

# Plant-Based Extruded Protein Foods (TVP & HMEC)

29 February - 1 March 2024 South Africa

This course is presented by Dennis Forte & Associates in conjunction with ExtrAfrica. Dennis Forte & Assoc. have been presenting extrusion training in countries including Australia, Thailand, Norway, Chile & New Zealand for over twenty years.

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## Overview

At a time when the vegetarian and vegan markets are expanding rapidly and there is increasing concern over the environmental sustainability of the continued widespread consumption of animal products, there is an increasing interest in the use of Extrusion Cooking Technology (ECT) for the processing of Plant-Based Proteins. ECT is used to process functional plant protein ingredients into meat-like textures - that is, it is used to make "Meat Analogues".

The following program provides an insight into plant-based proteins, their chemistry, transformations and extrusion. The program starts by introducing extrusion technology in general, but moves quickly to consideration of the ingredients used for Textured Vegetable Protein (TVP) and High Moisture Extrusion Cooking (HMEC). Explanation of the protein reactions required to cause texturisation alternates with demonstrations of the conditions required in the extruder and how to achieve those conditions. The design of the die is critical, in firstly achieving texturisation and secondly in controlling the type of texture produced for both TVP and HMEC.



## Course Venue

The Roots Lifestyle Centre,  
954 M C Roode Drive,  
Potchefstroom  
South Africa

CFAM R&D Centre  
Kanaalweg 102,  
Potchefstroom,  
South Africa

Programs scheduled to run 08:30 - 16:30

## Registration Fee

**R9 500 per person (ex vat)**

A **5% discount** applies for 3 or more course registrations received together from the same company.

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

## REGISTRATIONS CLOSE 9 FEBRUARY 2024

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

## Course Presenter

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

ExtruAfrica is the extrusion training hub in Africa. It is jointly organised by the North-West University, CFAM Technologies and the Extrusion and Advanced Manufacturing Cluster. ExtrAfrica offers a number of short courses as well as Business Development workshops. It also serves as the pre-eminent business meeting place for the industry.

Visit [www.extruafrica.org.za](http://www.extruafrica.org.za) for more information

## Course Enquiries

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## Books Published by the Course Presenter

Available to course participants at 20% discount to list price, or order online from [fie.com.au/books](http://fie.com.au/books) or major booksellers.

