SCHEDULE

Sunday, March 15, 2020
6:00 PM Registration, hotel
6:30 PM Welcome, Introduction, & Announcements - Mian N. Riaz and Joseph Awika
7:00 PM Dinner, hotel (optional)

Monday, March 16, 2020
7:40 AM Bus leaves hotel to Rudder Tower, Texas A&M University
8:00 AM "Extruders in Snack Foods Preparation" - Mian N. Riaz
9:15 AM "The Status and Issues of the Snack Food Industry" - David Walsh
10:00 AM Break
10:15 AM "Grinding of Masa for Tortilla Chips & Corn Chips" - Frank Durazo
10:45 AM "Pulses and Legumes in Snack Food Production" - Mehmet Caglar Tulbek
11:30 AM Group Photo
11:45 AM Lunch
1:00 PM "Commercial Equipment for Making Dry Extruded Baked and Fried Snacks" - Steve Mires
1:45 PM "Thermal Processing Snack Products" - Tom Barber
2:30 PM Break
2:45 PM "An Overview of Dry Masa and Corn Tortilla Chips Manufacturing" - Helbert Almeida
4:00 PM Bus leaves for PERDC for Multiple Demonstrations:
   • Extrusion of Baked Snacks
   • Extrusion of Fried Snacks
   • Electrostatic Seasoning
   • Masa Milling

Tuesday, March 17, 2020
7:40 AM Bus leaves hotel for Rudder Tower, Texas A&M University
8:00 AM "Dry Milling and Corn Products for Snack Foods" - Brian Anderson
8:45 AM "Corn Quality for Alkaline Cooking" - Joseph Awika
9:45 AM Break
10:00 AM "Ancient Grain to Snack Foods" - Brian Anderson & Helbert Almeida
10:45 AM "Production of Masa using Extrusion Technology" - Brian Plattner
11:15 AM "NIR Analyzer on Ingredients and Snack Food" - Ashley Combs
11:45 AM Lunch
1:00 PM "Nutritious Snacks Incorporating Bean and Pea Ingredients" - Janice M.W. Rueda
1:30 PM "Food Safety, Hygiene and Microbiology for Snack Food Industries" - Tom Barber
2:00 PM Bus leaves for Heep Hall for Multiple Demonstrations:
   Corn Quality & Tortilla Chip Processing Demonstrations
   Participants will be divided into 2 groups and rotated between the following demonstrations (at Heep Hall):
   • Nixtamalization and Preparation of Corn Tortilla Chips
     a) Fresh Masa
     b) Dry Masa
     c) Tortilla and tortilla chip processing
   • Quality evaluation of masa tortilla and tortilla chips
   Corn Quality Evaluation Procedures and Equipment
   a) Corn Grades and Standards
   b) Corn Quality testing
   c) Factors affecting corn meal quality and variation
   d) Dry masa quality
   e) Other snack food ingredients: rice, sorghum, etc.
   f) NIR analyzer on ingredients and snack food

Wednesday, March 18, 2020
7:40 AM Bus leaves hotel for Rudder Tower, Texas A&M University
8:00 AM "Raw Material Specifications for Expanded Snacks" - Brad Strahn
9:15 AM "Single and Twin Screw Extruders for Snack Food Production" - Topher Dohl
10:30 AM Break
10:45 AM "Extrusion Applications for Food Products" - Brian Plattner
11:45 AM Lunch
1:00 PM "Principles of Die Design" - Topher Dohl
1:45 PM "Popcorn and Its Requirements" - John Concannon
2:45 PM Break
3:00 PM "Extrusion Processing Technologies" - Brian Plattner
4:00 PM Bus leaves for PERDC for Multiple Demonstrations:
   • Snack Production by Single Screw Extruder
   • Pop Corn Production
   • Other snack food ingredients: rice, sorghum, etc.

