



European Snacks Association

Savoury Snacks Production Course

Part Two: Flavouring to End-of-Line

29 - 31 March 2010
Barcelona, Spain





Savoury Snacks Production Course Part Two: Flavouring to End-of-Line

WHAT YOU WILL LEARN

This three day intensive course organised by the European Snacks Association will provide an understanding of:

- ▶ How to control your product feed to the flavouring and packaging stages of the process and the potential benefits to be made in operational efficiency and product quality
- ▶ Optical sorting and how it can be used effectively to remove product defects
- ▶ Flavour development and how to achieve the perfect result for your product
- ▶ Flavour coating techniques and the options available for line or head flavouring
- ▶ Achieving consistent levels of application whilst minimising flavour loss and frequency of clean-down
- ▶ The latest techniques available for avoiding 'foreign body' contamination, and the food safety requirements associated with this.
- ▶ Multi-head weighing – speed, accuracy, performance and value – and compliance with current weights and measures legislation
- ▶ Bag forming and the key considerations in achieving the product protection and presentation required in a cost-effective solution
- ▶ How to make the right packaging material choice and the many print options available for giving your product the on-shelf appearance you desire
- ▶ Packet and carton coding – available options for meeting legal requirements and more...
- ▶ How to produce multi-packs – the process solutions available and their relative merits
- ▶ Packaging automation – state of the art solutions and a look ahead
- ▶ Factors influencing the investment decision
- ▶ Transit performance and the options available to improve product protection in transit

You will have the opportunity to interact with experts with years of practical experience of working within the savoury snack food industry. They will empower you to trouble-shoot and evaluate your processes and equipment, to find hidden areas of opportunity that could result in novel process solutions and new product ideas. They will introduce you to best practice solutions to improved product quality and consistency and open your eyes to the potential of significant cost savings.

Throughout this course attention will be drawn where appropriate to best-practice guidance available with respect to food safety and key legislative requirements.

The course combines classroom lectures from leading experts in the savoury snacks industry with practical demonstrations where appropriate.

WHO SHOULD ATTEND?

The agenda is presented as an intensive course for new plant personnel and as a refresher for more experienced operators. It offers an excellent opportunity for those people involved in savoury snack manufacture to meet experts in the field, to discuss their current problems, and to find creative solutions which will enhance their plant operations.

The course is designed for:

- ▶ Snack manufacturing personnel, including:
 - Plant managers, project managers
 - R & D engineers
 - Plant engineers and quality control technicians
- ▶ Personnel wishing to better understand their production processes
 - Line production personnel and supervisors
 - Quality assurance personnel
 - Production management
- ▶ Suppliers researching the needs and production methods of their customers
- ▶ In addition, the course content is appropriate for business development managers, sales and marketing specialists, equipment manufacturers, product designers who are interested in understanding the wide range of possibilities for turning creative ideas into real products.



The course material will serve as a useful reference for processors, product formulators, chemists and technicians as well as business managers familiar with extrusion, nutrition, snack food processing, extruded snacks and tortilla chips.

COURSE CONDUCT

All course sessions will be informal and questions are encouraged during lectures, breaks and social periods. All course lecture materials will be given to each attendee at registration and will be in English.



Introduction & Welcome – Course Overview

Key Quality & Food Safety Aspects of Savoury Snack Production

- Quality attributes from cooker to the pack – making your product consistently look good and taste great.
- Food safety issues for savoury snack products – identifying and controlling food risks.

Material Handling

- How to get your product to the inspection, flavouring and packing stages.
- How to control and regulate feeds whilst minimising product breakage and maintaining product quality.

COFFEE BREAK

Inspection and Optical Sorting

- Key elements required for effective inspection and sorting.
- Options for defects identification and removal.
- Setting machine parameters to eliminate unwanted defects whilst maximising product throughputs and minimising good product giveaway.

Flavour Development

- Flavour creation and innovation – creating flavours – how do flavourists custom design the perfect flavour for your product?
- What are the factors that they need to take into consideration?

Flavour Flowability and Adhesion

- Just how do they create the aroma/taste profiles that you desire whilst meeting the practical application and legislative requirements necessary?
- Can we really predict how flavours will perform on a given application system?
- What are the criteria for success and how can we measure these?

LUNCH

Flavour Application

- How to flavour your products using dust on, electrostatics, slurry coating, or spraying technology and their relative costs, benefits and drawbacks.
- What challenges are presented by 'line' flavouring versus 'head flavouring' technology?

COFFEE BREAK

Multi-Head Weighing

- The advent of the multi-head weigher (MHW) has revolutionised the industry, but there still exists many different forms of the MWH offering compromises on accuracy, speed, performance, and of course costs.
- What are the factors you need to consider when finding the right solution for your production line?

Online and Offline Quality Monitoring

- We will take a look at how you can monitor and control product quality from cooker to packet.
- What technology is available for both online and offline use and how can it be used to help meet product specifications, improve product consistency, and reduce waste and downtime?



