

FOOD FOR THOUGHT

SEMINAR SERIES

July 18, 2023

2:00 PM – 3:00 PM

(Central Standard Time-CST)



Microsoft Teams Meeting

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For further information, please contact
the CCARM Administration Office
email: ccarm@sbrc.ca



Development of novel antimicrobials for the food industry

Dr. José Manuel Barat Baviera
Professor, Food Technology Department,
University Polytechnic of Valencia (Spain)
(UPV)

Prof. José Manuel Barat Baviera works in food process engineering and has an extensive experience in modelling and optimization. He has experience in development of food products and measurement of its properties (sensory, physicochemical and microbiological). He has worked with meat, fish, fruits, water, wine, beer and vegetables. For the last years he has been involved in research related with the development of fast and non-destructive measuring methods, that have been applied for determining of antioxidant properties, among others, encapsulation and controlled release of active compounds, and development of novel antimicrobials applied to food processes and products. During the last years he has accumulated an important experience in Risk Analysis in the Food Industry, because of belonging, as an expert, to some Working Groups and an EFSA panel.



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