

## **Anmeldung eines Vortrages**

### **Lecture Achema 2018:**

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### **Advanced Microwave Vacuum and Freeze Drying – latest Development & Examples in the Food Industry**

The Drying of temperature sensitive products using ultrafast Microwave Freeze Dryers

#### **Particular Advantages for Products:**

- Cut down drying time from days into hours (***safe energy, safe costs, safe space***).
- Due to 3D heating sublimation is not only limited to layer drying like in conventional freeze drying. Sublimation is taken place throughout the volume therefor better ***textures*** and ***structures*** can be maintained.
- Combined processes in solid and liquid state with ultrafast heat transfer enable to generate ***new products***.

**Referent:** Peter-A. Püschner