

Food & Feed Drying Technology

THAILAND

18 - 19 July 2024

Subject to minor changes

DAY ONE

Thursday, 18 July 2024

08:15

Registration

08:30

Introduction & Welcome

Dried Products & Their Quality

Basic Drying Theory

Morning Break

Drying Systems Used in the Food Industry

Water Activity: Basic concepts & Sorption / Desorption Isotherms
Methods of Measurement

12:00

Lunch

Lab Demonstration: Water Activity / Moisture Content / Dvs

Water Activity: Relevance to Food Stability & the Drying Process

Principles of Mass & Energy Balances as Applied to Drying Processes

Exercise: Using Mass & Energy Balance Techniques to Analyse Simple Drying System

Afternoon Break

Principles of Psychrometrics

Tracing a Drying Process on a Psychrometric Chart

Mass & Energy Balance Applied to a More Complex Drying System-A Case Study

16:30

Close Day One

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DAY TWO

Friday, 19 July 2024

08:30	Review of Day 1 Modelling The Drying Curve Practical Measurement / Modelling of Product Drying Curve & How It Can Be Used The Use of Dimensional Analysis to Optimise a Drying Process (An Industry Case Study) Morning Break Specialised Drying Systems Pilot Plant Visit
12:15	Lunch Design & Specification of Drying Systems Spray Drying Technology Afternoon Break Improving Efficiency of Established Drying Processes - A Case Study
17:00	Course Close

