



## FRESH PASTA

23 - 25 January 2018  
Galliera Veneta - Padua

The **Food Tech Master**  
is a series of courses by



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www.pavan.com

# PROFESSIONAL TRAINING: FRESH PASTA



## Sharing expertise

The FOODTECHMASTER is a series of professional training courses organized by Pavan with the aim of sharing knowledge and expertise on food production technology. The next edition will take place in January 2018 and will focus on Fresh Pasta production.

## Contents

### Raw materials

raw material analysis and characteristics

### Product

analysis of the various product shapes, fillings, development of new products, recipe cost

### Dough preparation

homogeneity and consistency of predefined parameters: recipes, time and moisture content

### Product forming

analysis of the various forming machine, throughput detection, % variation

## Complete training

The seminars will be held by Professors of the academic community and Process Engineers of Pavan Fresh Pasta Division. Topics will cover the entire pasta production process, from theoretical aspects to extremely practical issues as trials in a pilot plant and panel tests for sensory evaluation.

### Thermal treatment

product treatment diagrams and recommended curves (aw, moisture content, shelf life); Italian reference standards, BRC standards, IFS standards, Microbiology

### Industrial plant building

types and characteristics of fluids (steam, water, gas...); calculation of rough consumptions

### Operation

operation sheets; cleanability criteria and evaluation of the product stagnation points.

## Targets

Creating a common base of technological and technical know-how among machinery operators with reference to:

- > Production and process technology for dough sheet
- > Thermal treatments (pasteurization and cooling)
- > Working principles of a cappelletti and ravioli forming machine

## Course venue

### Pavan Conference Centre

Pavan Group Headquarters, Galliera Veneta (Padua), Italy

## Course Fee

### Euro 2000

Payment to be made upon receipt of proforma invoice. In case of non attendance, the course fee cannot be refunded. The course will take place if the minimum number of 15 attendees is reached; in the negative, the course fees will be entirely refunded.

## Language

### Italian

The course may be available in other languages depending on the total number of applicants for a given language.

## Duration

**3 Days:** 23 - 25 January 2018

**Arrival:** 22 January 2018 evening

**Departure:** 25 January 2018 afternoon

**Pick-up:** Treviso Airport, Venice Airport, Padua Train Station

## Accommodation

**Hotel "La Filanda"** - Cittadella (Padova)

[www.hotelfilanda.it](http://www.hotelfilanda.it)

**Distance from Pavan Headquarters:**

5 km, 5 minutes by car/coach

## Included services

- > Attendance to all training sessions, trials, sensory tests; access to all presentations; proceedings articles
- > Hotel accommodation
- > Breakfast, coffee break, lunch and dinner
- > Transfers: from/to Venice Airport; daily transfers from/to hotel to Pavan Headquarters; transfers in the evening for dinner when necessary
- > Certificate of attendance

## Subscription

Please fill in the subscription at the following web-link by 31/12/2017

[www.foodtechmaster.com/blog/subscribe](http://www.foodtechmaster.com/blog/subscribe) >



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# PROGRAMME

January

23

DAY  
ONE

Raw materials:

- > General features of raw materials and dough: semolina, flour, egg
- > Crucial components for the technological function: proteins, gluten, starch, fat
- > Microbiology
- > Demonstration of gluten tests
- > Main ingredients of fillings and their function
- > Demonstration of a test to define filling characteristics under different temperature conditions.

Demonstration of a functional test for a dough sheet with egg and without egg, and with different percentages of reworked scrap; tests with texture meter.

Function of the single processing stages, with particular focus on control parameters, control methods and effects of the different parameters.

Single processing stages: dosage, pre-mixing, mixing.

January

24

DAY  
TWO

Single processing stages: sheeting, sheet elasticity, rework, calibrations, effects of lamination.

Forming.

Pasteurization F0 value in pasteurization, use of data tracers and temperature curves.

Drying and critical temperatures.

Cooling.

Packaging.

January

25

DAY  
THREE

Ravioli and cappelletti forming machines: features and operating concepts  
Functional diagram: drive, assembly, fine tuning, wearing parts. Machine and forming die.

Laboratory:

- > the mechanical components of a forming die
- > forming die timing.