DESIGN OF FOOD EXTRUSION DIES

HES-SO, Sion Switzerland, 13 & 14 February August 2020

DRAFT COURSE PROGRAM

Please note: The following program may be subject to change

Day 1 Thursday, 13 February

8.30 am	Introduction
8.45 am	Basic Extrusion Principles
9.45 am	An Introduction to Rheology
10.15 am	**Morning Tea**
10.30 am	Understanding Viscoelasticity
11.15 am	Flow Dynamics within the Extruder Die
11.45 am	Basic Principles of Die Design
12.30 pm	**Lunch**
1.15 pm	Derivation of the Die Conductance Equation
2:00 pm	Classification of Dies
2.30 pm	*Tutorial # 1* and *Tutorial # 2*
3.15 pm	**Afternoon Tea**
3.30 pm	The Entrance Correction
4.15 pm	*Tutorial # 3*
4.45 pm	**End of Day**

Day 2 Friday, 14 February

8.15 am	Review and Questions from Day 1
8.30 am	Extrusion Die Capacity Models
9.15 am	Dies with Non-Uniform Geometry
10.00 am	**Morning Tea**
10.15 am	*Tutorial # 4*
11.00 am	Design of Primary Dies
11.45 am	*Tutorial # 5*
12.15 am	**Lunch**
1.00 pm	Die Plate Wear and Its Influence on Product Quality
1.45 pm	*Tutorial # 6*
2.15 pm	Die Design Procedure
3.00 pm	**Afternoon Tea**
3.15 pm	Use of Dimensional Analysis in Die Design
4.00 pm	Obtaining Rheological Data from Extruders
4.30 pm	**Close of Course**