

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

Sep 26 - 27, 2018 at Coperion Stuttgart, 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.

September 5, 2018



## » Agenda – Seminar day 1 – Wednesday, Sep 26, 2018

- 09:15 Registration
- 10:00 Welcome  
Stefan Gebhardt | Coperion & Dr. Volker Lammers | DIL
- 10:30 Twin screw extruder basics  
Uta Kühnen | Coperion
- 11:15 Types, forms and materials of screw elements  
Maria Hölzel | 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  
Beat Müller-Ranft | Coperion
- 15:15 Coffee break
- 15:35 Recipe ingredients in food extrusion  
Christian Hüttner | Coperion & Dr. Volker Lammers | DIL
- 16:20 Expansion & die design  
Uta Kühnen, Christian Hüttner | Coperion
- 17:00 Open discussion  
all speakers
- 17:10 Coperion plant tour  
Coperion
- 19:00 Dinner



## »» Agenda – Seminar day 2 – Thursday, Sep 27, 2018

- 09:00 Process design  
Uta Kühnen | Coperion
- 09:45 High moisture extrusion of meat analogues  
Dr. Volker Lammers, 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 - Sample session with meat analogues tasting  
Team Coperion & DIL
- 12:30 Lunch
- 13:30 Drying of extruded food  
Peter Tripp | Vibra-Schultheis
- 14:15 Trends and perspectives in food extrusion  
Dr. Ing. Florian Wild | LebensmittelTechnologieberatung.
- 14:45 Coffee break
- 15:05 Process calculations and scale-up  
Markus Schumde | Coperion
- 15:50 Open discussion  
all speakers
- 16:05 Closing remarks & certificate of participation  
Frank Lechner | Coperion
- 17:00 End of Seminar



## »» Food Extrusion Seminar – General information

### » Seminar venue

Coperion GmbH  
Theodorstrasse 10  
70469 Stuttgart  
Phone: +49 (0) 711 897-3183 | Uta Kühnen  
[www.coperion.com](http://www.coperion.com)

When you arrive at Coperion, please report to the office gate (Gate II, Theodorstrasse 10). Sufficient parking has been reserved for you there. A member of staff will accompany you to the venue.

### » 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

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

» Registration deadline: September 3, 2018

» Attendance fee: EUR 830,-- plus VAT

» 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.

[www.coperion.com/foodextrusion2018](http://www.coperion.com/foodextrusion2018)



## »» Food Extrusion Seminar – General information

### » Hotel accomodation details

Please arrange your own hotel accommodation, making sure to state the keyword “Food Extrusion Seminar”. Until August 24, 2018, we have reserved a quota of rooms from Sep 25-27, 2018 for you (cost per room per night including breakfast & WLAN: € 115.00). Distance to Coperion: 1,8 km.

Messehotel Europe  
Siemensstrasse 33  
70469 Stuttgart, Germany  
[reservierung.str@europe-hotels-int.de](mailto:reservierung.str@europe-hotels-int.de)  
[www.europe-hotels-int.de](http://www.europe-hotels-int.de)

### » Evening event on Wednesday, Sep 26, 2018

We warmly invite you to spend the evening of Wednesday, Sep 26, 2018 with us in the restaurant of the “Theaterhaus Stuttgart”. The event begins at 7:00 p.m. You can walk from the hotel to the restaurant in just a few minutes.

Theaterhaus Restaurant  
Siemensstrasse 11  
70469 Stuttgart, Germany  
[info@plankenhorn-stengel.de](mailto:info@plankenhorn-stengel.de)  
[www.plankenhorn-stengel.de](http://www.plankenhorn-stengel.de)

### » Contact details

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[www.coperion.com/foodextrusion2018](http://www.coperion.com/foodextrusion2018)



