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 1000-303 Main Street Winnipeg, Manitoba, Canada R3C 3G7 Phone: (204) 983-5344 Fax: (204) 983-2642



## SHORT COURSE ORGANIZERS

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# **SPEAKERS**





Mr. Hadrien Delemazure, Process Engineer, Clextral, France

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

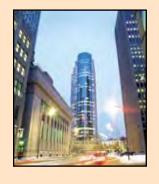
Mr. Peter Frohlich, Technical Specialist - Pulses, Canadian International Grains Institute, Canada

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, Clextral, France

12:30 pm Lunch Break & Networking

2:00 pm 2:30 pm Indirect Expanded (Pellet) Manufacturing Technology, Dr. Luciano Mondardini, Pavan, Italy Fry Type Extrusion - Spinning Disk Technology, Mr. Henrik-Jan Melenkamp, Lalesse Extrusion,

the Netherlands

3:00 pm Extrusion Process Scale Up Fom Pilot to Plant Scale, Mr. Hadrien Delemazure, Clextral, 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, Clextral, 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









# Wednesday, October 31, 2012

4:30 pm

End of program

# 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 **Quality of Canadian Wheat for Asian Noodles** 9:00 am A discussion of the quality of major Canadian wheat classes in relation to Asian noodle processing 9:30 am Coffee/Tea Break Practical Session: Evaluation of Noodle Texture, Appearance, and Processing 10:00 am **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 **Functionality of Flour Components in Noodle Processing** 1:00 pm A discussion of gluten proteins, starch, enzymes and pigments in relation to noodle processing properties, texture and color Coffee/Tea Break 2:30 pm 3:00 pm **Practical Session: Steamed and Deep-Fried Instant Noodles** 

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 State/Province City Country **Business Phone** F-mail **REGISTRATION INFORMATION** Registration Fees 6th Practical Snack & Foods Extrusion Short Course: Trends and New Developments in Food Extrusion Technology \$895 October 29-30, 2012 Practical Asian Noodles Short Course - October 31, 2012 \$595

The production of instant noodles and an investigation of the effects of major ingredients on instant noodle quality.

#### (\*) Registration rate includes short course manuals, lunch and coffee breaks.

### PAYMENT INFORMATION

**Total Payment** 

\$1,440

Payment by Credit Card: Web: www.bioactivesworld.com/extrusion.html

Please request bank transfer information via e-mail or mail.

Full three day program (October 29-31, 2012)

**Payments by Checks:** Checks should be made to: "Short Courses" and mailed to: Bioacatives World Forum, 309-C Manuel Drive, College Station, Texas 77840

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