

# Food & Feed Drying Technology

BANGKOK, THAILAND 18 - 19 July 2024

This short course is organised by Dennis Forte & Associates in conjunction with the Institute for Food Research & Product Development (IFRPD) at Kasetsart University.



## Overview

Drying is one of the most common Unit Operations in Food and Feed Production. It is used across virtually every sector/commodity. It is critical to the Quality and/or Functionality of many products and it is one of our most Energy-Intensive Process Operations. Yet it is often poorly understood and highly inefficient.

This short course in Drying Technology combines the practical perspective of experienced industry professionals with the in-depth technical knowledge of Drying Processes."

## Course Content

The course will start by explaining Water Activity in Products and how it relates to both the Quality/Preservation of the product and the Efficiency of the Drying Process. We will then go on to the basics of Drying Theory and how this theory relates to practical application. Different types of Drying Systems will be explained. Principles of Psychrometrics will be combined with Heat & Mass Balance techniques to analyse and design Drying Processes, demonstrated using practical examples.

On Day 2, more advanced drying concepts will be explained, using practical examples to demonstrate how Drying Curves can be modelled and predicted based on real data. Quality issues in Dried Products will also be discussed in more detail and case studies presented to show how existing drying processes can be improved.

The program will finish with a series of case studies about different drying technologies. This course is about understanding the drying technologies used commonly across the Food and Feed Industries - and how we can use that understanding to improve current processes and products, or design/select new systems that are both effective and efficient.

## Course Venue

The Institute of Food Research & Product Development (IFRPD)  
Kasetsart University, Bangkok, Thailand.

Course Enquiries Dennis Forte

forte1@iinet.net.au

+61 416 261 726

## Registration Fee

**33 ,000 Thai Baht per person**

Registration fees are set in Thai Baht and will vary when converted to other currencies according to fluctuations in exchange rates.

A **10% discount** applies for registrations received by **31 May 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 28 June 2024**

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

**ALL PAYMENTS MUST BE RECEIVED BY 8 JULY, 2024**

## Course Presenter

**Mr Dennis Forte**, your course presenter, is a Chemical Engineer with extensive experience in Extrusion Processing and Die Design, having worked with a variety of companies and extruded products, including Breakfast Cereals and Snacks, Pet Foods and Aqua-feeds, Pasta and Confectionery.

Dennis is also available for company training or consultancy while in the Thailand region. Contact to discuss details.

## Institute for Food Research and Product Development (IFRPD)


IFRPD is a research institute located at Kasetsart University. It performs research on food science and technology to assist food industries. In addition it provides food information to the community.

## 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.



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

 Dennis Forte and Associates, Pty. Ltd  
Consulting Chemical and Food Process Engineers

