

The deadline for booking the Technical Meeting – “*Solar Food Processing and Solar Cooking Applications*” is 25 th May 2009. The registration data (name, phone, profession, e-mail, company/institute, postal adress, invoice adress and NIF (“*número de identificação fiscal*”) must be sent to:

Prof. Celestino Rodrigues Ruivo
Instituto Superior Engenharia-Universidade do Algarve
Campus da Penha, 8005-139 Faro-Portugal
e-mail: cruivo@ualg.pt;
Fax: +351 289888405

The meeting can be cancelled if only a reduced number of participants will be registrated. The inscription is valid after payment. The meeting fee is 50 euros. Preference payment is by check to Universidade do Algarve.

Additional information:

Prof. Celestino Ruivo (cruivo@ualg.pt) or
Sec. Área Dep. Eng. Mecânica
Inst. Superior de Engenharia-Universidade do Algarve
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The Technical meeting will be realized on 30th May at:

*Instituto Superior de Engenharia, Universidade do Algarve
Campus da Penha, 8005-139 Faro-Portugal*

Technical Meeting

Solar Food Processing and Solar Cooking Applications



30 th May 2009

Organization

Instituto Superior de Engenharia
da Universidade do Algarve
Campus da Penha- Faro-Portugal

Solar Food Processing has been presented and discussed by experts in international meetings such as the International Solar Cookers and Solar Food Processing Conference in Granada (Spain), July 2006 and the International Solar Food processing Conference 2009 in Indore, (India) January 2009.

It is important to share knowledge and form collaborations to widen the access to solar cooking, water purification and related solar food processing applications. Solar cooking plays an important role nowadays due to the reduction in health and environmental hazards and poverty and improving local economic opportunities by implementation of technologies for food processing and conservation through solar energy.

In regions with high radiation potential proper solar technologies can assist sustainable development. The establishment of networks involving NGO's, politicians, farmers and experts is important to disseminate effectively the different solar applications for conservation of fruits and vegetables, drying crops, roasting nuts and grains, pasteurizing juice, fruits and vegetables, baking bread and cake, etc. It is important to demonstrate the improvement in the quality of food and the environmental benefits. In addition, local people and local resources will must be involved in the production processes, local income and employment opportunities will be created and new markets will be developed with the integration of sustainable technology within the food sector.

Algarve and Alentejo in Portugal and Andaluzia in Spain are regions of tourism with large potential for solar applications in general. However, the potential for solar food processing in particular is not well known. Solar applications in companies and restaurants will give a green image that help in marketing of solar products and solar food.

The meeting on 30 th May 2009 in Faro-Algarve (Portugal) aims to share technologies, concepts and strategies of using the sun as a main energy supply for food processing. Successes and hindrances in practice examples of cooperation and networking will be presented by invited experts having large practical experience in the field. Pioneered solar steam kitchens in India cooking for thousands of people daily and solar water units and solar thermal power plants using Scheffler reflectors will be presented. The integration of storage energy and back-up systems in order to ensure sustainable energy supply in food processing industries will be also discussed.

Programme

8h45 – Registration

9h00 – Openning

9h15 – *Solar cooking in Central Europe. History, use and dissemination.*

Speaker: **Michael Götz**, Exsol-Experise en cuisine solaire, Geneva, Switzerland

11h30– *Environment Protection and Income Generation with Project Smoke-free villages in India- Case Study*

Speaker: **Shirin Gadhia**, Eco Center ICNEER, Gundlav, Valsad, Gujarat, India

13h00 – Lunch break

14h00 - *Solar thermal technology using direct solar radiation, steam or a thermofluid. Cooking examples in restaurants and canteens of schools, companies, army and temples (30 000 cooked meals per day). Solar processing examples of micro and macro enterprises of solar food.*

Speaker: **Deepak Gadhia**, Gadhia Solar, Energy Systems Pvt, Valsad, Gujarat, India.

16h30 – Final discussion and closure.

Note: All presentations will be in english.

Mr. Michael Götz, ExSol-Expertise en cuisine solaire (www.cuisinesolaire.com/exsol), has many years of experience with all kinds of solar cookers. He has been head of a 'solar cooking information center' for 10 years. In these years, he has also been responsible for the mobile solar kitchen/pancake shop. This mobile kitchen is used every summer in Central Europe to prepare pancakes on ecological fairs and music festivals and to feed youth groups in summer camps. (It is a car trailer with an integrated complete kitchen, equipped with two Scheffler cookers, box cookers, a hay box, heat storage unit based on phase change material, etc.)

Mr. Deepak Gadhia, Gadhia Solar energy Systems Pvt. Ltd. (www.gadhisolarenergy.com) has 20 years of experience in development of solar concentrators technology in India by manufacturing, supplying and installing solar cooking and food processing systems of various sizes, ranging from domestic to the largest solar steam cooking system.

Mrs Shirin Gadhia, Eco Center ICNEER (www.icneer.org) is collaborating in the promotion of SK14 solar cookers in India not just for cooking but for income generation (by using them for food processing for sale of the processed products). The success of smoke free village has being a multiplier effect.