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SEMINARS ON EXTRUSION TECHNOLOGY

- **Food Extrusion Technology Seminar with Special Focus on Soy**
July 19, 2006
- **Feed Extrusion Technology Seminar**
July 20, 2006

Hotel Taj Banjara, Hyderabad



Organized by



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A. P. Foods

AGENDA

Seminar on Food Extrusion Technology with Special Focus on Soy

July 19, 2006

SOY-BASED FOOD PRODUCTS :

Will cover various opportunities for soy-based extruded products in India and current trends. - (Dr. Suresh Itapu, Technical Director - Human Nutrition, American Soybean Association - International Marketing) (ASA - IM)

EXTRUSION HARDWARE :

This topic will cover the hardware aspects of extrusion systems, with special focus on the appropriate configuration and application of extruders for the flexible and efficient production a variety of food products. This topic will include a discussion of cooking and forming extruders including both single screw and twin screw extrusion systems - (Dr. Sajid Alavi, Asstt. Prof. Department of Grain Science, Kansas State University) (KSU)

EXPPELLER PROCESSING OF SOY :

Introduction to expeller processing of whole soybeans to produce low fat soy flour and expelled soybean oil - (Dr. V.S.R. Moorthy, Consultant)

PRECONDITIONING OF FOODSTUFFS :

Description of principles of preconditioning of the ingredient mix, advantages of utilizing this pre-processing step, and various designs of preconditioners. Most modern extrusion equipment for food products involve a preconditioner prior to the actual extruder - (Dr. Sajid Alavi, Asstt. Prof. Department of Grain Science, Kansas State University) (KSU)

INGREDIENT FUNCTIONALITY :

Proteins in the form of wheat gluten, and whey and soy protein concentrates or isolates provide the much needed nutritional profile to extruded products and also impart functionality. This lecture will focus on various aspects of protein addition in extruded products - (Dr. Suresh Itapu, Technical Director - Human Nutrition, ASA - IM)

ROLE OF FLAVOURS :

Effect of extrusion cooking on the flavors and use of appropriate flavours in extruded products - (to be announced)

EXTRUSION APPLICATIONS (BREAKFAST CEREAL, SNACKS & PASTA) :

Many kinds of breakfast cereal and snacks are products cooked and expanded using extruders. This lecture will provide an understanding of how these important food products are processed by extrusion - (Dr. Sajid Alavi, Asstt. Prof. Department of Grain Science, Kansas State University) (KSU)

DRYING THEORY :

Theory and principles behind drying which is an important post-processing step, and design of various types of continuous dryers for food applications - (Dr. Sajid Alavi, Asstt. Prof. Department of Grain Science, KSU)

TOASTING AND COATING OF SNACKS AND CEREALS :

Toasting is an important post-processing step for flavor and texture development in breakfast cereal. Also many ingredients like lipids, flavors, sugars, spices and vitamins are added in a post-processing coating step. The lecture will focus on principles of toasting and coating - (Prof. Narpinder Singh, Guru Nanak Dev University)

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TROUBLE SHOOTING IN EXTRUSION PROCESSING :

Problems faced during extrusion cooking in the Indian context and tips on adaptation of currently available extruders to make various products - (Dr. Suresh Itapu, Technical Director - Human Nutrition, ASA - IM)

GMPS AND FOOD SAFETY :

Good manufacturing practices of extrusion cooking importance of food safety - (To be announced)

VISIT FACILITIES OF A. P. FOODS

Seminar on Feed Extrusion Technology

July 20, 2006

INTRODUCTION TO EXTRUSION TECHNOLOGY AND ITS HISTORY

Overview on the history and development of extrusion, evolution of extruded products like pasta, snacks, breakfast cereal, petfood and aquatic feed, the basic principles behind the technology and its current status - Dr. Sajid Alavi, Asstt. Prof. Department of Grain Science, KSU

INDIAN FEED INDUSTRY - CURRENT STATUS :

Feed processing industry in India is still in its nascent stages, although poultry, cattle and aqua farmers are gradually moving towards production and/or utilization of processed feed. This presentation will give an overview of the current status of the Indian feed industry - (Mr. Arvind Shah, Spectoms Engineering Ltd.)

