

This course is presented by Australian company FoodStream in conjunction with the University of Applied Sciences and Arts Western Switzerland Valais (HES-SO Valais). Foodstream has been presenting extrusion training in countries including Australia, Thailand, Norway and New Zealand for almost 20 years.

FOOD EXTRUSION TECHNOLOGY

SWITZERLAND 5 - 7 FEBRUARY 2018

COURSE SPONSORS



OVERVIEW

This 3-day course covers the principles of extrusion, the design of extrusion processes, and the formulation of extruded human food products. Principles learned will be demonstrated using the extruder at Hes-So Valais.

The program provides background in general extrusion technology, but is specifically directed at extrusion of human foods, including the use of this technology for manufacture of products such as breakfast cereals, snacks, TVP, pasta etc.

The course applies to both single and twin screw extrusion technology, and covers topics from the basics of extruders and their configuration, through what is happening chemically and physically inside the extruder barrel, to an understanding of extruder dies and extruder instability.

COURSE CONTENT

Topics covered include:

Principles of extruder configurations (single and twin screw)

Role of rheology in extrusion

Die types and effects, die design

Extrusion ingredients - design of formulations for extrusion

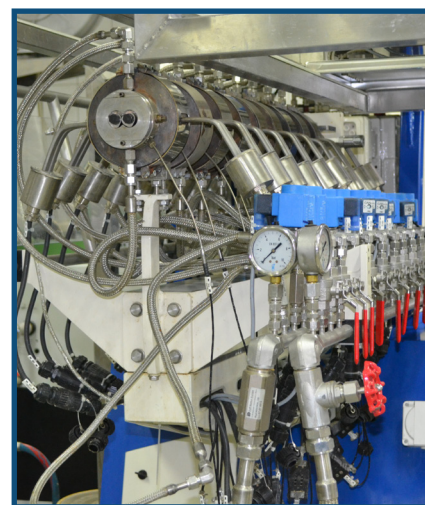
Preconditioning for extrusion

Product density control

Causes and effects of extruder instability

Extrusion troubleshooting

Screw, barrel, and die-plate wear



Principles learned will be applied during the practical demonstration on **Day 2**. Important aspects of peripheral systems (eg raw materials pre-processing, preconditioning, product drying) are also covered.

COURSE PRESENTERS

The main presenter is Mr Dennis Forte, a chemical engineer with extensive experience in extrusion processing and die design, including breakfast cereals, extruded snacks, pasta, and confectionery. Dennis has worked with a wide variety of companies using extrusion technology.

Mr Gordon Young is a food process engineer who has worked in extrusion technology in both University research and with private companies. He is also experienced in a wide range of other food processing technologies, including specific expertise in drying technology and thermal processing.



FULL PLANNED PROGRAMS ARE AVAILABLE FROM THE COURSE WEBPAGE.

ACCESS COURSE WEBPAGE VIA www.fie.com.au/events



FOOD EXTRUSION TECHNOLOGY

HES-SO, SWITZERLAND FEBRUARY 2018

COURSE VENUE

Institute of Life Technologies
School of Engineering
Route du Rawyl 64
1950 Sion 2
Switzerland

REGISTRATION FEE

Food Extrusion Technology

€1280 per person (approx SFr 1370, GBP 1090)

NOTE: Registration fees are set in Euro and will vary when converted to other currencies according to fluctuations in exchange rates.

A **10% discount** applies for registrations received by **30 November 2017**

An additional **10% discount** applies for **three or more course registrations** received together from the same company.

The registration fee includes handout notes directly related to the presentations, as well as lunches, morning & afternoon refreshments.

Registrations close 24 January 2018.

Discounted fees apply for PhD students and non-profit research organisations – see course webpages for details.

REGISTER ON-LINE – access the course webpage via

www.fie.com.au/events

OR

Send participant details (name, company, address, email, ph) to:

training@fie.com.au

For course related enquiries, contact:

Gordon Young

Food Industry Engineering (FiE) and Associate of FoodStream (Australia)

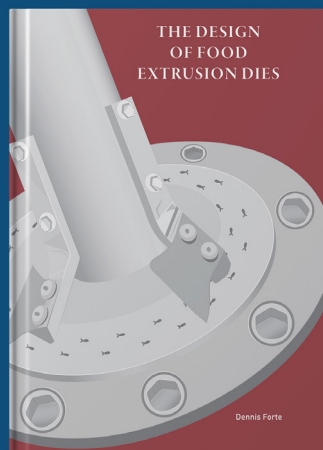
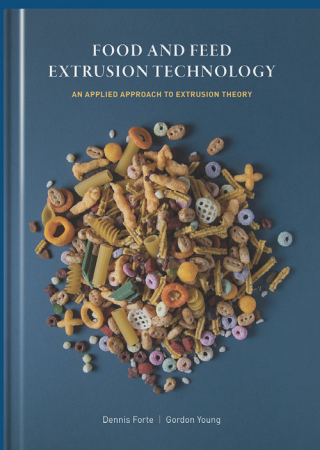
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FoodStream Pty Ltd is a private R&D company offering a complete range of technical consulting services to the processing industry, including a range of specialist training courses. Due to its unique business structure, FoodStream is able to deliver innovative, flexible solutions to the needs of processors. Details of services offered by FoodStream are available through our website at www.foodstream.com.au

The Institute of Life Technologies at the University of Applied Sciences and Arts Western Switzerland Valais (HES-SO Valais) offers applied research & development. Projects are carried out by research groups of principal investigators and senior research associates. The combination of complementary scientific skills and industry experience generates unique synergies and new possibilities. HES-SO Valais has extensive pilot plant facilities including a twin-screw extruder.

Contact: Michael.Beyrer@hevs.ch



BOOKS PUBLISHED BY THE COURSE PRESENTERS

Available to course participants at 20% discount to list price.

Or order online from

www.fie.com.au/books

or major booksellers.

ACCESS COURSE WEBPAGE VIA www.fie.com.au/events

