

FOOD TECH MASTER

PAVAN SCHOOL OF
FOOD TECHNOLOGIES

DRY PASTA

9th - 13th October 2017
5 days, full time course

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

Pavan
TECHNOLOGY TO FEED A GROWING WORLD GROUP

in collaboration with



OVERVIEW

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 **October 2017** and will focus on **Dry Pasta production**.

Complete training

The seminars will be held by Professors of the **academic community** and Process Engineers of Pavan Dry 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.

CONTENTS

Raw materials and pasta, fundamentals of rheology, thermodynamics, heat treatment and drying process, production technology and processing, energy recovery and efficiency, hygiene and hygienic safety, process automation, packaging, non conventional pasta.

TARGET

Plant Managers, Production Managers, R&D Managers, Quality Control Managers, Production Engineers

ONLINE FORM

www.foodtechmaster.com/subscribe/

DURATION

5 days, 9th - 13th October 2017

Arrival: Oct. 8th (Sunday) evening.

Departure: Oct. 13th (Friday) afternoon.

Pick up from/to Venice Airport, Treviso Airport, Padova Train Station

LANGUAGE

English.

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

COURSE VENUE

Pavan Conference Centre

Pavan Group Headquarters,
Galliera Veneta (Padova)

ACCOMODATION

Hotel la Filanda
Cittadella (Padova)
www.hotelfilanda.it

Distance from Pavan Headquarters: 5 km, 5 minutes by car/coach.

COURSE FEE

Euro 3.500

To be paid in advance by bank transfer.

CASSA DI RISPARMIO DEL VENETO
Filiale di Cittadella - PD

IBAN
IT57 B 06225 62520 07400612227H
ACCOUNT N.
612227/H
SWIFT
IBSPIT2P375



REGISTRATION FEE INCLUDES

- > Attendance to all training sessions, trials, sensory tests; access to all presentations; proceedings articles
- > Hotel accommodation (check-in Sunday 8th, check-out Friday 13th)
- > Breakfast, coffee break, lunch and dinner from Sunday 8th (dinner) to Friday 13th (lunch)
- > Transfers: from/to Venice Airport; daily transfers from/to hotel to Pavan Headquarters; transfers in the evening for dinner when necessary
- > 2 guided city tours in the evening (tours may be cancelled in case of bad weather)
- > Certificate of attendance

SUBSCRIPTION

Please fill in the subscription form and send it to foodtechmaster@pavan.com by **Sept. 8th**. You'll shortly receive our confirmation. The subscription is deemed to be completed on receipt of the bank transfer.

NOTES

The course package includes mentioned services from Sunday, October 8th evening and to Friday, October 13th afternoon.

Different arrival or departure dates may be arranged on request. Additional nights to be paid directly to the hotel reception.

Pavan recommend to attend the entire course and will not refund any fees for absence, late arrival and early departure.



PROGRAMME

8th OCTOBER

Welcome dinner at the Filanda restaurant (in the hotel)

9th OCTOBER

Welcome greetings and Course introduction

Quality of raw materials and pasta: cereals characteristics, starches chemistry, proteins chemistry, minor elements, optimal process parameters, analytical, organoleptic and nutritional aspects

Basics of rheology: materials characteristics, empirical measures, deformations and stress, elastic and accumulation moduli, shear rate, analytic methods

Production technology: kneading and extrusion (mixing, gluten development, possible kneading systems, screw configuration, shear rate, forming die)

10th OCTOBER

Application of thermodynamics to the drying process:

heat exchange principles, air and its water content, balance diagrams, drying kinetics

Heat treatments on cereal flours: enzymatic activity, effects of milling, basics of amino acids and sugars chemistry, Maillard reaction, furosine test, product final quality

11th OCTOBER

Production technology, drying process: state of the art, dryer types, balance curves, diagrams, effects on the product

Energy recovery and efficiency

Dough forming tests in Pavan R&D: differences between durum and soft wheat, elasticity and elongation, gluten tensile strength, colour, various extrusion conditions

Pasta production tests in Pavan R&D: different effects of drying diagrams on the products

12th OCTOBER

Packaging: packaging research, conventional polymers, latest materials, vertical and horizontal packaging machines

Maintenance philosophy and guidelines

Preventive Maintenance

Evaluation of pasta made during the production tests

13th OCTOBER

Process automation: PLC, operator interface, system and factory architecture, supervising system, remote assistance

The other pastas: gluten free pasta, pre-cooked pasta, pasta from minor cereals, whole wheat pasta, sheeted pasta, pasta with special additives, oriental noodles.

Feedback, certificates and final greetings