



IMPI's

45TH ANNUAL MICROWAVE POWER SYMPOSIUM (IMPI 45)

Focusing on food, agricultural and biological processes, and food safety



June 8–10, 2011
Doubletree Hotel, New Orleans
New Orleans, Louisiana, USA

Register today at www.IMPI.org
Early bird pricing through May 6, 2011



INTERNATIONAL MICROWAVE
POWER INSTITUTE

PO Box 1140, Mechanicsville, VA 23111

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Early bird pricing
through May 6, 2011

IMPI 45 *is your opportunity to connect and learn from the premier microwave power & food safety experts from around the world!*

Join us and be part of the IMPI 45 experience: where knowledge is shared, networking is prolific and the program offers topics of interest to everyone interested in learning about the latest developments in microwave science and technology, with special emphasis on microwavable food safety.

Each year, IMPI brings together researchers, from across the globe, to share the latest findings related to non-communications uses of microwave and radio frequency (RF) energy. This year IMPI's Symposium will be held immediately prior to the annual IFT conference (June 11–14) in New Orleans and will feature:

- **Technical Sessions** to examine the latest microwave and RF research & development on food, agricultural and biological processes
- **Food Safety Forum** which will explore the use of microwave technology at both the household and commercial levels to produce food safe from foodborne illness

WHO ATTENDS IMPI'S ANNUAL SYMPOSIUM?

Academics, engineers and research & development professionals, food technologists, food professionals, microwave oven specialists, scientists and marketers ... those using or studying microwave ovens, foods, packaging, etc., and the applications of microwave and RF power will be at this meeting!

Come and join us, and you will...

- Discover new applications and theories you can put to use in your lab and company
- Develop new skills to advance your career and studies
- Connect with a community of professionals with similar interests
- Learn about the newest products, processes and developments

SHORT COURSE (Wednesday, June 8, 2011)

Microwaves 101: The basics of microwave heating technology

Instructors: Bob Schiffmann and Dave Baron

Sponsored by Washington State University & the USDA

Course Overview: What are microwaves and how do they heat? How does a microwave oven work? What are the basic properties of foods and packaging that make them microwavable? We'll answer these and lots more questions.

Short Course (Early Bird) Pricing:

Professional Member: \$275

Non-Member: \$325

Student: \$150



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SCHEDULE OF EVENTS

WEDNESDAY, JUNE 8, 2011

- 8:00am–12:00pm: **Short Course — Microwaves 101: The basics of microwave heating technology**
Instructors: Bob Schiffmann and Dave Baron
Sponsored by Washington State University & the USDA
(Optional – additional fees apply)
- 12:45pm–3:15pm: **New Orleans City Tours**
(Optional – additional fees apply)
- 5:00pm–7:00pm: **Exhibition and Poster Session Opens, Welcome Reception**
-

THURSDAY, JUNE 9, 2011

- 8:00am–8:15am: **Welcome** — Bob Schiffmann, President, IMPI
- 8:15am–9:00am: **KEYNOTE ADDRESS**
"Microwave food heating – from Spencer through MATS and beyond"
Dr. Aaron Brody, President and CEO Packaging/Brody, Inc.; Adjunct Professor, University of Georgia
- 9:00am–10:30am: **Future trends in RF and microwave heating**
Session Chair: Bob Schiffmann, R.F. Schiffmann Associates
"50 ohm radio frequency technology, the future of advanced thermal processing"
Ben Wilson, PSC, Inc.
"Caution pacemaker wearers – microwave oven in use: myth or reality?"
Dave Baron, dB-EMF
"Issues and opportunities in microwave sterilization of packaged food"
Per Risman, Microtrans AB
- 10:30am–10:45am: **Coffee Break**
- 10:45am–12:30pm: **CONCURRENT SESSIONS**
Session A1: Heating in Microwave Ovens
Session Chair: John Gerling, Gerling Applied Engineering, Inc.
CONCURRENT SESSIONS
"An evaluation of the performance of typical kitchen thermometers"
Bob Schiffmann, R.F. Schiffmann Associates
"Effect of location of small loads on heating rate and uniformity in domestic microwave ovens"
Krish Pitchai, University of Nebraska

For program updates and registration details, please visit www.IMPI.org.



