Dennis Forte & Associates has been providing Extrusion training in Australia for over 20 years, with courses now also in Asia, Europe and South America. This course is organised by Dennis Forte & Assoc. at CSIRO's Food Innovation Centre.

# Food & Feed Extrusion Technology

WERRIBEE, VICTORIA- 26 - 28 September, 2022

Sponsored by



### Overview

This 3-day course covers the principles of extrusion technology, the design of extrusion processes and the formulation of extruded products.

Principles learned will be demonstrated using the twin screw extruder in the CSIRO facility.

The program is relevant to the production of all types of extruded products - eg expanded snacks and breakfast cereals, pastas and third generation snack pellets, pet foods and aquafeeds. The course applies to both single and twin screw extrusion technology.

The course covers topics from the basics of extruders and their configuration, through what is happening chemically and physically inside the extruder barrel, to an understanding of extruder dies and extruder instability and formulation of extruded products.

### **Course Content**

#### **Topics covered include**

Principles of extruder configurations (single and twin screw)

Role of rheology in extrusion

Die types and effects, die design

Extrusion chemistry - Recipe design

Product texture development

Causes and effects of extruder instability

Screw, barrel and die-plate wear

Examples in product formulation and the design of extrusion processes will be included to demonstrate application of the theory. Principles learned will be applied during the practical demonstration on **Day 2**.





Consulting Chemical and Food Process Engineers

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### **Course Venue**

CSIRO's Food Innovation Centre 671 Sneydes Road Werribee Vic 3030

The course will generally run from 8:30 to 5:00 each day (finishing a little earlier on the final day)

# **Registration Fee**

\$1950 per person + GST

A **10% discount** applies for registrations received by **12 AUGUST, 2022** and paid within 2 weeks.

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

# Discounted fees apply for PhD students and non-profit research organisations - see course webpage for details.

The registration fee includes PDFs directly related to the presentations, as well as lunches, morning & afternoon refreshments.

#### **REGISTRATIONS CLOSE 9 SEPTEMBER, 2022**

Register online via course webpage, or send participant details (name, company, address, email, ph) to <u>forte1@iinet.net.au</u>

## **Further Information**

For course related enquiries contact:

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D. forte & Assoc. is a private R&D company offering a complete range of technical consulting services to the processing industry, including a range of specialist training courses. Due to its unique business structure, D. forte & Assoc. is able to deliver innovative, flexible solutions to the needs of processors.

Details of services offered by D. Forte & Assoc. are available through their website at <u>dennisforte.com.au</u>

CSIRO's Food Innovation Centre conducts research to support the health and wellbeing of Australians and the sustainability and viability of the Australian food industry.

Information is available at their website www.csiro.au/food-innovation

#### **Course Presenter**

Mr Dennis Forte, is a chemical engineer with extensive experience in extrusion processing and die design, including dry petfoods, TVP, breakfast cereals, extruded snacks, pasta, and confectionery. Dennis has worked with a wide variety of companies using extrusion technology.

**Books Published by the Course Presenter** Available to course participants at 20% discount to list price.

Or order online from <u>fie.com.au/books</u> or major booksellers.





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