

Course Information

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 full fat soy meal, processing raw animal products, preparation of pet foods, aquaculture, poultry and swine feeds.
- Demonstrate equipment in operation, and familiarize attendees with practical aspects of feeds extrusion technology.

Location and Facilities

All lectures will be held at Rudder Tower on the Texas A&M University Campus. College Station temperatures are from 61-40°F (16-4°C) in January and 66-44°F (19-7°C) in February. Participants will be taken by bus to Rudder Tower and to the Food Protein R&D Center (TAMU Riverside Campus) for afternoon demonstrations. Translation equipment is available by prior arrangements 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 or to substitute speakers and 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.

Transportation

Easterwood Airport at College Station is easily reached by about 8 flights daily. From Dallas/Ft Worth International Airport connect via American Airlines. From Houston Intercontinental Airport connect via United Airlines. **The airport code for Easterwood Airport is CLL.** Participants should call the **Hilton hotel (979-693-7500)** upon arrival at Easterwood Airport for courtesy van service.

Accommodations

Reservations for lodging should be made directly by attendee. A block of rooms has been reserved at the **College Station Hilton and Conference Center** for short course participants at the special rate of **\$119/night** plus tax for single or double occupancy. Ask for the rate specifically and mention the Group Code "**FEED15**". Hotel reservations must be received before January 10, 2015 in order to get the special rate. You can make your reservation by telephone, fax, or the internet:

College Station Hilton & Conference Center
801 University Drive East
College Station, Texas 77840 USA
Tel: 979-693-7500; Fax: 979-260-1931
www.hiltoncs.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.

List of Instructors

REGISTRATION

The registration fee for the short course and pilot plant demonstrations include Sunday evening mixer, daily lunch, refreshments at breaks, local transportation, a short course eBook manual, and certificate of completion. **Registration fee is \$1650 if paid in full by January 10th, 2015. After this date, registration fee is \$1750.** Continuing education units (CEUs) are available for an additional fee upon request. A black & white paper manual/binder is also available upon request for an additional \$200 fee.

There is a 10% registration discount if three or more individuals from the same organization register for the short course. Academic discounts may be applicable if space is available.

Make checks payable to **TEES (Texas A&M Engineering Experiment Station) and mail to TEES Fiscal Office, 3124 TAMU, College Station, TX 77843-3124.** You may pay the fee by credit card (American Express, Visa or Master Card). **Registration fees are NOT refundable,** but substitute personnel may be sent by the same firm. Mail the registration form and a photocopy of your check to Marcy Bundick, Short Course Coordinator (see address on registration application form). Space is limited; therefore, applications will be accepted on a first-come, first-serve basis.

You can also register on the web: <http://foodprotein.tamu.edu/extrusion>

INSTRUCTORS

Dr. David Albin, Applied Nutrition Technologist, Insta-Pro International
Mr. Michael Bachelor, Vice President, Bachelor Controls, Inc.
Dr. Christopher Bailey, Professor, Poultry Science Dept., Texas A&M University
Ms. Lindsay Beaton, Associate Editor of Petfood Industry Magazine, Watt Global Media
Dr. Jon Bergstrom, Market Development Manager, Swine, DSM Nutritional Products North America
Mr. Wayne Busilla, Purchasing & Logistics Manager, UAS Canada Inc.
Mr. Chad Cook, Vice President, Sales & Marketing, Bliss Industries, LLC.
Dr. Lynn Deffenbaugh, Technical Service Manager, Kemin Nutrisurance, Inc.
Mr. Larry Fex, Technical Sales/Plant Commissioning, UAS Canada Inc.
Dr. Delbert Gatlin, III., Professor, Wildlife and Fisheries Science Dept., Texas A&M University
Mr. Gerry Hertzal, Research Coordinator & Technical Service, Wenger Manufacturing Co.
Ms. Jolene Hoke, Companion Animal Technical Sales Support, ADM Company-Alliance Nutrition, Inc.
Dr. Josh Hudson, Southwest Regional Manager, Perten Instruments, Inc.
Mr. Chris Mack, Senior Research Associate, Extrusion Technology Program, Food Protein R&D Center, Texas A&M University
Mr. Dave Mattice, VP Engineering / Sales Manager, Automated Process Equipment Corp. (APEC)
Mr. Jason Pintuff, Feeds Market Manager, Buhler Aeroglide
Mr. Brian Plattner, Process Engineering Manager, Wenger Manufacturing Co.
Dr. Mian N. Riaz, Head, Extrusion Technology Program, Food Protein R&D Center, Texas A&M University

Register online at:
<http://foodprotein.tamu.edu/extrusion>

INSTRUCTORS CONTINUED...

