

»» 13th Food Extrusion Seminar

Oct 29/30, 2025 by Coperion Stuttgart, Germany

Coperion will be holding the Food Extrusion Seminar again. This year the seminar will be organised and cohosted jointly with Baker Perkins. 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 06, 2025 | agenda & general information

Subject to changes



»» GetTogether – Tuesday, Oct 28, 2025

20:00 GetTogether
Welcome
HolidayInn Stgt-Weilimdorf, Hotel Bar

»» Agenda – Day 1 – Wednesday, Oct 29, 2025

08:45 Registration | HolidayInn Stuttgart, Conference Room

09:15 Welcome/Presentation Coperion + Organisation
Stefan Gebhardt & Uta Kühnen, Coperion

09:45 Twin Screw Extruder Basics
Uta Kühnen, Coperion

10:30 Types, Forms and Materials of Twin Screw Elements
Tobias Gaiser, Coperion

11:15 Coffee Break

11:35 Practical Session: Assembly of Twin Screw Elements
Tobias Gaiser & Team, Coperion

12:30 Lunch | Holiday Inn

13:30 Process Opportunities in Food Extrusion
Fabian Specht, Coperion & Catherine Cooper, Baker Perkins

14:00 Feeding of Various Ingredients
Beat Müller-Ranft, Coperion

14:45 Research Highlights in Food Extrusion Processing
Verena Schmidt, Fraunhofer-Institut für Verfahrenstechnik und Verpackung
Felix Ellwanger, Karlsruher Institut für Technologie

15:00 Coffee Break

15:30 Extrusion of Meat Analogues: TVP and HMMA
Tobias Gaiser, Coperion

16:15 Expansion & Die Design
Christian Hüttner, Coperion & Tom Shipman, Baker Perkins

17:00 Preview Practical Sessions Coperion Test Lab and Plant

17:10 End of Day 1

19:00 Dinner 'Ristorante Italiani', Ingersheimer Str. 12, 70499 Stuttgart (vis-à-vis the HolidayInn)

Subject to changes

www.coperion.com/foodextrusion2025



»» Agenda – Day 2 – Thursday, Oct 30, 2025

- 08:15 **Departure Shuttle | from HolidayInn to Coperion**
- 08:55 **Safety Briefing**
- 09:00 **Practical Session 1: Cereals | Food Test Lab**
Christian Hüttner, Coperion & Tom Shipman, BakerPerkins
- 09:25 **Practical Session 2: HMMA | Food Test Lab**
Tobias Gaiser, Coperion
- 09:50 **Practical Session 3: Samples | Food Test Lab**
Uta Kühnen, Coperion
- 10:15 **Practical Session 4: Forming Extrusion of Chewing Gum | Food Test Lab**
Patrick Gabler, Gabler
- 10:40 **Practical Session 5: Selecting Dies for Breakfast Cereal Design | Food Test Lab**
Catherine Cooper, BakerPerkins
- 11:05 **Factory Tour**
Coperion factory
- 11:30 **Departure Shuttle | from Coperion to HolidayInn**
- 12:15 **Lunch | HolidayInn**
- 13:00 **Innovative Food Extrusion: Efficient Production of Plant-Based Alternatives at Vemiwa**
Michael Walk, Vemiwa
- 13:30 **Process Design**
Uta Kühnen, Coperion
- 14:15 **Recipe Ingredients in Food Extrusion**
Fabian Specht, Coperion
- 15:00 **Coffee Break**
- 15:20 **Extrusion Processing of Breakfast Cereals and Its Ancillary Equipment**
Catherine Cooper & Tom Shipman, BakerPerkins
- 16:05 **Get Your Settings Right – the Impact of Extruder Settings on the Product Properties**
Christian Hüttner, Coperion
- 16:50 **Closing Remarks**
- 17:00 **End of Seminar Day 2**

Subject to changes

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➤➤ Food Extrusion Seminar – General information

➤ Seminar Venue

The event takes place in Conference Rooms at:

HolidayInn Stuttgart

Mittlerer Pfad 25-27

70499 Stuttgart, Germany

Phone: 00800 80 800 800

<https://histuttgart.de>

<https://histuttgart.de/en/arrival/>

info@histuttgart.de

The practical sessions on Day 2 take place at:

Coperion GmbH

Theodorstr. 10

70469 Stuttgart, Germany

Phone: +49 711 897-0

www.coperion.com

A shuttle service on Day 2 for the practical sessions to Coperion and return to the hotel will be provided.

