

PLANNED PROGRAM

Food Extrusion Technology

SWITZERLAND | 7 - 9 February 2022

Subject to minor changes.

DAY ONE

Monday, 7 February 2022

8:15	Registration
8:30	Introduction & Welcome Overview of the Extrusion Process
9:00	Extruder Configurations - Single & Twin Screw
10:00	Morning Break
10:15	Basic Science of Extrusion
11:00	Role of Rheology in Extrusion Processing Screw & Die Characteristics in Extrusion Processing
12:00	Lunch
13:15	Principles of Die Design
14:15	Ingredients & Their Effects
15:00	Afternoon Break
15:15	Product Formulation Exercise
16:00	Preconditioning for Extrusion
16:45	Close Day One

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DAY TWO

Tuesday, 8 February 2022

Sponsored by



8:30	Texturisation During Extrusion Processing
9:15	Causes & Effects of Instabilities During Extrusion Processing
10:00	Morning Break
10:30	Screw, Barrel & Die-plate Wear
11:15	Single Screw Extruders vs Twin Screw Extruders
11:45	Address by Clextral - Day Sponsor
12:00	Lunch
13:00	Demonstration in HES-SO Pilot Plant
14:30	Discuss Plant Observations , Afternoon Break
15:00	Optimal Extruder Screw Profiles
15:45	High Moisture Extrusion Cooking for Protein Texturisation
16:45	Close Day Two

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DAY THREE

Wednesday, 9 February 2022

8:30	Extrusion Technology Workshop
9:15	Paste Viscosity Measurement & Extruded Product Quality
10:15	Morning Break
10:45	Scale-up & Process Transfer
11:30	Drying Technology Related to Extruded Products
12:00	Lunch
13:30	Understanding Co-extrusion Technology
14:00	Extrusion Troubleshooting
14:45	Afternoon Break
15:15	Extruded Product Quality Assurance & How to Achieve it
16:00	Final Discussion, Close of Course