

This short course is presented by Dennis Forte & Associates in conjunction with The Faculty of Natural Resources, Catholic University of Temuco, Chile.

Food & Feed Drying Technology

8 - 9 SEPTEMBER 2022, SOUTH AMERICA (CHILE)

SHORT COURSE

Overview

This course will be presented in English, with simultaneous translation into Spanish.

Drying is one of the most common operations in food and feed production. It is used across virtually every sector/commodity. It is critical to the quality and/or functionality of many products, and it is one of our most energy-intensive process operations. Yet it is often poorly understood and inefficient.

This short course in Drying Technology combines the practical perspective of experienced industry professionals with the in-depth technical knowledge of drying processes.

Course Content

The course will start by explaining water activity in products, and how it relates to both the quality/preservation of the product and the efficiency of the drying process. We will then go on to the basics of drying theory and how this theory relates to practical application. Different types of drying systems will be explained. Principles of psychrometrics will be combined with heat & mass balance techniques to analyse and design drying processes, demonstrated using practical examples.

On Day 2, more advanced drying concepts will be explained, using practical examples to demonstrate how drying curves can be modeled and predicted based on real data. Quality issues in dried products will also be discussed in more detail, and a case study presented to show how existing drying processes can be improved.

The program will finish with a series of case studies about different drying technologies. This course is about understanding the drying technologies used commonly across the food and feed industries - and how we can use that understanding to improve current processes and products, or design/select new systems that are both effective and efficient.

Course Presenter

Mr Dennis Forte is a chemical engineer with extensive experience in extrusion processing and associated processes including drying systems. Dennis has worked with a wide variety of companies and across numerous food and feed commodities.

Venue

Fish Nutrition and Physiology Laboratory
Department of Agricultural and Aquaculture Sciences
Rudecindo Ortega Avenue 02950, an Juan Pablo II Campus
Temuco, Chile

Tea/ coffee will be available from 9:00am on the first day, ready for the program to start at 9:15am. Presentations will conclude by 4:30pm on the final day.

Registration Fee

CLP 570,000 per person (approx. USD735 / EUR620).

Registration fee is set in Chilean Peso and will vary when converted to other currencies according to fluctuations in exchange rates.

A **10% discount** applied for registrations received by 25 July 2022.

An **additional 10% discount** applies for those attending consecutive courses.

An **additional 5% discount** applies for three or more course registrations received together from the same company.

The registration fee includes PDFs directly relevant to the presentation.

REGISTRATIONS CLOSE 29 AUGUST 2022

Please register early - we reserve the right to cancel the program if insufficient registrations are received.

Register online via the course [webpage](#), or send participant details (name, company, address, email, ph) to training@fie.com.au

Further Information

Additional information can be found by visiting the course [webpage](#). Places can be reserved online from this page.

Information is also directly available from –

Dennis Forte (Dennis Forte & Associates)

+61 416 261 726
forte1@iinet.net.au

Adrian Hernandez (Catholic University of Temuco)

+56-45-2553905, 2205511
ajhernandez@uct.cl

Books Published by the Course Presenter

Available to course participants at 20% discount to list price. Or order online from fie.com.au/books or major booksellers.

