

In-Package Cold Plasma Treatment of Meat Products

PROJECT DESCRIPTION

This project will investigate the potential of in-package cold plasma treatment to inactivate bacterial pathogens on deli meat products at selected treatment temperatures

FACULTY-DEPARTMENT

Agricultural, Life & Environmental Sciences- Agricultural, Food and Nutritional Science

DESIRED FIELD OF (STUDENT) STUDY

food engineering, food microbiology, food science

INTERNSHIP LOCATION

University of Alberta Main Campus - Edmonton

NUMBER OF INTERNSHIP POSITIONS

1

INTERNSHIP START DATE

July 4

INTERNSHIP END DATE

October 4

ARE THE DATES FLEXIBLE?

Yes, I am flexible regarding the internship dates. Selected students can contact me to request a date change.