

Food & Feed Extrusion Technology

Werribee, Victoria 5 – 7 August 2024

Dennis Forte & Associates has been providing Extrusion training in Australia for over 20 years, with courses now also in Asia, Europe, the UK and South America. This short course is organised by Dennis Forte & Assoc. at CSIRO's Food Innovation Centre.

Overview

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

Principles learned will be demonstrated using the twin screw extruder in the CSIRO facility.

The program is relevant to the production of all types of extruded products - eg expanded snacks and breakfast cereals, pastas and third generation snack pellets, pet foods and aquafeeds. The course applies to both single and twin screw extrusion technology.

The course 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 extruder instability and formulation of extruded products.

Examples in product formulation and the design of extrusion processes will be included to demonstrate application of the theory. Principles learned will be applied during the practical demonstration on **Day 2**.

Course Venue

CSIRO's Food Innovation Centre
671 Sneydes Road
Werribee Vic 3030

The course will generally run from 8:30 to 5:00 each day (finishing a little earlier on the final day)

Registration Fee

\$2000 per person +GST

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

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 19 July 2024

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



Credit: CSIRO

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.

CSIRO's Food Innovation Centre conducts research to support the health and wellbeing of Australians and the sustainability and viability of the Australian food industry.

Information is available at their website
www.csiro.au/food-innovation

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.

