We have been providing Extrusion training in Australia for over 20 years, with courses now also in Asia, Europe, and South America. Organised by Food Industry Engineering (FiE) in conjunction with the CSIRO Food Innovation Centre.

FULL PLANNED PROGRAM AVAILABLE FROM THE COURSE WEBPAGE VIA WWW.FIE.COM.AU/EVENTS

Food & Feed Extrusion Technology
WERRIBEE, VICTORIA — 5-7 AUGUST 2019

Overview

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

Principles learned will be demonstrated using the twin screw extruder in the CSIRO facility.

The program is relevant to the production of all types of extruded products - eg expanded snacks and breakfast cereals, pastas and third generation snack pellets, pet foods and aquafeeds. The course applies to both single and twin screw extrusion technology.

The course 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 extruder instability, and formulation of extruded products.

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 chemistry - Recipe design
- Product texture development
- Causes and effects of extruder instability
- Screw, barrel, and die-plate wear

Examples in product formulation and the design of extrusion processes will be included to demonstrate application of the theory. Principles learned will be applied during the practical demonstration on Day 2.
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Course Venue
CSIRO Food Innovation Centre
671 Sneydes Road
Werribee Vic 3030

The course will generally run from 8:30 to 5:00 each day
(finishing a little earlier on the final day)

Registration Fee
$1800 per person + GST

A 10% discount applies for registrations received by

An additional 5% discount applies for three or more course
registrations received together from the same company.

The registration fee includes handout notes directly related
to the presentations, as well as lunches, morning and
afternoon refreshments.

Registrations close Wednesday 24 July 2019
(or when course is full)

Register online via course webpages, or send participant details
(name, company, address, email, ph) to training@fie.com.au

For course related enquiries, contact:

Gordon Young
Food Industry Engineering (FIE) and Associate
of FoodStream (Australia)
Phone: +61 414 681200
Email: gyoung@fie.com.au

FoodStream Pty Ltd 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, FoodStream is
able to deliver innovative, flexible solutions to the needs of
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available through our website at www.foodstream.com.au

The CSIRO Food Innovation Centre conducts research to
support the health and wellbeing of Australians and the
sustainability and viability of the Australian food industry.
Information is available at their website
www.csiro.au/en/Research/AF/Areas/Food

Course Presenters

The main presenter is 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.

Mr Gordon Young is a food process engineer who has worked in
extrusion technology in both University research and with private
companies. He is also experienced in a wide range of other food
processing technologies, including specific expertise in drying
technology and thermal processing.

Books Published by
the Course Presenters

Available to course participants
at 20% discount to list price.

Or order online from
or major booksellers.