➤ Registration

Please register [ONLINE](#)

REGISTRATION DEADLINE: September 15, 2025 | 17:00 CET

➤ Participation Fee: €1,700.- incl. VAT* [net €1428,57 + 19% VAT €271,43]

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 28 and the Dinner on Oct 29, 2025.

*) 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 until Sep 15, 2025: a processing fee of €500 incl. 19% VAT will be charged

Cancellations after Sep 15, 2025: 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 Standard Rooms at HolidayInn Stuttgart-Weilimdorf in advance. Please make sure **to book your room by yourself at the HolidayInn latest until Oct 1, 2025** and state the keyword "Food Extrusion Seminar 2025". The costs of your accomodation are not included in the seminar's fee. For your convenience we provide a shuttle service to the practical sessions at Coperion on Day 2 from the HolidayInn and return.

HolidayInn Stuttgart
Mittlerer Pfad 25-27
70499 Stuttgart, Germany
Reservation: 0800 181 3885
reservation@histuttgart.de

Date: Oct 28-30, 2025
Costs room/night: € 145.-
Prereserved until: Oct 1, 2025
Distance to Coperion: 8 km
Shuttle approx. 35 min in rush-hour traffic

➤ GetTogether on Tuesday Evening, Oct 28, 2025 | 20:00 | HolidayInn, Hotel Bar

We invite you to a GetTogether on Tuesday evening, Oct 28, 2025, at the hotel bar at 20:00. Please sign in for the GetTogether at the hotel bar.

➤ Dinner on Wednesday, Oct 29, 2025 | 19:00

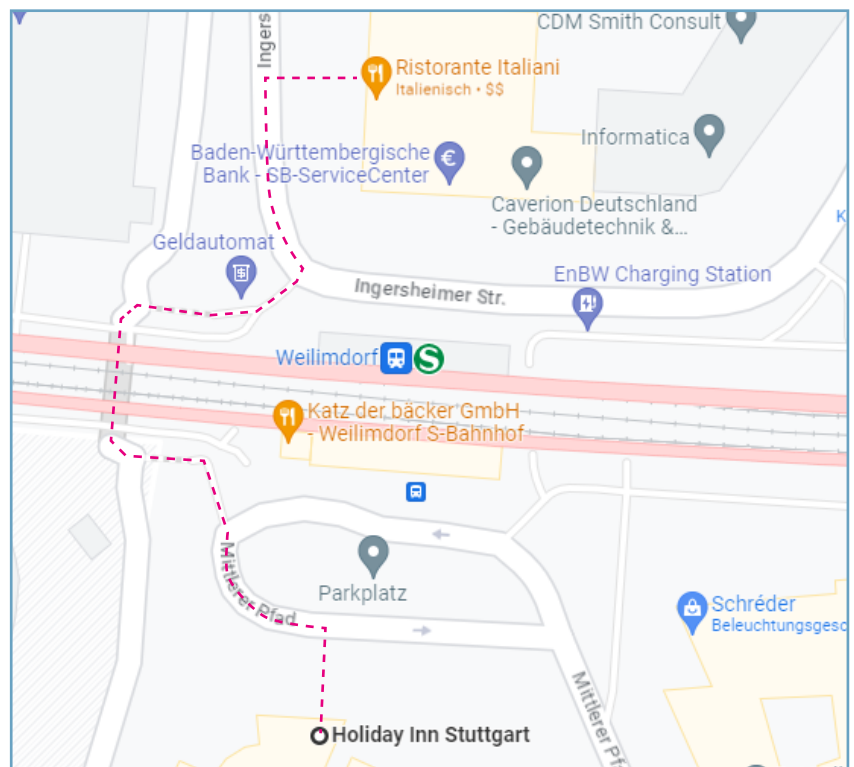
We warmly invite you to spend the evening of Wednesday, Oct 29, 2025, with us in 'Ristorante Italiani'. The dinner begins at 19:00. The restaurant is located nearby the hotel, you can easily walk there.

Ristorante Italiani
Ingersheimer Strasse 12
70499 Stuttgart (Weilimdorf)
+49 711 88 75 222
www.ristorante-italiani.com

➤ Contact Details

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IMPORTANT DATE:

➤ Registration closes: Sep 15, 2025

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