



# The 13th Richard Seligman Lecture: **Innovative Food Engineering:** A Historical Celebration of Worldwide Food Engineering from 1900 to 2011 and Future Challenges

Dr. Paul Skudder, Global R&D Director SPX.

SCI, 14-15 Belgrave Sq, London, 24th November 2011, 17.30

In 1975 "The Richard Seligman Memorial Trust" was endowed by the APV Company, for the SCI to administer, in honour of its founder Sir Richard Seligman to commemorate his contribution to Food Engineering. 11 lectures have been given over the last 35 years that relate to the need for excellent engineering in food.

The past 100 years has been without doubt a revolution in food process engineering. Substantial advances have been achieved in all aspects of food processing from raw ingredient preparation through to final packaging.

As we continue to innovate in food engineering, our future challenges become one of sustainability – minimising the impact of food processing on the environment in respect of waste, energy and water. This has led to the application of membrane technology to recover food components from waste streams and even the on-site generation of CIP and sanitisation chemicals through the electrolysis of salt.

This presentation will highlight some of the major advances that have been made in the industry since 1900.

Further information can be found at: [www.soci.org/events](http://www.soci.org/events)

[www.soci.org](http://www.soci.org)