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SCHEDULE OF EVENTS *(continued)*

THURSDAY, JUNE 9, 2011

10:45am–12:30pm:

Session B1: Agriculture

Session Chair: Dorin Boldor, Louisiana State University

"Microwave heating as a potential treatment for guava nectar"

Claudia Salazar-Gonzalez, Universidad de las Americas Puebla

"Industrial-scale radio frequency treatments for insect control in lentils"

Shunshan Jiao, Washington State University

"Microwave decontamination of oil polluted soils"

Daniela Iordache, Energy Research and Modernising Institute – ICEMENERG

"Role of Soil Moisture in Controlling Plant-Parasitic Nematodes Using Microwaves"

G. S. Rahi, Fayetteville State University, Fayetteville NC US 28301

"Microwave freeze-drying of biological products"

Su Der Chen, National Ilan University

12:30pm–2:00pm:

Networking Luncheon

Posters and Exhibits Open

2:00pm–3:30pm:

CONCURRENT SESSIONS

Session A2: Food Professionals Roundtable

Session Moderator: Amy Lawson, General Mills

Session B2: Industrial

Session Chair: Lihan Huang, USDA

"Exploring the heating patterns of multiphase foods in a continuous flow, simultaneous microwave and ohmic combination heater"

Soonjin Jun, University of Hawaii

"Development of a microwave sterilization process for pouches filled with cut chicken pieces, dumplings and sauce"

Frank Liu, Washington State University

"Survival of listeria monocytogenes and salmonella spp on catfish exposed to microwave heating in a continuous mode"

Shiowshuh Sheen, USDA/ARS/ERRC

3:30pm–3:45pm:

Coffee Break

3:45pm–4:30pm:

Poster and Exhibit Session

For program updates and registration details, please visit www.IMPI.org.



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SCHEDULE OF EVENTS *(continued)*

THURSDAY, JUNE 9, 2011

- 4:30pm–5:30pm: **IMPI Business Meeting**
- 8:00pm–10:00pm: **New Orleans Ghosts, Haunts, Voodoo Walking Tour**
(Optional- Additional fee applies)
-

FRIDAY, JUNE 10, 2011

- 8:15am–8:30am: **Welcome** — Juming Tang, Washington State University
- 8:30am–9:30am: **KEYNOTE SESSION**
Sponsored by ConAgra Foods and TrueCookPlus
- “Foodborne outbreaks and the microwave oven – experience with a recently recognized public health risk”***
Robert V. Tauxe, M.D., M.P.H., Deputy Director, Division of Foodborne, Waterborne and Environmental Diseases National Center for Emerging and Zoonotic Infectious Diseases Centers for Disease Control and Prevention
- “Overview of food safety opportunities and best practices associated with microwave cooking”***
Joan Menke-Schaenzer, Global Chief Quality Officer, ConAgra Foods, Inc. Research, Quality & Innovation
- 9:30am–10:30am: **CONCURRENT SESSIONS**
- FOOD SAFETY FORUM**
Consumers’ dilemma: What the microwave can & cannot do
Bob Schiffmann, R.F. Schiffmann Associates
- 10:30am–10:45am: **Coffee Break**
- 10:45am–12:00pm: **CONCURRENT SESSIONS**
- FOOD SAFETY FORUM**
“Food safety issues and possible solutions related to home cooking”
Moderator: Dr. Isabel Walls, NIFA
Panelists: Dr. Dan Engeljohn, FSIS; Lihan Huang, USDA ARS; David Baron
- Session C2: Dielectric Review and Simulation**
Session Chair: Per Risman, Microtrans AB

For program updates and registration details, please visit www.IMPI.org.



