

Influence of Water Properties on the microbial Inactivation during Processing of Low-Moisture Foods

PROJECT DESCRIPTION

This project will investigate the influence of water activity and water content of foods and relative humidity of the surrounding environment on microbial inactivation during thermal and non-thermal processing at low-moisture conditions

FACULTY-DEPARTMENT

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

DESIRED FIELD OF (STUDENT) STUDY

food science, microbiology, food engineering

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.

Contact: Brendan Cavanagh, Internship Coordinator (Inbound)
University of Alberta International
intern@ualberta.ca