

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

“Het Pand”
Ghent University
Ghent, Belgium

October 13 – 14, 2008

SHORT COURSE ORGANIZERS

www.smartshortcourses.com/snackfoods • www.membraneworld.com/snackfoods2008.htm

Dr. Ignace Debruyne
ID&A Ignace Debruyne & Associates
Tel: +32 51 31 12 74
Fax: +32 51 31 56 75
Email: snackfoods@scarlet.be
Web: <http://home.scarlet.be/ignace.debruyne/idea>

Dr. Sefa Koseoglu
Filtration and Membrane World LLC
Tel: +1 979-764-8360
Fax: +1 979-694-7031
Email: sefa@koseoglu.com
Web: www.membraneworld.com

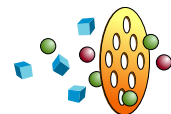
Mr. Mustafa Inanici
Snack Food Consulting
Tel: +90 216 340 8687
Mobile : +90 533 335 7806
Email: minanici@ttmail.com
Web: www.snackmachinery.com

SPEAKERS

Mr. Brian S. Cooke, The Dallas Group, U.S.A.
Dr. Ignace Debruyne, ID&A, Belgium
Mr. Manuel Delgado, Clextral, France
Mr. Paul Field, Kliklok Woodman, U.K.
Dr. Knut Franke, DIL, Germany
Mr. Andy Gowing, Kiremko, U.K.
Mr. Douglas Hanify, Spray Dynamics, U.S.A.
Mrs. Hanne Vang Hendriksen, Novozymes, Denmark
Mr. Mustafa Inanici, SFC, Turkey
Mr. Bobby Kane, Heat & Control, Scotland, U.K.
Mr. Olaf. M. Kramer, Yamato Scale GmbH, Germany

Mr. Drew Mansbridge, Kreglinger Europe, U.K.
Dr. Luciano Mondardini, Pavan Mapimpianti, Italy
Mr. Jeffrey Rossouw, Heat & Control, South Africa
Mr. Christopher Rubin, Bühler AG, Switzerland
Mr. Andy Sharpe, Aeroglide, U.K.
Dr. Egbert Staerk, Perten Instruments, Sweden
Mr. Frank Tukker, Concept Engineers/Kiremko, The Netherlands
Dr. Wim van Dokkum, TNO, The Netherlands
Mr. Goran Wadsten, PPM Technologies, Sweden

IDEA



Filtration &
Membrane
World LLC



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 Flexibility in Raw Materials and Shaping of Pellet Snacks Technology Applied to Novelty No Fat Snacks Manufacturing, Dr. Luciano Mondardini, Pavan Mapimpianti, Italy
 11:30 Basic Extrusion Theory and Troubleshooting, Mr. Mustafa Inanici, 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,



Kiremko, U.K.

- 17:00 Technology for Nuts and Nut Meat Processing Including Savory Coated Nuts, Dry-roasted Nuts, Mr. Jeffrey Rossouw, Heat & Control, South Africa
 17:30 Multi-head Scales in Snack Food Applications, Mr. Olaf. M. Kramer, Yamato Scale GmbH, Germany

Tuesday, October 14, 2008

- 9:00 Co-extruded Snacks and Bars, Crispy Flat Bread Manufacturing Technologies, Mr. Manuel Delgado, Clextal, 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++, Clextal, 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

| Registration Fees | On or Before September 13, 2008 | After September 13, 2008 | Amount |
|-------------------|---------------------------------|--------------------------|--------|
| Regular | 695 EUR (VAT*) | 795 EUR (VAT*) | |

*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