

## Design of Food Extrusion Dies

SWITZERLAND 4 - 5 JULY 2022

### Overview

This course covers the theory and practice of designing dies for food and feed extrusion systems. The program is relevant to the production of all types of extruded products - including expanded snacks and breakfast cereals, pastas and third generation snack pellets, pet foods and aquafeeds.

Note that familiarity with extrusion technology is assumed. We recommend that participants should have completed one of our 3 day Extrusion programs before attending this course.

Topics include calculation of die conductance/pressure drop, allowing for die entrance effects, causes of product curvature, design of primary dies, and the influence of die wear.



### Registration Fee

**975 Euro per person** (approx. CHF1035 GBP825)

Registration fees are set in Euro and will vary when converted to other currencies according to fluctuations in exchange rates.

A **10% discount** applies for registrations received by **20 May 2022**.

An **additional 10% discount** applies for those attending consecutive courses.

An **additional 5% discount** applies for 3 or more course registrations received together from the same company.

**Discounted fees apply for PhD students and non-profit research organisations - see course webpage for details.**

Registration fee includes PDFs directly related to the presentations, as well as lunches, morning & afternoon refreshments.

### REGISTRATIONS CLOSE 17 June 2022

It is planned for the course to be presented on-site. If Covid-19 restrictions prevent this then the course will revert to live streaming.

Register online via course [webpage](#), or send participant details (name, company, address, email, ph) to [training@fie.com.au](mailto:training@fie.com.au).

### Venue

HES-SO Valais Wallis Institute of Life Technologies Campus  
Energypolis

Rue de l'Industrie 19

CH - 1950 Sion

Switzerland

### Course Enquiries

Dennis Forte

D. Forte & Assoc.

+61 416 261 726

[forte1@iinet.net.au](mailto:forte1@iinet.net.au)

### Course Presenters

D. Forte & Assoc. 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, D. Forte & Assoc. is able to deliver innovative, flexible solutions to the needs of processors.

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.

Details of services offered by D. Forte & Assoc. are available through their website at [dennisforte.com.au](http://dennisforte.com.au).

The Institute of Life Technologies at the University of Applied Sciences and Arts Western Switzerland Valais (HES-SO Valais) offers applied research & development. Projects are carried out by research groups of principal investigators and senior research associates. The combination of complementary scientific skills and industry experience generates unique synergies and new possibilities. HES-SO Valais has extensive pilot plant facilities including a twin-screw extruder.

HES-SO Contact [Michael.Beyrer@hevs.ch](mailto:Michael.Beyrer@hevs.ch)

### Books by the Course Presenter

Available to course participants at 20% discount to list price. Or order online from [fie.com.au/books](http://fie.com.au/books) or major booksellers.

