

# »»» 6<sup>th</sup> Food Extrusion Seminar

Oct 18-19, 2017 at DIL Quakenbrück, Germany

Again, Coperion and DIL will be holding the Food Extrusion Seminar this year. The topics covered in the seminar are precisely tailored to meet the needs of employees working in the production and development departments who have to deal with food extrusion on a regular basis.

The seminar includes both theoretical and practical units and will convey basic knowledge as well as information on the latest technical developments and trends concerning food extrusion. In question & answer sessions, our experts will explain the details of the entire extrusion process – from feeding, processing and pelletizing through to drying and conveying. You will also learn about the assembly of screw elements as part of a practical session.

October 16, 2017



## ➤ Preliminary Agenda – Seminar day 1 – Oct 18, 2017

- 09:00 Registration
- 10:00 Welcome  
Uta Kühnen, Edgar Strobel | Coperion & Prof. Dr.-Ing. Stefan Töpfl | DIL
- 10:30 Twin screw extruder basics  
Uta Kühnen | Coperion
- 11:15 Types, forms and materials of screw elements  
Edgar Strobel | Coperion
- 12:00 Practical session: Assembly of screw elements  
Team Coperion & DIL
- 13:00 Lunch
- 14:00 Process opportunities in food extrusion  
Fabian Specht | Coperion
- 14:30 Feeding of various ingredients  
Keith Melton | Coperion K-Tron
- 15:15 Coffee break
- 15:35 Recipe ingredients in food extrusion  
Fabian Specht | Coperion & Prof. Dr.-Ing. Stefan Töpfl | DIL
- 16:20 Expansion & die design  
Uta Kühnen | Coperion & Prof. Dr.-Ing. Stefan Töpfl | DIL
- 17:00 Questions & answers, open discussion  
all speakers
- 19:00 Dinner

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## » Preliminary Agenda – Seminar day 2 – Oct 19, 2017

- 09:00 Process design  
Uta Kühnen | Coperion
- 09:45 High moisture extrusion of meat analogues  
Juliette Rudzick, Christoph Pernutz | DIL
- 10:30 Coffee break
- 10:45 Practical session tour: Live extrusion of high moisture meat analogues & breakfast cereals - R&D poster exhibition tour - Sample session with meat analogues tasting  
Team Coperion & DIL
- 12:30 Lunch
- 13:30 Drying of extruded products  
Olov Simon-Kutscher | Vibra-Schultheis
- 14:15 Textured proteins – from the idea to the final product range  
Dr.-Ing. Achim Knoch | LikeMeat
- 14:45 Coffee break
- 15:05 Process rating and calculations  
Uta Kühnen | Coperion
- 15:50 Questions & answers, open discussion  
all speakers
- 16:05 Closing remarks & certificate of participation  
Team Coperion & DIL
- 16:30 DIL Tour
- 17:00 End of Seminar





## »» Food Extrusion Seminar – General information

### » Seminar venue

Deutsches Institut für Lebensmitteltechnik e.V.  
Prof.-von-Klitzing-Str. 7  
49610 Quakenbrück  
Germany  
Tel.: +49 5431 183 0  
[info@dil-ev.de](mailto:info@dil-ev.de)  
[www.dil-ev.de](http://www.dil-ev.de)

### » Google Maps

### » How to find us

#### **BY CAR:**

##### **From North:**

Autobahn A1 (Freeway) exit Lohne/Dinklage direction Dinklage > Quakenbrück

##### **From South:**

Autobahn A1 (Freeway) exit Holdorf direction Lingen > Quakenbrück

#### **AIRPORT/TRAIN:**

##### **Düsseldorf Airport:**

Düsseldorf Airport > Duisburg Hbf (Central Station) > Osnabrück Hbf (Central Station)  
> Quakenbrück Bahnhof (Main Station) > DIL 900m

##### **Münster Airport:**

Münster Airport > Osnabrück Hbf (Central Station) > Quakenbrück Bahnhof (Main Station) > DIL 900m

