

Seminar week Soups, Babyfood, Hummus, Processed Cheese, Meat products 11th to 15th April 2016

Process Technology
and Training Centre

ProXES Technology

Agenda Ready Meals, Soups and Sauces		Agenda Pureed Food and Babyfood		Agenda Hummus and Spreads		Agenda Processed Cheese and Analogues		Agenda Meat Products	
Timeline	Day 1 - April 11 th 2016	Timeline	Day 2 - April 12 th 2016	Timeline	Day 3 - April 13 th 2016	Timeline	Day 4 - April 14 th 2016	Timeline	Day 5 - April 15 th 2016
9:00 a.m.	Welcome	09:00 a.m.	Welcome	09:00 a.m.	Welcome	09:00 a.m.	Welcome	09:00 a.m.	Welcome
	Lecture		Lecture		Lecture		Lecture		Lecture
	Raw material, formulations and products		Raw material, formulations and products		Raw material, formulations and products		Raw material, formulations and products		Raw material, formulations and products
	Trial		Trial		Trial		Trial		Trial
	Soup with pieces		Babyfood processing		Hummus processing including cooking of chick peas		Production of Processed Cheese		Meat Emulsion processing
	Trial		Trial		Trial		Trial		Trial
	Cooling of soup with pieces using scraped surface heat exchanger		Pureed food processing		Hummus processing with pre-cooked chick peas		Production of Processed Cheese		Liver paté processing
12:30 a.m.	Lunch	12:30 a.m.	Lunch	12:30 a.m.	Lunch	12:30 a.m.	Lunch	12:30 a.m.	Lunch
1:45 p.m.	Lecture	1:45 p.m.	Lecture	1:45 p.m.	Lecture	1:45 p.m.	Lecture	1:45 p.m.	Lecture
	Machinery and processing details		Direct steam injection - machinery and process		Process variations		Process variations		Process variations
	Trial		Trial		Trial		Trial		Trial
	Production of cream soup		Deaeration of Babyfood		Production of Spread		Production of Analogue Cheese		Production of a meat based ready meal
	Trial		Lecture		Trial		Trial		Trial
	Cutting of frozen vegetables		Hygienic processing - from raw material handling to filling		All-in-one production of Spread		Production of Analogue Cheese Dip	2:45 p.m.	Final discussion
4:45 p.m.	Final discussion	4:45 p.m.	Final discussion	4:45 p.m.	Final discussion	4:45 p.m.	Final discussion		



Join the ProXES Technology Centre - take spirit and ideas home

ProXES Technology Seminars | Registration form

I wish to sign up for the events marked on the back side (Please check the appropriate boxes). I understand that my registration is binding.

Last name, first name:

Company / institution:

Department:

Street:

Postcode, town:

Phone:

VAT Reg. No.:

e-mail:

I would like to attend the evening event on Wednesday:

Yes No (Minimum number of participants: 5)

Please book me into a hotel nearby:

Yes, from _____ to _____ No

Seminar week fees:

1 day 695 € 2 days 1195 €
 3 days 1595 € 4 and 5 days 1795 €

The above fees include your hotel room, seminar materials, lunch and the evening event on Day 2. 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. Following your registration you will receive an invoice for the total fee. If you cancel 5 days or less before the seminar is due to begin, 20 percent of this fee will be refunded.

Date: _____ Signature: _____

Please send this registration form to:

e-mail: zaehringer@proxes-group.com
Fax: +49 7631 7067 29 or
Post: ProXES Technology GmbH
Fischerstraße 10
79395 Neuenburg / GERMANY

The ProXES Group combines leaders in process technology. ProXES already includes Stephan Machinery GmbH (Hameln, Germany) and FrymaKoruma AG (Rheinfelden, Switzerland). These companies own strong brands in food processing, pharmaceutical, and health-care technologies. As of July 1st 2015 ProXES has a new member: Terlet (Zutphen, The Netherlands). The ProXES Group is now heading into a shared future with the common goal of being the worldwide leader for batch-centered and continuous processing technology.

Stephan Machinery 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, colourful lipstick masses, creams and also mayonnaise, ketchup and chocolate are produced in these plants. Whether in wet milling, homogenization, dispersion, mixing, 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.



EXPERT KNOWLEDGE GAINED BY PRACTICE






Concept

In 2016 we are offering seminars that extend over a whole week rather than just one day.