Mr. Galen Rokey, Process Technology Manager, Wenger Manufacturing Co.

Dr. Nabil Said, Vice President, Nutrition & Extrusion Technologies, Insta-Pro International

Mr. Eric Stibora, Director of Business Development, VO & AF Business Group, Anderson International Corporation

Mr. Jonathan Thorn, Executive Director of Technology, Schenck Process LLC

UPCOMING PRACTICAL SHORT COURSES
For details, visit <http://foodprotein.tamu.edu/shortcourses.php>

19th Annual Snack Food Processing:
Extruded Snacks & Tortilla Chips
March 22-27, 2015

17th Annual Food Extrusion:
Cereals, Protein and Other Ingredients
August 16-21, 2015

22nd Annual Aquaculture Feed Extrusion,
Nutrition & Feed Management
September 20-25, 2015



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

For additional technical information, call, fax, or email to:
Dr. Mian N. Riaz
Food Protein R&D Center
Tel: 979-845-2774; Fax: 979-845-2744
Email: mnriaz@tamu.edu

Organized by the
Food Protein Research & Development Center
Extrusion Technology Program
Texas Engineering Experiment Station
The Texas A&M University System
College Station, Texas

Feeds & Pet Food Extrusion
February 1 - 6, 2015



25th Annual Short Course

Register online at:
<http://foodprotein.tamu.edu/extrusion>

Schedule of Lectures

Register online at:
<http://foodprotein.tamu.edu/extrusion>

Registration Application

Sunday, February 1, 2015

- 6:00 PM Registration, Hilton Hotel
6:30 PM Welcome, Introduction, and Announcements – Mian N. Riaz
7:00 PM Dinner with Cash Bar, Hilton (optional)

Monday, February 2, 2015

- 7:40 AM Bus Leaves Hotel for Rudder Tower, Texas A&M University
8:00 AM "Introduction to Extrusion" – Mian N. Riaz
9:00 AM "Pet Food: Global Market Trends" – Lindsay Beaton
9:30 AM Break
9:45 AM "Material Handling: Product Conveyance, Material Flow & Distribution, and Pneumatic Conveying" – Jonathan Thorn
10:45 AM "Solutions to Common Grinding Problems" – Chad Cook
11:45 AM Group Photo
12:00 PM Lunch
1:00 PM "Principles of Dry Extrusion and Its Application in Feeds & Pet Food" – Nabil Said
1:45 PM "Plant Dust Control and Cleaning/Sanitation of Pneumatic Equipment" – Jonathan Thorn
2:30 PM Break
2:45 PM "Dry Extrusion of Full Fat Soy and Partially Defatted Soybean Meal" – Dave Albin
3:30 PM "Other Commercial Applications of Dry Extrusion" – Nabil Said
4:00 PM **Bus Leaves for FPRDC for Multiple Demonstrations:**
– Full Fat Soy from Whole Soybeans using a Dry Extruder
– Full Fat Soy from Dehulled Soybeans using a Dry Extruder
– By-Products Recycling using a Dry Extruder

Tuesday, February 3, 2015

- 7:40 AM Bus Leaves Hotel for Rudder Tower, Texas A&M University
8:00 AM "Pet Food Treats" – Jason Pintuff
9:00 AM "Pulses for Pet Food: Alternative Non-Grain for Extrusion" – Jolene Hoke
9:30 AM Break

- 9:45 AM "Optimizing Pet Food Quality: Oxidation Control, Microbial Growth Control, and Palatability" – Lynn Deffenbaugh
11:00 AM "Continuous Spray and Coating Systems" – Dave Mattice
11:45 AM Lunch
1:00 PM "Drying and Cooling Systems" – Jason Pintuff
2:00 PM "Formulating Natural Pet Foods" – Lynn Deffenbaugh
2:45 PM Break
3:00 PM "Extruded Treats" – Galen Rokey
3:45 PM "Characteristics and Applications of Interrupted Flight Expanders" & "Processing of Full Fat Soy Products, Pet Foods, and Aquaculture Feeds" – Eric Stibora
4:30 PM **Bus Leaves for FPRDC for Multiple Demonstrations:**
– Full Fat Soy Processing using an Interrupted Flight Expander
– Surface Coating System for Pet Food
– Dog Food using an Interrupted Flight Expander

