



University  
of Otago  
ŌTĀKOU WHAKAIHU WAKA

# Workshop on “Pulsed Electric Field Technology for Sustainable Food Processing and Production”

19-20 August 2026

University of Otago, Dunedin, New Zealand

## Day 1 – Wednesday, 19 August 2026

- 1:30 pm** – Welcome and workshop expectations
- 2:00 pm** – Principles and mechanisms of Pulsed Electric Field (PEF) technology  
*Indra Oey, University of Otago*
- 3:00 pm** – Process control and safety considerations in PEF applications  
*Indra Oey, University of Otago*
- 4:00 pm** – Product development and business applications of PEF technology  
*Tingting Liu, TLL*
- 5:00 pm** – Networking session

## Day 2 – Thursday, 20 August 2026

- 9:00 am** – PEF applications for microbial and single-cell processing  
*Claudia Siemer, Elea*
- 10:00 am** – PEF applications for plant cell permeabilisation  
*Stefan Toepfl, Elea*
- 11:00 am** – PEF applications for animal cell permeabilisation  
*Indra Oey, University of Otago*
- 12:00 pm** – Lunch break
- 1:00 pm** – Hands-on PEF trials and sensory evaluation of PEF-treated products
- 4:00 pm** – “Where to from here?”

Ticket price: NZD 95 (including GST) - Registration: [foodscience.office@otago.ac.nz](mailto:foodscience.office@otago.ac.nz)