

>>11th Food Extrusion Seminar

Nov 15/16, 2023 at Coperion Stuttgart, Germany

Coperion will be holding a Food Extrusion Seminar. 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 in 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.

October 10, 2023 | agenda & general information





>> GetTogether – Tuesday, Nov 14, 2023

20:00 GetTogether

Welcome HolidayInn Stgt-Weilimdorf, Hotel Bar

>> Agenda - Day 1 - Wednesday, Nov 15, 2023

08:00	Departure Shuttle from HolidayInn to Coperion
08:45	Registration Coperion Vortragssaal 1
09:30	Welcome/Presentation/Organizational Matters
09:50	Twin Screw Extruder Basics Uta Kühnen, Coperion
10:35	Types, Forms and Materials of Twin Screw Elements Contessa Ye, Coperion
11:20	Coffee Break
11:35	Practical Session: Assembly of Twin Screw Elements Tobias Gaiser, Coperion
12:35	Lunch Cantina
13:35	Process Opportunities in Food Extrusion Fabian Specht, Coperion
14:05	Extrusion of Meat Analogues: TVP and HMMA Dr. Patrick Wittek, Coperion
14:50	Coffee Break
15:10	Importance of Feeding in Continuous Processing Beat Müller-Ranft, Coperion
15:55	Expansion & Die Design Christian Hüttner, Coperion
16:40	Open Discussion All Speakers
17:00	End of Day 1
17:15	Departure Shuttle from Coperion to HolidayInn
19:00	Dinner 'Ristorante Italiani', Ingersheimer Str. 12, 70499 Stuttgart (close to the HolidayInn)

Subject to changes

www.coperion.com/foodextrusion2023





»Agenda - Day 2 - Thursday, Nov 16, 2023

07:45	Departure Shuttle from HolidayInn to Coperion
08:30	Process Design Uta Kühnen, Coperion
09:15	Recipe Ingredients in Food Extrusion Fabian Specht, Coperion
10:00	Coffee Break
10:20	Get Your Settings Right - the Impact of Extruder Settings on the Product Properties Christian Hüttner, Coperion
11:05	Coffee Break
11:20	Post-Extrusion Processing of Breakfast Cereals Jason Scott & Duncan Marr, Baker Perkins
11:50	Research, Innovation and Operational Excellence in Extrusion DrIng. habil. Azad Emin, Nexnoa
12:20	Safety Instruction
12:35	Lunch Cantina
13:35	Practical Session "Cereals": Station 1 Food Test Lab 7
14:00	Practical Session "HMMA": Station 2 Food Test Lab 5
14:25	Practical Session "Samples": Station 3 Food Test Lab 4
14:50	Practical Session "Gabler": Station 4 Food Test Lab 3
15:15	Practical Session "Shick Esteve": Station 5 Food Test Lab 2
15:40	Closing Remarks Certificates Coffee
16:00	Plant Tour Coperion factory
16:25	End of Seminar
16:30	Departure Shuttle Coperion to HolidayInn or Main Station ca 35min

Subject to changes

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>>Food Extrusion Seminar - General information

Seminar Venue

Coperion GmbH Theodorstr. 10 70469 Stuttgart Germany Phone: +49 711 897-0 www.coperion.com

Registration

Please register ONLINE Registration deadline expanded to October 12, 2023 | 16:00 CET

>Participation Fee: €1,600.- incl. VAT* [netto €1,344.50 + 19% VAT €255.50]

The participation fee includes the 2-day-seminar and seminar documents, lunch and refreshments during the seminar, the shuttle bus from HolidayInn to Coperion and return, as well as the GetTogether on Oct 14 and the Dinner on Oct 15.

*) Since 2021, face-to-face training courses have been subject to VAT; the tax rate depends on the location of the event and has to be paid in the country of the event.

>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.

>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.

> Cancellation policies

Cancellations untill Oct 12, 2023: a processing fee of €500 incl. 19% VAT will be charged Cancellations after Oct 12, 2023: 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.

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>>Food Extrusion Seminar - General information

>Hotel Accomodation Details

We have prereserved some single rooms at HolidayInn Stuttgart-Weilimdorf in advance. Please make sure to book your room by yourself at the HolidayInn latest until Oct 4, 2023 and state the keyword "Food Extrusion Seminar". For your convenience we provide a shuttle service from the HolidayInn to Coperion and return. The costs of your accomodation are not included in the seminar's fee.

HolidayInn Stuttgart

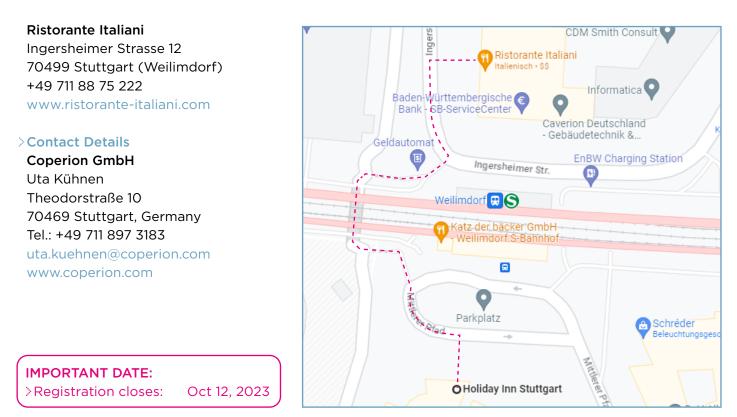
Mittlerer Pfad 25-27 70499 Stuttgart, Germany Reservation: 0800 181 3885 reservation@histuttgart.de Date: Nov 14-16, 2023 Costs room/night: € 142.-Prereserved until: Oct 4, 2023 Distance to Coperion: 8 km Shuttle approx. 35 min in rush-hour traffic

SetTogether on Tuesday Evening, Nov 14, 2023 | 20:00 | HolidayInn, Hotel Bar

We invite you to a GetTogether on Tuesday evening, Nov 14, 2023, at the hotel bar at 20:00. Please sign in for the GetTogether at the hotel's reception desk.

Dinner on Wednesday, Nov 15, 2023 | 19:00

We warmly invite you to spend the evening of Wednesday, Nov 15, 2023, with us in 'Ristorante Italiani'. The dinner begins at 19:00. The restaurant is located nearby the hotel, you can easily walk there.



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