

Seminar week - Confectionery, February 1st 2018

Process Technology
and Training Centre

ProXES Technology

Agenda Nut and Cocoa Products	
Time	February 1st 2018
09:00	<i>Welcome</i>
09:15	<u>Lecture- FrymaKoruma</u> Techniques and Principles of Wet Grinding
	<u>Practical Presentation</u> Grinding of cocoa nibs, blending with further ingredients and fine milling of couverture
	<i>Coffee Break</i>
	<u>Practical Presentation</u> Production of Nut Butter varieties: Creamy and Crunchy
12:15	<i>Lunch</i>
13:30	<u>Lecture- ProXES Technology</u> Confectionery products - Technology of spreads-, toppings- and fillings manufacturing
	<i>Coffee Break</i>
	<u>Practical Presentation</u> Praline fillings - Ganache manufacturing
	<u>Practical Presentation</u> Waffle and Chocolate based Rework pre- and fine milling
16:30	<i>Final discussion - Questions & Answers</i>

Stephan
food processing machinery

FrymaKoruma
> technology in motion

abterlet
Process Equipment & Systems

suaTEC
automation technology

Registration form

I sign up for the events marked on the back side (Please check the appropriate boxes). My registration is binding.

Last name, first name _____

Company, country _____

Department _____

Street _____

Postal code, city _____

Phone _____

VAT Reg. No _____

Email _____

- I would like to attend the evening event on Tuesday (wine tasting in a local winery). Minimum no. of participants: 5
- Please send me information about local accommodation and transportation possibilities
- Special meal request
Please indicate: no pork no beef no fish no chicken

Seminar week fees: 1 day 635 € 2 days 1095 €
 3 days 1395 € 4 days 1535 €

The above-fees include seminar materials, lunch and the evening event on Tuesday. If you register as a group, a discount of 10 % applies to the second person as well as 25 % to the third and all subsequent persons. The number of participants is limited to 25.

Web Seminar 2.5 h 195 €

Following your registration, you will receive an invoice for the total fee. By cancellation 14 days or less before the event, 50% of the fee is refundable. Application deadline is 14 days before the event.

Date: _____ Signature: _____

Please send to Mrs. Zähringer or register online:

http://www.seminar.frymakoruma.de/
e-mail: zaehringer@proxes-group.com
Fax: +49 7631 7067 29

Address: ProXES Technology GmbH
Fischerstraße 10
79395 Neuenburg / GERMANY



Stephan produces machinery and engineering / automation solutions for different fields of application, such as: dairy, convenience food, meat and confectionery. Our key customers are multinational and well-known organisations. We export about 80 % of our machines globally. In the future we will focus on turnkey solutions to meet the high expectations of our customers in the food industry.



FrymaKoruma technology is used in the manufacture of the widest range of product types: active pharmaceutical substances, colorful lipstick masses, creams and also mayonnaise, ketchup and chocolate are produced in these plants. Whether in wet milling, homogenization, dispersion, mixing, de-aerating or desagglomeration – FrymaKoruma provides the right process to manufacture high quality products with short production times.



Terlet's product categories are: processing vessels, scraped surface heat exchangers (Terlotherm), bag-in-box filling machines (Van Meurs), coil tanks (Maxxitherm), batch units, vacuum gassing installations, modules and complete processing lines. These machines are applied for processing mainly high viscous fluid food and personal care products like sauces, fruit preps, jams, waxes, creams, soups, baby food and meat.



Our range of services comprises the complete servicing of any type of control system: planning, engineering, software development, design and commissioning. Customer satisfaction is our top priority. We respond individually to customer requests, for both complex and standard plants.

Process Technology
and Training Centre

ProXES Technology



Expert knowledge gained by Theory and Practice



Vacuum Processing Milling Heat exchange Deaeration



Cutting



Dispensing



Homogenizing



CIP



Maintenance

SEMINARS 2018

Mayonnaise Sauces Mustard Ketchup Dressing
Cream Toothpaste Ointment Gel Shampoo
Nutbutter Couverture Hummus Dip Filling

Benefit

We are offering seminar-weeks with daily changing topics with the opportunity to participate for several days.

- Ideal platform for discussing specific topics
- Know How about processing and recipes
- Well balanced mix of theory and practice
- Meet experts and other participants

Target groups

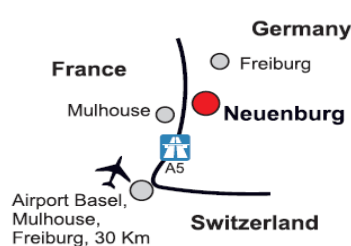
The aim of our seminars is the exchange of knowledge and the development of expertise. It is targeted towards supervisors, technologists, engineers and newcomers.

- Product development / R&D
- Process engineering
- Production
- Procurement

Venue

Our process technology and training center, ProXES Technology, is located in south-west Germany, close to France and Switzerland.