Key Quality & Food Safety Aspects of Packing Products

- What is a perfectly formed bag and why is it important to strive for perfection?
- How do we ensure that the product is adequately protected and what food safety aspects should we be aware of and control?
- What legal requirements exist with regard to plastic contact materials, foreign bodies and defects?

Bag Forming

- Vertical Form Fill and Seal (VFFS) has evolved dramatically over recent years. We will provide a review of bag forming options and their relative merits including factors impacting on investment choices.
- We will take time to look at bag format options e.g. block-bottom, gusset, VSU, strip-pack, banners, chain bags etc. and look towards the future and what it promises to deliver.
- The options for cutting will also be explored including knife design and materials.
- Achieving consistent seal integrity is critical and the jaw design, materials, and heat input methods will be covered.
- Emerging techniques such as the use of ultrasonics will be considered along with the compromise on bag appearance.

COFFEE BREAK

Packaging Materials

- We will take a look at films in use today for a range of savoury snack applications.
- How do they compare in terms of pack appearance, machine performance, barrier properties and costs?
- We will also cover some of the environmental and sustainability issues surrounding packaging and look at the options available and their likely impact on cost and performance.

Print

- We will look at the many options that snack makers have in terms of pack design and performance, and how print can be used to help make your products stand out on-shelf.
- We will take a look at a range of new and novel print applications that are being used for snack products.

LUNCH

Checkweighing and Seal integrity testing

- Ensuring packs are adequately filled and the seal integrity is good has moved from manual to automatic systems over recent years.
- How far have these technologies evolved and are they really essential for today's high speed lines?
- Is a fully integrated approach to pack production the only way ahead?

Contaminant Detection and Removal

- Ensuring packs are free from undesirable inclusions, such as metal, wood, paper, flavour 'goo' etc., is a difficult challenge especially in a market dominated by metallised packs.
- How can foreign body detection be carried out and realistically what degree of assurance can be achieved?
- Does X-ray technology provide the long term answer – if so at what cost?
- We will also cover multipack and carton detection methods and their relative merits and drawbacks.

COFFEE BREAK

Gas Flushing

- Now seen as an essential part of maintaining product freshness what are the essentials of replacing air in pack with inert gases?
- Nitrogen or Argon, or... what choice is available and how to decide which is best for you?
- Generating your own 'nitrogen' on-site or buying in bottles – the pros and cons and how commercially the decision should be made.

Pack and Carton Coding

- A legal requirement in terms of consumer information and product traceability, there are many ways of meeting your needs.
- We look at the various systems available and the feature they promise to deliver.
- Flexibility is increasingly important in this respect and we will cover that aspect along with relative costs of the systems and consumables.
- Barcoding and its use to identify and channel products to different palletisation and storage locations will also be touched upon.

Multi-Packing

- Multi-packing is a very important part of the UK market and growing elsewhere in Europe.
- We look at VFFS and flowwrapping, comparing flexibility, performance and cost considerations.

Introduction and Key Considerations

Cartons, Trays and Automatic Packing

- Carton specifications and materials.
- How to decide on what is best for your product.
- What are the key aspects that influence performance and the pros and cons of automatic packing versus manual or semi-automatic systems?
- Taping, glueing, and coding will also be covered here.

COFFEE BREAK

Palletisation, Stretchwrapping and Shrinkwrapping

- Stack patterns, manual versus automatic and transit performance.
- Stretchwrapping and shrinkwrapping – how and why this is used to help stabilise and protect product during transit.

COURSE CONCLUSION AND FEEDBACK

LUNCH AND DEPARTURE

Note: agenda is subject to change to expedite the course.



Expert speakers from these companies and others

ALCAN PACKAGING



European Snacks Association

Givaudan[®]

HEAT AND CONTROL[®]



SAFELINE
Metal Detection

Yamato
Leading in Multiheadweighing

LOCATION AND ACCOMMODATIONS

The course will be held on 29, 30 and 31 March 2010.

All lectures will take place in the Barcelona Princess Hotel in Barcelona, Spain (pictured at right). This hotel is located approximately 10 minutes from the centre of Barcelona and 25 minutes from Barcelona (El Prat) airport with multiple transportation options. Metro stop Maresme/Forum (L4) is a short walk from the hotel.



TRANSPORTATION

Taxis are available to / from the airport and hotel (at attendees own expense).

REGISTRATION

Advance enrolment is required – use form on back page.

Course Registration Fee:

On or before 31 December 2009

EUR 1,600 inc VAT ESA members

EUR 2,000 inc VAT ESA non-members

After 31 December 2009

EUR 2,300 inc VAT ESA members

EUR 2,900 inc VAT ESA non-members

Fee includes: All course activities over the 2½ day seminar including: course workbook, group meals, evening activities, certificates of attendance and hotel accommodations (three nights, single room).

Note: Course registration is on a “first-come, first-serve” basis. Places are strictly limited to encourage participant interaction. Full payment of the course enrolment fee is required in order to confirm each participant’s place in the course. Payment may be made by credit card – Visa, MasterCard, AMEX or by bank transfer.