##### **Hamburg Airport:**

Hamburg Airport > Hamburg Hbf (Central Station) > Bremen Hbf (Central Station)  
> Oldenburg Hbf (Central Station) > Quakenbrück Bahnhof (Main Station) > DIL 900m

##### **Hannover Airport:**

Hannover Airport > Hannover Hbf (Central Station) > Bremen Hbf (Central Station)  
> Oldenburg Hbf (Central Station) > Quakenbrück Bahnhof (Main Station) > DIL 900m

##### **Bremen Airport:**

Bremen Airport > Bremen Hbf (Central Station)  
> Oldenburg Hbf (Central Station) > Quakenbrück Bahnhof (Main Station)

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## »» Food Extrusion Seminar – General information

### » Who should attend?

This food extrusion seminar is designed for product and process development staff, plant and manufacturing engineers. Participants should be somewhat familiar with food composition and the engineering principles of food processing.

### » Registration

Deadline for registration: Sep 15, 2017

Participation fee: € 830.00 excl. VAT.

For registration, please use the [online registration](#).

» The number of attendees is limited. An early registration is recommended. Following your registration, you will receive your confirmation and invoice. Your registration is binding once the confirmation is issued. If you subsequently cancel, a processing fee of € 50.00 will be charged. You may transfer your registration to another person.

### » Seminar language

The presentations will be held in English only.

### » Contact details

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## »» Food Extrusion Seminar – General information

### » Hotel accomodation details

Please arrange your hotel accommodation on your own.

All listed costs are per room, per night, including breakfast and WiFi.

#### **Hotel Hagspihl** [rooms available]

Lange Str. 66  
49610 Quakenbrück  
Tel.: +49 5431 2233 | Fax: +49 5431 904297  
[info@hotel-hagspihl.de](mailto:info@hotel-hagspihl.de)  
[www.hotel-hagspihl.de](http://www.hotel-hagspihl.de)  
Costs: ca. 52 €-56 €  
Distance DIL 1.6 km

#### **Hotel Niedersachsen** [rooms available]

St. Antoniort 2  
49610 Quakenbrück  
Tel.: +49 5431 94770 | Fax: +49 5431 947720  
[enquiry](mailto:enquiry)  
[www.hotelniedersachsen-quakenbrueck.de](http://www.hotelniedersachsen-quakenbrueck.de)  
Costs: ca. 66 €  
Distance DIL: 1.2 km

#### **Rheinischer Hof** [24 Single Rooms blocked until Aug 15, 2017]

Burgstr. 54  
49413 Dinklage  
Tel.: +49 4443 1260 | Fax: +49 4443 3748  
[info@hotel-rheinischer-hof.de](mailto:info@hotel-rheinischer-hof.de)  
[www.hotel-rheinischer-hof.de](http://www.hotel-rheinischer-hof.de)  
Costs: ca. 74 €  
Distance DIL: 17.5 km

#### **Vita Vital Burghotel Dinklage** [rooms available]

Burgallee 14  
49413 Dinklage  
Tel.: +49 4443 8970 | Fax: +49 4443 897444  
[info@vilavitaburghotel.de](mailto:info@vilavitaburghotel.de)  
[www.vilavitaburghotel.de](http://www.vilavitaburghotel.de)  
Costs: ca. 130 €-190 €  
Distance DIL: 17.5 km

### » Evening event on Tuesday, Oct 18, 2017

We warmly invite you to spend the evening of Tuesday, Oct 18, 2017 with us in the restaurant “Weinhaus Köster”. The event begins at 7:00 p.m. You can walk from DIL or from the most hotel to the restaurant in just a few minutes.

Weinhaus Köster  
Lange Str. 68  
49610 Quakenbrück  
[info@weinhaus-koester.de](mailto:info@weinhaus-koester.de)  
[www.weinhaus-koester.de](http://www.weinhaus-koester.de)

Distance DIL: 1.6 km  
Distance Hotel Hagspihl: 10 m  
Distance Hotel Niedersachsen: 650 m  
Distance Rheinischer Hof: 14.5 km  
Distance Vita Vital Burghotel: 14.5 km

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