

**6th Practical Snack & Foods Extrusion Short Course: Trends and New Developments
in Food Extrusion Technology - October 29-30, 2012**

and

Practical Asian Noodles Short Course - October 31, 2012

At Facilities of Canadian International Grains Institute

Winnipeg, Manitoba, Canada

In cooperation with Canadian International Grains Institute

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SPEAKERS

Dr. Paulyn Appah, Senior Process Development Consultant, Food Development Centre, Canada

Dr. Ignace Debruyne, Technical Marketing Consultant, ID&A, Belgium

Mr. Hadrien Delemazure, Process Engineer, Cletral, France

Mr. Eugene Dust, Senior Extrusion Technologist, Bühler Inc., U.S.A.

Mr. Peter Frohlich, Technical Specialist - Pulses, Canadian International Grains Institute, Canada

Mr. Henrik-Jan Melenkamp, General Manager, Lalesse Extrusion, Netherlands

Dr. Luciano Mondardini, Research & Development, Pavan, Italy

Mr. Paul McKeithan, Regional Director, Buhler Aeroglide, U.S.A.

Dr. Thava Vasanthan, Professor of Grain Processing Science & Technology, University of Alberta for C.W. Brabender Instruments, Canada



6th Practical Snack & Foods Extrusion Short Course: Trends and New Developments in Food Extrusion Technology

Monday, October 29, 2012

- 8:20 am Opening remarks
8:30 am **Trends in Modern Extruded Food Products Matrix Design and Product Development**,
Dr. Paulyn Appah, Food Development Centre, Canada

EXTRUSION TECHNOLOGY

- 9:00 am **Direct Single Screw Extrusion Technology**, Mr. Henrik-Jan Melenkamp, Lalesse Extrusion, the Netherlands
9:45 am **Twin Screw Extrusion Technology**, Mr. Eugene Dust, Bühler Inc., U.S.A.
10:30 am Coffee/Tea Break
11:00 am **Co-extrusion and Product Processing**, Mr. Eugene Dust, Bühler Inc., U.S.A.
11:45 am **High Moisture Extrusion Cooking (HMEC)**, Mr. Hadrien Delemazure, Cleextral, France
12:30 pm Lunch Break & Networking
2:00 pm **Indirect Expanded (Pellet) Manufacturing Technology**, Dr. Luciano Mondardini, Pavan, Italy
2:30 pm **Fry Type Extrusion - Spinning Disk Technology**, Mr. Henrik-Jan Melenkamp, Lalesse Extrusion, the Netherlands
3:00 pm **Extrusion Process Scale Up From Pilot to Plant Scale**, Mr. Hadrien Delemazure, Cleextral, France
3:30 pm Coffee/Tea Break

PILOT DEMONSTRATION SESSION

- 4:00 pm **Pilot Plant Demonstration of Extrusion and Snacks Related Equipment**
6:00 pm End of Day 1

Tuesday, October 30, 2012

PRODUCT DEVELOPMENT

- 8:30 am **Drying and Dehydrating Food Products of Extruded Products**, Mr. Jason Pintuff, Buhler Aeroglide, U.S.A.
9:15 am **Raw Material Understanding in Extrusion Processes - Role of Starch, Protein and Lipids**,
Dr. Ignace Debruynne, ID&A, Belgium
9:45 am **Lab Scale Extrusion**, Dr. Thava Vasanthan, University of Alberta for C.W. Brabender Instruments, Canada
10:30 am Coffee/Tea Break
11:00 am **Nutrition Issues in Extrusion**, Dr. Paulyn Appah, Food Development Centre, Canada
11:30 am **Fourth Generation Structured Extruded Products**, Mr. Hadrien Delemazure, Cleextral, France
12:00 n Lunch Break
1:30 pm **Effects of Fiber Enrichment Level and Fiber Particle Size on the Extrusion Properties of Split Yellow Pea Flour**, Mr. Peter Frohlich, Canadian International Grains Institute, Canada
2:00 pm **Snacks (or Products) from Pelletting Technology**, Dr. Luciano Mondardini, Pavan, Italy
2:30 pm **Fabricated Potato Chips Manufacturing Technology**, Dr. Luciano Mondardini, Pavan, Italy
3:00 pm Coffee/Tea Break

PILOT DEMONSTRATION SESSION

- 3:30 pm Pilot Plant Demonstration of Extrusion and Snacks Related Equipment
5:30 pm End of program



PRACTICAL ASIAN NOODLES SHORT COURSE - Separate Registration Required

Wednesday, October 31, 2012

All Asian Noodle discussions will be led by:

Esey Assefaw, Head, Asian Products and Extrusion Technology, CIGI, Canada

Anne Da, Technician, Asian Products and Extrusion Technology, CIGI, Canada

Walter Wang, Technician, Asian Products & Extrusion, CIGI, Canada

- 8:15 am **Asian Noodles: The Basics and Flour Quality Requirements**
A discussion of the history, classification, raw materials, processing and flour quality requirements of various Asian noodles
- 9:00 am **Quality of Canadian Wheat for Asian Noodles**
A discussion of the quality of major Canadian wheat classes in relation to Asian noodle processing
- 9:30 am Coffee/Tea Break
- 10:00 am **Practical Session: Evaluation of Noodle Texture, Appearance, and Processing Properties**
An examination of the methods used to evaluate noodle texture and appearance, and a demonstration of the effects of flour extraction rate on noodle color.
- 12:00 n Lunch Break
- 1:00 pm **Functionality of Flour Components in Noodle Processing**
A discussion of gluten proteins, starch, enzymes and pigments in relation to noodle processing properties, texture and color
- 2:30 pm Coffee/Tea Break
- 3:00 pm **Practical Session: Steamed and Deep-Fried Instant Noodles**
The production of instant noodles and an investigation of the effects of major ingredients on instant noodle quality.
- 4:30 pm End of program

6th Practical Snack & Foods Extrusion Short Course: Trends and New Developments in Food Extrusion Technology and / or Practical Short Course on Asian Noodles

First Name		
Last Name/Family Name		
Job Title		
Company		
Address		
City	State/Province	
Country		
Business Phone		
E-mail		

REGISTRATION INFORMATION

Registration Fees	
6th Practical Snack & Foods Extrusion Short Course: Trends and New Developments in Food Extrusion Technology October 29-30, 2012	\$895
Practical Asian Noodles Short Course - October 31, 2012	\$595
Full three day program (October 29-31, 2012)	\$1,440
Total Payment	

(*) Registration rate includes short course manuals, lunch and coffee breaks.

PAYMENT INFORMATION

Payment by Credit Card: Web: www.bioactivesworld.com/extrusion.html

Please request bank transfer information via e-mail or mail.

Payments by Checks: Checks should be made to: "Short Courses" and mailed to:

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