PLANNED PROGRAM

Food & Feed Drying Technology

CHILE | 24 - 25 October 2024

Subject to minor changes

DAY ONE

Thursday, 24 October 2024

09:00	**Registration**
09:15	Introduction & Welcome
09:30	Dried Products & Their Quality
10:15	Basic Drying Theory
11:00	**Morning Break**
11:30	Drying Systems Used in the Food Industry
12:15	Water Activity: Basic concepts & Sorption / Desorption Isotherms Methods of Measurement
13:00	**Lunch**
14:00	Water Activity: Relevance to Food Stability & the Drying Process
14:45	Principles of Mass & Energy Balances as Applied to Drying Processes
	Exercise: Using Mass & Energy Balance Techniques to Analyse Simple Drying System
15:30	**Afternoon Break**
16:00	Principles of Psychrometrics
	Tracing a Drying Process on a Psychrometric Chart
16:30	Mass & Energy Balance Applied to a More Complex Drying System-A Case Study
17:15	Aquafeed – The Sink/Float Problem & Case Hardening
17:45	**Close Day One**

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DAY TWO

Friday, 25 October 2024

09:15	**Review of Day 1**
09:30	Modelling of Product Drying Curve & How It Can Be Used
10:15	The Use of Dimensional Analysis to Optimise a Drying Process (An Industry Case Study)
11:00	**Morning Break**
11:30	Design & Specification of Drying Systems
12:15	Case Study – Design of Belt Drying System for Vegetable Product
13:00	**Lunch**
14:00	Dryer Performance Comparison – Use of the Mass & Energy Balance
14:30	Specialised Drying Systems
15:15	**Afternoon Break**
15:45	Improving Efficiency of Established Drying Processes - A Case Study
16:30	Drying Process – Economic Analysis
17:00	**Course Close**