

TYPICAL PROGRAM

# Food & Feed Drying Technology

THAILAND | 6 - 7 OCTOBER 2022

Program may be subject to minor changes.

## DAY ONE

Thursday, 6 OCT 2022

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- 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

Friday, 7 OCT 2022

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<b>8:30</b>	<b>Start of Day Two</b>  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)  <b>Morning Break</b>  Specialised Drying Systems  Pilot Plant Visit
<b>12:15</b>	<b>Lunch</b>  Design & Specification Of Drying Systems Spray Drying Technology  <b>Afternoon Break</b>  Improving Efficiency of Established Drying Processes – A Case Study
<b>17:00</b>	<b>Course Close</b>