This short course is presented by Dennis Forte & Associates in conjunction with The Faculty of Natural Resources, Catholic University of Temuco, Chile.

Food & Feed Drying Technology

26 - 27 OCTOBER 2023, SOUTH AMERICA (CHILE) INTENSIVE SHORT COURSE

Overview

This course will be presented in English, with simultaneous translation into Spanish.

Drying is one of the most common operations in food and feed production. It is used across virtually every sector/commodity. It is critical to the quality and/or functionality of many products, and it is one of our most energy-intensive process operations. Yet it is often poorly understood and inefficient.

This short course in Drying Technology combines the practical perspective of experienced industry professionals with the in-depth technical knowledge of drying processes.

Course Content

The course will start by explaining water activity in products, and how it relates to both the quality/preservation of the product and the efficiency of the drying process. We will then go on to the basics of drying theory and how this theory relates to practical application. Different types of drying systems will be explained. Principles of psychrometrics will be combined with heat & mass balance techniques to analyse and design drying processes, demonstrated using practical examples.

On Day 2, more advanced drying concepts will be explained, using practical examples to demonstrate how drying curves can be modeled and predicted based on real data. Quality issues in dried products will also be discussed in more detail, and a case study presented to show how existing drying processes can be improved.

The program will finish with a series of case studies about different drying technologies. This course is about understanding the drying technologies used commonly across the food and feed industries - and how we can use that understanding to improve current processes and products, or design/select new systems that are both effective and efficient.

Course Presenter

Mr Dennis Forte is a chemical engineer with extensive experience in extrusion processing and associated processes including drying systems. Dennis has worked with a wide variety of companies and across numerous food and feed commodities.

Venue

UC Temuco Continuing Education Centre
Avenue Rudecindo Ortega 02351,
Temuco, Chile

Tea/ coffee will be available from 9:00am on the first day, ready for the program to start at 9:15am. Presentations will conclude by 4:30pm on the final day.

Registration Fee

750 USD per person

Registration fee is set in US dollars and will vary when converted to other currencies according to fluctuations in exchange rates.

A **10% discount** applied for registrations received by **8 September, 2023.**

An **additional 10% discount** applies for those attending consecutive courses.

An **additional 5% discount** applies for three or more course registrations received together from the same company.

The registration fee includes hand out notes directly relevant to the presentation.

REGISTRATIONS CLOSE 6 OCTOBER, 2023

Please register early - we reserve the right to cancel the program if insufficient registrations are received.

Register online via the course webpage or send participant details (name, company, address, email, ph) to mjephcott02@gmail.com

ALL PAYMENTS MUST BE RECEIVED BY 16 OCTOBER, 2023

Further Information

Additional information can be found by visiting the course webpage. Places can be reserved online from this page.

Information is also directly available from –

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Books Published by the Course Presenter

Available to course participants at 20% discount to list price. Or order online from fie.com.au/books or major booksellers.

› Full Planned Program available from course webpage.

Dennis Forte and Associates, Pty. Ltd
Consulting Chemical and Food Process Engineers

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