

This course will be presented for the first time in the UK by Dennis Forte & Associates in collaboration with the University of Lincoln in November 2023. Dennis Forte & Assoc. have been presenting extrusion training in countries including Australia, Thailand, Norway, Chile & New Zealand for over twenty years and are excited about this new opportunity.

# Food & Feed Extrusion Technology

13 - 15 NOVEMBER 2023 UK

## Sponsors

**Baker Perkins**  
schenckprocess group



## Overview

This 3-day course covers the principles of extrusion, the design of extrusion processes and the formulation of extruded Human food Products.

The program provides background in general extrusion technology and background on the use of this technology for manufacture of products such as breakfast cereals, snacks, TVP, pasta and petfoods etc.

The course applies to both single and twin screw extrusion technology and covers topics from the basics of extruders and their configuration, through what is happening chemically and physically inside the extruder barrel, to an understanding of extruder dies and the causes of extruder instability.

Principles learned will be applied during the practical demonstration on day 2. Important aspects of peripheral systems (eg. raw materials pre-processing, preconditioning, product drying) are also covered.

## Venue

The National Centre for Food Manufacturing is the jewel in the crown of the University of Lincoln delivering Research and Degree programmes in Food Engineering, Food Manufacturing, Agri-Food and Seafood Technologies. Located in scenic Lincolnshire a key food growing and manufacturing region.

A UK Top 30 University.

National Centre for Food Manufacturing,  
University of Lincoln  
Holbeach Campus  
Holbeach  
Lincolnshire  
PE12 7PT, UK

Programs scheduled to run 09.00 - 17.00

## Registration Fee

**1100 GBP per person**

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

A **10% discount** applies for registrations received by **29 SEPTEMBER 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 presentation handouts, lunch and morning & afternoon refreshments.



## REGISTRATIONS CLOSE 27 OCTOBER 2023

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** 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.

## Course Enquiries

**Dennis Forte +61 416261726 forte1@inet.net.au**

**NCFM--University of Lincoln contact  
Keith Brewood : kbrewood@lincoln.ac.uk**

## 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