



3rd Rwandan German FoodTec Days

Advances in Food Technology

Kigali, Rwanda

April 03 - 04, 2019

TIME	THEME	SPEAKER
Wednesday, April 03, 2019		
8:30 – 9:00	Arrival and Registration of invited guests	
9:00 – 9:15	Arrival of the Guest of Honor	
Opening Ceremony		
9:15 – 9:30	Opening Remarks	N.N.
9:30 – 9:45	Welcome address	N.N.
9:45 – 10:00	Welcome address	N.N.
10:00 – 10:15	Welcome address	<i>Prof. Dr. Anastase Kimonyo</i> President of Rwandan Society of Food Science and Technology (RFST), Kigali
10:15 – 10:30	Welcome address	<i>Dr. Knut Franke</i> President of German Association of Food Technologists, Stuttgart, Germany
10:30 – 11:00	Coffee Break and Exhibition	
Session 1:		
Chairman:		
11:00 – 11:35	Current status of malnutrition in Rwanda: Implications for capacity building, research and innovation	<i>Dr. Martin Patrick Ongol</i> University of Rwanda, College of Agriculture, Animal Sciences and Veterinary Medicine, UR-CAVM
11:35 – 12:10	GEA in Dairy Processing – Highlights and Centrifugal Separation	<i>Arnd Busch</i> GEA Westphalia Separator Group GmbH, Oelde, Germany

12:10 – 12:45	Small industrial food production with focus on viscous products	<i>Bernadette Ebinger</i> Pacovis AG, Stetten, Switzerland
12:45 – 14:00 Lunch Break and Exhibition		
Session 2: Chairman:		
14:00 – 14:35	Acrylamide content and safety level in french fries and potato crisps of selected Rwandan potato cultivars	<i>Théoneste Hagenimana</i> University of Rwanda, College of Agriculture, Animal Sciences and Veterinary Medicine, UR-CAVM
14:35 – 15:10	Producing high quality foods with adapted frying processes	<i>Dr. Knut Franke</i> German Institute of Food Technologies, Quakenbrück, Germany
15:10 – 15:45	Robots in the food industry - our robot 'slaves' are now taking on increasingly sophisticated tasks	<i>Prof. Dr. Herbert J. Buckenhueskes</i> German Association of Food Technologists, Stuttgart, Germany
15:45 – 16:15 Coffee break and Exhibition		
Session 3: Chairman:		
16:15 – 16:50	Sourdough – an Important Parameter to Improve Bread Quality	<i>Dr. Peter Stolz</i> Ernst Böcker GmbH & Co. KG, Minden, Germany
16:50 – 17:25	Novel technologies in bakeries, from dough mixing to bread cooling	<i>Prof. Dr. Klaus Lösche</i> Bremerhaven, Germany
17:25 – 18:00	The history and culture of sourdough	<i>Prof. Dr. Anastase Kimonyo and Prof. Dr. Herbert J. Buckenhueskes</i> School of Food Science and Technology, Kigali, Rwanda
Thursday, April 04, 2019		
Session 4: Chairman:		
09:15 – 09:50	Meat borne human salmonellosis in Rwanda: Current situation and mitigation strategies through a quantitative risk analysis	<i>Dr. Eugène Niyonzima</i> (DVM, MSc, PhD) University of Rwanda, College of Agriculture, Animal Sciences and Veterinary Medicine, UR-CAVM
09:50 – 10:25	Drying of cans, jars and bottles before labelling	<i>Ulrich Florin</i> FLORIN Gesellschaft für Lebensmitteltechnologie mbH
10:25 – 11:00	Rwandan scholars and post-graduate students in Germany – How can DAAD programs support them?	<i>Prof. Dr. Rainer Schmidt</i> University of Rwanda, Kigali
11:00 – 11:30 Coffee Break and Exhibition		

Session 5: Chairman:		
11:30 – 12:05	Effectiveness of hygiene Interventions in small scale Gouda cheese processing in Rwanda	<i>Dr. Olivier Kamana</i> (DVM, MSc, PhD) University of Rwanda, College of Agriculture, Animal Sciences and Veterinary Medicine, UR-CAVM
12:05 – 12:40	Technology of table olive production	<i>Prof. Dr. Herbert J. Buckenhueskes</i> German Association of Food Technologists, Stuttgart, Germany
12:40 – 13:45	Lunch Break and Exhibition	
Session 6: Chairman:		
13:45 – 14:20	The hyperspectral imaging for non destructive quality evaluation of dried banana slices	<i>Jean Claude Dusabumuremyi</i> Ruhengeri Institute of Higher Education, INES
14:20 – 14:55	Understanding the influence of ingredients and processes on confectionery quality	<i>Dr. Knut Franke</i> German Institute of Food Technologies, Quakenbrück, Germany
14:55 – 15:30	Advances in the processing of cocoa	<i>Prof. Dr. Werner Lorig</i> Trier, Germany
15:30 – 15:45	Closing remarks	<i>Prof. Dr. Anastase Kimonyo</i>
Organizational details:	University of Rwanda Headquarters, College of Business and Economics (CBE), former School of Finance and Business (SFB)	
Conference venue:	Free of charge rfst2015@gmail.com	
Conference fee:	www.rfst.rw (see Join us)	
Registration:	Prof. Dr. Anastase Kimonyo e-mail: kimonyo.anastase@yahoo.com	
Requests:	Phone: +250-78830 8023; +250-73830 0245	
Organized by:	Rwandan Society of Food Science and Technology (RFST), Kigali, Rwanda and German Association of Food Technologists, Stuttgart, Germany	
Scientific Committee:	Prof. Dr. Herbert J. Buckenhüskes, GDL, Stuttgart, Germany Prof. Dr. Anastase Kimonyo, RFST, Kigali, Rwanda	

Sponsors

