## Third International Conference CONSOLFOOD2020

## >Advances in Solar Thermal Food Processing

Faro (Portugal) 22-23-24 January 2020 (www.consolfood.org)

# **Preliminary programme**

Day 1: 22 nd January 2020

Opening Session, 22 Jan; 14h15-14h30

Session 1, 22 Jan; 14h30-16h30

14:30	SUNPOD - AN ORAL HISTORY OF SOLAR COOKING	M. Bonke	Germany
15:00	SHARING THE RESOURCES OF SOLAR COOKERS INTERNATIONAL TO STRENGTHEN THE GLOBAL SOLAR COOKING MOVEMENT	C. Hughes et al.	USA
15:30	OVERCOMING HURDLES TO SOLAR COOKING BY DESIGNING FOR DIVERSITY OF COOKING STANDARDS	S. Karnebäck et al.	Sweden
16:00	AT YOUR CONVENIENCE: WHICH SOLAR COOKERS ARE MOST CONVENIENT?	S. Maclachlan et al.	UK
16:10	SPREADING THE SOLAR COOKING VIRUS: SOME ATTEMPTS TO RAISE AWARENESS IN THE UK.	D. Oxford et al.	UK
16:20	PHOTOVOLTAIC SOLAR COOKER WITH NO BATTERIES USING ADVANCED ELECTRONICS	A. Lecuona- Neumann et al.	Spain

Break; 16h30-17h00

Session 2, 22 Jan; 17h00-18h30

17:00	SOLAR DRYING IN NIMAR REGION OF MADHYA PRADESH STATE OF INDIA- LEADING BY EXAMPLE.	R. Deosthale et al.	India
17:30	LESSONS LEARNED FROM APPLIED SOLAR COOKING IN COMMUNITY  TAMERA/PORTUGAL	F. Klapper et al.	Portugal
18:00	RAYTRACING OPTICAL ANALYSIS OF A SOLAR FUNNEL COOKER	A. Carrillo-Andrés et al.	Spain
18:10	THERMO-OPTICAL PERFORMANCE OF A SOLAR FUNNEL COOKER	A. Carrillo-Andrés et al.	Spain
18:20	EXPERIMENTAL PLATFORM OF SOLAR COOKERS AND OVENS AT THE TECHNICAL HEADQUARTERS UTFSM.	P. Serrano	Chile

Announcements; 18h30-18h45

Break; 18h45-19h30

Dinner, 22 Jan; 19h30-20h30 (optional; not included in registration fee)

#### Day 2: 23 rd January 2020

#### Session 3, 23 Jan; 09h00-11h00

09:00	ANALYSIS OF THE THERMAL BEHAVIOR OF A TUNNEL-TYPE DRYER WITH HYBRIDIZATION OF SOLAR TECHNOLOGIES	M. Castillo et al.	México
09:30	SEMI-ACTIVE SOLAR DRYING AS A VALUE-ADDED POST-HARVEST TREATMENT FOR PLANT TISSUES	D. Bogosavljević et al.	Portugal
10:00	A PARABOLIC SOLAR COOKING DEVICE DEVELOPED IN LESOTHO, SOUTHERN AFRICA.	I. Yaholnitsky	Lesotho
10:30	FIELD TRIAL TO DETERMINE THE CAPACITY OF A SINGLE PERSON TO MANUALLY MAINTAIN MULTIPLE FOCUSSED BEAMS ON A SINGLE TARGET	A. Wilson	Australia
10:40	SOLAR COOKING IN THE CANADIAN ARCTIC	K. Dohring	Canada
10:50	BOX COOKER GLAZINGS: SLOPED OR HORIZONTAL? A STUDY OF THE OPTICAL EFFICIENCY	D. Feuermann	Israel

Break; 11h00-11h30

#### Session 4, 23 Jan; 11h30-13h00

11:30	EXPERIMENTAL EVALUATION OF THE TOLOKATSIN V SOLAR OVEN	E. Rincón et al.	Mexico
12:00	SUNSTORE COOKER – A BATTERY TYPE SOLAR COOKER CHARGED BY AN		
	AUTOMATED SUN TRACKING SYSTEM	A. Ishibashi et al.	Denmark
	SOLAR COOKER ON URBAN ENVIRONMENT AS A COMPLEMENT FOR		
12:30	LIQUIFIED PETROLEUM GAS COOKING – CASE STUDY ON LAS TUNAS	M. Semedo	Argentina
	NEIGBOURHOOD, BUENOS AIRES		

Lunch; 13h00-14h30 (included in registration fee)

#### Session 5, 23 Jan; 14h30-16h30

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14:30	SOLAR DRYING OF NOPAL (OPUNTIA FICUS-INDICA) USING DIRECT TECHNOLOGIES	L. Medina et al.	México			
15:00	DESIGN, CONSTRUCTION AND COMPARISON OF SOLAR VACUUM	R. Martínez	México			
13.00	DRYER AND CONVENTIONAL SOLAR CABINET TYPE DRYER	et al.	IVIEXICO			
	EVALUATION OF SOLAR TECHNOLOGIES FOR THE DEHYDRATED OF	O Martína-				
15:30	OREGANO (PLECTRANTHUS AMBOINICUS) AND TOTAL PHENOLS	O. Martínez	México			
	CONTENT	et al.				
15:40	MATHEMATICAL MODELLING OF FIG (FICUS CARICA L.) THIN LAYER SOLAR DRYING	H. Lahcen et al.	Morocco			
15:50	MATHEMATICAL MODELING OF NATIVE MAIZE DRYING	B. Castillo et al.	México			
16:00	COOKING WITH STORED SOLAR ENERGY	S. Segaran	UK			
16:10	HYBRID SOLAR OVEN – LIMITED OR LIMITLESS	D. Chalker	USA			

