

PLANNED PROGRAM

Food Drying Technology

CSIRO, AUSTRALIA (WERRIBEE) | 2 - 3 MARCH 2021

Program may be subject to minor changes.

DAY ONE

Tuesday, 2 March 2021

Course Sponsored by



8:30	Introduction & Welcome
	Dried Products & Their Quality
	Basic Drying Theory
	Morning Break
	Drying Systems Used in the Food Industry
	Water Activity: Basic Concepts & Sorption / Desorption Isotherms, Methods Of Measurement
12:00	Lunch
	Lab Demonstration: Water Activity / Moisture Content / Dvs
	Water Activity: Relevance to Food Stability & the Drying Process
	Principles of Mass & Energy Balances as Applied to Drying Processes
	Exercise: Using Mass & Energy Balance Techniques to Analyse Simple Drying System
	Afternoon Break
	Principles of Psychrometrics
	Tracing a Drying Process on a Psychrometric Chart
	Mass & Energy Balance Applied to a More Complex Drying System – A Case Study
4:30	Close Day One

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DAY TWO

Wednesday, 3 March 2021

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8:30

Start of Day Two

Modelling the Drying Curve

Practical Measurement/Modelling of Product Drying Curve & How it Can Be Used

The Use of Dimensional Analysis to Optimise a Drying Process (An Industry Case Study)

Morning Break

Specialised Drying Systems

Pilot Plant Visit

12:15

Lunch

Option 1

Design And Specification Of Drying Systems

Gordon Young, Foodstream Pty Ltd

Case Studies Of A Range Of Drying Technologies

Option 2

Spray Drying Technology

Darren Gardiner, CSIRO

Afternoon Break

Improving Efficiency of Established Drying Processes – A Case Study

17:30

Course Close