



Extrusion Processing Short Course

Class size is limited to 30 people

***Tentative Program Schedule**

7.30 a.m. to 8.00 a.m.	Check-in or Onsite Registration
8.00 a.m. to 8.15 a.m.	Introductions and Kick-off
8.15 a.m. to 10.00 a.m.	Overview of Extrusion Processing
10:00 a.m. to 10:15 a.m.	Power Break
10:15 a.m. to 11:15 a.m.	Biopolymers and Product Development with Extrusion Processing
11:15 a.m. to 12:15 p.m.	Lunch Break
12:15 a.m. to 1:15 a.m.	Physico-chemical Characteristics of Raw Materials and Extrusion
1:15 p.m. to 2:15 p.m.	Extruder Screws and Dies
2:15 p.m. to 2:30 p.m.	Power Break
2:30 p.m. to 3:30 p.m.	Twin-Screw Extruders, Scale-up, Post Extrusion Operations
3:30 p.m. to 3:45 p.m.	Emerson Electric Introduction with Jay McEvoy
3:45 a.m. to 5:00 p.m.	Ingredients in Extrusion Processing

*There may be minor changes in the schedule.

Course Introduction

Extrusion is a very common processing technology used in the food industry to produce direct expanded snack foods, cereals, and pet foods, among other products. Extruded products are typically made by utilizing raw materials, often flours, and subjecting them to high temperatures while also creating a high shear and high-pressure environment using rotating screws.

This introductory course will provide information about the extrusion processing systems, extruder parts, extruder screws and dies, food ingredient functionality and food product development with extrusion. The course will provide practical examples of product development with extrusion using various food ingredients.

For registration questions contact Travis Bettinson (Travis@junipfoods.com).