Thursday, March 19, 2020
7:40 AM Bus leaves hotel for Rudder Tower, Texas A&M University
8:00 AM "Starch and Protein Functionality During Processing" - Joseph Awika
9:00 AM "High Protein, Whole Grain, & Specialty Snack Extrusion" - Brad Strahn
10:00 AM Break
10:15 AM "Uses of Dehydrated Potato for Snack Food Products" - TBD
11:00 AM "Flavors & Seasonings for Snack Foods" - Cinde Merkt
12:00 PM Graduation Lunch
1:15 PM "Coating and Flavoring of Extruded Snacks and Tortilla Chips" - Douglas Hanify
2:00 PM "Troubleshooting of Expanded Snacks" - Brian Plattner
3:00 PM Break
3:15 PM "Conveying, Scaling, and Packaging for High Speed VFFS Snack Foods" - Toby Steward
4:15 PM Bus leaves for PERDC for Multiple Demonstrations:
   • Multi Grain Chips by Twin Screw Extruder
   • Coating of Snacks

Friday, March 20, 2020
7:40 AM Bus leaves hotel for Rudder Tower, Texas A&M University
8:00 AM "Frying Oils: An Overview of Quality, Fundamentals, and Applications" - Mohammad S. Alam
9:00 AM "TBA" - TBA
9:45 AM Break
10:00 AM "Industrial Frying System and Criteria for Selecting Industrial Fryers" - Caleb Reyes
11:00 AM "Wrap-Up" - Mian N. Riaz and Chris Mack

You can register online at https://perdc.tamu.edu/extrusion/
OBJECTIVES OF SHORT COURSE

- Train production personnel in principles and characteristics of extruders and support systems for effective selection and operation.
- Review current practices for preparation of fried corn chips, corn tortilla chips, half products, and other extruded snacks.
- Demonstrate equipment in operation and familiarize attendees with practical aspects of snack foods processing technology.

ACCOMMODATIONS

Reservations for lodging should be made directly by attendee. A block of rooms has been reserved at the Embassy Suites for short course participants at the special rate of $127/night plus tax for single or double occupancy. This rate includes a free full breakfast as well as free shuttle to and from the College Station airport. Ask for the rate specifically and mention the Group Code “SF2.” Hotel reservations must be received before February 15, 2020 in order to get special rate; the special rate DOES NOT APPLY before March 15 or after March 21. You can make your reservation by telephone, fax, or internet.

Embassy Suites
201 University Drive East
College Station, Texas 77840, USA
Tel: 979.250.6000; Fax: 979.250.6001
http://www.embassysuitescollegestation.com

When faxing or emailing hotel reservations, please include a credit card number to confirm your reservation, and also include your departure and arrival dates.

TRANSPORTATION

Easterwood Airport at College Station is easily reached by about eight flights daily. From Dallas/Pt. Worth International Airport connect via American Airlines. From Houston Intercontinental Airport connect via United Airlines. The airport code for Easterwood Airport is CLL. To get to the hotel in College Station, participants can call the Embassy Suites (979.250.6000) upon arrival at Easterwood Airport for courtesy van service or participants can schedule a pickup with GroundShuttle.com (855.303.4475) from George Bush Intercontinental Airport (IAH) or Houston Hobby airport (HOB) or Austin Bergstrom airport (AUS).

REGISTRATION

The registration fee for the short course and pilot plant demonstrations includes Sunday evening mixer/dinner, daily lunch, refreshments at breaks, local transportation, a short course eBook manual, and certificates of completion. The registration fee is $1,750 if paid in full by Sunday, February 15, 2020. After this date, registration fee is $1,850. Continuing Education Units (CEUs) are available upon request. An OPTIONAL black & white paper manual/binder is available for an additional $200 fee. There is a 10% registration discount if you are a member of the SNAC International, or if three or more individuals from the same organization register for the short course. Additional discounts may be applicable if space is available. (Only one discount per individual may apply). Registration fees are not refundable, but substitute personnel may be sent by the same firm. Space is limited; therefore, applications will be accepted on a first-come, first-served basis.

You can register online at https://perdc.tamu.edu/extrusion/

You can pay online by credit card (American Express, Visa, or Master Card). If paying by check, mail payable to TEES (Texas A&M Engineering Experiment Station) and mail to TEES Fiscal Office c/o TEES EDGE Program, 7607 Eastmark Dr. Suite 250D, College Station, TX 77840.

