

PLANNED PROGRAM

# High Moisture Extrusion Cooking

## Extrusion of Plant-Based Meats

LIVE STREAMED VIA ZOOM (AMERICAS) | 1 & 2 DECEMBER 2021

Times shown are in CST

### DAY ONE

Wednesday, 1 December 2021



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- 08:45 **Zoom Link Opens**
  - 09:00 Introduction & Welcome
  - 09:15 Overview of Extrusion & HMEC
  - 09:45 Principles of Extruder Configuration
  - 10:15 **Break**
  - 10:45 Protein Chemistry & Transformations
  - 11:30 Role of Rheology in Extrusion Processing & Product Flow
  - 12:15 **Break**
  - 12:45 Address by CFAM (Day Sponsor)
  - 13:00 Ingredients for HMEC
  - 13:45 Basic Principles of HMEC
  - 14:15 Development of Optimal Extruder Profiles
  - 14:45 Product Texture Analysis
  - 15:15 **Break**
  - 15:30 Extrusion Demonstration #1 – Basic HMEC (recorded video)  
Review & Discussion
  - 16:30 **Close Day 1**

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### DAY TWO

Thursday, 2 December 2021

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- 08:45 Zoom Link Opens
- 09:00 Review of Day 1
- 09:15 Preconditioning
- 10:00 Analysis of the Heat Transfer in a Long Cooling Die
- 10:30 Break
- 10:45 Measurement of Raw Material Properties (RVA, PDI)
- 11:30 The Design of Cooling Dies for HMEC
- 12:15 Break
- 13:00 Optimisation of the HMEC Process
- 13:45 Post-Extrusion Processing Technology for HMEC
- 14:15 Break
- 14:30 Extrusion Trial #2 - Improved HMEC Processing - Methods of Modifying/ Controlling Textural Attributes (Pre-recorded video)
- 15:30 Review of Trial Results  
Closing Discussion
- 16:00 Close of Course