

Food & Feed Extrusion Technology

Switzerland 29 – 31 January 2024

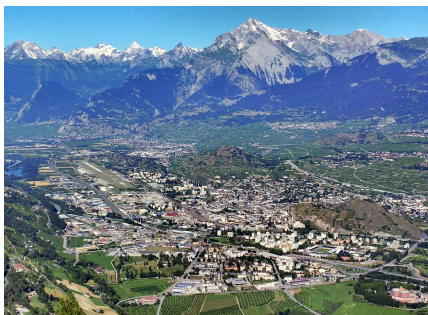
This course is presented by Dennis Forte & Associates in conjunction with the University of Applied Sciences and Arts, Western Switzerland Valais (HES-SO Valais).

Overview

This 3-day course covers the principles of extrusion, the design of extrusion processes and the formulation of extruded Human food Products. The program provides background in general extrusion technology and background on the use of this technology for the 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 pre-processing, preconditioning, product drying) are also covered.



Course Venue

HES-SO Valais Wallis Institute of Life Technologies
Campus Energypolis, Rue de l'Industrie 19 CH - 1950
Sion, Switzerland

Programs scheduled to run 08:30 - 16:30

Registration Fee

1350 Euro per person

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

A **10% discount** applies for registrations received by **15 December 2023** 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.

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

Registrations Close 12 January 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 Institute of Life Technologies at the University of Applied Sciences and Arts, Western Switzerland Valais (HES-SO Valais) offers applied research & development. Projects are carried out by research groups of principal investigators and senior research associates. The combination of complementary scientific skills and industry experience generates a unique system of synergies and new possibilities. HES-SO Valais has extensive pilot plant facilities including a twin-screw extruder.

HES-SO Contact Michael.Beyrer@hevs.ch

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](#)