For registration inquiries, contact:
Cyndi Casanova
Short Course Coordinator
Process Engineering R&D Center
2476 TAMU
College Station, Texas 77843-2476 U.S.A.
Tel: 979.845.4741
Email: shortcourse@tamu.edu

The Extrusion Pilot Plant at Texas A&M University is available for contract research.

LOCATION AND FACILITIES

All lectures will be held at Rudder Tower, Texas A&M University Campus. College Station temperatures in March are from 51-72°F (11-22°C). Participants will be taken by bus to the Process Engineering R&D Center (Texas A&M RELIBL Campus) for afternoon demonstrations. Manuals and lectures will be in English. Translation equipment is available by prior arrangement for organized groups willing to provide their own translators.

SHORT COURSE CONDUCT

All short course sessions will be informal. Insurance policies do not allow non-university personnel, other than original manufacturers, to operate equipment. Questions are encouraged during the lectures, breaks, and social periods. Laptops are allowed in the classroom to follow the presentations in the short course eBook manual. If you require WiFi access during the conference, please inform the Short Course Coordinator when you register (the hotel has its own WiFi access and is separate from the conference). Rights to cancel this course with refund, to determine, to substitute speakers, and to change schedules, as necessary to expedite the course, are reserved. Texas A&M University System policy does not allow inclusion of alcoholic beverages in registration fees.

INSTRUCTORS

Dr. Mohammad S. Alam, Head, Fats & Oils Program, Process Engineering R&D Center, Texas A&M University
Dr. Helbert Almeida, Milling Innovation - BNA, Bunge - Creative Solutions Center
Dr. Brian J. Anderson, Vice President, BNA Innovation & RD Marketing, Bunge North America
Dr. Joseph Awika, Associate Professor, Cereal Quality Laboratory, Soil & Crop Sciences Dept., Texas A&M University
Tom Bambach, Vice President - Process Engineering, Buhler Agroglide Ashley Combs, Food FAS Manager, Americas, PerkinElmer Company
John Concannon, Vice President, C. Cretors and Company
Topher Dohl, Technical Center Director, Wenger Manufacturing
Frank Durazo, Worldwide Sales & Service, Maddox Metal Works
Frank Flieder, Edible Oils Consultant for QUALISoy and USB
Glen Grob, Technical Assistant, Extrusion Technology Program, Process Engineering R&D Center, Texas A&M University
Doug E. Hanify, PE, Manager, Process & Product Innovation, Spray Dynamics, a Heat and Control company
Chris Mack, Senior Research Associate, Extrusion Technology Program, Process Engineering R&D Center, Texas A&M University
Steve McAfee, Snack Food Division Manager, Maddox Metal Works
Cinde Merkt, Senior Seasoning Creator, Givaudan Flavors
Steve Middleton, Vice President of Membership and Communications, Maddox Metal Works, Inc.
Brian Platter, PE, Technology Program Director, Food and Industrial Products, Wenger Manufacturing
Stephen D. Prince, Research Associate, Extrusion Technology Program, Process Engineering R&D Center, Texas A&M University
Caleb Reyes, Account Manager, Snack Foods System, Heat and Control, Inc.
Dr. Mian N. Riaz, Head, Extrusion Technology Program, Process Engineering R&D Center, Texas A&M University
Dr. Janice M.W. Rueda, Director of Research & Business Development, Archer Daniels Midland Company
Toby Steward, PE, Regional Sales Manager, TNA North America
Dr. Bradley S. Strakhm, Consultant, The XIM Group, LLC
Dr. Mehmet Tulbek, A.Ag., Director of Research & Development, AGT Foods & R&D Center
David Walsh, Vice President of Membership and Communications, Government Affairs, SNAC International

UPCOMING PRACTICAL SHORT COURSES

For details, visit https://perdc.tamu.edu/short-courses/

Extruded Pet Foods and Treats, July 12-16, 2020
Aquaculture Feed Extrusion, Nutrition, & Feed Management, August 30 - September 04, 2020
Food Extrusion: Cereals, Protein & Other Ingredients, September 27 - October 02, 2020

For additional technical information, contact:
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