Food & Feed Extrusion Technology
22 - 24 JULY 2020, CLAYTON (VICTORIA, AUSTRALIA)

Course 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 through the live streaming of a practical session (from a facility in South Africa).

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.

Live Streaming

- All presentations will be live streamed using Zoom to registered participants who choose not to attend at the site (between 8.30am & 5pm eastern Australian time (AEST)).

- The practical session will also be live streamed.

- There will be facility for remote participants to interact — ask questions, comment, in real time, just as on-site participants can.

- Participants are welcome to attend from anywhere in the world (time may not be convenient in other locations).

- Participants must have access to reliable internet & suitable computer to download zoom (free version) to link to the course.
COURSE DETAILS

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Course Venue
Monash Food Innovation, Green Chemicals Building (86)
13 Rainforest Walk (off Research Way)
Monash University, Clayton Campus
Clayton, VIC 3800

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

Live streaming available for those who choose not to attend in person.

Registration Fee
$1880 per person + GST
Registration fee will be the same for on-site or remote
participants (no GST for international participants)

A 10% discount applies for registrations received by
19 June 2020.

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.

Registration Closing Dates
On-site Attendees - Monday 13 July, 2020
Live Stream Attendees - Monday 20 July, 2020

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

Course Enquiries
For course related enquiries, contact:

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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
processors. Details of services offered by FoodStream are
available through their website.

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.