

**6<sup>th</sup> 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

CIGI, 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, Clextal, France

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

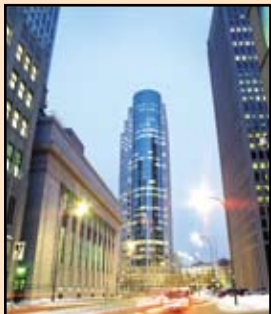
**Mr. Peter Frohlich**, Technical Specialist - Pulses, Canadian International Grains Institute, Canada

**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



# 6<sup>th</sup> 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, Clextrel, 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, Clextrel, 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 Debruyne, 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, Clextrel, 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	
<b>6th Practical Snack &amp; Foods Extrusion Short Course: Trends and New Developments in Food Extrusion Technology October 29-30, 2012</b>	\$895
<b>Practical Asian Noodles Short Course - October 31, 2012</b>	\$595
Full three day program ( <b>October 29-31, 2012</b> )	\$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](http://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:

Bioactives World Forum, 309-C Manuel Drive, College Station, Texas 77840

**E-mail:** [sefa.koseoglu@gmail.com](mailto:sefa.koseoglu@gmail.com); Telephone: 979-694-7031