Break; 16h20-16h50

### Session 6, 23 Jan; 16h50-18h20

16:50	HIGH TEMPERATURE SOLAR COOKING SYSTEM WITH A PCM ENERGY STORAGE UNIT	O. Alves et al.	Portugal
17:20	USING A HEAT TRAP, INSULATION AND HEAT SINKS TO ATTEMPT A PIZZA OVEN CHALLENGE WITH A 1.8m PARABOLIC REFLECTOR AT LATITUDE 32S	A. Wilson	Australia
17:50	DESIGN & DEVELOPMENT OF NOVEL SOLAR STILL FOR PRODUCTION OF POTABLE WATER	M. Soni	India

Announcements; 18h20-18h35

Break; 18h35-19h30

Conference Dinner, 23 Jan; 19h30-21h30 (included in registration fee)

Day 3: 24 th January

Announcements; 8h50-9h00

Session 7, 24 Jan; 9h00-11h00

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09:30	PASSIVE SOLAR COLLECTOR FOR INDIRECT SMALL-SCALE DRYER	A. Lecuona- Neumann et al.	Spain
10:00	MODELING AND DEVELOPMENT OF A SOLAR POWERED DATES DRYER	T. AL-Shikaili	Sultanate of
		et al.	Oman
10:30	PREDICTION OF SOLAR COOKING DYNAMIC CONDITIONS EFFECTS ON	C. Gilli et al.	Italy
10.30	DIFFERENT VEGETABLES QUALITY PARAMETERS		
10:40	BROCCOLI WASTE VALORISATION THROUGH SOLAR ENERGY	M. Talia et al.	Italy
	INITIALITATION OF COLAR PROCESSIAS ON PROCESSIA OF PRACTICA OF PRACTICA		
10:50	INFLUENCE OF SOLAR PROCESSING ON BROCCOLI (BRASSICA OLERACEA L. SSP. ITALICA) FLORETS PROPERTIES	G. Carrieri et al.	Italy

Break (11.00-11h30)

Session 8, 24 Jan; 11h30-12h40

11:30	FUNNEL SOLAR COOKER	C. Bhargavsinh et al.	India
11:40	EXPERIMENTAL TESTING OF A SOLAR BOX COOKER WITH THERMAL ENERGY STORAGE BASED ON XYLITOL	G. Di Nicola et al.	Italy
11:50	PANELBOLIC – AN HYBRID DIY PROJECT OF PANEL AND PARABOLIC SOLAR COOKER	E. Filho	Brazil
12:00	A THREE-DOLLARS CARDBOARD PANEL SOLAR COOKER FOR LOW INCOME COMMUNITIES	E. Filho et al.	Brazil
12:10	STUDY OF MOST EFFICIENT INTERIOR COLORS FOR SOLAR BOX COOKERS	S. Clausson et al.	USA
12:20	STUDY OF THE PHYSICAL CHARACTERISTICS OF A RECTANGULAR SOLAR COOKER	J. Vilanculo	Mozambique

Lunch; 12h30-14h10 (included in registration fee)

Session 9, 24 Jan; 14h10-15h10

14:10	10	SOLAR COOKERS AS COMPLEMENT IN TRADITIONAL RESTAURANTS	P. Serrano	Chile
14:40	12	SOLAR COOKERS INTERNATIONAL ENHANCES THE GLOBAL SOLAR COOKING MOVEMENT THROUGH ADVOCACY,	C. Hughes et al.	USA
		RESEARCH, AND STRENGTHENING CAPACITY		

Breakout Sessions 10A, 10B, 24 Jan; 15h10-16h15

Session	SOLAR COOKING SYSTEMS INTEGRATING PHASE CHANGE	
10A	MATERIALS FOR ENERGY STORAGE	
Session	CHALLENGES FOR A SUCCESSFUL DOMESTIC AND	
10B	COMMUNITY SOLAR COOKING	

Break (16h15-16h45)

Session 11, 24 Jan; 16h45-17h45

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16:45	31	SOLABUNDANCE - AN AUTONOMOUS SMALL SOLAR POWER STATION FOR AROUND-THE-CLOCK COOKING, COOLING,	J. Kleinwächter	Germany
		HEATING AND ELECTRICITY.		
17:15	50	DRYING FOOD: AN ANCIENT ART MEETS MODERN	Z.Meebed	Egypt
17.13	50	TECHNOLOGY	Z.ivieebeu	гвург

Closing Session 17h45-18h15

Surprise Lecture (18h30-19h30)

Last day conference dinner, 24 Jan; 19h30-21h30 (optional; not included in registration fee)