

Extruded Protein Foods - TVP & HMEC

New Zealand | 29 - 30 August 2024

This short course is presented by Dennis Forte & Associates in conjunction with New Zealand Innovation Auckland Ltd (The FoodBowl). Dennis Forte & Assoc. has been presenting extrusion training in countries including Australia, Thailand, Norway, Chile & New Zealand for over twenty years.

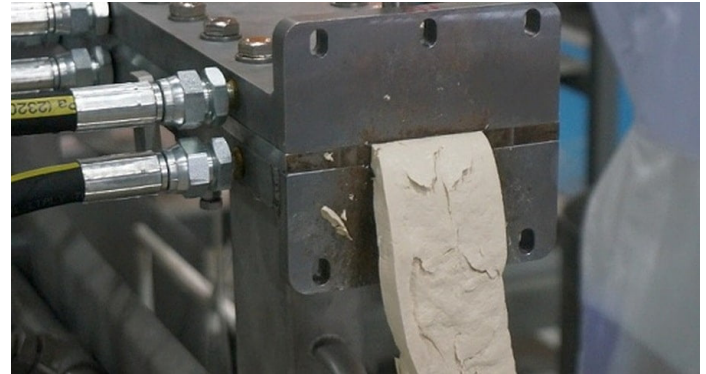
Overview

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.



Sponsored by



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

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.

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 or major booksellers.



Registration Fee

1300AUD 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 **12 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.

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

[Full Planned Program available from course webpage](#)



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