

Food Powder

Hotel Dolce Chantilly, Chantilly, France
December 2 - 4, 2015

The Course

This is a 2½-day continuing-education course for the food industry, starting out with powder processes including blending, drying and redispersion/recombination. We move into a description of powder properties and how the properties can be influenced: Flow behaviour, moisture sorption, bulk density, caking, rehydration properties etc. As a special feature, specialist lectures will be given by suppliers of instruments for moisture sorption, particle size and shape, and flowability analyses as well as pilot-scale spray drying and granulation equipment, and there will also be a demonstration of analysis instruments. On the third day, there will be a hands-on lab session with possibilities to test the theories on commercial food powders and ingredients.

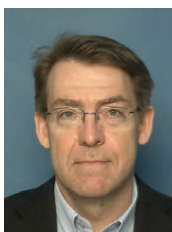
Who Should Attend

The course addresses formulation and product development 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.

Lecturers



Christer Rosén, Ph.D.
Owner, CHR Food & Health AB
www.powdevelop.com



Anders Hallström, Ph. D.
Owner, AH Process ApS
www.ahprocess.dk



Tim Freeman, B.Eng. (Hons)
CEO, Freemantech
www.freemantech.co.uk



Jérôme Sabathier
CEO, SAS ForS Instruments
www.fors-instruments.fr
www.occhio.be



Filip van der Gucht
CEO, ProCepT nv
www.procept.be



Roman Kirsch, Ph. D.
Head of sales, ProUmid GmbH & Co. KG
www.proumid.com

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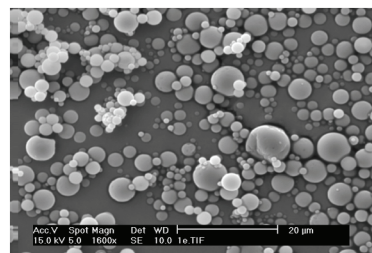
Day 1, 10am - 5pm

- Drying, especially spray drying - and how to tailor your dried powder
- Dry blending, principles and equipment, and how to avoid segregation
- Granulated and agglomerated food powders
- Rehydration of powder - influence of powder properties, and how to choose industrial equipment
- Conveying of powders
- Pilot-scale spray drying / congealing / prilling - an instant process to engineer a particle (Filip van der Gucht)



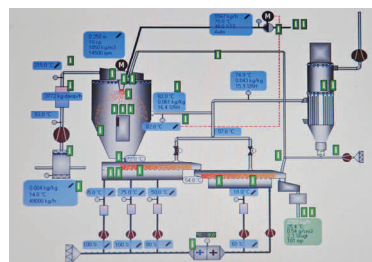
Day 2, 9am - 5pm

- Size and shape of particles - today's instrumentation possibilities (Jérôme Sabathier)
- Measurement and significance of the flow behaviour of powder (Tim Freeman)
- Moisture sorption in powder - and how to measure sorption behaviour (Roman Kirsch)
- Other food powder analyses
- Demo of equipment for image analysis (particle size and shape), flowability and moisture sorption from Occhio, Freeman Technology and ProUmid GmbH
- Sampling of powder
- Fire and explosion safety



Day 3, 9am - 2pm

- Summary of mechanical powder properties including bulk density - and how the properties are linked
- Electrostatic forces
- How recipe and process influence powder properties
- Why lumps are formed in powder, and what you can do about it
- Hands-on lab session with commercial food powders



Social Event

The participants are invited to an evening meal after the first day's technical sessions.

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Venue



The Dolce Chantilly Hotel is situated in the Chantilly forrest 30 km from Roissy Charles de Gaulles Airport north of Paris. There is a frequent direct train connection from Gare du Nord railway station in Paris to Chantilly-Gouvieux station.

Address: Avenue de Verdun, Vineuil St Firmin, Chantilly, FRA 60500, France

Phone: +33 (0)3 44584777
www.dolcechantilly.com

Fee and Registration

Per participant EUR 1550,- 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 course dinner on the first day.

Register for the course on www.PowderInfoNews.com under Courses no later than October 27, 2015.

Overnight stay can be arranged at the course venue at the delegates' own expense. Please make reservations at www.dolcechantilly.com.



A Continuing-Education Course in English by

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in cooperation with



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