Cancellation: If you cannot attend, please notify us by **29 January 2010**, and we will refund your fee, less an administration charge of EUR 250. Cancellations after this date and no shows will be subject to full charge of the course fee; however, a substitute may be enrolled at any time.

ESA reserves the right to cancel this course with full refund; to change schedules or speakers as necessary to expedite the course.



UPCOMING EVENTS

SNACKEX ASIA 2010

25-27 May 2010, Beijing, China
www.snackexasia.com

SAVOURY SNACKS PRODUCTION COURSE PART 3 – Nut Processing tba

Also, please visit the ESA website at www.esa.org.uk for information and updates on all future activities.

For additional information, please write, call, fax or e-mail:

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SAVOURY SNACKS PRODUCTION COURSE ENROLMENT

29 - 31 March 2010 • Barcelona Princess Hotel • Barcelona, Spain

1. HOW TO BOOK

- A. **FAX completed form to:** +44 (0) 207 420 7221, or
B. **MAIL to:** European Snacks Association at the above address.

NOTE: Places are limited. Applications will be accepted on a first-come, first-serve basis. Enrolment forms must be accompanied by payment.

ESA MEMBERSHIP STATUS

- Member
 Non-Member



2. YOUR DETAILS (please photocopy this form for additional participants)

__Miss __Ms. __Mrs. __Mr. __Dr. LAST NAME: _____ FIRST NAME: _____
COMPANY: _____ JOB TITLE: _____
ADDRESS: _____ CITY: _____
STATE / COUNTY / PROVINCE: _____ POST / ZIP CODE: _____ COUNTRY: _____
TELEPHONE: _____ FAX: _____
EMAIL*: _____ MOBILE (CELL) PHONE: _____

* Note: bookings will be confirmed by email; please ensure that your email address is clearly legible.

3. ENROLMENT FEE (please choose appropriate option)

Price includes three nights hotel accommodation (28, 29 and 30 March 2010), welcome drinks on Sunday 28 March, breakfasts, lunches, dinners, evening activities, course materials and certificate of attendance.

Choose Rate Type	Payment By 31 December 2009	Payment After 31 December 2009	Your Cost
<input type="checkbox"/> ESA Member*	EUR 1,600	EUR 2,300	EUR _____
<input type="checkbox"/> Non-Member	EUR 2,000	EUR 2,900	EUR _____

*Note: ESA membership must be fully paid at both the date of booking and the date of the event. Otherwise, prices will automatically revert to non-member rates.

Total Payment Enclosed: EUR € _____

Hotel accommodation (three nights, double room for single use) at Barcelona Princess Hotel is included. Additional room nights or room upgrades will be the responsibility of the participant.

Room reservations will be made by ESA upon receipt of enrolment form and payment. Breakfasts, lunches and dinners are included; however, hotel extras (e.g. mini bar) must be paid by each participant upon departure.

4. PAYMENT OPTIONS (please choose appropriate option. Payment MUST accompany enrolment).

BANK TRANSFER: I have transferred AMOUNT EUR _____ free of all bank transfer charges on DATE _____ to:
European Snacks Association – Barclays Bank Plc, Account No. 53568766. Bank Code: 20-65-82. IBAN: GB60 BARC2065 8253 568766. SWIFT: BARC GB 22.

CREDIT CARD: Please debit my credit card for (Total + 3% processing fee) AMOUNT EUR _____

__Visa __American Express __MasterCard / Eurocard (please select appropriate card; we do not accept Diners Club cards)

NAME ON CARD (HOLDER): _____ CARD NUMBER: _____

EXPIRATION DATE: _____ SECURITY CODE: _____

CARDHOLDER ADDRESS (if different from registrant): _____ CITY: _____

STATE / COUNTY / PROVINCE: _____ POST / ZIP CODE: _____ COUNTRY: _____

I hereby certify that I have read and agree to the **TERMS & CANCELLATION CONDITIONS** as stated below. I accept that for the purpose of congress organisation only, my personal data will be registered by using electronic data processors. Bookings are not valid without signature.

Date: _____ Signature: _____

TERMS & CANCELLATION CONDITIONS. Confirmation letters and receipted invoices will be sent on receipt of payment – which must be made at the time of enrolment. If payment is not received before the course, delegates will be asked to guarantee payment on the day at the registration desk with a personal credit card. If you cancel your place before 29 January 2010, there will be a €250 administration charge. No refunds will be made for no-shows or if you cancel after 29 January 2010, whatever the reason. Cancellations **MUST** be made in writing to ESA and will be acknowledged. If you are unable to attend, a substitute delegate may be made at any time. It may be necessary for reasons beyond the control of the organisers to alter the content, timings or venue. The organisers will not accept liability for any transport disruption or individual transport delays and in such circumstances normal cancellation terms apply. In the event of a terrorist alert or other incident that prevents the running of the course, the organisers reserve the right to retain up to 50% of the fee as a contribution to registration, location, marketing and central administration costs.