

International Conference of food physicist



**XIth INTERNATIONAL CONFERENCE OF FOOD PHYSICISTS
FOOD PHYSICS AND INNOVATIVE TECHNOLOGIES
10-12 June 2014, Plovdiv, BULGARIA**

<http://icfp.uni-plovdiv.net/en/home>

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Importance of physical knowledge in the education of food technologists and food engineers

P. Paraskova

Food research and development institute

M. Marudova-Zsivanovits, G. Dyankov

M.sc. Program on food physics at Plovdiv University

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G. Sinir, S. Suna, C. Tamer

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G. Zsivanovits, M. Marudova-Zsivanovits

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E. Botez, M.A.  erban, I. Stoian, O.V. Nistor, D.G.Aandronoiu, T. Mihociu and G.D. Mocanu

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T. Ovcharova, M. Zlatanov

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S. Sabanci, M. Cevik, F. Öcier

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A. Soós, L. Somogyi, K. Kóczán Manninger, K. Kerti Badak, I. Szedljak

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G. Antova, A. Stoeva, L. Hadjinikolova, M. Angelova-Romova

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B. Öncedayi, S. Suna, Ö. U. Çopur

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S. Suna, C. E. Tamer, L. Sayin

Impact of innovative technologies on fruit and vegetable quality

K. I. Aleksieva, N. D. Yordanov

EPR study of gamma-irradiated cereal foods

Y. Karakirova, N. Yordanov

EPR study of irradiated saccharides

Kispeter-book

Book-review

FROM JUNIOR TO SENIOR

J-. Kispeter, PR-Innovation Ltd, Budapest, 2014.

This hungarian written book –Ifjan – eretten – oregen is the original title – is the life of the 80 years old author from 1934 till 2014 (8 decades) in the form of 80 questions and 80 answers. The book – well illustrated with nice photos – is the product of a professor from Szeged, who had been working long years as a scientist of food physics, technical editor of JFP and member of the Food Physics Public Utility Foundation.

Best wishes for the next years!

A. S. Szabo, P. Laszlo