

Food Drying Technology

CSIRO, AUSTRALIA, (WERRIBEE) | 20 - 21 FEBRUARY 2024

Subject to minor changes

DAY ONE

Tuesday, 20 February 2024

- 08:30** **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
- 16:30** **Close Day One**
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DAY TWO

Wednesday 21 February 2024

08:30	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 & 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