# **TVP & HMEC Processing of Plant Proteins**

Switzerland 1 - 2 February 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). Dennis Forte & Assoc. have 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.



## **Registration Fee**

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



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

#### **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. combination of complementary scientific skills and industry experience generates a unique series of synergies and new possibilities. HES-SO Valais has extensive pilot plant facilities including a twin-screw extruder.

# Course enquiries

**Dennis Forte** +61 416 261 726 forte1@iinet.net.au

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.











