

>> 10th Food Extrusion Seminar

Nov 9-10, 2022 at Coperion Stuttgart, Germany

Coperion will be holding the Food Extrusion Seminar again 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 (twin screw extruder) 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 twin screw 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.

Aug 8, 2022 | preliminary agenda & general information #3





>> Preliminary Agenda #3 - Get-together - Tuesday, Nov 8, 2022

20:00 Get-together

Welcome

Food Team Coperion | Hotel ARCOTEL Camino, hotel bar

>> Preliminary Agenda #3 - Day 1 - Wednesday, Nov 9, 2022

08:45	Registration Hotel ARCOTEL Camino, seminar room (further named "hotel")
09:30	Welcome/Presentation/Organizational matters Team Coperion hotel
09:50	Twin screw extruder basics Team Coperion hotel
10:35	Types, forms and materials of twin screw elements Team Coperion hotel
11:20	Coffee break hotel
11:35	Practical session: Assembly of twin screw elements Team Coperion hotel
12:35	Lunch hotel
13:35	Process opportunities in food extrusion Team Coperion hotel
14:20	Get your settings right - the impact of extruder settings on the product properties Team Coperion hotel
14:50	Coffee break hotel
15:10	Feeding of various ingredients Team Coperion hotel
15:55	Expansion & die design Team Coperion hotel
16:40	Open discussion all speakers hotel
17:00	End of day 1
19:00	Dinner somewhere in Stuttgart downtown

Subject to changes





>> Preliminary Agenda #3 - Day 2 - Thursday, Nov 10, 2022

08:30	Process design Team Coperion hotel
09:15	Extrusion of meat analogues TVP and HMMA External presenter hotel
10:00	IFF Raw materials/Recipe ingredients in food extrusion External presenter hotel
10:30	Coffee break
10:50	Downstream Drying, Flaking External presenter hotel
11:20	From research to production External presenter hotel
11:50	Industry presentation External presenter hotel
12:20	Safety instruction Team Coperion hotel
12:30	Lunch hotel
13:45	Bus transfer departure to Coperion Feuerbach
14:30	Stat 1 Team Coperion Food Lab
14:55	Stat 2 Team Coperion Food Lab
15:20	Stat 3 Team Coperion Food Lab
15:45	Stat 4 Team Coperion Food Lab
16:10	Stat 5 Team Coperion Food Lab
16:35	Closing remarks Certificates Coffee Team Coperion Coperion Cafeteria
16:55	Factory tour Team Coperion Coperion factory
17:20	End of seminar

Subject to changes





>> Food Extrusion Seminar - General information #3

>Seminar venue

Hotel ARCOTEL Camino Stuttgart Heilbronner Str. 21 70191 Stuttgart Germany

Phone: +49 711 25858-0

https://camino.arcotel.com/en/location/

> 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

- > Please use the online registration
- > Registration deadline: October 10, 2022 | 17:00 h CET (UTC +1:00)
- > Early bird participation fee only for registration until July 8, 2022: € 1178.10 incl. 19% VAT*
- > Regular participation fee: €1487.50 incl. 19% VAT*
- *) Since 2021, face-to-face training courses have been subject to VAT; the tax rate depends on the location of the event.
- > The number of attendees is limited. An early registration is recommended. Following your registration, you will receive your confirmation and later on your invoice. Your registration is binding once the confirmation is issued.

>IMPORTANT

Please note, that the following cancellation policies apply to all registrations after Aug 10, 2022:

- Cancellations from Sep 1 to Oct 14, 2022: a processing fee of €500 incl. 19% VAT will be charged
- Cancellations from Oct 15, 2022: the full registration fee will be charged

If you are unable to attend the seminar, you may transfer your registration to another person.

> Seminar language

The presentations will be held in English only.

Subject to changes





>> Food Extrusion Seminar - General information #3

> Hotel accomodation details

Please arrange your own hotel accommodation. For your convenience we blocked a quota of rooms at the hotel were the seminar takes place - Hotel ARCOTEL Camino Stuttgart, downtown in Stuttgart. Please make sure to state the keyword "Food Extrusion Seminar 2022", in case you book this hotel.

Hotel ARCOTEL Camino Stuttgart Heilbronner Str. 21 70191 Stuttgart, Germany

Central reservation: +49 30 40 50 46 200

book.de@arcotel.com

Blocked period: Nov 8-11, 2022

Costs room/night incl. breakfast & WLAN: € 149.-

Blocked until: Oct 15, 2022

Distance to Coperion: 5.5km

Get-together on Tuesday evening, Nov 8, 2022 | 20:00 h | Hotel ARCOTEL Camino, hotel bar

We invite you to our Get-together on Tuesday evening, Nov 8, 2022, at the hotel bar at 20:00 h. Please sign in for the Get-together at the hotel's reception desk of the hotel, whether you stay at the hotel or not.

Dinner on Wednesday, Nov 9, 2022 | 19:00 h

We warmly invite you to spend the evening of Wednesday, Nov 9, 2022, with us in a restaurant in Stuttgart. The dinner begins at 19:00 h. The restaurant is located in the center of Stuttgart, you can get there easily by foot.

Name and address of restaurant will follow in due time.

Route directions and maps will be added to the final version of the General information. The updated General Information will be online in time before the seminars starts.

> Contact details

Coperion GmbH
Uta Kühnen
Theodorstraße 10
70469 Stuttgart, Germany
Tel.: +49 711 897 3183
uta.kuehnen@coperion.com

www.coperion.com

Subject to changes

