

This short course is organised by Dennis Forte & Associates in conjunction with The Centre for Feed Technology (FôrTek), part of the Norwegian University of Life Sciences (NMBU)

## Design of Food Extrusion Dies

NORWAY — 26-27 MAY 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

NOK 10,000 per person (approx. EUR970, USD1100)

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

A 10% discount applies for registrations received by 15 April 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 19 MAY 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

Norwegian University of Life Sciences (NMBU)  
Vitenparken Building  
Fredrik A. Dahls vei 8  
Ås (near Oslo)  
Norway

### Course Enquiries

Dennis Forte

D. Forte & Assoc.

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### 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 Centre for Feed Technology (FôrTek), part of the Norwegian University of Life Sciences (NMBU), serves the international feed industry by carrying out research in all areas of fish feed, pet food, and animal feed as well as in student education. New ingredients and processes can be tested using its extensive pilot plant facilities, which includes extrusion, pelletising, drying, and coating equipment.

### 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.

