PLANNED PROGRAM

Food & Feed Drying Technology

CHILE | 17 - 18 NOVEMBER, 2022

Program may be subject to minor changes.

DAY ONE

Thursday, 17 November 2022

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 Formal Presentations Day One**

PLANNED PROGRAM

Food & Feed Drying Technology

CHILE | 17 - 18 NOVEMBER, 2022

Program may be subject to minor changes.

DAY TWO

Friday, 18 November 2022

09:15	Review Day One
09:30	Modelling the Drying Curve - Practical Measurement/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 › Fluidised Bed Drying › Vacuum & Freeze Drying › Spray Drying › Heat Pump Drying
15:15	Improving Efficiency of Established Drying Processes
16:00	**Afternoon Break**
16:30	Drying Process – Economic Analysis
17:15	**Close of Course**