

# SNACK FOOD TECHNOLOGY FORUM 2010

## Program 1. BASICS of Snack Foods Formulation & Technology

Monday, October 4, 2010

## Program 2

## TRENDS & NEW DEVELOPMENTS in Snack Foods Formulation & Technology

Tuesday, October 5, 2010

“Het Pand” - Ghent University, Ghent, Belgium

### SHORT COURSE ORGANIZERS

[www.smartshortcourses.com](http://www.smartshortcourses.com)

**Dr. Ignace Debruyne**  
ID&A Ignace Debruyne & Associates  
Tel: +32 51 31 12 74  
Fax: +32 51 31 56 75  
E-mail: [snackfoods@scarlet.be](mailto:snackfoods@scarlet.be)  
Web: <http://home.scarlet.be/ignace.debruyne/idea>

**Dr. Sefa Koseoglu**  
Bioactives World Forum  
Telephone: +1 979-764-8360  
Fax: +1 979-694-7031  
[sefa.koseoglu@membraneworld.com](mailto:sefa.koseoglu@membraneworld.com)  
[www.bioactivesworld.com](http://www.bioactivesworld.com)

**Mr. Mustafa Inanici**  
Snack Food Consulting  
Tel: +90 216 340 8687  
Mobile : +90 533 335 7806  
E-mail: [minanici@ttmail.com](mailto:minanici@ttmail.com)  
Web: [www.snackmachinery.com](http://www.snackmachinery.com)

### TABLE TOP EXHIBITORS AT SNACK FOOD TECHNOLOGY FORUM 2010



### MEDIA PARTNERS AT SNACK FOOD TECHNOLOGY FORUM 2010



## Program 1. BASICS of Snack Foods Formulation & Technology Monday, October 4, 2010

### Monday, October 4, 2010

### Potato Based Snacks

8:20 Opening Remarks

### Raw Materials

8:30 **Experience in Incorporation of Gelatine - Platforms into Low Calorie Snack Foods**, Dr. Paul Stevens, Rousselot, Belgium  
9:00 **Starch Ingredients for Snacks: The Use of Rice Based Products**, Ms. Sigrid Severijns, Customer Technical Service Engineer, Beneo, Belgium  
9:30 **Cereal ingredient for Snacks - Masa Harina, Functional Flours, and Maize Grits**, Mr. Laurent Vulliermet, Limagrain, France

### Extrusion - Drying – Coating

10:00 **Direct Single Screw Extrusion Technology**, Mr. Hendrik-Jan Mekelenkamp, Lalesse Extrusion, the Netherlands  
10:30 Coffee/Tea Break  
11:00 **Co-extrusion and Flat Bread Processing**, Mr. Dominique Bertrand, Clextral, France  
11:30 **Snack Foods Drying**, Mr. Scott Valette, Aeroglise-Buhler Europe, U.K.  
12:00 **Flavor Coating Techniques**, Mr. Doug Hanify, Spray Dynamics, U.S.A.  
12:30 Lunch Break and Networking  
13:30 **Indirect Expanded (Pellet) Snack Manufacturing Technology**, Mr. Christopher Rubin, Buhler Europe, Switzerland

14:00 **Potato Processing: Basics of Chips Manufacturing**, Mr. Bobby Kane, Heat and Control, U.K.

14:30 **Fabricated Potato Chips Manufacturing Technology**, Dr. Luciano Mondardini, Pavan, Italy

### Packaging

15:00 **Vertical Form Fill Seal Machines and Developments in High Speed Packaging**, Mr. Paul Field, Kliklok Woodman, U.K.  
15:30 Coffee/Tea Break  
16:00 **Vibratory Technology/Solutions for Snack Processing Industry**, Mr. Wout Arentsen, Key Technology, Netherlands  
16:30 **Multi-head Scales in Snack Food Applications**, Mr. Olaf Kramer, Yamato Scale GmbH, Germany

### Quality Management

17:00 **Oil Quality & Oil Management Systems in Snack Foods Frying - Oxidation Stability and Contaminant Management**, Dr. Ignace Debruyne, ID&A, Belgium  
17:30 **Fast Analysis for Effective Quality and Process Control in the Snack Food Industry**, Dr. Egbert Stärk, Perten Instruments, Germany  
18:00 End of BASICS Program - Networking Drink

### SPEAKERS

**Mr. Wout Arentsen**, Area Sales Manager, Key Technology Inc., the Netherlands  
**Mr. Dominique Bertrand**, Clextral, France  
**Dr. Ignace Debruyne**, Technical Marketing Consultant, ID&A, Belgium  
**Mr. Paul Field**, Kliklok Woodman, U.K.  
**Mr. Douglas Hanify**, Director of Technology, Spray Dynamics, U.S.A.  
**Mr. Bobby Kane**, Regional Sales manager, Heat and Control, U.K.  
**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. Christopher Rubin**, Product Marketing Manager, Buhler Europe, Switzerland  
**Ms. Sigrid Severijns**, Customer Technical Service Engineer, Beneo, Belgium  
**Dr. Egbert Stärk**, Director R&D, Perten Instruments, Germany  
**Dr. Paul Stevens**, Technical Service Manager, Rousselot, Belgium  
**Mr. Scott Valette**, Market Manager, Bühler Aeroglise, U.K.  
**Mr. Laurent Vulliermet**, Commercial Manager, Limagrain, France