EXTRUSION HARDWARE :

This topic will cover the hardware aspects of extrusion systems, with special focus on the appropriate configuration and application of extruders for the flexible and efficient production of a variety of food products. This topic will include a discussion of cooking and forming extruders including both single screw and twin screw extrusion systems - Dr. Sajid Alavi, Asstt. Prof. Department of Grain Science, (KSU)

APPLICATION OF EXTRUSION TECHNOLOGY FOR POULTRY FOODS :

An overview of use of extrusion processing in the poultry feed industry - Dr. D. Chandrashekar, Prof. & Head, Deptt. of Animal Nutrition, Veterinary College & Research Instt.

ROLE OF PRECONDITIONING :

Description of principles of preconditioning of the ingredient mix, advantages of utilizing this pre-processing step, and various designs of preconditioners. Most modern extrusion equipment for feed products involve a preconditioner prior to the actual extruder - (Dr. Sajid Alavi, Asstt. Prof. Department of Grain Science, KSU)

EXTRUSION APPLICATION IN ANIMAL FEED :

An overview of studies on extrusion processing of cattle feed and advantages linked to the same - (Dr. Sajid Alavi, Asstt. Prof. Department of Grain Science, KSU)

APPLICATION OF EXTRUSION TECHNOLOGY FOR PET FOODS :

Extrusion is a commonly used commercial process for producing dry expanded petfood. The lecture will discuss the capability of extrusion technology to produce highly palatable pet food because of the high temperature and high shear nature of the process, ability to handle a large amount of meat ingredients, capability of adding lipids and other palatability enhancers before, during or after the process, and use of pre-conditioning. - (Dr. Sajid Alavi, Asstt. Prof. Department of Grain Science, KSU)

APPLICATION OF EXTRUSION TECHNOLOGY FOR AQUA FEEDS :

Extrusion is widely used in many parts of the world for production of aquatic feed. Thus far these applications are limited in the Indian context, however, they have a huge potential for growth. The lecture will provide information on processing of aquatic feeds such as shrimp as well as pet foods and livestock feeds using extrusion. It will also include information about the ingredients utilized and other considerations which are involved in these applications - (Dr. Vijayanand, Technical Director - Feed, ASA-IM)

DRYING THEORY :

Theory and principles behind drying which is an important post-processing step, and design of various types of continuous dryers for food applications - (Dr. Sajid Alavi, Asstt. Prof. Department of Grain Science, KSU)

ECONOMICS AND ADVANTAGES OF EXTRUDED FEED PRODUCTS :

Extrusion technology is very commonly used in the food industry but has not been widely utilized in the feed industry because of capital costs involved. However, this technology has benefits over conventional feed manufacturing like pelleting. This lecture will cover the economics of extrusion technology and advantages of the technology over conventional feed manufacturing processes. (Dr. Vijayanand, Technical Director - Feed, ASA-IM)

PRODUCTS DISPLAY AND EVALUATION

VENUE

Hotel Taj Banjara
Road No. 1, Banjara Hills, Hyderabad, India

REGISTRATION INFORMATION

: REGISTRATION FEE :

- Registration fee : Rs. 3500/-* for One Day
- Registration fee : Rs. 5800/-* for Two Days
- Registration fee : US\$ 200 (Foreign Delegates) for two days
* Inclusive of tax

Registration fee should be sent through demand draft in favor of "Assocom-India Pvt. Ltd." payable at New Delhi.

- Course Fee must be paid before start of the program.

Cancellation Policy : Applicants who cancel for Seminars enrollment more than three Assocom-India working days before the course starts will receive full refund. Applicants cancelling enrollment with fewer than three Assocom-India working days left to the start of the seminar will be charged Rs. 1000/- or US\$ 50. Substitution may be made at any time.

Certificate will be awarded to all the participants at the concluding day of the Course. Please ensure to provide correct information on registration form.

Dress : Informal.

REGISTRATION FORM

Yes, I would like to enroll for the following Seminars on Extrusion Technology, July 19-20, 2006, Hyderabad, India.

July 19, 2006

July 20, 2006

Name: Last (family) First Middle initial

e-mail

Job Title

Company

Company Mailing Address City

State/Province Zip/Postal Code Country

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Company Telephone Company Fax

Full tuition enclosed Please bill my company

Credit Card Payment

Visa Mastercard Amer. Ex. Discover

Security (CID) Code* Exp. Date

*Signature and the security code are required to protect against fraud. For most cards, the security code is a three-digit number listed after the account number on the back of the card (in the white signature panel area). However, American Express cards will have a four-digit security code on the front of the card directly above the account number

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Name of Card Holder (Please Print Clearly)

Billing Address of Card Holder

Name of the Bank 7%* Charges will be Extra if payment made by the credit card

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