

This course is presented by Dennis Forte & Associates in collaboration with the University of Lincoln. This will be our first venture to the UK to provide such a course. Dennis Forte & Assoc. have been presenting extrusion training in countries including Australia, Thailand, Norway, Chile & New Zealand for over twenty years.

Plant-Based Extruded Protein Foods (TVP & HMEC)

16 - 17 NOVEMBER 2023 UK

Sponsors

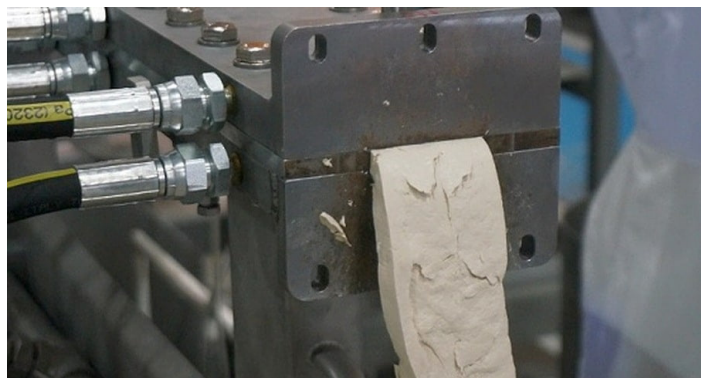
Baker Perkins
schenckprocess group



Overview

At a time when the vegetarian and vegan markets are expanding rapidly and there is increasing concern over the environmental sustainability of the continued widespread consumption of animal products, there is an increasing interest in the use of Extrusion Cooking Technology (ECT) for the processing of Plant-Based Proteins. ECT is used to process functional plant protein ingredients into meat-like textures - that is, it is used to make "Meat Analogues".

The following program provides an insight into plant-based proteins, their chemistry, transformations and extrusion. The program starts by introducing extrusion technology in general, but moves quickly to consideration of the ingredients used for Textured Vegetable Protein (TVP) and High Moisture Extrusion Cooking (HMEC). Explanation of the protein reactions required to cause texturisation alternates with demonstrations of the conditions required in the extruder and how to achieve those conditions. The design of the die is critical, in firstly achieving texturisation and secondly in controlling the type of texture produced for both TVP and HMEC.



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
United Kingdom

Programs scheduled to run 09.00 - 17.00

Registration Fee

735 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, lunches 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

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 +61416261726 forte1@inet.net.au

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

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](#).