

## Continuing-Education Course for the Food Industry

# Food Powder

Wyndham Apollo Hotel Amsterdam  
December 4 - 5, 2014

### Who Should Attend

The course addresses specialists, engineers, technicians, planners and plant designers working with the development, optimization and manufacture of powdery food products.

### Outcome

After the course, the participants will have gained improved knowledge about processes for the use and manufacture of powders, about the properties of food powders, and about how to influence and optimize these properties.

### Main Subjects

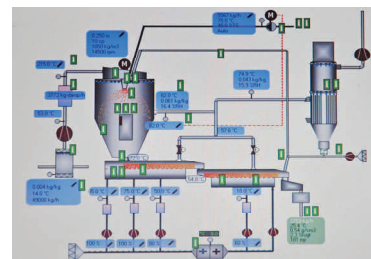
- Dissolution of powders in liquids
- Spray drying and other kinds of drying
- Granulation, agglomeration and dry mixing
- How does the recipe influence the powder?
- Redispersion properties of powders
- Powder density
- Moisture in powder, formation of lumps
- Other powder properties
- Powder sampling
- Fire and explosion safety

### Form

The course consists of lectures with discussions and a powder lab session. The course will be held in English. All parts of the course are documented in the course proceedings.

### Social Event

The participants are invited to an informal reception after the first day's technical sessions.

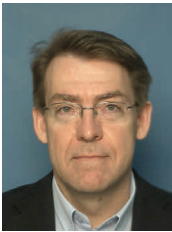


Registration and further information: Please see the back

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## Teachers



### Tekn. Dr Livsm.teknik Christer Rosén

- Technical Director, R&D Manager, Källbergs Industri AB
- Many years experience of drying and processing of food powders
- Associate lecturer in food technology at Lund University
- Contact: cr@chr-food-health.se



### Tekn. Dr, Docent Anders Hallström

- Consultant in powder technology and thermal processes including evaporation and drying
- Industrial experience of plant and process development
- Experience of university teaching and teaching at training courses
- Contact: ah@ahprocess.dk

## Venue



The Wyndham Apollo Hotel Amsterdam is conveniently situated between the Schiphol Airport and the centre of Amsterdam. It is close to the E19 motorway and less than a kilometer from the RAI conference centre.

Address: Apollolaan 2, Amsterdam, 1077 BA NL, The Netherlands  
Phone: +31 20 6735922

## Fee

Per participant EUR 1300,- exclusive of VAT.

The course fee is payable in advance on reception of an invoice and includes course materials, coffee, refreshments and lunches throughout the course as well as a reception on the first afternoon.

Overnight stay at the delegates' own expense can be arranged at the course venue. A special room rate applies if the attached form is returned directly to the hotel.

## Registration

Register for the course on [www.PowderInfoNews.com](http://www.PowderInfoNews.com) under Courses no later than October 28, 2014 .

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in cooperation with



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