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SCHEDULE OF EVENTS *(continued)*

FRIDAY, JUNE 10, 2011

10:45am–12:00pm: ***"A half century of research on RF and microwave heating for agricultural applications"***
Stuart Nelson, U. S. Department of Agriculture, ARS

"A critical comparison of COMSOL and QuickWave 3D software for modeling of microwave heating in domestic oven"
Sohan Birla, University of Nebraska

12:00pm–1:00pm: **Networking Luncheon**
Poster and Exhibits Open

1:00pm–2:30pm: **CONCURRENT SESSIONS**

FOOD SAFETY FORUM

"Labeling and consumer education"

Moderator: Dr. Ram Rao, NIFA

Panelists: Carl-Martin Ruiz, FSIS; Tony Flood, IFIC;

Audrey Nelson, Target Owned Brand Foods; Bob Schiffmann

"Compliance methods at ConAgra Foods" — Sponsored by ConAgra Foods
Steve Vlock, ConAgra Foods

Session C3: Chemistry, Bio Chemistry and Dielectric Properties

Session Co-Chairs: Sohan Birla, University of Nebraska and Dorin Boldor, Louisiana State University

"Combined microwave and enzymatic treatments of b-lactoglobulin and its effects on IgE immunoreactivity"

Kamel-Eddine El-Mecherfi, Oran University Mohamed Boudiaf-Algeria

"Microwave-assisted alkaline cooking for purification of aliphatic compounds from green tea drink by-products"

Shuntaro Tsubaki, Kyoto University, Japan

"Investigation of the microwave dielectric properties of biodiesel components"

Pranjali Muley, Louisiana State University

"Dielectric properties of chinese tallow tree seeds at microwave frequencies"

Laura Picou, Louisiana State University

2:30pm–2:45pm: **Coffee Break**

For program updates and registration details, please visit www.IMPI.org.



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SCHEDULE OF EVENTS *(continued)*

FRIDAY, JUNE 10, 2011

2:45pm–4:00pm:

Industrial process for food safety panel discussion

Moderator: Bob Brackett, FDA/IIT

Panelists: Juming Tang, WSU – R&D on MW sterilization for Pre-packaged Foods and FDA compliance (WSU); Greg Fleischman – R&D on MW Pasteurization (FDA); Ben Wilson, PSC, Inc. and John Paul Bernard, SAIREM – Industrial MW Pasteurization Practices for Packaged Foods; Josip Simunovic – Microwave- assisted Aseptic Processing (NCSU)

4:00pm:

Next Steps & Closing Remarks

Best Paper and Best Poster Awards

For program updates and registration details, please visit www.IMPI.org.

IMPI 45 SESSION CHAIRS & PROGRAM COMMITTEES

Daniela Iordache, Energy Research and Modernising Institute – ICEMENERG, **Poster Session Chair**

Bob Schiffmann, R.F. Schiffmann Associates, **Future Trends Session Chair**

John Gerling, Gerling Applied Engineering, Inc., **Heating in Microwave Ovens Session Chair**

Dorin Bolder, Louisiana State University, **Dielectric Properties Session Chair & Agriculture Session Chair**

Per Risman, Microtrans AB, **Dielectric Review and Simulation Session Chair**

Lihan Huang, USDA, **Industrial Session Chair**

Sohan Birla, University of Nebraska, **Chemistry and Bio Chemistry Session Chair**

Amy Lawson, General Mills, **Food Professionals Roundtable Session Moderator**

The IMPI Board of Governors wishes to acknowledge the hard work and dedication put forth by these individuals. We would also like to thank the...

IMPI 45 Technical Program Committee:

Dr. Juming Tang, Washington State University (**Chairman**)
Bob Schiffmann, R.F. Schiffmann Associates
Dorin Bolder, Louisiana State University
Lihan Huang, USDA
Ben Wilson, PSC, Inc.
Samir Trabelsi, USDA/ARS

and the...

IMPI 45 Food Safety Forum Committee:

Dr. Isabel Walls, NIFA
Dr. Ram Rao, NIFA
Dr. Juming Tang, Washington State University
Bob Schiffmann, R.F. Schiffmann Associates
Dr. Jason Wan, Illinois Institute of Technology



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POSTER PRESENTATIONS

"Effect of precooking on the dielectric property of salmon fillet"

Fermin Resurreccion, Washington State University

"Effect of conventional and microwave heating on rheological properties, anthocyanin content and color of strawberry puree"

Mandar Patel, Purdue University

"A comparison among different numerical codes for electromagnetic and thermal coupled simulations of domestic microwave ovens"

Fabrizio Dughiero, University of Padova, Italy

"Design of compact pin-type DBD module for deodorization in cooking oven"

Heung-Shik Choi, LG Electronics

"Transport of engineered nanoparticles from nanocomposite and coated polymeric films into food simulating liquids"

Shyam Salbani, Washington State University

"Effect of double cycle microwave toaster oven or conventional oven on pound cake's crumb structure"

Maria Elena Sánchez-Pardo, Instituto Politécnico Nacional

"Microwave ultraviolet breeding"

Zhong Dong Liu, Henan University of Technology

"Postharvest pasteurization of in-shell almonds with radio frequency heating"

Shaojin Wang, Washington State University

"Dielectric properties of dried fruits relevant to radiofrequency and microwave disinfestation treatments"

Shunshan Jiao, Washington State University

"Relation power/mass in microwave drying of coriander (Coriandrum sativum L.) leaves"

R. Lopez, Universidad Autónoma Metropolitana-Azcapotzalco

"Modeling of the kinetics of microwave oven drying of plantain (Musa Paradisiaca)"

R. Lopez, Universidad Autónoma Metropolitana-Azcapotzalco

"Changes in dietary fiber content of tamarind shells processed by microwave and steam cooker systems"

Hector E. Martínez-Flores, Universidad Michoacana de San Nicolás de Hidalgo

"Analysis of composite material properties after microwave field testing"

Rustem Samigullin, Kazan State Technical University

"Microwave recycling of plastic bottles and its technical realization"

Aidar Nasibullin, Kazan State Technical University

"Pasteurization of mango puree using microwaves"

Maria Elena Sosa Morales, Universidad de las Américas Puebla

"Influences of water-to-cementitious, cement types, pozzolans, and aggregate types on dielectric permittivity of various cement based materials during the first 24 hours of hydration"

Natt Makul, Phranakhon Rajabhat University

"Microwave lab treatments against Aspergilli molds in tropical fruits"

Grisell Cruz-Guerrero, Universidad de las Américas Puebla

FOOD PROFESSIONALS ROUNDTABLE DISCUSSION

(Thursday, June 9 from 2:00pm–3:30pm)

Open to all IMPI Members and Prospective Members

Please join us for what we hope will be a lively discussion on how IMPI can better serve Food Professionals. Whether you are in the public or private sector, work for a large or small company, or contract for yourself, we want to hear from you! What information are you hoping to gain as an IMPI member? Are package directions, safety protocol, USDA trends, consumer ownership & behavior areas of interest? Has IMPI previously offered educational courses or resources that you would like to see continue?

As IMPI is in the process of revitalizing our educational curriculum, we want to hear from professionals in the industry; we want to improve as an organization to better serve you!



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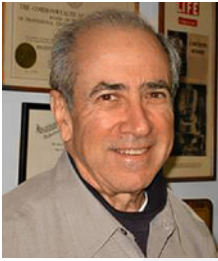
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KEYNOTE SPEAKERS

AARON L. BRODY



President and CEO
Packaging/Brody, Inc.;
Adjunct Professor
University of Georgia

Keynote Address: Microwave food heating – from Spencer through MATS and beyond

Dr. Aaron Brody has over forty years experience as a member of industry, academia and consulting. He currently teaches undergraduate and graduate food courses at University of Georgia Department of Food Science and Technology. His previous affiliations include General Foods; Raytheon Manufacturing Co. where he helped develop the first microwave ovens and microwave pasteurization technologies; Whirlpool Corporation where he led the development of advanced microwave technologies and modified atmosphere food preservation; Mars, Inc., where he developed a variety of new food products; at Mead Packaging he managed the Crosscheck aseptic packaging system for high acid foods. Dr. Brody is author of hundreds of articles and nine textbooks in food and food technology and marketing. He is a contributing editor for Food Technology. Dr. Brody received numerous awards and honors, including election to the Packaging Hall of Fame; the Nicolas Appert award, Institute of Food Technologists' (IFT) highest award; IFT's Industrial Scientist award and Riester-Davis award for lifetime achievement in food packaging. Dr. Brody is a graduate of Massachusetts Institute of Technology (MIT) with bachelor's and doctorate degrees. He also holds an MBA from Northeastern University.

