

Food & Feed Extrusion Technology

New Zealand | 26 - 28 August 2024

These courses, run annually since 2018, are presented by Dennis Forte & Associates in conjunction with New Zealand Innovation Auckland Ltd (The Foodbowl). D. Forte & Assoc. have been presenting extrusion training in countries including Australia, Thailand, Norway, Chile & New Zealand for over twenty years.

Overview

This 3-day course covers the principles of extrusion technology, the design of extrusion processes and the formulation of extruded products.

The program provides background in general extrusion technology and background on the use of this technology for manufacture of products such as breakfast cereals, snacks, TVP, pasta and petfoods etc.

The course applies to both single and twin screw extrusion technology and covers topics from the basics of extruders and their configuration, through what is happening chemically and physically inside the extruder barrel, to an understanding of extruder dies and the causes of extruder instability.

Principles learned will be applied during the practical demonstration on day 2. Important aspects of peripheral systems (eg. raw materials preprocessing, preconditioning, product drying) are also covered.

Course Venue

New Zealand Food Innovation Ltd (The Foodbowl)
Te Ipu Kai,
28 Verissimo Drive,
Auckland, 2022
New Zealand

Programs scheduled to run 08:30 - 16:30

Registration Fee

\$1950 per person

Registration fees are set in AUD and will vary when converted to other currencies according to fluctuations in exchange rates.

A **10% discount** applies for registrations received by **21 July 2024** and paid within 14 days.

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.

Discounted fees apply for PhD students and non-profit research organisations - see [course webpage](#) for details.

The registration fee includes hand out notes directly related to the presentations, as well as lunches, morning & afternoon refreshments.

REGISTRATIONS CLOSE 9 August 2024

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



Course Enquiries

Dennis Forte +61 416 261 726 forte1@inet.net.au

Course Presenter

Dennis Forte is a chemical engineer with extensive experience in extrusion processing and die design, including breakfast cereals, extruded snacks, pasta and confectionery. Dennis has worked with a wide variety of companies using extrusion technology.

The FoodBowl is a government-supported, pilot-scale food processing facility located close to the airport in South Auckland. The FoodBowl makes it easy for ambitious food businesses to innovate, scale up and commercialise new products - ultimately to international scale. Innovative start-ups can bring a vision to life, while large corporate innovators can scale-up new products and processes, or test specialised manufacturing machinery before purchase.

The Foodbowl contact Alasdair Baxter :
al.baxter@foodinnovationnetwork.co.nz

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.

