Organisation and Costs

The workshop is organised by the Cold Chain Management Group, University of Bonn:

- PD Dr. J. Krevenschmidt
- Prof. Dr. B. Petersen
- · Prof. Dr. R. Stamminger

Submitted papers will be sent to the following reviewers:

- Dr. S. Aabo, Technical University of Denmark; DK
- Prof. Dr. D. Haarer, University Bayreuth; D
- Dr. V. Juneja, USDA; USA
- Prof. Dr. P. Kaul, Bonn-Rhein-Sieg University of Applied Science; D
- Prof. Dr. T. Labuza, University of Minnesota; USA
- Prof. Dr. T. McMeekin, University of Tasmania; AUS
- Prof. Dr. V. Popov, Wessex Institute of Technology; GB
- Prof. Dr. P. Taoukis, National Technical University of Athens: GR
- Prof. Dr. P. Van Beek, Wageningen University; NL

The registration fees for the workshop are €100 for students, €290 for institutes, and €430 for industry members. For one day, it's half the price.

The price covers refreshments, lunch, the social program, dinner, and the proceedings volume (Accommodations are not included).

Location and Social Program



The workshop will be held at the University of Bonn: Regina-Pacis-Weg 3 53115 Bonn, Germany



Social program:

The social program with dinner and guided tour will take place at "LVR-Landesmuseum Bonn" on Monday evening.

Registration

Please submit all proposals and registration to:

E-mail: j.krevenschmidt@uni-bonn.de

Fax: +49 (0) 228 73 26 17

You can also register online at the following website:

http://www.ccm.uni-bonn.de

Registration

Yes, I would	like 1	to r	egist	er fo	or t	the
workshop						

□ both days

□ one day: □ Monday □ Tuesday

□ for the social program

Organisation

Address

Name

Postal code

City

Country

Phone

Fax

E-mail

My contribution:

□ presentation

□ poster



5th International Cold Chain Management Workshop, 10th to 11th June 2013

Call for Papers

Deadline for proposals: 15th January 2013

Cold chain logistics and storage management

Sensor technologies and networks

Shelf life optimisation

Shelf life modelling and risk assessment

Food waste and resource management







Background and Objectives

Cold chain management has become more and more important in national and international supply chain management strategies.

The key objectives of cold chain management are to ensure food quality and safety of perishable food products while food waste is minimized and all logistic processes are optimized. The scope of cold chain management ranges over the whole supply chain, from production to consumption.

Thereby the implementation of innovative technologies and methods to monitor quality and safety parameters from production to consumption is of vital importance. This includes methods and models to assess and to prolong shelf life, like predictive food and risk models, new sensor technologies, and intelligent packaging solutions.

Since food quality, safety, and shelf life are mainly influenced by environmental conditions during transport and storage, detailed knowledge about the variations in environmental factors, their monitoring. and their influence on the spoilage process are also key aspects of cold chain operations.

For an effective cold chain management system, good analysis and good management of the generated data and information are very important for the decision-making processes of companies, which are still a great challenge for all stakeholders.

Because of by short shelf life times of perishable products and the high energy consumption in cold chains, aspects like food waste and resource management have to be included in common cold chain management strategies, from production to consumption.

Presentation and Discussion Topics

The Organisation Committee is looking forward to receiving your proposals for the workshop.

The emphasis of the workshop is on the following aspects:

Cold chain logistics and storage management

- Decision-support tools
- Concepts to control the cold chain
- Information management and quality communication
- Cold chain management in developing countries

Sensor technologies and sensor networks

- · Optimisation of temperature monitoring and data management
- · Innovative technologies for monitoring food quality and safety

Shelf life optimisation from production to consumption

- Active and intelligent packaging
- Innovative methods for shelf life assessment
- · Consumers' handling of perishable products

Shelf life modelling and risk assessment

- · Innovative methods for risk assessment
- Software solutions and their implementation in food chains
- Identification and monitoring of risks along the cold chain

Food waste and resource management

- · Strategies and technologies to reduce food waste
- Cold chain optimisation for sustainable energy consumption
- Improving consumers' knowledge about food waste

The workshop aims to bring together people from the research and industry sectors as well as from public organisations. It addresses all organisations that work in the field of cold chain management, from production to consumption, primarily in the food sector.

Call for Papers

Participants who intend to contribute a presentation or a poster are requested to send an abstract by 15th January 2013. All abstracts will be reviewed by at least two reviewers. Authors of accepted abstracts will be informed at the latest by 15th February 2013. All papers must be submitted via e-mail. Papers should include:

- > title
- keywords
- abstract (not more than 500 words)
- authors
- > name, title, organisation, address, e-mail, phone, fax, contact information

Authors of accepted abstracts should submit the full paper by 30th April 2013.

Important Dates

The 2-day workshop will last from 10th to 11th June 2013.

Submission of abstracts: 15th January 2013 15th February 2013 Notification of acceptance: 30th April Submission of full papers: 2013 20th Mav Deadline for the registration: 2013

Contact

All correspondence should be sent to PD Dr. J. Krevenschmidt, U. Herbert University of Bonn Katzenburgweg 7-9 D-53115 Bonn, Germany

Phone: +49 (0) 228 73 -38 86 or -2057

Fax: +49 (0) 228 73 -26 17

E-mail: j.krevenschmidt@uni-bonn.de

http://www.ccm.uni-bonn.de