


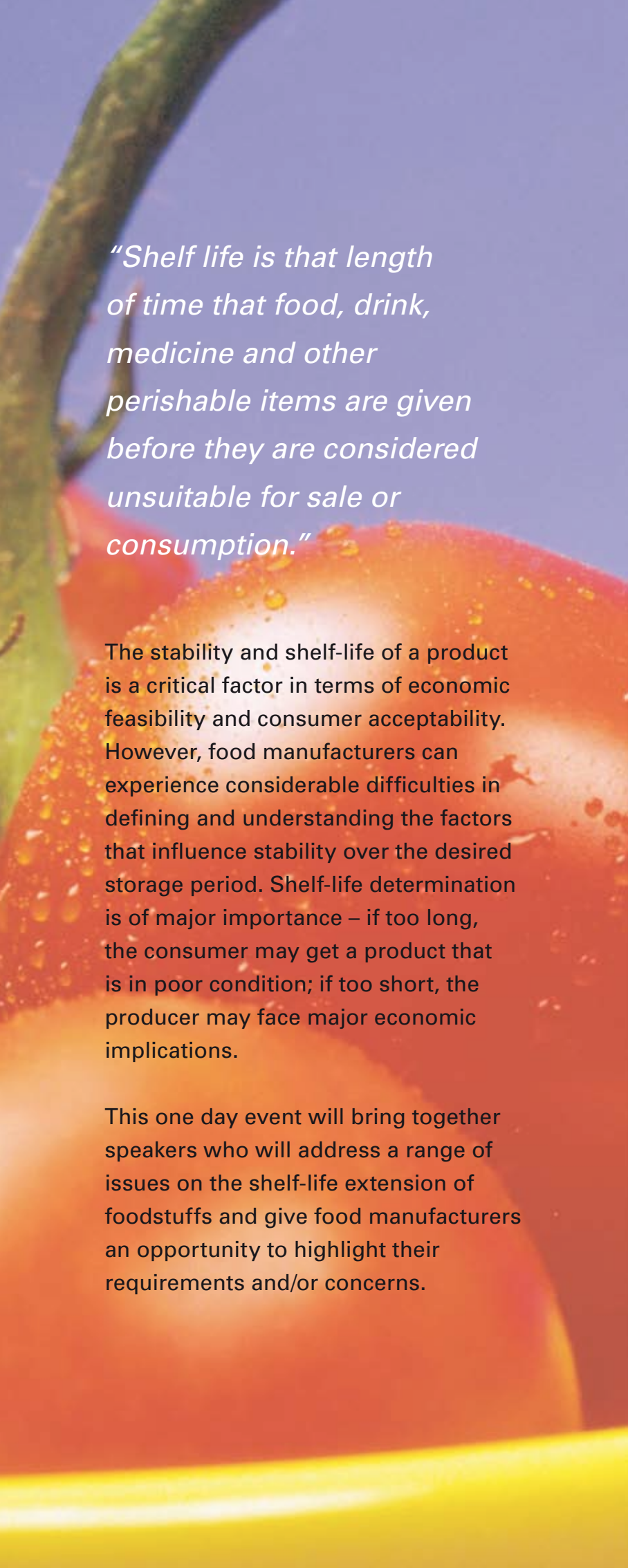
# ShelfLife

Making Food Last Longer

A close-up, low-angle shot of a glass filled with white milk. The glass is partially filled, and the milk is bright white against a dark blue background. The lighting is dramatic, highlighting the rim and the texture of the milk.

A one day event giving an insight  
into how the shelf-life of food can  
be extended

Agri-Food and Biosciences Institute,  
Newforge Lane, Belfast  
29<sup>th</sup> January 2008



*“Shelf life is that length of time that food, drink, medicine and other perishable items are given before they are considered unsuitable for sale or consumption.”*

The stability and shelf-life of a product is a critical factor in terms of economic feasibility and consumer acceptability. However, food manufacturers can experience considerable difficulties in defining and understanding the factors that influence stability over the desired storage period. Shelf-life determination is of major importance – if too long, the consumer may get a product that is in poor condition; if too short, the producer may face major economic implications.

This one day event will bring together speakers who will address a range of issues on the shelf-life extension of foodstuffs and give food manufacturers an opportunity to highlight their requirements and/or concerns.

# Programme

- 9.00** Registration and coffee
- 9.30** **Welcome and Introduction**  
(Clare Passmore – MATRIX, NI Science Industry Panel)
- 9.45** **What is Shelf-life?**  
(Irene Grant – Institute of Agri-Food & Land Use, Queen’s University Belfast)
- 10.05** **Factory Environment and its Effects on Shelf-Life**  
(Peter Wareing – Leatherhead Food RA)
- 10.35** **Effect of Packaging on Shelf-life**  
(Mary Ireland – CAFRE, Loughry Campus)
- 10.55** Tea/Coffee break
- 11.15** **Can Extending the Shelf-life lead to a Reduction in Food Waste?**  
(Philip Richardson – CCRA Chipping Campden)
- 11.45** **New Food Processing Technologies for Extending Shelf-life**  
(Margaret Patterson – Agri-Food & Biosciences Institute)
- 12.05** **Shelf-life – A Retailer’s Perspective**  
(Lucy O’Neill – TESCO Ireland)
- 12.25** **Funding Opportunities**  
(Sam Kinghan – InvestNI)
- 12.40** Questions and Answers
- 13.00** Lunch
- 14.00** **High Pressure Processing (HPP) Workshop**  
(Margaret Patterson – Agri-Food & Biosciences Institute)  
Visit to facilities, tasting HPP products.
- 16.00** Close

## Registration details.

Your booking will be confirmed by email (where possible) or by fax.

Please return the completed registration form to:

ShelfLife  
Sharon Spence  
Agri-Food and Biosciences Institute  
Newforge Lane  
Belfast BT9 5PX  
Northern Ireland  
UK  
Tel: +44 2890 255228/255345  
Fax: +44 2890 255035  
Email: sharon.spence@afbini.gov.uk

Delegate Name:	
Title (Prof/Dr/Mr/Ms/Mrs):	
Organisation:	
Address:	
Telephone number:	
Fax number:	
E-mail:	
Special dietary requirements:	
I wish to attend:	
Morning Session	<input type="checkbox"/>
Afternoon Session	<input type="checkbox"/>
Both	<input type="checkbox"/>
Signature:	
Date:	

The workshop will be held at the Agri-Food and Biosciences Institute, Newforge Lane, Belfast, Tel: +44 2890 255228/255345 Fax: +44 2890 255035 website: [www.afbini.gov.uk](http://www.afbini.gov.uk)

The Institute is located in South Belfast, approximately 6 miles from Belfast City Airport, 17 miles from Belfast International Airport and 2 miles from the M1 motorway.

### Directions from the M1 motorway

Exit at Stockman's Lane roundabout. Travel along Stockman's Lane, under the railway bridge, then straight ahead along Balmoral Avenue to the traffic lights. (approximately 1.5 miles). Continue straight ahead at the traffic lights into Newforge Lane. The Institute is on the left hand side (less than ½ mile from the Balmoral/Newforge Lane junction).