-  Focus on selected applications
-  Chance to deepen your process know-how
-  Well-balanced mix of theory and practice
-  Opportunity to exchange experiences with experts and other participants
-  Ideal platform for discussing specific problems





Target groups

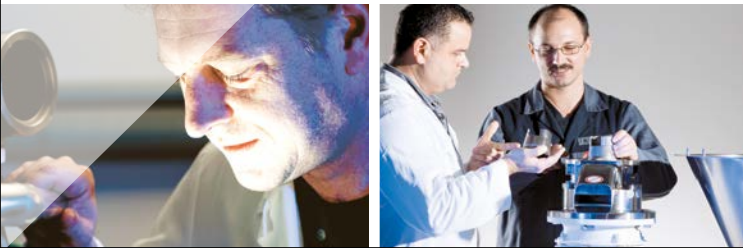
The main goal of our seminars is the exchange of knowledge and the development of expertise. It is targeted towards supervisors, technologists, engineers and managers coming from:

-  Product development / R&D
-  Process engineering
-  Product management
-  Production
-  Quality management

Venue

Key benefits of ProXES Technology seminars:

-  Experts with focus on application
-  Modern seminar rooms
-  Advanced process technologies
-  Contemporary analytics



PROXES TECHNOLOGY

The target of our series of seminars is to share our expert knowledge with our customers. Our seminars consist of practical and theoretical elements. Additionally, there will be ample opportunity to discuss specific problem areas with speakers, industry experts and other participants. Ideal for new employees, the seminars offer an excellent opportunity to familiarize oneself with the world of processing.

Date	Topic	
Week 8	Sauces & Mustard	(german)
Mo. 22.02.	Chili Sauce & Ketchup	<input type="checkbox"/>
Tu. 23.02.	Salad Mayonnaise – Clean Label Formulations	<input type="checkbox"/>
We. 24.02.	Mayonnaise & Sauces	<input type="checkbox"/>
Th. 25.02.	Mustard	<input type="checkbox"/>
Fr. 26.02.	On Demand	<input type="checkbox"/>
Week 11	Confectionery	(english)
Mo. 14.03.	Marzipan, Almonds, Nuts and Sesame	<input type="checkbox"/>
Tu. 15.03.	Chocolate, Couverture	<input type="checkbox"/>
We. 16.03.	Spreads, and Ganache Rework Processing	<input type="checkbox"/>
Th. 17.03.	Fruit Preparations, Bakingstable Fillings and Jams	<input type="checkbox"/>
Fr. 18.03.	Creams & Desserts	<input type="checkbox"/>
Week 14	Health & Personal Care	(english)
Tu. 05.04.	Ointments and CIP Solutions	<input type="checkbox"/>
We. 06.04.	Toothpaste	<input type="checkbox"/>
Th. 07.04.	Creams, Gels and Lotions	<input type="checkbox"/>
Fr. 08.04.	Shampoo, Shower Gel	<input type="checkbox"/>
Week 15	Soups, Baby Food, Hummus, Processed Cheese, Meat Products	(english)
Mo. 11.04.	Ready Meals, Soups and Sauces	<input type="checkbox"/>
Tu. 12.04.	Puréed Food (Hospital Food) and Baby Food	<input type="checkbox"/>
We. 13.04.	Hummus and Spreads	<input type="checkbox"/>
Th. 14.04.	Processed Cheese and Analogues	<input type="checkbox"/>
Fr. 15.04.	Liver Paté, Meat Emulsions and Ready Meals	<input type="checkbox"/>

From the beginning of January 2016 and for the first time you are able to book trials and presentations of the entire ProXES brands: Stephan, FrymaKoruma and Terlet.

Our process and training center, ProXES Technology, is offering you expert knowledge, a modern equipped seminar room, state-of-the-art technology and up-to-date analytics. Don't miss the opportunity to register for these important and informative seminars.

Date	Topic	
Week 41	Sauces & Mustard	(english)
Mo. 10.10.	Chili Sauce & Ketchup	<input type="checkbox"/>
Tu. 11.10.	Salad Mayonnaise - Clean Label Formulations	<input type="checkbox"/>
We. 12.10.	Mayonnaise & Sauces	<input type="checkbox"/>
Th. 13.10.	Mustard	<input type="checkbox"/>
Fr. 14.10.	Vegan and Vegetarian Food	<input type="checkbox"/>
Week 43	Sauces & Mustard	(russian)
Tu. 25.10.	Mayonnaise & Sauces	<input type="checkbox"/>
We. 26.10.	Mustard	<input type="checkbox"/>
Th. 27.10.	On Demand	<input type="checkbox"/>
Week 45	Soups, Baby Food, Hummus, Processed Cheese, Meat Products	(english)
Tu. 08.11.	Ready Meals, Soups and Sauces	<input type="checkbox"/>
We. 09.11.	Puréed Food (Hospital Food) and Baby Food	<input type="checkbox"/>
Th. 10.11.	Processed Cheese and Analogues	<input type="checkbox"/>
Week 47	Sauces & Mustard	(french)
Tu. 22.11.	Mayonnaise & Sauces	<input type="checkbox"/>
We. 23.11.	Mustard	<input type="checkbox"/>
Th. 24.11.	On Demand	<input type="checkbox"/>
Week 48	Sauces & Mustard	(spanish)
Tu. 29.11.	Mayonnaise & Sauces	<input type="checkbox"/>
We. 30.11.	Mustard	<input type="checkbox"/>
Th. 01.12.	On Demand	<input type="checkbox"/>