

SNACK FOOD TECHNOLOGY FORUM 2009

4TH PRACTICAL SHORT COURSE: Snack Food Processing and Product Formulation “Het Pand” Ghent University, Ghent, Belgium October 14 – 15, 2009

TABLE TOP EXHIBITORS AT SNACK FOOD TECHNOLOGY FORUM 2009



SHORT COURSE ORGANIZERS

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SPEAKERS

Mr. Christopher L. Abrams, Manager
Business development, The Dallas Group
of North America, U.S.A.
Ms. Veerle De Bondt, Food Application
Manager, Beneo-Remy, Belgium
Dr. Ignace Debruyne, Technical Marketing
Consultant, ID&A, Belgium
Mr. Luc Charreyon, Area Sales Manager,
Clextal, France
Mr. Paul Field, Kliklok Woodman, U.K.
Dr. Knut Franke, DIL - Deutsches Institut für
Lebensmitteltechnik, Germany
Mr. Douglas Hanify, Director of Technology,
Spray Dynamics, U.S.A.

Mr. Mustafa Inanici, Consultant, SFC Snack
Foods Consulting, Turkey
Mr Bobby Kane, Heat and Control Pty Ltd,
Scotland
Mr. Olaf M. Kramer, Sales Manager, Yamato
Scale, Germany
Mr. Hendrik-Jan Mekelenkamp, General
Manager, Lalesse Extrusion, the
Netherlands
Dr. Luciano Mondardini, Director R&D,
Pavan, Italy
Mr. Peter Müller, Application Manager Food
& Nutrition, Novozymes Switzerland AG
Switzerland

Mr. Jeff Nickerson, Product Line Manager,
PPM Technologies - Wright Machinery
Ltd., U.K.
Mr. Steve Raskin, Technico-Commercial,
Best Sorting NV, Belgium
Mr. Andy Sharpe, Regional Director EMEA,
Aeroglide Europe, U.K.
Dr. Egbert Stärk, Director R&D, Perten
Instruments, Germany
Mr. Pramod Taparia, Founder, Wintech
Taparia Ltd., U.K.
Dr. Wim van Dokkum, Professor, TNO
Quality of Life, The Netherlands
Mr. Dillis Vanvalckenborgh, Bruker, Belgium

TENTATIVE PROGRAM

Wednesday, October 14, 2009

- 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 **Starch Ingredients for Snacks – The Use of RiceBased Products**, Ms. Veerle De Bondt, Beneo-Remy, Belgium
- 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, Italy
- 11:30 **Basic Extrusion Theory and Troubleshooting**, Mr. Mustafa Inanici, SFC, Turkey
- 12:00 **Optical Sorting Systems in Snack Food Manufacturing**, Mr. Steve Raskin, Best Sorting NV, Belgium
- 12:30 Lunch Break and Networking
- 13:45 **Dedicated Applications Used in the Snack Food Industry for (Online) Process Control via NIR and TD-NMR Technology**, Mr. Dillis Vanvalckenborgh, Bruker, Belgium
- 14:00 **Indirect Expanded (Pellet) Snack Manufacturing Technology**, Mr. Andy Sharpe, Bühler AG, Switzerland
- 14:30 **Tortilla Chips Manufacturing Technology**, Mr Bobby Kane, Heat and Control Pty Ltd, Scotland
- 15:00 **Flavor Coating Techniques**, Mr. Douglas Hanify, Spray Dynamics, U.S.A
- 15:30 Coffee/Tea Break
- 16:00 **Breakfast Cereal and Corn Flakes Manufacturing Technology**, Mr. Andy Sharpe, Bühler AG, Switzerland
- 16:30 **Optimizing Potato Blanching and Frying Process for Optimal Product Quality (title TBC)**, Mr. Pramod Taparia, Wintech Taparia, U.K. (TBC)
- 17:00 **Technology for Nuts and Namkeen Snacks**,

- Mr Bobby Kane, Heat and Control Pty Ltd, U.K.
- 17:30 **Multi-head Scales in Snack Food Applications**, Mr. Olaf. M. Kramer, Yamato Scale GmbH, Germany
- 18:00 Snack Food Forum visit and mixer
- 19:00 End of Day 1

Thursday, October 15, 2009

- 9:00 **Co-extruded Snacks and Bars, Crispy Flat Bread Manufacturing Technologies**, Mr. Luc Charreyon, Clextrel, France
- 9:30 **Oil Quality & Oil Management Systems in Snack Foods 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. Christopher L. Adams, The Dallas Group of North America, 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. Luc Charreyon, Clextrel, France
- 12:00 **Direct Single Screw Extrusion Technology**, Mr. Hendrik-Jan Mekelenkamp, Lalesse Extrusion, the Netherlands
- 12:20 **Fabricated Potato Chips Manufacturing Technology**, Dr. Luciano Mondardini, Pavan, Italy
- 12:40 Lunch Break and Networking
- 13:40 **Snack Foods Drying**, Mr. Andy Sharpe, Aeroglide, U.K.
- 14:10 **Pellet Frying and Low Fat Potato Chips Manufacturing Technology**, Mr. Jeff Nickerson, PPM Technologies, U.K.
- 14:40 **Acrylaway and Acrylamide Reduction**, Mr. Peter Müller, Novozymes, Switzerland
- 15:10 **Fast Analysis for Effective Quality and Process Control in the Snack Food Industry**, Dr. Egbert Staerk, Perten Instruments, Sweden
- 15:30 **End of Program**

REGISTRATION

First Name for Badge	
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Title	
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City/State/Province	
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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, 2009	After September 13, 2009	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:
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