

# »»» 12<sup>th</sup> Food Extrusion Seminar

Nov 13/14, 2024 by Coperion Stuttgart, Germany

Coperion will be holding the Food Extrusion Seminar again. This year the seminar will be organised and co-hosted 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.

June 18, 2024 | preliminary agenda & general information



## » GetTogether – Tuesday, Nov 12, 2024

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

## » Preliminary Agenda – Day 1 – Wednesday, Nov 13, 2024

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

12:35 **Lunch | Holiday Inn**

13:35 **Process Opportunities in Food Extrusion**  
Fabian Specht, Coperion & Catherine Cooper, Baker Perkins

14:05 **Extrusion of Meat Analogues: TVP and HMMA**  
Dr. Patrick Wittek, Coperion

14:50 **Coffee Break**

15:10 **Feeding of Various Ingredients**  
Beat Müller-Ranft, Coperion

15:55 **Expansion & Die Design**  
Christian Hüttner, Coperion & Tom Shipman, Baker Perkins

16:40 **Open Discussion**  
All Speakers

17:00 **End of Day 1**

19:00 **Dinner 'Ristorante Italiani', Ingersheimer Str. 12, 70499 Stuttgart (close to the HolidayInn)**

Subject to changes

[www.coperion.com/foodextrusion2024](http://www.coperion.com/foodextrusion2024)



## ➤ Preliminary Agenda – Day 2 – Thursday, Nov 14, 2024

- 08:15      [Departure Shuttle | from HolidayInn to Coperion](#)
- 09:15      **Practical Session 1: Cereals | Food Test Lab**  
Christian Hüttner, Coperion & Tom Shipman, Baker Perkins
- 09:40      **Practical Session 2: HMMA | Food Test Lab**  
Fabian Specht, Coperion
- 10:05      **Practical Session 3: Samples | Food Test Lab**  
Dr. Patrick Wittek, Coperion
- 10:30      **Practical Session 4: Nutraceutical Pellet Manufacturing | Food Test Lab**  
Patrick Gabler, Gabler & Michael Benjamin, Diosna
- 10:55      **Practical Session 5: Selecting Dies for Breakfast Cereal Design | Food Test Lab**  
Catherine Cooper, Baker Perkins & Uta Kühnen, Coperion
- 11:20      **Plant Tour |**  
Coperion factory
- 11:45      [Departure Shuttle | from Coperion to HolidayInn](#)
- 12:30      [Lunch | HolidayInn](#)
- 13:15      **Process Design**  
Uta Kühnen, Coperion
- 14:00      **Recipe Ingredients in Food Extrusion**  
Fabian Specht, Coperion
- 14:45      **Nexnoa | Research, Innovation and Operational Excellence in Extrusion**  
External Speaker: Dr.-Ing. habil. Azad Emin
- 15:15      [Coffee Break](#)
- 15:35      **Extrusion Processing of Breakfast Cereals and Its Ancillary Equipment**  
Catherine Cooper & Tom Shipman, Baker Perkins
- 16:20      **Get Your Settings Right – the Impact of Extruder Settings on the Product Properties**  
Christian Hüttner, Coperion
- 17:05      [Closing Remarks | Certificates | Coffee](#)
- 17:20      [End of Seminar](#)

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](mailto: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](http://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: October 7, 2024 | 17:00 CET**

### ➤ Participation Fee: €1,700.- incl. VAT\* [netto €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 12 and the Dinner on Oct 13.

\*) 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 Oct 7, 2024: a processing fee of €500 incl. 19% VAT will be charged

Cancellations after Oct 7, 2024: 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.

Subject to changes

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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 16, 2024** and state the keyword “Food Extrusion Seminar 2024”. 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 Day2 from the HolidayInn and return.

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

Date: Nov 12-15, 2024  
Costs room/night: € 142.-  
**Prereserved until: Oct 16, 2024**  
Distance to Coperion: 8 km  
Shuttle approx. 35 min in rush-hour traffic

### ➤ GetTogether on Tuesday Evening, Nov 12 2024 | 20:00 | HolidayInn, Hotel Bar

We invite you to a GetTogether on Tuesday evening, Nov 12, 2024, at the hotel bar at 20:00. Please sign in for the GetTogether at the hotel bar.

### ➤ Dinner on Wednesday, Nov 13, 2024 | 19:00

We warmly invite you to spend the evening of Wednesday, Nov 13, 2024, 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](http://www.ristorante-italiani.com)

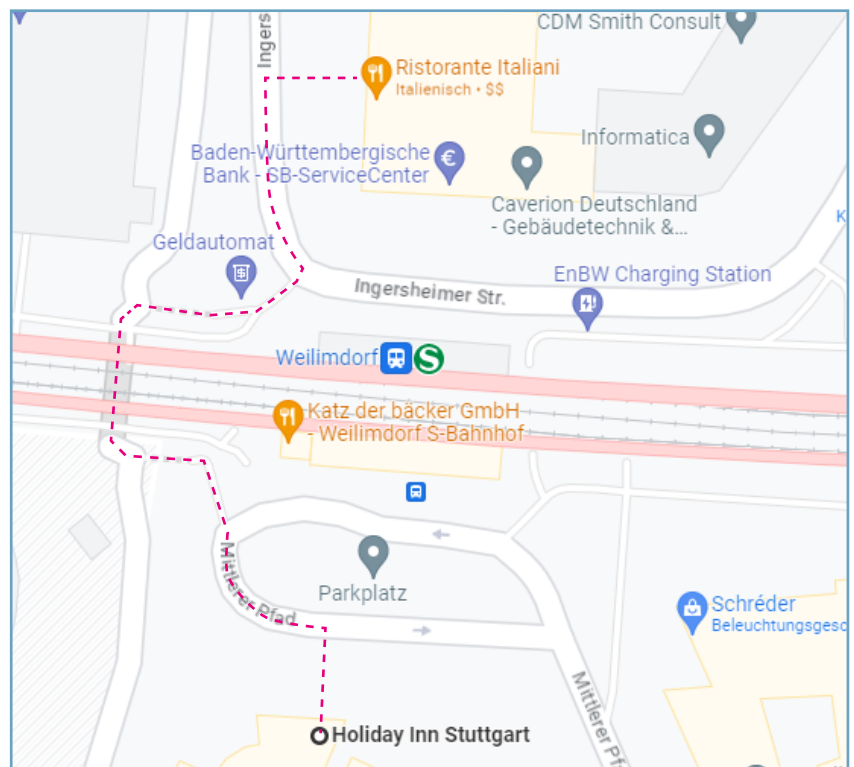
### ➤ Contact Details

#### Coperion GmbH

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[www.coperion.com](http://www.coperion.com)

#### IMPORTANT DATE:

➤ Registration closes: **Oct 7, 2024**



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