

These courses, run annually since 2018, are presented by Dennis Forte & Associates in conjunction with New Zealand Innovation Auckland Ltd (The Foodbowl). D. forte & Assoc, has been presenting extrusion training in countries including Australia, Thailand, Norway, Chile & New Zealand for over twenty years.

Food & Feed Extrusion Technology

17 - 19 OCTOBER, 2022 NEW ZEALAND

Sponsored by



Overview

This 3-day course covers the principles of extrusion, the design of extrusion processes and the formulation of extruded Human food Products.

The program provides background in general extrusion technology and background on the use of this technology for manufacture of products such as breakfast cereals, snacks, TVP, pasta and petfoods etc.

The course applies to both single and twin screw extrusion technology and covers topics from the basics of extruders and their configuration, through what is happening chemically and physically inside the extruder barrel, to an understanding of extruder dies and the causes of extruder instability.

Course Content

Topics covered include

- › Principles of extruder configurations (single and twin screw)
- › Role of Rheology in Extrusion
- › Die types and effects - Die Design
- › Extrusion ingredients-Design of Formulations for Extrusion
- › Preconditioning for Extrusion
- › Product Density control
- › Causes and effects of extruder instability
- › Screw, barrel, and die-plate wear
- › Extrusion Troubleshooting

Principles learned will be applied during the practical demonstration on day 2. Important aspects of peripheral systems (eg. raw materials pre-processing, preconditioning, product drying) are also covered.



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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

\$1800AUD per person (approx. 1990NZD)

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 2 September, 2022 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 PDFs directly related to the presentations, as well as lunches, morning & afternoon refreshments.

REGISTRATIONS CLOSE 30 SEPTEMBER 2022

Register online via course webpage, or send participant details (name, company, address, email, ph) to forte1@iinet.net.au

Further Information

For course related enquiries, contact:

Dennis Forte

Dennis Forte & Associates

Ph +61 416261726

Email forte1@iinet.net.au

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.

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

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@nzfin.co.nz

Course Presenter

Mr Dennis Forte, is a chemical engineer with extensive experience in extrusion processing and die design, including dry petfoods, TVP, breakfast cereals, extruded snacks, pasta, and confectionery. Dennis has worked with a wide variety of companies using extrusion technology.

Books Published 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.

