



60TH ANNUAL MICROWAVE POWER SYMPOSIUM

The Premier Industry-Wide Microwave Power Event

SHORT COURSE II: Microwave Processing for the Future of Food: Science, Industry & Innovation

This course explores the foundational principles behind how microwaves interact with food and package, providing the scientific basis for industrial microwave applications and commercial microwavable food products. The course will examine microwave processing for pasteurization, sterilization, drying, and tempering. Participants will learn how microwave technologies support innovative food product development, process validation, and optimized cook preparation. The course also examines advances in microwave-compatible packaging and highlights new trends and emerging technologies shaping the future of microwave processing in the food industry.

Course Outline

**Foundational Principles: The Interaction of
Microwave, Food & Package**

**Industrial Applications: Pasteurization,
Sterilization, Drying & Tempering**

Instructors



Dr. Sean McKeown
Graphic Packaging International



Dr. Ulrich Erle
IMPI Board



Melissa Bryan
Conagra Brands



Marie Jirsa
IMPI Board

Food Product Development

Validation & Cook Prep

**New Trends and Emerging
Technologies**

Tuesday, June 16, 2026

1:30pm-4:45pm

Westin New Orleans

Registration Fees

IMPI Members: \$275

Non-Members: \$325

Register at: <https://impi.org/events/symposium/>