This course is presented by Dennis Forte & Associates in conjunction with the University of Applied Sciences and Arts, Western Switzerland Valais (HES-SO Valais).

HMEC (Extrusion of Plant-Based Meats)

SWITZERLAND 2 - 3 FEBRUARY 2023

Sponsored by

CLEXTRAL Extrusion Expertise Excellence

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

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

Registration Fee

975 Euro per person (approx 925 CHF)

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 **16 December 2022** 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 13 JANUARY 2023

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

Course Enquiries

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

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

HES-SO Contact Michael.Beyrer@hevs.ch

Books 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.

› Full Planned Program available from course webpage.

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

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