

MARKETING & SPONSORSHIP OPPORTUNITIES

TRAINING COURSES IN EXTRUSION & DRYING

EUROPE/ASIA/SOUTH AMERICA/AUSTRALIA

Version: August 2018

Overview:

These short courses are presented by [FoodStream](#), organised by [Food Industry Engineering](#). FoodStream is an Australian company which, working with extrusion specialist Dennis Forte, has been presenting extrusion training in Australia and internationally for 20 years.

The Extrusion courses cover the principles of extrusion, the design of extrusion processes, and the formulation of the respective extruded products. Principles learned are demonstrated using the extruder in the pilot plant. The courses apply to both single and twin screw extrusion technology. The courses cover 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 extruder instability.

The 2-day Drying program covers the theory relating to drying processes, and its practical application, and is relevant to all types of food and feed products.

Currently Planned Courses:

Full information on the courses, including planned programs, is available via www.fie.com.au/events/.

South America:

- **Aquafeed Extrusion Technology**, Temuco, Chile - 22 to 24 October 2018

Europe:

- **Food Extrusion Technology**, Switzerland - 4 to 6 February 2019
- **Extrusion Scale-Up & Process Transfer**, Switzerland - 7 & 8 February 2019
- **Petfood Extrusion Technology**, Norway - 8 to 10 April 2019
- **Food & Feed Drying Technology**, Norway - 11 & 12 April 2019
- **Aquafeed Extrusion Technology**, Norway - 15 to 17 April 2019

Australia:

- **Food & Feed Extrusion Technology** - 20 to 22 August 2018
- **Food Drying Technology** - 13 & 14 March 2019

Asia:

- **Applied Food & Feed Extrusion Technology**, Thailand - 15 to 17 July 2019

Marketing/Sponsorship Opportunities:

We are offering the following options to companies who provide equipment and services relevant to extrusion or drying:

(i) Sponsorship opportunities.

Day Sponsorship: The company is named as the sponsor for one of the training days by the following means:

- ◆ Via the course website/s (with a link to their company website);
- ◆ In copies of the course program/s sent out to all participants, and in the course notes;
- ◆ A sign at breaks on the relevant day acknowledging the company's support (or the company could provide their own banner or sign for display on that day); and
- ◆ A representative of the company may choose to address participants for 10 to 15 minutes on their nominated day. Registration of this person for that day only is included in the sponsorship fee.

Cost: AUD1550/EUR1000/USD1250 at a single course, AUD1300/EUR850/USD1050 per course at two or more courses (booked at the same time). Alternatively see "Dinner Sponsorship" below.

Dinner Sponsorship: Instead of the above payment to the course organisers, one per course of the "Day Sponsorships" may, at the option of the sponsor, be allocated to providing a course dinner to all course participants. The Dinner Sponsor provides a direct benefit to the participants. The company will still be named as the Day Sponsor with the benefits listed above. Cost: Will depend on number of course attendees (typically 15 to 30) and the dinner/drinks to be provided.

(ii) Companies may also consider **sponsoring attendance at a course by one or more of their clients' staff**, as a means of demonstrating their support and assisting the development of client's technical expertise.

(iii) We are willing to **make company brochures/literature available to attendees at no cost**. We would of course appreciate suppliers of extrusion and related technologies making their contacts aware of relevant courses that we offer.

