

4th Practical Short Course:

Snack Food Processing and Product Formulation

"Het Pand", Ghent University - Ghent, Belgium, October 14-15, 2009

TECHNICAL PROGRAM

Day 1: Wednesday, October 14, 2009

8:55 Opening remarks

9:00 Bioactive Compounds for Snacks, Bars and Food Products, Dr. Wim van Dokkum, TNO, The Netherlands

9:30 Snack Foods with Respect to Trends in Modern Snack Matrix Design and Product Development, Dr. Knut Franke, DIL, Germany.

10:00 Starch Ingredients for Snacks – The Use of Rice Based Products, Ms. Veerle De Bondt, Beneo-Remy, Belgium

10:30 Coffee/Tea Break

11:00 Flexibility in Raw Materials and Shaping of Pellet Snacks Technology Applied to Novelty No Fat Snacks Manufacturing, Dr. Luciano Mondardini, Pavan, Italy

11:30 Basic Extrusion Theory and Troubleshooting, Mr. Mustafa Inanici, SFC, Turkey

12:00 Optical Sorting Systems in Snack Food Manufacturing, Mr. Steve Raskin, Best Sorting NV, Belgium

12:30 Lunch Break and Networking

13:45 Dedicated applications used in the snack food industry for (online) process control via NIR and TD-NMR technology, Mr. Dillis Vanvalckenborgh, Bruker, Belgium

14:00 Indirect Expanded (Pellet) Snack Manufacturing Technology, Mr. Andy Sharpe, Aeroglide-Buhler Europe, U.K.

14:30 Tortilla Chips Manufacturing Technology, Mr. Bobby Kane, Heat & Control, U.K.

15:00 Flavor Coating Techniques, Mr. Douglas Hanify, Spray Dynamics, U.S.A.

15:30 Coffee/Tea Break

16:00 Breakfast Cereal and Corn Flakes Manufacturing Technology, Mr. Andy Sharpe, Aeroglide-Buhler Europe, U.K.

16:30 Potato processing in developing countries, Mr. Pramod Taparia, Wintech Taparia, U.K.

17:00 Technology for Nuts and Namkeen Snacks, Mr. Bobby Kane, Heat & Control, U.K.

17:30 Multi-head Scales in Snack Food Applications, Mr. Olaf. M. Kramer, Yamato Scale GmbH, Germany

18:00 Snack Food Forum visit and mixer

Day 2: Thursday, October 15, 2009

9:00 Co-extruded Snacks and Bars, Crispy Flat Bread Manufacturing Technologies, Mr. Luc Charreyon, Clextal, France

9:30 Oil Quality & Oil Management Systems in Snack Foods Frying, Dr. Ignace Debruyne, ID&A, Belgium

10:00 Filtration Process and How to Improve the Quality of the Frying Oil and Extend the Life of the Oil, Mr. Christopher L. Adams, The Dallas Group of North America, U.S.A.

10:30 Coffee/Tea Break

11:00 Vertical Form Fill Seal Machines and Developments in High Speed Packaging, Mr. Paul Field, Kliklok Woodman, U.K.

11:30 Direct Expanded Snack Manufacturing Technology, Mr. Luc Charreyon, Clextal, France

12:00 Direct Single Screw Extrusion Technology, Mr. Hendrik-Jan Mekelenkamp, Lalesse Extrusion, the Netherlands

12:20 Fabricated Potato Chips Manufacturing Technology, Dr. Luciano Mondardini, Pavan, Italy

12:40 Lunch Break and Networking

13:40 Snack Foods Drying, Mr. Andy Sharpe, Aeroglide-Buhler Europe, U.K.

14:10 Flavouring Systems for the Snack Industry, Mr. Jeff Nickerson, Wright Technologies Ltd., U.K.

14:40 Acrylaway and Acrylamide Reduction, Mr. Peter Müller, Novozymes, Switzerland

15:10 Fast Analysis for Effective Quality and Process Control in the Snack Food Industry, Dr. Egbert Stärk, Perten Instruments, Sweden

15:30 End of Program