

This short course is organised by Dennis Forte & Associates in conjunction with the Institute for Food Research & Product Development (IFRPD) at Kasetsart University.

FULL PLANNED PROGRAMS AVAILABLE FROM THE COURSE WEBPAGES VIA DENNISFORTE.COM.AU/EVENTS

Sponsored by

Design of Food Extrusion Dies

BANGKOK, THAILAND 20 -21 JULY 2023



Overview

This course covers the theory and practice of designing dies for food and feed extrusion systems. The program is relevant to the production of all types of extruded products - including expanded snacks and breakfast cereals, pastas and third generation snack pellets, pet foods and aquafeeds.

Note that familiarity with extrusion technology is assumed. We recommend that participants should have completed one of our 3 day Extrusion programs before attending this course.

Topics include calculation of die conductance/pressure drop, allowing for die entrance effects, causes of product curvature, design of primary dies, and the influence of die wear.



Registration Fee

34,000 Thai Baht per person

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

A **10% discount** applies for registrations received by **2 June 2023**

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

An **additional 5% discount** applies for **three or more 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 30 JUNE 2023

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

Venue

The Institute of Food Research & Product Development (IFRPD)
Kasetsart University,
Bangkok,
Thailand.

Course Enquiries

Dennis Forte

D. Forte & Assoc.

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Course Presenter

D. Forte & Assoc. is a private R&D company offering a complete range of technical consulting services to the processing industry, including a range of specialist training courses. Due to its unique business structure, D. Forte & Assoc. is able to deliver innovative, flexible solutions to the needs of processors.

Mr 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.

Details of services offered by D. Forte & Assoc. are available through their website at dennisforte.com.au.

Institute for Food Research and Product Development (IFRPD)

IFRPD is a research institute located at Kasetsart University. It performs research on food science and technology to assist food industries. In addition it provides food information to the community.

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](#).

