



CONSOLFOOD-2016 will be held on 22nd and 23rd January 2016 at *Instituto Sup. Engenharia, U. Algarve, Campus da Penha, 8005-139 Faro-Portugal.*

Solar food processing and **solar cooking** have been presented and discussed by experts in international meetings (conferences, workshops, webinars, etc). It is important to continue sharing knowledge and promoting collaborations to widen the access for solar cooking in different contexts (at home, restaurants, canteens, etc), water purification and related solar food processing applications. **Keynote speakers** from several parts of the world and covering different interesting topics in solar food processing and solar cooking were invited. A round table is also being planned as well as a poster session. Interested participants should send before 20th December 2015 an abstract with topics of the poster that they want to present. The organisers will inform about the acceptance of the work.

Priority to solar energy use will be given in preparing lunches and tea-coffee breaks and also probably in cooking conference dinner. Some unforgettable surprises are also expected. The deadline for booking conference is 13th January 2016. Participants shall send the registration data (name, phone, profession, e-mail address, company/institute, postal address) to:

Prof. Celestino Rodrigues Ruivo, Instituto Sup. Engenharia – Univ. do Algarve, Campus da Penha, 8005-139 Faro-Portugal, e-mail: cruivo@ualg.pt; fax: +351 289888405

The address of the institution/person paying the invoice of the participant's registration fee and its fiscal number must also be submitted.

Conference fee: 60 and 80 euros for inscriptions received before and after 20th December and 80 respectively. Students should contact the organization to be informed about the applicable fee. For deserving and justified situations the organisers may consider offering lower registration fee. The same applies to who can attend just in one conference day. A receipt will be issued to the attendee. For options of payment please ask the organization of the conference. Payment will be collected only after 1st January 2016. Dinner is not included in conference fee. The registration fee includes solar coffee, solar tea and solar lunch in case of sunny day conditions. Organizers encourage participants to send inscription data before 20th December 2015.

Additional information:

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Organizing committee:

Celestino Ruivo, University of Algarve, Portugal, cruivo@ualg.pt
Bernhard Müller, Natural Res. and Waste Manag. Alliance, Kenya, bs_mueller@gmx.net
Deepak Gadhia, Muni Seva Ashram and Chief Mentor, EnerSun Power Tech P. Ltd, India
Michael Bonke – LAZOLA Initiative for Spreading Solar Cooking, Germany.

The airport of Faro has flying connection with several cities in Europe, including Lisbon airport and international airports in other countries (UK, Germany, Netherlands, etc). The city of Faro has hotels at reduced cost in January. Please ask organization for suggestion of hotel with special discount for seminar participants. It is expected to find hotel for one or two people from 35 euros.

International Conference CONSOLFOOD-2016 Advances in Solar Thermal Food Processing



Faro, 22nd and 23rd January 2016

**Instituto Sup. Engenharia
University of Algarve
Campus da Penha
Faro-Portugal**



22nd January 2016 (tentative programme)

- 09:00 Opening session
- 09:15 Evaluation of renewable energy potential in Africa | Daniel Ayuk Mbi Egbe, ANSOLE e.V. Jena, Germany &, Johannes Kepler University Linz, Austria
- 09:45 Solar cookers in the Antarctic, Solar restaurants in desert areas, use as adaptable solar dryers | Pedro Serrano – Technical University Federico Santa Maria, Chile
- 10:15 Evolution of solar concentrating technologies in India from domestic, community to institutional cooking. New solar concentrator technologies to expand its usages for food processing industry (process heating, cooling, drying, etc) | Deepak Gadhia, Chief Mentor, EnerSun Power Tech P. Ltd & Trustee of Muni Seva Ashram, India
- 11:00 Solar coffee and tea
- 11:30 Solar food processing in Eastern Africa - a summary | Bernhard Müller, Natural Resources and Waste Management Alliance, Kenya.
- 12:00 Cooking solar lunch, lunch and solar live music band concert (Solar Punch of USA)
- 14:30 The science behind solar cookers: a good didactic approach | Juan Bello LLorente, *Centro Integrado de Formación Profesional SOMESO*, Spain
- 15:30 Field and Destructive testing of solar vacuum tube cookers | Stewart MacLachlan/ Dave Oxford, Slick Solar Stove, UK
- 15:30 Poster session (not complete)
- Solar cooking in south Brazil: dissemination and barriers | Elmo Dutra da Silveira Filho, Brazil.
- Girassol solar cooker: experiences of solar cooking dissemination in East Timor and North of Portugal | Armando Herculano, Portugal.
- 16:30 Solar coffee and tea
- 17:00 SunCook, from plastic to cork | Manuel Collares Pereira, University of Évora, Portugal
- 17:30 TOLOKATSIN, solar technology for all | Eduardo A. Rincón Mejía, Universidad Autónoma de la Ciudad de México, México.
- 18:30 LAZOLA 3 - A Box Cooker and a Concept | Michael Bonke, LAZOLA e.V., Germany.
- 20:00 Video about Father Himalaya and conference dinner

23rd January 2016 (tentative programme)

- 09:30 Key disruptors for the 21st century | Julie Greene – Solar Cookers International, USA
- 10:00 Linking solar food producers with an international market | Rolf Behringer, Solare Zukunft e.V., Germany
- 10:30 Solar drying process in a artisanal spirulina farm in Algarve Solar | Georges Portas. Spirulina da Serra, Portugal
- 11:00 Solar coffee and tea
- 11:30 Solar cooking with heat storage: experiments using PCM and figures of merits for solar cookers | António Lecuona, University of Carlos III-Madrid, Spain
- 12:00 High precision membrane solar concentrators. | Daniel Müller, Tamera, Portugal
- 12:30 Cooking solar lunch, lunch and solar live music band concert (Solar Punch, USA)
- 15:00 SolSource Kitchen: Multi-burner, nighttime solar cooking | Guro Grytli Seim, One Earth Designs, Norway
- 15:30 Concrete funnel cooker: useful permanent outside device for slow cooking | Celestino Ruivo, University of Algarve, Portugal
- 16:00 Round table on the past, present and future of solar cooking and solar food processing around the world
- 17:30 Solar coffee and tea
- 18:00 Closing session

24th January 2016 (9h to 14h)

Extra activity: Public demonstration of solar cooking with several types of cookers in a central area of the city of Faro and solar “special” lunch. Participants having cookers are encouraged to come with their solar cookers and ingredients to be cooked.



This conference is also a tribute to **Father Himalaya**. He was a Portuguese priest, but also at same time a scientist and inventor in solar energy field.

He invented a large parabolic-horn solar furnace, which was exhibited at the Universal Exposition in St. Louis, Missouri, USA in 1904. Father Himalaya won the Grand Prix of this exhibition. The solar furnace reached a temperature of 2200°C in focus zone and it was planned to produce potable water, to nitrated fertilizers for agriculture. Father Himalaya was a visionary of that era.