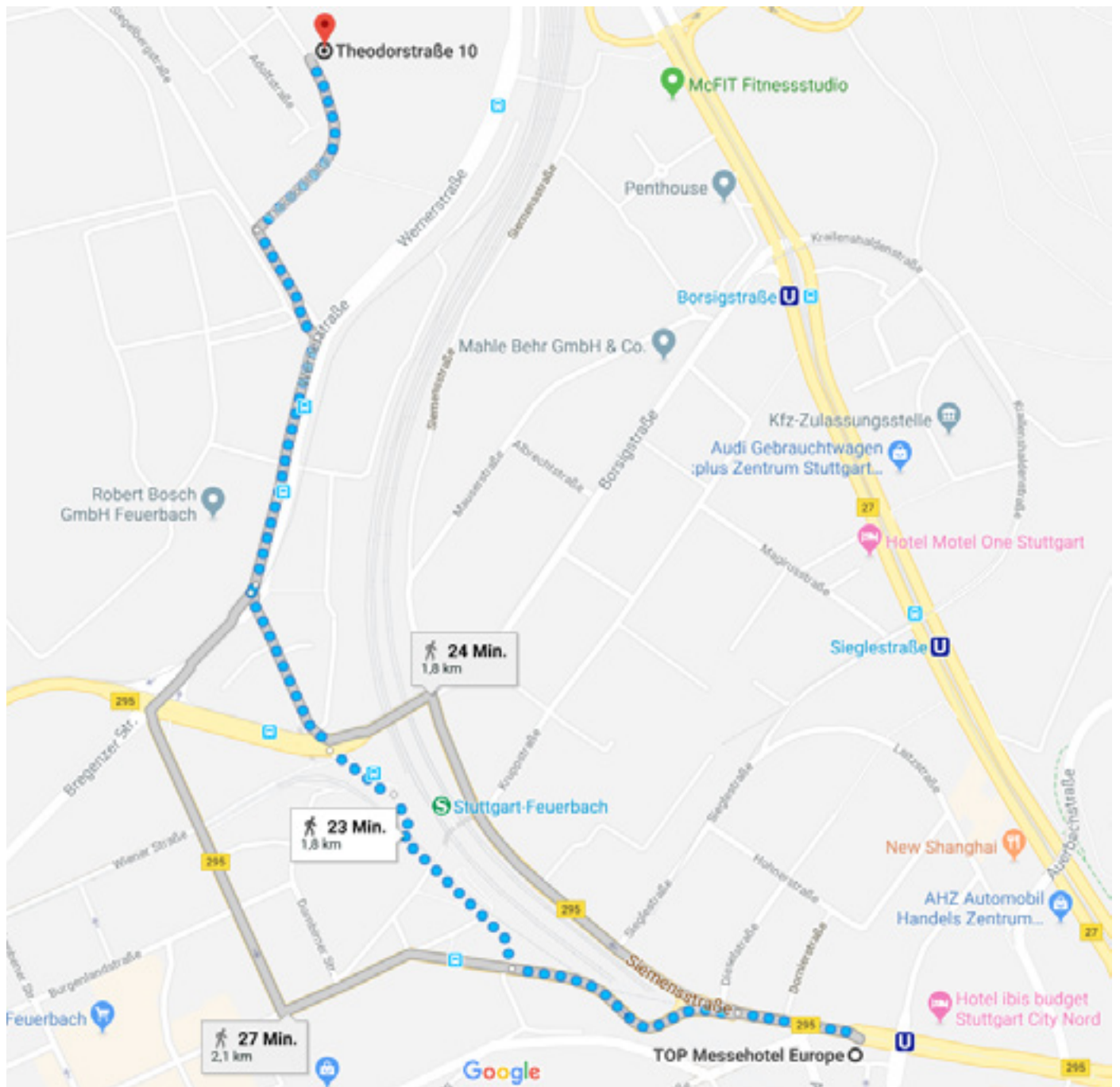
## ➤ Food Extrusion Seminar – General information

### ➤ The way to us

Reaching Coperion Stuttgart: map [pdf] on our website: [www.coperion.com/find-us/stuttgart/](http://www.coperion.com/find-us/stuttgart/)

### ➤ The way to us from the Messehotel Europe, Siemensstr. 33

By walk:



## ➤ Food Extrusion Seminar – General information

➤ The way to us from the Messehotel Europe, Siemensstr. 33  
by taxi / car



## ➤ Food Extrusion Seminar – General information

➤ The way to us from the Messehotel Europe, Siemensstr. 33 by public transport:

