

# ICCC 2013 PROGRAMME



**PARIS - April 2-4, 2013**

UIC Conference Center  
16 rue Jean Rey 75015 Paris



## Tuesday 2nd April 2013

2:00 - 5:00 PM	<b>FRISBEE WORKSHOP &amp; CERTE MEETING</b>
5:00 - 6:00 PM	<b>IIR COMMISSIONS AND WORKING PARTIES</b>
6:00 - 8:00 PM	<b>Welcome Cocktail and Recording Participants</b>

## Wednesday 3rd April 2013

8:30 - 9:00 AM	<b>Welcome and Recording Participants - Welcome Coffee</b>		
9:00 - 9:30 AM	<b>Opening Speech</b> Stéphane Le Foll - Ministre de l'Agriculture Didier Coulomb - IIR Director Jean-Marc Bournigal - Irstea President		
9:30 - 10:00 AM	<b>Plenary session n° 1</b> Cold Chain Challenges in India Pawanexh Kohli - NCCD Chief Advisor		
10:00 - 10:30 AM	<b>Plenary session n° 2</b> Cold Chain for Health Products - Jean-Pierre Paccioni - President of Section B of the French Order of Pharmacists.		
10:30 - 11:00 AM	<b>BREAK</b>		
	<b>Modelling and predictive tools</b>	<b>Pharmaceutical cold chain</b>	<b>Refrigerants and refrigeration in the future</b>
	<b>Product Quality</b>	<b>Pharmacy</b>	<b>CO2</b>
11:00 - 11:30 AM	<b>Sunny George Gwanpua</b> A quality energy and experimental assesment tool for the european cold chain	<b>Gilles Labranque</b> Refrigerated vehicle or refrigerated packaging - How to choose for the transport of health products?	<b>Silvia Minetto</b> Performance assesment of an innovative R744 refrigeration system with multiple evaporators operating in flooded conditions
11:35 - 11:55 AM	<b>Andrew East</b> - Understanding variability to minimise product losses in horticultural supply chains	<b>Edward Hammond</b> - Simulation vs. Experimental Results: Using VIPs in LT Freezers	<b>Mazyar Karampour</b> - Field Measurements and Performance Evaluation of CO2 Supermarket Refrigeration Systems
12:00-12:20 AM	<b>Evelyne Derens</b> - Modelling and reengineering of cold chain in hospital catering	<b>Marie Boned</b> - cold chambers certification for pharmacies	<b>Dileep Kumar Gupta</b> - Simulation and performance evaluation of air-cooled finned-tube gas cooler for transcritical carbon dioxide refrigeration system in indian context
12:25- 12:45 AM	<b>R. Santos</b> - Computational tool for the analysis and simulation of cold room performance in perishable product industry	<b>Marie Boned</b> - evaluation of pharmacy cold chain	<b>Andreas Mohlenkamp</b> - Experimental investigation of a R744 two-stage compression cycle for transport refrigeration
12:50 AM -1:10 PM	<b>Richard Lawton</b> - Transportation of durians	<b>Denis Leducq</b> - Frozen products temperature stabilisation by phase change material	<b>Christian Lucas</b> - Experimental investigation of the performance curve of a CO2 ejector on the expansion side of a vapor compression refrigeration system
1:10 - 2:00 PM	<b>LUNCH</b>		
	<b>Food quality and food safety</b>	<b>Commercial refrigeration</b>	<b>Energy efficiency in the cold chain</b>
	<b>Cold chain</b>	<b>Display cabinet</b>	<b>Cold store</b>
2:00 - 2:30 PM	<b>Alexander Pachaï</b> From cradle to table - Cooling and freezing of food	<b>Sergio Marinetti</b> Numerical and experimental analysis of the air flow distribution in the cooling duct of a display cabinet	<b>Alan Foster</b> Freely available cold store energy models
