



## FOOD SEMINAR

**23-25 APRIL 2024**

Experience three days of interesting lectures on wet grinding, emulsification technology and the production of hummus, mayonnaise and mustard and learn how to produce various vegan products with innovative equipment in the highest quality.

# THE

# AGENDA

## DAY 1 TUESDAY, 23 APRIL 2024

Hummus, savoury spreads and processed cheese

09:00

### **Welcome**

### **Lecture**

Various ways of Hummus processing; Milling of seeds and kernels

### **Coffee break**

### **Practical presentation**

Manufacturing of Tahini using corundum stone mill

### **Practical presentation**

Manufacturing of Hummus using Universal machine

12:15

### **Lunch**

13:30

### **Lecture**

Various ways of processed cheese processing

### **Practical presentation**

Spreadable processed cheese produced on universal machine

### **Coffee break**

### **Practical presentation**

Vegan Feta alternative produced on universal machine

### **Practical presentation**

Manufacturing of Nut-Butter using corundum stone mill

16:30

### **End**

18:00

### **Evening event**

## DAY 2 WEDNESDAY, 24 APRIL 2024

New foods

09:00

### **Welcome**

#### **Lecture**

Plant based drinks - innovative wet milling technology

#### **Coffee break**

#### **Practical presentation**

Milling stage of the oat-drink processing line using MD and MZ

#### **Practical presentation**

Vegan spread milling using CoBall® bead mill

12:15

### **Lunch**

13:30

#### **Lecture - KaTech**

Stabilization systems, vegan alternatives and new food

#### **Practical presentation**

Veganise on ProxxD®

#### **Coffee break**

#### **Practical presentation**

Vegan burger patty and further vegan alternatives on universal machine

#### **Practical presentation & degustation**

Various raw materials and applications

16:30

### **Wrap up & End**



## DAY 3 THURSDAY, 25 APRIL 2024

### Mayonnaise, Sauces & Mustard

09:00

#### **Welcome**

#### **Lecture**

Various ways of Mayonnaise processing and background of Emulsions

#### **Coffee break**

#### **Practical presentation & degustation**

Various sauces and delicatessen products

#### **Lecture - Tate & Lyle**

Stabilisation of mayonnaises, dressings, sauces and further delicatessen products

12:15

#### **Lunch**

13:30

#### **Lecture**

Scraped surface heat exchangers - various integrated processing solutions

#### **Practical presentation**

Starch-culi production on Terlotherm

#### **Practical presentation**

Mayonnaises and Sauces on ProxxD®

#### **Coffee break**

#### **Lecture**

Mustard expertise

#### **Practical presentation**

Mustard made of whole kernels

16:30

#### **Wrap up & End**