ROBERT V. TAUXE, M.D., M.P.H.



Deputy Director
Division of Foodborne, Waterborne
and Environmental Diseases National
Center for Emerging and Zoonotic
Infectious Diseases Centers for Disease
Control and Prevention

Keynote Address: Foodborne outbreaks and the microwave oven – experience with a recently recognized public health risk

Dr. Robert Tauxe is Deputy Director of the Division of Foodborne, Waterborne and Environmental Diseases at the CDC. The Division monitors these infections in the United States, investigates outbreaks, and develops strategies to reduce their burden. Dr. Tauxe received his medical degree from Vanderbilt in 1980, and a Masters in Public Health from Yale. He is board certified in internal medicine, trained at CDC in the Epidemic Intelligence Service, and joined the CDC as a staff epidemiologist in 1985. Dr. Tauxe's research includes epidemiology of bacterial enteric diseases, bacterial genetic exchange, resistance to antimicrobial agents, and new applications of epidemiologic methods.

JOAN MENKE-SCHAENZER



Global Chief Quality Officer
ConAgra Foods, Inc.
Research, Quality & Innovation

Keynote Address: Overview of food safety opportunities and best practices associated with microwave cooking

Joan Menke-Schaenzer joined ConAgra Foods in May 2007 as Global Chief Quality Officer. Joan leads programs to create a world class foundation for quality and food safety through the standardization of best practices throughout ConAgra.

Prior to joining ConAgra Foods, Joan was vice president of Food Safety and Defense at Wal-Mart Stores, Inc., in Bentonville, Arkansas. Joan led the creation of worldwide quality, food safety and food defense programs and standards, all designed to protect the public while mitigating risks to Wal-Mart and its brands. She was responsible for food safety in 3000 stores and 200 clubs worldwide.

Joan was with Kraft Foods, Inc., in Northfield, Illinois for 20 years. She last served as vice president of Kraft Foods North America Quality and Food Safety. During her tenure at Kraft, her accomplishments included leading the development of worldwide quality and food safety programs and policies through the Phillip Morris Worldwide Quality Council and the development of the company's crisis management/quick response team.

Joan is married and the mother of two.



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FOOD SAFETY FORUM

Microwave Technology, Microwave Ovens and Industrial Processing for the Food Safety

BACKGROUND

Microwave ovens are routinely used in households all over the world for cooking and reheating foods. However, special care must be exercised when cooking or reheating both frozen and fresh meat, poultry, fish, eggs, and vegetable-based foods to ensure they are prepared safely. Similarly, care must be taken when heating Not-Ready-to-Eat products. Microwave ovens cook unevenly and may leave "cold spots," where harmful bacteria, such as *Salmonella*, can survive. Additionally, recent advances in science demonstrate the potential of microwave technology in commercial applications for pasteurization and sterilization of certain foods. This special symposium event will explore the use of microwave technology at both the household and commercial levels to produce food safe from foodborne illness. Topics for discussion include:

- Overview of foodborne diseases associated with microwave cooking
- Identification of technology gaps in household use of microwaves for producing safe food
- Labeling and consumer education
- Advances in microwave technology for industrial processing of foods

GOAL

Provide a forum for expert discussion and dialogue on two general topics related to microwave heating of foods: safety of foods when cooking with domestic microwave ovens; and industrial microwave heating technologies for reduction of pathogens in foods.