2:35 - 2:55 PM	<b>Petros Taoukis</b> - Development and Application of the European Cold Chain Database as a Tool for Cold Chain Management	<b>Maurizio Orlandi</b> - CFD assisted design of closed display cabinets	<b>M. Ekman</b> - Achieving energy efficiency in small grocery stores in the stockholm archipelago
3:00 - 3:20 PM	<b>Valérie Stahl</b> - An essential part of the FRISBEE software tool: identification and validation of models quantifying the impact of the cold chain on RTE pork products	<b>Alan Foster</b> - A novel pcm thermosiphon defrost system for a frozen retail display cabinet	<b>K. I. Choi</b> - Development of Energy Saving Cold Storage Warehouse Using Thermobank and Natural Air Defrost
3:25 - 3:45 PM	<b>Annie Beaufort</b> - How the cold chain impacts the shelf-life of a ready-to-eat food regarding listeria monocytogenes ?	<b>Amir H. Raelisi</b> - ENERGY STORAGE IN FREEZER CABINETS USING PHASE CHANGE MATERIALS	<b>Zhongjie Huan</b> - Energy Efficient Technologies and Saving Potentials for Cold Rooms: Case Study
3:50 - 4:10 PM	<b>Steven Duret</b> - Impact of cooked ham cold chain variability on safety by sensitivity analysis	<b>G. Heidinger</b> - Impact of environmental conditions on the performance of open multideck display case evaporators	<b>Sunny George Gwanpua</b> - Multi-objective optimization of storage temperature of apples to minimise energy use
4:10 - 4:30 PM	<b>BREAK</b>		
	<b>Storage, transportation and logistics</b>	<b>Food quality and food safety</b>	<b>Energy efficiency in the cold chain</b>
	<b>Transport</b>	<b>Domestic Refrigeration</b>	<b>Energy performance and consumer behavior</b>
4:30 - 5:00 PM	<b>Mohammed Youbi -Idrissi</b> Multi-temperature indirect cryogenic units : Qualification tests and analysis	<b>Tim Brown</b> The potential for saving food waste by freezing food at home	<b>Judith Evans</b> Cold store energy performance
5:05 - 5:25 PM	<b>André Stumpf</b> - Refrigeration Units powered by the Truck Engine - Benefits of new electrical architectures	<b>Tim Brown</b> - The potential for saving food waste by lowering home refrigerator temperatures	<b>Judith Evans</b> - Improving the energy performance of cold stores
5:30 - 5:50 PM	<b>Shane Smyth</b> - Mathematical Modelling of an economised indirect multi-temperature transport refrigeration system	<b>Jasmin Geppert</b> - Modelling of domestic refrigerators' energy consumption under real life conditions in Europe	<b>Rafael Le Favre</b> - Information on food preservation : a kit without instructions for consumer
5:55 - 6:15 PM	<b>V. Sartre</b> - Numerical investigation of heat and mass transfer in a ceiling-slot ventilated refrigerated cavity	<b>Denis Leducq</b> - Household refrigerators and freezers with high thermal inertia	<b>Mohamed Merdji</b> - La perception des effets des technologies du froid sur les qualités organoleptiques et nutritionnelles des aliments
6:15 - 8:00 PM	<b>Student Event - Student reception and networking event</b>		
8:00 -12:00 PM	<b>Gala Dinner</b> Restaurant 58 - 1st floor of the Eiffel Tower		



