

# Seminar week Pharma, Cosmetics, Healthcare from 5th to 8th April 2016



## ProXES Technology

Agenda Ointments and CIP		Agenda Toothpaste		Agenda Creams, Lotions, Gel		Agenda Shampoo	
Timeline	Day 1 - April 5th 2016	Timeline	Day 2 - April 6th 2016	Timeline	Day 3 - April 7th 2016	Timeline	Day 4 - April 8th 2016
9:00 a.m.	Welcome	09:00 a.m.	Welcome	09:00 a.m.	Welcome	08:30 a.m.	Welcome
	Lecture		Lecture		Lecture		Lecture
	Vacuum processing units and the process in details for ointments and creams		Toothpaste - An Introduction		Vacuum processing units		Common processing and deaeration of shampoo
	Trial		Trial		Lecture		Trial
	Ointment on Dinex technology		Tooth gel on Dinex technology		Process details and parameters		Shampoo on Dinex technology
	Lecture		Lecture		Trial		Lecture
	Abstract about Crystallization and emulsification in ointments and creams		Toothpaste - Technology & process		O/W Lotion on DinexH Lab		Shampoo production on vacuum processing units
12:30 a.m.	<b>Lunch</b>		Trial	12:15 a.m.	<b>Lunch</b>		Trial
1:45 p.m.	Trial		Tooth gel on VME technology	1:30 p.m.	Lecture		Shampoo production in open vessel followed by deaeration on VE-I
	Cinc paste on Dinex technology	12:30 a.m.	<b>Lunch</b>		Emulsions and mechanical emulsification		
	Trial	1:45 p.m.	Lecture		Lecture	12:50 a.m.	Final discussion
	CIP on Dinex technology		Toothpaste - Thickening and Rheology		Emulsifier and texturizers		
	Lecture		Trial		Trial		
	CIP technology and process		Toothpaste on Dinex technology		Carbopol - based gel on DinexV 200		
5:00 p.m.	Final discussion		Lecture		Trial		
			Scale up for Toothpaste, Gels, Creams, Lotions		W/O Cream hot - cold process on DinexH Lab		
		5:00 p.m.	Final discussion	5:00 p.m.	Final discussion		



Join the ProXES Technology Centre - be part of the tecommunity

## 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 Day 2:

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 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: [zaehring@proxes-group.com](mailto:zaehring@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 1<sup>st</sup> 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

food processing machinery

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 in motion

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

Process Equipment & Systems

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.

# ProXES Technology



# SEMINARS 2016

## PROXES TECHNOLOGY

## 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

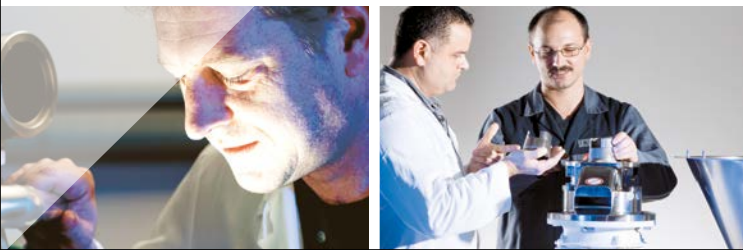
The main goal of our seminars is the exchange of knowledge and the development of expertise. It is targeted towards supervisors, technologists, engineers and managers coming from:

- 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	
<b>Week 4</b>	<b>Health &amp; Personal Care</b>	<b>(english)</b>
Tu. 26.01.	Ointments and CIP Solutions	<input type="checkbox"/>
We. 27.01.	Toothpaste	<input type="checkbox"/>
Th. 28.01.	Creams, Gels and Lotions	<input type="checkbox"/>
Fr. 29.01.	Shampoo, Shower Gel	<input type="checkbox"/>
<b>Week 8</b>	<b>Sauces &amp; Mustard</b>	<b>(german)</b>
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"/>
<b>Week 11</b>	<b>Confectionery</b>	<b>(english)</b>
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"/>
<b>Week 15</b>	<b>Soups, Baby Food, Hummus, Processed Cheese, Meat Products</b>	<b>(english)</b>
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	
<b>Week 41</b>	<b>Sauces &amp; Mustard</b>	<b>(english)</b>
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"/>
<b>Week 43</b>	<b>Sauces &amp; Mustard</b>	<b>(russian)</b>
Tu. 25.10.	Mayonnaise & Sauces	<input type="checkbox"/>
We. 26.10.	Mustard	<input type="checkbox"/>
Th. 27.10.	On Demand	<input type="checkbox"/>
<b>Week 45</b>	<b>Soups, Baby Food, Hummus, Processed Cheese, Meat Products</b>	<b>(english)</b>
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"/>
<b>Week 47</b>	<b>Sauces &amp; Mustard</b>	<b>(french)</b>
Tu. 22.11.	Mayonnaise & Sauces	<input type="checkbox"/>
We. 23.11.	Mustard	<input type="checkbox"/>
Th. 24.11.	On Demand	<input type="checkbox"/>
<b>Week 48</b>	<b>Sauces &amp; Mustard</b>	<b>(spanish)</b>
Tu. 29.11.	Mayonnaise & Sauces	<input type="checkbox"/>
We. 30.11.	Mustard	<input type="checkbox"/>
Th. 01.12.	On Demand	<input type="checkbox"/>