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www.fie.com.au/events

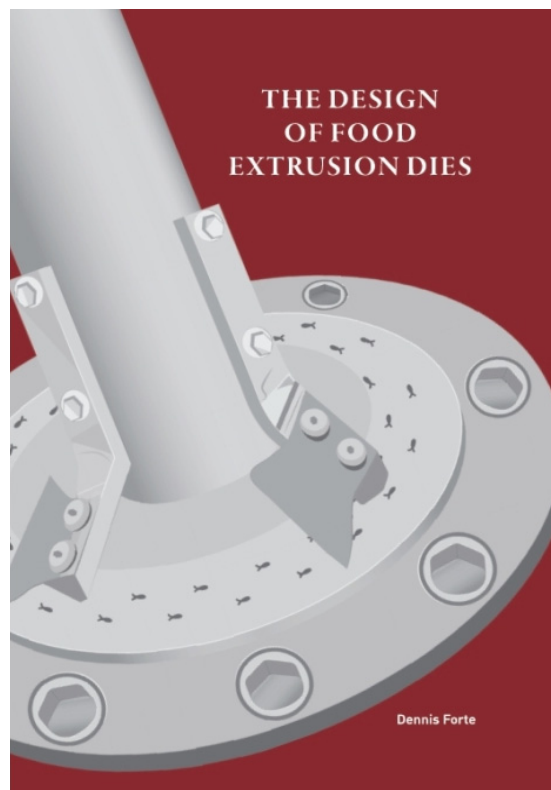
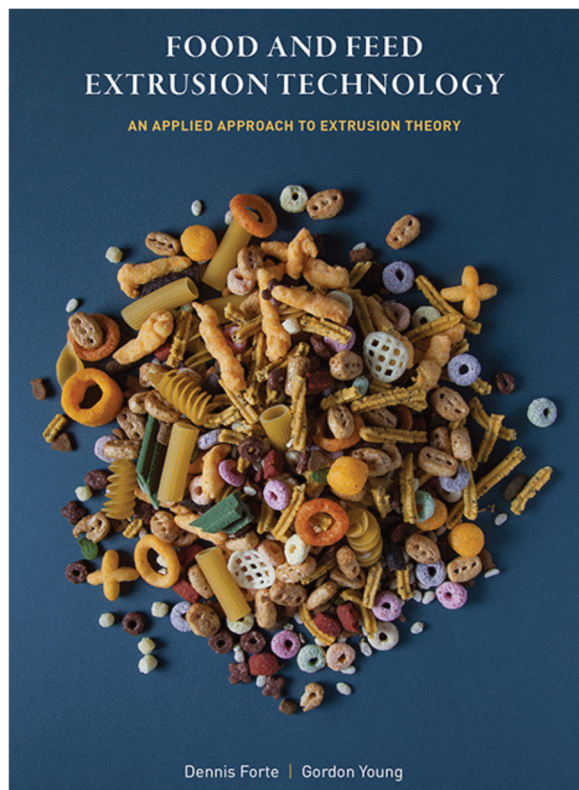


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EXTRUSION BOOKS NOW AVAILABLE

BOOKS PUBLISHED BY THE COURSE PRESENTERS

Order online from www.fie.com.au/books or major booksellers.



Chapter Headings - See www.fie.com.au/books for additional information

1. Overview of the Extrusion Process
- Section 1: INTRODUCTORY CONCEPTS
2. Principles of Extruder Configurations
3. Rheology and Flow in Extrusion Processing
4. Die Design and Extruder Operating Curves
5. Ingredients in Extrusion Processing
6. Role of the Preconditioner in Extrusion
- Section 2: TECHNOLOGY AND APPLICATIONS
7. Understanding Co-Extrusion Technology
8. Texturisation during Extrusion Processing
9. Causes and Effects of Extruder Instabilities
10. Dynamics of Product Expansion during Extrusion
11. Extruded Product Quality Assurance
12. Extrusion Scale-Up and Process Transfer
13. Extruder Screw, Barrel and Die-Plate Wear
14. Trouble-Shooting Food Extrusion Processes
- Section 3: SPECIAL TOPICS
15. Weighted Average Total Strain (WATS) - A Method for Quantifying Extrusion Processes
16. Single Screw vs. Twin Screw Extruders - An Engineering Analysis
17. An Engineering Analysis of Extruder Venting
18. Manufacture of Direct Expanded Snack Foods
19. Modeling the Degree of Cook in Extruders
20. Example Design/Scale-Up Calculations - a Pet Food

1. Introduction
2. Basic Principles of Extrusion Cooking
3. Role of Rheology in Extrusion Processing
4. Understanding Visco-Elastic Behaviour
5. Die Design and Extruder Operating Curves
6. The Die Entrance Effect
7. Evaluation of Extruded Product Curvature
8. Product Expansion during Extrusion Processing
9. The Design and Operational Characteristics of Primary Dies
10. The General Extrusion Die Design Procedure
11. The Design and Performance of Pasta Dies
12. Die Plate Wear and Its Influence on Product Quality
13. Mechanical Considerations in Die Design
14. Extruder Cutter Assemblies and Knife Design
15. Post-Die Forming Operations
16. Design of Dies for Specialty Applications
 - Part 1 – The Design of Dies for Co-Extrusion Technology
 - Part 2 - Design of Long, Cooling Dies for High Moisture Extrusion Cooking
 - Part 3 - Design of End-Fed Sheet Forming Dies
 - Part 4 – The Design of Monolith Dies
17. Obtaining Rheological Data from Extruders
18. Use of Dimensional Analysis in the Design and Evaluation of Extrusion Dies