

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. have been presenting extrusion training in countries including Australia, Thailand, Norway, Chile & New Zealand for over twenty years.

## Food & Feed Extrusion Technology

7 - 9 AUGUST 2023 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.

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.

### 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

#### \$1950AUD per person

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 **23 JUNE 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 PDFs directly related to the presentations, as well as lunches, morning & afternoon refreshments.

### REGISTRATIONS CLOSE 21 JULY 2023

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



### Course Enquiries

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

### 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.

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](mailto:debbie.fielder@nzfin.co.nz)

### Books Published by the Course Presenter

Available to course participants at 20% discount to list price, or order online from [fie.com.au/books](http://fie.com.au/books) or major booksellers.