ANTICIPATED OUTCOMES

- 1) Define and better understand key scientific and technology issues related to safety of microwavable foods
- 2) Propose appropriate course of actions, and identify resources/expertise to address above issues
- 3) Facilitate networking and collaboration among food safety professionals, food engineers who work with microwave technology, and others technical experts to enhance food safety using microwave energy

FORMAT

Overview Topics, Case Studies, and Panel Discussions

ORGANIZERS

International Microwave Power Institute (IMPI) and USDA National Institute for Food and Agriculture (NIFA).

FRIDAY, JUNE 10, 2011

8:15am–8:30am:

Welcome & Introductions

8:30am–9:30am:

KEYNOTE SESSION: Overview of food safety opportunities and best practices associated with microwave cooking

Dr. Rob Tauxe, CDC; Dr. Joan Menke-Schaenzer, ConAgra Foods

9:30am–10:30am:

Consumers' dilemma: What the microwave can & cannot do

Bob Schiffmann, R.F. Schiffmann Associates

10:30am–10:45am:

Break

10:45am–12:00pm:

Panel: Food safety issues and possible solutions related to home cooking

Moderator: Dr. Isabel Walls, NIFA; Dr. Dan Engeljohn, FSIS; Lihan Huang, USDA ARS; David Baron

12:00pm–1:00pm:

Networking Luncheon

1:00pm–1:45pm:

Labeling and consumer education

Moderator: Dr. Ram Rao, NIFA
Panelists: Carl-Martin Ruiz, FSIS; Tony Flood, IFIC; Audrey Nelson, Target Owned Brand Foods; Bob Schiffmann

1:45pm–2:30pm:

Compliance methods at Conagra Foods

Steve Vlock, ConAgra Foods

2:30pm–2:45pm:

Break

2:45pm–4:00pm:

Industrial processing technologies – Overview and panel discussion

Moderator: Bob Brackett, FDA/IIT
Panelists: Juming Tang, WSU – R&D on MW sterilization for Pre-packaged Foods and FDA compliance (WSU) Greg Fleischman – R&D on MW Pasteurization (FDA) Ben Wilson, PSC, Inc. and John Paul Bernard, SAIREM – Industrial MW Pasteurization Practices for Packaged Foods Josip Simunovic – Microwave-assisted Aseptic Processing (NCSU)

4:00pm:

Next steps and Closing Remarks

Dr. Ram Rao and Dr. Isabel Walls;
Adjourn IMPI 45 Bob Schiffmann



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VENUE & ACCOMMODATIONS



IMPI 45 will be held at the Doubletree Hotel in downtown New Orleans. Overlooking the Mississippi River and the city's major business and entertainment districts, the Doubletree Hotel is situated across the street from the French Quarter and only a few city blocks from the Convention Center (where the annual IFT meeting will be held the week following IMPI 45). In a special arrangement with IMPI, the Doubletree Hotel New Orleans is pleased to offer a discounted rate of \$129 per night. Please call 1-800-222-TREE (8733) and identify yourself as an attendee of the Microwave Power Symposium. Don't delay! There are a limited number of rooms available at this special rate.

TOURS

New Orleans VIP City Tour (by mini-bus): Join us for a two hour adventure and see New Orleans from the eyes of the locals. Discover the birthplace of Jazz, and see where Jazz flourished. Enjoy a comfortable climate controlled ride through the French Quarter, where large tour buses are not allowed. See the infamous Bourbon Street, where anything can and usually does happen. View sights where millions of people come every year to party at one of the largest most outrageous festivals in the world, Mardi Gras. See one of the oldest cathedrals in the United States, the St. Louis Cathedral. This tour will also take you for an up close view of the devastating aftermath of Hurricane Katrina. View sights where the levees broke and journey through the lower 9th ward, witnessing the transformation as residents rebuild.

Price Per Person: \$55.00 Tour Departs at 12:45 pm on Wednesday, June 8th from the Doubletree Hotel and will return by 3:15 pm.

