

PLANNED PROGRAM

High Moisture Extrusion Cooking

Extrusion of Plant-Based Meats

NEW ZEALAND | 20 - 21 OCTOBER, 2022

DAY ONE

Thursday 20 October, 2022

Sponsored by



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- 08:45 Registration**
- 09:00** Introduction & Welcome
- 09:15** Overview of Extrusion & HMEC
- 09:45** Principles of Extruder Configuration
- 10:15 Morning Break**
- 10:45** Protein Chemistry & Transformations
- 11:30** Role of Rheology in Extrusion Processing & Product Flow
- 12:15 Lunch**
- 12:45** Address by Day Sponsor
- 13:00** Ingredients for HMEC
- 13:45** Basic Principles of HMEC
- 14:15** Development of Optimal Extruder Profiles
- 14:45** Product Texture Analysis
- 15:15 Afternoon Break**
- 15:30** Extrusion Demonstration #1 – Basic HMEC (or recorded video)
Review & Discussion
- 16:30 Close Day 1**

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DAY TWO

Friday 21 October, 2022

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- 09:00 Review of Day 1
 - 09:15 Preconditioning
 - 10:00 Analysis of the Heat Transfer in a Long Cooling Die
 - 10:30 **Morning Break**
 - 10:45 Measurement of Raw Material Properties (RVA, PDI)
 - 11:30 The Design of Cooling Dies for HMEC
 - 12:15 **Lunch**
 - 13:00 Optimisation of the HMEC Process
 - 13:45 Post-Extrusion Processing Technology for HMEC
 - 14:15 **Afternoon Break**
 - 14:30 Extrusion Trial #2 - Improved HMEC Processing - Methods of Modifying/ Controlling Textural Attributes (Pre-recorded video)
 - 15:30 Review of Trial Results
Closing Discussion
 - 16:00 **Close of Course**