

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

## HMEC (Extrusion of Plant-Based Meats)

10 - 11 AUGUST 2023 NEW ZEALAND

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### Overview

High Moisture Extrusion Cooking (HMEC) is used to process functional protein ingredients into meatlike textures - that is, used to make "Meat Analogues". It is a specialised application of extrusion technology. While not, in itself, a "new" process, it is only recently that it has started to become more widely used commercially, at a time when the vegetarian and vegan markets are expanding rapidly, and there is increasing concern over the environmental sustainability of continued widespread consumption of animal products.

The program starts by introducing extrusion technology in general, but moves quickly to consideration of the ingredients used for HMEC. Explanation of the protein reactions required to cause texturisation alternates with presentation of the conditions required in the extruder and how to achieve those conditions. In HMEC, the design of the die is critical in firstly achieving texturisation, and secondly in controlling the type of texture produced. What is happening in the die, and the design of long cooled texturisation dies, is discussed.

### Course 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

### Registration Fee

**\$1350AUD 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 **23 JUNE 2023** and paid within 14 days.

An **additional 10%** discount applies for those attending consecutive courses.

An **additional 5%** discount applies for 3 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 PDFs directly related to the presentations, as well as lunches, morning & afternoon refreshments.

### REGISTRATIONS CLOSE 21 JULY 2023

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



### Course Enquiries

Dennis Forte

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### Course Presenter

Dennis Forte, 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.

**The Foodbowl contact Debbie Fielder : [debbie.fielder@nzfn.co.nz](mailto:debbie.fielder@nzfn.co.nz)**

### Books 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](#).