- Laboratory- and Pilot-Scale testing facility
- Machine Portfolio of the ProXES Group
- Seminar and meeting rooms
- Video conference system
- Up-to-date analytics



Week 5 Confectionery (English)		
Date	Topic	Content
01.02.18	Couverture, Nutbutter, Ganache, Rework	Alternative grinding, fine-grinding and dispersing technologies <input type="checkbox"/>

Week 10 Mayonnaisen, Saucen, Senf (Deutsch)		
Date	Thema	Inhalt
06.03.18	Chili, Ketchup & stückige Saucen	Schneiden, Feinmahlen, Dispergieren und Erhitzen mittels Doppelmantel, Direktampf und Wärmetauscher <input type="checkbox"/>

Week 15 Hot and chunky sauces, Soups, Spreads, Hummus (English)		
Date	Topic	Content
10.04.18	Chili, Ketchup & chunky Sauces	Cutting, fine grinding, dispersing and heating by means of a double jacket, direct steam and heat exchanger <input type="checkbox"/>

Week 17 Mayonnaises, Saucen, Mustard (English)		
Date	Topic	Content
24.04.18	Mayonnaises & Physics of Emulsions	Technology of emulsions and various mayonnaises <input type="checkbox"/>

Week 20 Health and Personal Care (English)		
Date	Topic	Content
15.05.18	Vacuum processing technology in HPC-industry	Design and functions of vacuum processing machines, Atex, Automation, Qualification <input type="checkbox"/>

Week 25 Gesundheit- und Körperpflege (Deutsch)		
Date	Thema	Inhalt
19.06.18	Vakuum Prozess Technik in der HPC-Industrie	Aufbau und Funktionen von Vakuum Prozess Anlagen, Atex, Automation, Qualifizierung <input type="checkbox"/>

Week 41 Mayonnaises, Sauces, Mustard (English)		
Date	Topic	Content
09.10.18	Mayonnaises & Physics of Emulsions	Technology of emulsions and various mayonnaises <input type="checkbox"/>

Week 45 Web-Seminar (English)		
Date	Topic	Content
06.11.18	Food-emulsions	Technology of vacuum processing machines, mayonnaise and sauces <input type="checkbox"/>

Week 47 Saucen et Moutarde (Français)		
Date	Sujet	Contenu
20.11.18	Mayonnaise et Emulsification	Technologie des émulsions et diverses mayonnaises <input type="checkbox"/>

Week 48 Salsas y Mostaza (Español)		
Date	Tema	Contenido
27.11.18	Mayonesas y Emulsificación	Emulsiones tecnología y diversos mayonesas <input type="checkbox"/>

Week 50 Shampoo and liquid soap (English)		
Date	Topic	Content
18.05.18	Shampoo and liquid soap	Presentation of conventional processing methods versus vacuum processing machines <input type="checkbox"/>

Week 51 Zahn pasta und Crème Herstellung (Deutsch)		
Date	Thema	Inhalt
20.06.18	Zahn pasta und Crème Herstellung	Zahnpasta Herstellung auf verschiedenen Maschinen, Emulgier-technik, Batchzeitenberechnung <input type="checkbox"/>

Week 52 Hygienic Design, Reinigung & Wartung (Deutsch)		
Date	Thema	Inhalt
21.06.18	Hygienic Design, Reinigung & Wartung	Reinigung und Desinfektion in Theorie und Praxis, Hygienic Design, Instandhaltung der Anlagen <input type="checkbox"/>

Week 53 Mustard, Horseradish & Maintenance (English)		
Date	Topic	Content
11.10.18	Mustard, Horseradish & Maintenance	Wet grinding techniques and maintenance of machines <input type="checkbox"/>

Week 54 Food-emulsions (English)		
Date	Topic	Content
06.11.18	Food-emulsions	Technology of vacuum processing machines, mayonnaise and sauces <input type="checkbox"/>

Week 55 Food-emulsions (English)		
Date	Topic	Content
06.11.18	Food-emulsions	Technology of vacuum processing machines, mayonnaise and sauces <input type="checkbox"/>

Week 56 Health and Personal Care (English)		
Date	Topic	Content
08.11.18	Health and Personal Care	Technology of vacuum processing machines, creams gels and ointments <input type="checkbox"/>

Week 57 Health and Personal Care (English)		
Date	Topic	Content
08.11.18	Health and Personal Care	Technology of vacuum processing machines, creams gels and ointments <input type="checkbox"/>

Week 58 Techniques de broyage humide (Français)		
Date	Sujet	Contenu
21.11.18	Moutarde et Broyage humide	Techniques de broyage humide: chili, noisettes, moutarde <input type="checkbox"/>

Week 59 Presentation of conventional processing methods (English)		
Date	Topic	Content
18.05.18	Shampoo and liquid soap	Presentation of conventional processing methods versus vacuum processing machines <input type="checkbox"/>

Week 60 Presentation of conventional processing methods (English)		
Date	Topic	Content
18.05.18	Shampoo and liquid soap	Presentation of conventional processing methods versus vacuum processing machines <input type="checkbox"/>

On demand:

- ✓ Private seminar
- ✓ Seminar at your site
- ✓ Customized Seminar
- ✓ Web-Seminar

Please contact us for an offer!