

PLANNED PROGRAM

# High Moisture Extrusion Cooking

## Extrusion of Plant-Based Meats

LIVE STREAMED FROM AUSTRALIA VIA ZOOM | 18 & 19 NOVEMBER 2021

Program may be subject to minor changes.

### DAY ONE

Thursday, 18 November 2021

Sponsored by  
**Baker Perkins**   
check for updates

#### TIME ZONES

AEDT    ICT

09:45	05:45	Zoom Link Opens
10:00	06:00	Introduction & Welcome
10:15	06:15	Overview of Extrusion & HMEC
11:00	07:00	Principles of Extruder Configuration
11:45	07:45	Break
12:15	08:15	Protein Chemistry & Transformations
13:00	09:00	Role of Rheology in Extrusion Processing & Product Flow
13:45	09:45	Break
14:15	10:15	Address by Baker Perkins (Day Sponsor)
14:30	10:30	Ingredients for HMEC
15:15	11:15	Development of Optimal Extruder Profiles
16:00	12:00	Product Texture Analysis
16:45	12:45	Break
17:00	13:00	Extrusion Demonstration #1 – Basic HMEC (recorded video) Review & Discussion
18:00	14:00	Close Day 1

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### DAY TWO

Friday, 19 November 2021

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#### TIME ZONES

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09:45	05:45	Zoom Link Opens
10:00	06:00	Review of Day 1
10:15	06:15	Preconditioning
11:00	07:00	Analysis of the Heat Transfer in a Long Cooling Die
11:45	07:45	Break
12:15	08:15	Measurement of Raw Material Properties (RVA, PDI)
13:00	09:00	The Design of Cooling Dies for HMEC
13:45	09:45	Break
14:15	10:15	Address by Clextral (Day Sponsor)
14:30	10:30	Optimisation of the HMEC Process
15:15	11:15	Post-Extrusion Processing Technology for HMEC
16:00	12:00	Break
16:15	12:45	Extrusion Trial #2 - Improved HMEC Processing - Methods of Modifying/ Controlling Textural Attributes (Pre-recorded video)
17:30	13:30	Review of Trial Results Closing Discussion
18:00	14:00	Close of Course