New Orleans Ghosts, Haunts and Voodoo Walking Tour: Since its founding, New Orleans has suffered more disease, disasters, destruction, and death than any other American city. Spirits are taken for granted here! The influence of Voodoo has been profound and it seems that almost every building has its own haunting story. Even the sidewalks and rooftops have their resident Ghosts and Spirits. Join us for an historical, fun-filled, and chilling after-dark walk around the Quarter's edges in search of the Living Dead.

Price Per Person: \$25.00 Tour departs at 8:00 pm on Thursday, June 9th and lasts 2 hours.

REGISTRATION

Registration Opens: March 1, 2011

Early Bird Deadline: May 6, 2011

Register Online: www.IMPI.org

Full Registration Includes: Welcome Reception (*Exhibits/Posters Open*) on June 8th, all technical sessions on June 9th, all Food Safety Forum and technical sessions on June 10th and lunch and coffee breaks on June 9th and 10th. One-day registrations are also available. A CD containing all presentations will be mailed to the attendees shortly after the Symposium.



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REGISTRATION FORM

Name: _____

Title: _____

Company: _____

Address: _____

City: _____ State/Prov.: _____ Postal Code: _____

Country: _____ Phone: _____ Email: _____

SYMPOSIUM

(Circle one)

| | Early Bird Full Registration | Early Bird One Day | Full Registration | One Day |
|---------------------|---------------------------------|-----------------------|-------------------|---------|
| Professional Member | \$575 | \$350 | \$675 | \$450 |
| Non-Member | \$700 | \$450 | \$800 | \$550 |
| Student Member | \$350 | \$250 | \$400 | \$350 |
| Student Non-Member | \$450 | \$350 | \$500 | \$450 |

SHORT COURSE (Optional)

Microwaves 101: The Basics of Microwave
Heating Technology

- ☐ Professional Member: \$275
- ☐ Non-Member: \$325
- ☐ Student: \$150

TOUR (Optional)

- ☐ VIP City Tour: \$55 (Per person)
- ☐ Ghosts, Haunts, Voodoo Walking Tour: \$25 (per person)

MEMBERSHIP

*Not a member? Join IMPI now and save significantly
on registration!*

- ☐ Professional Membership: \$170
- ☐ Student Membership (Copy of ID required): \$50
- ☐ Corporate Membership: \$1,800

Registration fee: \$ _____

Short Course fee: \$ _____

Tour fees: \$ _____

Membership fees: \$ _____

TOTAL DUE: \$ _____

PAYMENT

- ☐ Check enclosed (Make check payable to IMPI)

- ☐ Credit card payment: ☐ Visa ☐ Mastercard ☐ Discover ☐ AMEX

Charge amount: \$ _____ Card Number: _____

Expiration Date: _____ Security Code: _____

Name of Cardholder: _____

Billing Address (if different from above): _____

Signature: _____

Please Mail this completed form with payment to:

International Microwave Power Institute

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Or register online at www.IMPI.org



SPONSORSHIP AND EXHIBITION OPPORTUNITIES

Microwave food and technology researchers and experts—in one place, at one time.

IMPI 45 offers a unique opportunity to promote your microwave-related equipment, products and Services. Through sponsorship and/or exhibition, your company will have an opportunity to showcase your products and technologies before a unique audience of industry specialists, technologists and manufacturers, saving your company the time and expense of multiple sales visits. There is no better way to meet new potential clients, reaffirm relation-

ships with current customers and become more visible to the microwave technology community. We offer a range of sponsorship and exhibition packages that can be tailored to fit your specific needs. Space is limited, and available on a first-come, first-served basis, with preference given to previous exhibitors and corporate members of IMPI. For more information, please email Molly Poisant at + 1 (804) 559-6667 or Molly.Poisant@IMPI.org

**IMPI 45 Would Like To Recognize Our Exhibitors
Neoptix, PSC, Inc. & SAIREM**

**And Our Sponsors
ConAgra Foods, TrueCookPlus,
Washington State University & the USDA**

Sponsorships and Exhibit Space are selling quickly, please contact Molly.Poisant@IMPI.org if you are interested.

Photos courtesy of New Orleans Convention and Visitors Bureau and the Doubletree Hotel New Orleans.



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