



Dennis Forte and Associates. Ptv. Ltd.

**P.O. Box 20
Greensborough, 3088
Victoria, Australia.
ACN 092 975 445**

**Phone +61 416261726
Email: fortel@iinet.net.au**

Dennis Forte

A chemical engineering graduate of the RMIT, Dennis Forte spent ten years with the MARS Corporation. During this time he was involved in both process and product development roles within the areas of Confectionery, Canned Pet Food and Dry Pet Food Extrusion Technologies.

He then spent five years with The Uncle Tobys Company as the Process Engineering Manager, where he was actively involved in the quantification and optimization of the various unit operations employed in the manufacture of Ready – To – Eat Breakfast Cereals and Snacks.

His key areas of expertise include Extrusion Processing, Mixing Technology (for Fluids and Solids), Process Modeling, Process Optimization and Drying Technology.

He is now practicing as an Independent Engineering Consultant to the food industry, providing technical support, design expertise and training to a broad range of manufacturers.

Dennis Forte & Associates Pty. Ltd.
P.O. Box 20
Greensborough, 3088
Victoria.
ACN 092 975 445

Phone +61 416261726

CAPABILITY STATEMENT

- Process Equipment Design
- Process Trouble Shooting
- Mathematical Modeling and Process Optimization
- Process and Product Development and Process Scale-up
- Canning Technology and Thermal Process Calculations
(Certified Approved Person)
- Extrusion Technology
 - Single Screw and Twin Screw Technology
 - Textured Vegetable Protein
 - Dry and Semi-Moist Pet Food
 - Breakfast Cereals
 - Pasta (Long and Short Goods)
 - Aquatic Feeds
 - Screw Design
 - Die Design
 - Ancillary Equipment Design
 - Process Scale-up and Process Transfer
- Pellet Milling Technology
 - Process Design
 - Press and Die Design
 - Preconditioner Design
 - Drying and Cooling System Design
 - Process Modeling and Optimization
- Drying Technology
 - Continuous and Batch
 - Convective, Infra-Red and Microwave
 - Process Design
 - Process Optimization

CAPABILITY STATEMENT continued...

- Confectionery Manufacture
 - Chocolate Manufacture and Technology
 - Coating and Panning Technology
 - Nougat and Caramel Systems
 - Muesli and Biscuit Technology

- Cereals Processing Technology
 - Milling and Size Reduction Technology
 - Batch Cooking
 - Continuous Cooking
 - Tempering Technology
 - Rolling and Flaking Technology
 - Toasting and Drying
 - Sieving and Size Separation

- Non-Newtonian Fluid Technology
 - Transport
 - Mixing and Blending
 - Heat and Mass Transfer
 - Rolling and Sheeting

- Fluid Mixing Technology
 - Process Modeling
 - System Design
 - Process Trouble Shooting
 - Process Optimization
 - Process Scale-up

- Water Activity (Theory and Management)

- Fluidised Bed Technology
 - Process Modeling
 - System Design
 - Process Trouble Shooting
 - Process Optimization
 - Process Scale-up

- Pneumatic Conveying Technology
 - System Design
 - Process Trouble Shooting
 - Process Optimization

CAPABILITY STATEMENT continued...

- Dry Materials Processing
 - Conveying System Design
 - Milling and Size Reduction Technology
 - Screening, Sieving and Size Separation
 - Agglomeration Technology
 - Blending and Mixing
 - Process Scale-up