Wednesday, February 4, 2015

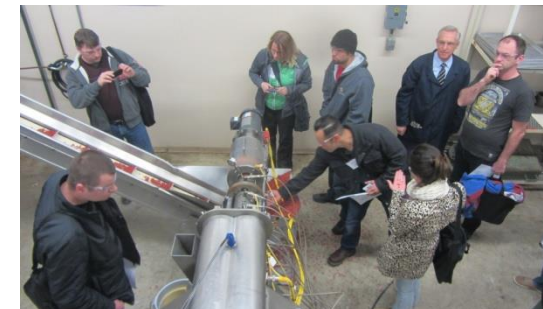
- 7:40 AM Bus Leaves Hotel for Rudder Tower, Texas A&M University
8:00 AM "Commercial Vitamin Product Forms, Vitamin Premixes, and Their Performance in Pet Foods" – Jon Bergstrom
9:15 AM "Preconditioning: Effects on Extrusion of Feedstuffs" – Brian Plattner
10:30 AM Break
10:45 AM "Raw Materials for Extrusion Processing" – Galen Rokey
12:00 PM Lunch
1:15 PM "Single and Twin Screw Extruders and Their Applications in Feed and Pet Foods" – Galen Rokey
2:15 PM Break
2:30 PM "Product Analysis & Laboratory Techniques" – Brian Plattner
3:45 PM "NIR Analyzer on Ingredients and Pet Food" – Josh Hudson
4:15 PM **Bus Leaves for FPRDC for Multiple Demonstrations:**
– Cat Food using a Single Screw Extruder
– Ultra-Fine Fish Feed using a Twin Screw Extruder
– Pulverizing of Ingredients

Thursday, February 5, 2015

- 7:40 AM Bus Leaves Hotel for Rudder Tower, Texas A&M University
8:00 AM "Automated Control of Extrusion Systems" – Michael Bachelor
9:00 AM "Food Safety and Extrusion Processing" – Brian Plattner
10:00 AM Break
10:15 AM "Extrusion Dies and Knife Technology" – Gerry Hertzell
11:00 AM "High Fat Extrusion and Product Densification" – Galen Rokey
11:45 AM **Graduation Lunch**
1:00 PM "Vacuum Infusion Coating Principles for Pet Food" – Wayne Busilla
1:45 PM "Extrusion Processing Technologies" – Brian Plattner
2:30 PM Break
2:45 PM "Ensuring a Smooth Running Extrusion Operation" – Galen Rokey
3:45 PM "Food Safety: Cleaning and Sanitation" – Brian Plattner
4:30 PM **Bus Leaves for FPRDC for Multiple Demonstrations:**
– Dog Treat using a Single Screw Extruder
– Premium Pet Food using a Twin Screw Extruder
– Vacuum Infusion for Pet Food

Friday, February 6, 2015

- 7:40 AM Bus Leaves Hotel for Rudder Tower, Texas A&M University
8:00 AM "Odor Control in Feed Manufacturing Plants" – Wayne Busilla & Larry Fex
8:45 AM "Feed Requirements for Aquaculture Species" – Delbert Gatlin
10:15 AM Break
10:30 AM "Least Cost Formulation" – Chris Bailey
11:30 AM **Wrap-Up** – Mian N. Riaz



Practical Short Course on Feeds and Pet Food Extrusion

February 1-6, 2015
Texas A&M University

Name: _____
This name will appear on your graduation diploma.

Job Title: _____

Company: _____

Mailing Address: _____

City: _____ State: _____

Zip Code: _____ Country: _____

Phone: _____ Fax: _____

E-mail: _____

Name for Nametag (name you would like to be called): _____

Contact in case of emergency: _____

List any special diet requirements: _____

Method of Payment (mark one)

Check payable to TEES

If paying with credit card, please include the type of card:

American Express Visa Master Card

Credit Card Number: _____

Exp. Date: _____ Total Amount: \$ _____

Name on Credit Card: _____

Verification Code on back of Credit Card: _____

Billing Address of Credit Card: _____

Signature: _____

Return this application to:
Marcy Bundick, Short Course Coordinator
Food Protein R&D Center
The Texas A&M University System
2476 TAMU
College Station, Texas 77843-2476 U.S.A.
Tel: 979/845-2741; Fax: 979/845-2744
E-mail: shortcourse@tamu.edu