3RD PRACTICAL SHORT COURSE:
Snack Food Processing and Product Formulation

“Het Pand”
Ghent University
Ghent, Belgium

October 13 – 14, 2008
Monday, October 13, 2008
8:55 Opening Remarks
9:00 Bioactive Compounds for Snacks, Bars and Food Products, Dr. Wim van Dokkum, TNO, The Netherlands
9:30 Snack Foods with Respect to Trends in Modern Snack Matrix Design and Product Development, Dr. Knut Franke, DIL, Germany
10:00 Indirect Expanded (Pellet) Snack Manufacturing Technology, Mr. Christopher Rubin, Bühler AG, Switzerland
10:30 Coffee/Tea Break
11:00 Basic Extrusion Theory and Troubleshooting, Mr. Mustafa Inanci, SFC, Turkey
12:00 Lunch
13:30 Optical Sorting Systems in Snack Food Manufacturing, Mr. Frank Tukker, Concept Engineers/Kiremko, The Netherlands
14:00 Starch Ingredients for Snacks – The Use of Rice Based Products, Mr. Drew Mansbridge, Kreglinger Europe, U.K.
14:30 Breakfast Cereal and Corn Flakes Manufacturing Technology, Mr. Christopher Rubin, Bühler AG, Switzerland
15:00 Coffee/Tea Break
15:30 Flavor Coating Techniques, Mr. Douglas Hanify, Spray Dynamics, U.S.A.
16:00 Tortilla Chips Manufacturing Technology, Mr. Bobby Kane, Heat & Control, Scotland, U.K.
16:30 Controlling the Quality of Potato Chips by Means of Controlling the Method of Processing, Mr. Andy Gowing, Pavan Mapimpianti, Italy

Tuesday, October 14, 2008
9:00 Co-extruded Snacks and Bars, Crispy Flat Bread Manufacturing Technologies, Mr. Manuel Delgado, Clextral, France
9:30 Oil Quality & Oil Management Systems in Snackfoods Frying, Dr. Ignace Debruyne, ID&A, Belgium
10:00 Filtration Process and How to Improve the Quality of the Frying Oil and Extend the Life of the Oil, Mr. Brian S. Cooke, The Dallas Group, U.S.A.
10:30 Coffee/Tea Break
11:00 Vertical Form Fill Seal Machines and Developments in High Speed Packaging, Mr. Paul Field, Kliklok Woodman, U.K.
11:30 Direct Expanded Snack Manufacturing Technology, Mr. Manuel Delgado++, Clextral, France
12:00 Lunch
13:00 Sheeted Snacks Manufacturing Technologies, Mr. Jeffrey Rossouw, Heat & Control, South Africa
13:30 Snack Foods Drying, Mr. Andy Sharpe, Aeroglide, U.K.
14:00 Pellet Frying and Low Fat Potato Chips Manufacturing Technology, Mr. Goran Wadsten, PPM Technologies, Sweden
14:30 Acrylaway and Acrylamide Reduction, Mrs. Hanne Vang Hendriksen, Novozymes, Denmark
15:00 Fast Analysis for Effective Quality and Process Control in the Snack Food Industry, Dr. Egbert Staerk, Perten Instruments, Sweden

REGISTRATION

First Name for Badge
First Name
Last Name/Family Name
Title
Company
Address
City/Sate/Province
Postal Code
Country
Business Phone
Fax Number
E-mail
VAT registration

REGISTRATION INFORMATION
Registration rate includes short course manuals, lunch and coffee breaks

<table>
<thead>
<tr>
<th>Registration Fees</th>
<th>On or Before September 13, 2008</th>
<th>After September 13, 2008</th>
<th>Amount</th>
</tr>
</thead>
<tbody>
<tr>
<td>Regular</td>
<td>695 EUR (VAT*)</td>
<td>795 EUR (VAT*)</td>
<td></td>
</tr>
</tbody>
</table>

*VAT: Non-Belgian registrations are exempt from VAT except if registered at private title; 21% VAT has to be charged for private registrations, and for all registrations of participants affiliated to Belgium-registered companies or institutions.

PAYMENT INFORMATION
On-Line Payment: www.smartshortcourses.com/snackfoods
Payment by Bank Transfers:
Ignace Debruyne & Associates – Snackfoods KBC Bank, Izegem, Belgium
IBAN account number: BE33 7380 1743 3346 (BIC (Swift) code: KRED BEBB)
Check Payments: Check should be payable to “SNACKFOODS Short Course” and mailed to:
Ignace Debruyne & Associates – SNACKFOODS Haverhuisstraat 28, B-8870 Izegem (Belgium)

Contact Information for Registrations
Ignace Debruyne & Associates – SNACKFOODS • Haverhuisstraat 28, B-8870 Izegem (Belgium)
Tel: +32 (0)51 31 12 74 • Mobile +32 (0)476 46 07 98 • Fax: +32 (0)51 31 56 75 • E-mail: snackfoods@scarlet.be