Register on : [www.iccc2013.com/registration.html](http://www.iccc2013.com/registration.html)

# ICCC 2013 PROGRAMME



2<sup>nd</sup> IIR International Conference  
on Sustainability and the Cold Chain

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## Thursday 4th April 2013

8:00 - 8:30 AM	<b>Welcome Coffee</b>		
8:30 - 9:00 AM	<b>Plenary session n° 3</b> Current and alternatives refrigerants - Pega Hrnjak - ACRC Co-director - CTS President		
	<b>Storage, transportation and logistics</b>	<b>Food quality and food safety</b>	<b>Refrigerants and refrigeration in the future</b>
	<b>Temperature Sensors</b>	<b>Crystallization</b>	<b>Natural Refrigerants</b>
9:00 - 9:30 AM	<b>Maarten Hertog</b> From sensor output to improved product quality	<b>Alain Leball</b> Freezing of pork meat under static electric field; Impact on ice crystal size and structure	<b>G. P. Montagner</b> A study on CO2 cycle architectures for light commercial refrigeration systems
9:35 - 9:55 AM	<b>Marianna Giannoglou</b> - Monitoring and Optimization of the Chain of Chilled and Frozen Food Products with TTI Smart Labels	<b>Petros Taoukis</b> - Application of oscillatory thermo-rheometry to model the effect of variable cold chain conditions on vanilla ice cream quality	<b>Dewa M.C.Santosa</b> - Modelling and analysis of CO2 gas coolers for commercial refrigeration applications
10:00 - 10:20 AM	<b>Romano Hoofman</b> - Smart sensor technologies for cold chain quality monitoring	<b>Toru Suzuki</b> - Evaluation of the effect of supercooling applied before ice nucleation during food freezing	<b>Andy Pearson</b> - Operating experiences of low charge ammonia systems in the cold chain
10:25 - 10:45 AM	<b>Eric Devin</b> - Compliance of temperature measurements with the requirements of the cold chain: metrological performances, uncertainties and maximal permissive errors	<b>Björn Margeirsson</b> - Quality deterioration and numerical modelling of temperature fluctuations of chilled cod filets packaged in different boxes stored on pallets under dynamic temperature conditions	<b>Holger König</b> - Risk assessment and standards survey for use of flammable refrigerants in transport refrigeration applications
10:45 - 11:15 AM	<b>BREAK</b>		
	<b>Food quality and food safety</b>	<b>Commercial refrigeration</b>	<b>Carbon footprinting</b>
	<b>Food refrigeration</b>	<b>Energy consumption in supermarket</b>	<b>Environmental approach</b>
11:15 - 11:45 AM	<b>Thijs Defraeye</b> Intercomparison of package designs for cooling of citrus fruits by experimental and numerical analysis	<b>Ina Colombo</b> Energy modelling of a supermarket using integrated environmental solutions (IES) software	<b>Erlend Indergaard</b> Energy- and Carbon Footprint Reduction in Industrial Production of Hot Water in Abattoir by use of Surplus Heat and Heat Pump Systems
11:50-12:10 AM	<b>Justin O'Sullivan</b> - Performance of the forced-air cooling process of fruit packed in polyethylene liners as a function of pallet orientation	<b>Yunting Ge</b> - Control strategies to maximise heat recovery from CO2 refrigeration systems in supermarket applications in the UK	<b>Brian Fricke</b> - Reducing the Carbon Footprint of Commercial Refrigeration Systems using Life Cycle Climate Performance Analysis: from System Design to Refrigerant Options
12:15 - 12:35 AM	<b>Kumsa Kuffi</b> - Assessment of Fast Chilling Methods for Beef Carcass Cooling	<b>Lennart Rolfsman</b> - Retrofitting an existing supermarket refrigeration system for higher energy efficiency	<b>Gareth Montgomery</b> - Review of Life Cycle Climate Performance Analysis'
12:40 AM - 1:00 PM	<b>Andrew East</b> - Investigating asymmetrical packaging as a technical to reduce heterogeneity during precooling of fresh produce	<b>Kristin Larsson</b> - Failure of refrigeration systems in supermarkets	<b>Eric Devin</b> - Low noise night deliveries of perishable foodstuffs in Paris to limit congestion: presentation of a 4 months experimentation results
1:00 - 2:00 PM	<b>LUNCH</b>		
	<b>Storage, transportation and logistics</b>	<b>Storage, transportation and logistics</b>	<b>Innovative technologies</b>
	<b>Transport</b>	<b>Solar refrigeration</b>	<b>Innovation</b>
2:00 - 2:30 PM	<b>Don Cleland</b> Options for control of moisture in loading docks for refrigerated facilities	<b>Gonçalo Brites</b> Sustainable refrigeration based on the solar adsorption cycle	<b>S. M. Nascimento</b> Experimental quantitative evaluation of thermal performance in refrigerated displays case with variation of the thickness of the air curtain ...
2:35 - 2:55 PM	<b>Richard Lawton</b> - Counterfeit refrigerant in food transportation sea containers	<b>Maamar Laidi</b> - Study of a new solar refrigerator powered by PV-Panels	<b>S. M. Nascimento</b> - Experimental evaluation and qualitative increase of thermal load in open refrigerated display cases due to breakage of the air curtain
3:00 - 3:20 PM	<b>Leo Lukasse</b> - Drain holes in reefer containers and the conflicting interests of Controlled Atmosphere and dehumidification.	<b>Brahim Abbad</b> - Performance evaluation and design optimization of solar container of 1.5 m3	<b>Guilherme B. Ribeiro</b> - Portable Cooler Based on the Microcompressor Technology
3:25 - 3:45 PM	<b>Stefano Rossi</b> - In-field evaluation of the overall absorption coefficient of the external surface of the insulated box in a refrigerated vehicle.	<b>Mohamad Asmidzam Ahamat</b> - Possibility of using silica gel-water adsorption chiller in the cold chain	<b>Sho Suzuki</b> - Improvement of food cooling utilizing flow turbulence in propeller fans
3:50 - 4:30 PM	<b>Closing Speech</b> - Conference Awards - Presentation of ICCC New Zealand 2014 - Presentation of ICR Yokohama 2015 End of the conference 16:30		
4:30 - 6:00 PM	<b>IIR COMMISSIONS AND WORKING PARTIES</b>		

