

## NEWS ITEM

### New Program on Process Scale-up in addition to Food Extrusion Course

A very successful three-day short course on “**Food Extrusion Technology**” was held for the first time in Europe in February 2018. The course was filled with 30 participants from ten European countries and as far away as Lebanon.

Feedback from participants was excellent, and an expanded program is planned for February 2019 – “**Food Extrusion Technology**” (4 to 6 Feb) as well as a new “**Extrusion Scale-up & Process Transfer**” program (7 & 8 Feb). The courses are organised and presented by Australians Dennis Forte and Gordon Young, in cooperation with HES-SO Valais (University of Applied Sciences and Arts Western Switzerland) at Sion, Switzerland.

The pair have been presenting extrusion-related for over 20 years - first in Australia, then in Asia (Thailand) and Europe, and most recently in South America. Since 2015, courses on **Aquafeed Extrusion**, **Petfood Extrusion** and **Drying Technology**, have been offered in Norway. For all coming course dates see [www.fie.com.au/events](http://www.fie.com.au/events).

The **Food Extrusion Technology** program is relevant to all extruded foods - breakfast cereals, snacks, texturised proteins (including high moisture texturization), pasta etc. It covers the principles of extrusion, and the design of extrusion processes for human food products, drawing on the vast experience of the presenters to ensure the practical implications of the theory are discussed. Principles learned will be demonstrated using the extruder in the HES-SO Valais pilot plant.

The new 2-day “Scale-Up” course covers techniques to scale-up an extrusion process – eg from pilot scale to production scale – or to transfer a process from one type of extruder to another. This is an advanced program, and considerable prior knowledge of participants is assumed – we recommend that participants should have previously attended one of our three-day extrusion courses as essential background to this program.

The programs are presented in English. They are relevant to all types of extruder - single and twin screw, long and short barrel. The Authors have also published books on “Food & Feed Extrusion” and “The Design of Food Extrusion Dies” ([www.fie.com.au/books](http://www.fie.com.au/books)).

Examples of photos that can be used: Contact [gyoung@fie.com.au](mailto:gyoung@fie.com.au) for image files)