## Program 2. TRENDS & NEW DEVELOPMENTS in Snack Foods Formulation & Technology

**Tuesday, October 5, 2010**

8:50 Opening Remarks

### Trends in Markets and Products

- 9:00 **Trends, Issues and Opportunities in Modern Snack Matrix Design and Product Development**, Dr. Knut Franke, DIL, Germany
- 9:30 **A Global View on New Ingredients, Packaging & Technology in Snack Foods**, Ms. Lu Ann Williams, Innova Market Insights, the Netherlands
- 10:00 **Production of High Fibre Snack Products and Formulation New Products for Health Conscious Consumers**, Mr. Stefan Schmitt-Rechlin, JRS Rettenmaier, Germany
- 10:30 Coffee/Tea Break

### Case Studies

- 11:00 **Popcorn Production and Quality Management**, Mr. John Concannon, C. Cretons & Co, U.S.A.
- 11:30 **Croutons, Bicolored products, Multigrain chips, High Moisture Extrusion Cooking (HMEC)**, Mr. Alain Brisset, Cleextral, France
- 12:00 **Flexibility in Raw Materials and Shaping of Pellet Snacks Technology Applied to Novelty No Fat Snacks Manufacturing**, Dr. Luciano Mondardini, Pavan, Italy
- 12:30 **Acrylaway and Acrylamide Reduction**, Mr. Emmanuel Michelot, Novozymes, Denmark Breakfast Cereal and Corn Flakes

- 13:00 Lunch Break and Networking
- 14:00 **Breakfast Cereal and Corn Flakes Manufacturing Technology, Manufacturing Technology**, Mr. Christopher Rubin, Buhler Europe, Switzerland

### Plant Issues

- 14:30 **Critical issues on Extruder Maintenance and Upgrading**, Mr. Christopher Rubin, Buhler Europe, Switzerland
- 15:00 **Extrusion Process Scale up from Pilot to Plant Scale**, Mr. Alain Brisset, Cleextral, France
- 15:30 Coffee/Tea Break
- 16:00 **How to Utilize Analytical Tests to Increase Plant Efficiency, Quality Control from end Users**, Mr. Aytun Erdentug, Branscan, U.K.

### Quality Management

- 16:30 **Optical Sorting Systems in Snack Food Manufacturing**, Mr. Steve Raskin, Best Sorting, Belgium
- 17:00 **Dedicated Applications Used in the Snack Food Industry for (online) Process Control via NIR and TD-NMR Technology**, Ms. Dillis Vanvalckenborgh, Bruker, Belgium
- 17:30 **Filtration Process and How to Improve the Quality of the Frying Oil and Extend the Life of the Oil**, Mr. Christopher Abrams, The Dallas Group of North America, U.S.A.
- 18:00 End of TRENDS and NEW DEVELOPMENTS program

### SPEAKERS

**Mr. Christopher Abrams**, The Dallas Group of North America, U.S.A.  
**Mr. Alain Brisset**, Twin Screw Extrusion Technology Director, Cleextral, France  
**Mr. John Concannon**, Vice president, C. Cretons and Company, U.S.A.  
**Mr. Aytun Erdentug**, Managing Director, Branscan, U.K.  
**Dr. Knut Franke**, DIL - Deutsches Institut für Lebensmitteltechnik, Germany  
**Mr. Emmanuel Michelot**, Regional Marketing Manager. Food, Novozymes, Denmark  
**Dr. Luciano Mondardini**, Director R&D, Pavan, Italy  
**Mr. Steve Raskin**, Technico-Commercial, Best Sorting NV, Belgium  
**Mr. Christopher Rubin**, Product Marketing Manager, Buhler Europe, Switzerland  
**Mr. Stefan Schmitt-Rechlin**, Product Manager GB Food, JRS Rettenmaier, Germany  
**Mr. Dillis Vanvalckenborgh**, Sales Engineer FT-NIR / TD-NMR, Bruker, Belgium  
**Ms. Lu Ann Williams**, Head of Research, Innova Market Insights, the Netherlands



## REGISTRATION

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

Registration rate includes short course manuals, lunch and coffee breaks

<b>Course 1: BASICS of Snack Foods Formulation &amp; Technology</b>	
On or Before September 8, 2010	€495.00 (EUR)
After September 8, 2010	€595.00 (EUR)

<b>Course 2: TRENDS &amp; NEW DEVELOPMENTS in Snack Foods Formulation &amp; Technology</b>	
On or Before September 8, 2010	€495.00 (EUR)
After September 8, 2010	€595.00 (EUR)

<b>Course 1+2: BASICS + TRENDS &amp; NEW DEVELOPMENTS</b>	
On or Before September 8, 2010	€845.00 (EUR)
After September 8, 2010	€945.00 (EUR)

Group registration rates: 10 % off for three or more; 20% off for five or more

### PAYMENT INFORMATION

**On-Line Payment:**  
[www.smartshortcourses.com/snackfoods](http://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](mailto:snackfoods@scarlet.be)