshop that will take place on 7th -10th May 2012 at Pine Bay Holiday Resort, Kusadasi, Turkey.

ANPFT-2012 is an international event hosted in Celal Bayar University that bring a wide range of experience and prospective to academicians and food sector who work non-thermal study on quality and shelf life of foods and beverages. Scientists from formidable universities and research institutions of USA, Canada and Europe & and expert industry professionals will be sharing their projections, plans & data with our participants through ANPFT-2012.

We are looking forward to welcome you on the 7th -10th of May at Turkey Kuşadasi...

Yours sincerely,

Prof. Dr. Mehmet Pakdemirli  
Rector of Celal Bayar University

Assoc. Prof. Dr. Özlem Tokuşoğlu  
Workshop Director



### Scientific Secretariat

Workshop Director : Associate Professor Dr. Özlem Tokuşoğlu  
Celal Bayar University, Engineering Faculty  
Department of Food Engineering, Manisa/Turkey  
Phone : +90-236-2412144 Ext.238  
Email : ozlem.tokusoglu@bayar.edu.tr  
tokusogluozlem@yahoo.com



### Organization Secretariat

Serenas International Tourism Congress Organization  
Address : Mansuroglu Mah. Ege Sun Plaza A Blok No: 762  
Bayrakli - Izmir / Turkey  
Phone : +90-232-4860303  
Fax : +90-232-4860370  
Email : hande.boycioglu@serenas.com.tr