PLANNED PROGRAM

Food Drying Technology

CSIRO, AUSTRALIA, (WERRIBEE) | 28 FEBRUARY - 1 MARCH 2023

Program may be subject to minor changes

DAY ONE

Tuesday, 28 February 2023

8:30	Introduction & Welcome
	Dried Products & Their Quality
	Basic Drying Theory
	Morning Break
	Drying Systems Used in the Food Industry
	Water Activity: Basic Concepts & Sorption / Desorption Isotherms, Methods Of Measurement
12:00	Lunch
	Lab Demonstration: Water Activity / Moisture Content / Dvs
	Water Activity: Relevance to Food Stability & the Drying Process
	Principles of Mass & Energy Balances as Applied to Drying Processes Exercise: Using Mass & Energy Balance Techniques to Analyse Simple Drying System
	Afternoon Break
	Principles of Psychrometrics Tracing a Drying Process on a Psychrometric Chart
	Mass & Energy Balance Applied to a More Complex Drying System – A Case Study
4:30	Close Day One



Consulting Chemical and Food Process Engineers

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DAY TWO

Wednesday, 1 March 2023

8:30 Start of Day Two

Modelling the Drying Curve Practical Measurement/Modelling of Product Drying Curve & How it Can Be Used

The Use of Dimensional Analysis to Optimise a Drying Process (An Industry Case Study)

Morning Break

Specialised Drying Systems

Pilot Plant Visit

12:15 Lunch

Option 1 Design And Specification Of Drying Systems Dennis Forte & Henry Sabarez

Case Studies Of A Range Of Drying Technologies

Option 2 Spray Drying Technology Darren Gardiner, CSIRO

Afternoon Break

Improving Efficiency of Established Drying Processes - A Case Study

17:30 Course Close

