

Basic Pasta Quality & Extrusion Technology

This three-day course provides a comprehensive presentation of basic and advanced pasta extrusion and processing. It will offer a detailed overview of all critical aspects of pasta extruder operations in theory and in practice. The seminar will provide detailed information on how to make good pasta and a sound theoretical understanding of the dynamics of what is happening in a pasta extruder.

Who should attend?

- Researchers
- Product developers
- Engineers
- Production managers
- Plant managers
- Executives with an interest in Pasta

Presented By:

DEMACO

DeFrancisci Machine Company LLC
500 North Drive
Melbourne FL 32934
www.defranciscimachine.com
321.952.6600

K-Tron Process Group

Route 55& 553
Pitman, NJ 08071
www.ktronprocessgroup.com
856.589.0500

Northern Crops Institute

NDSU Dept. 7400, PO Box 6050
Fargo, ND, 58108
www.northern-crops.com
701.231.7736

DeMari Pasta Dies

48 Chuck Drive
Dracut, MA, 01826
www.demaripastadies.com
978.454.4099

Seminar Program

February 9, 2011

Manufacturing quality pasta

The three levels of pasta quality
Mixer primary and secondary infeed systems
Pasta mixing
Pasta extruder design and processing technology
Extrusion heads
Pasta machine maintenance

February 10, 2011

Basics of Pasta Extrusion

Dr. Levine will introduce elementary concepts in the rheology of materials. This knowledge will be used to develop the principles that describe flow in pasta dies and extrusion systems. The principles will be used to illustrate key points on die and systems design: The required precision in die machining and the design considerations when extruding complicated

Presenters

Joe DeFrancisci

Joe DeFrancisci is Managing Partner of DeFrancisci Machine Company LLC - DEMACO. Joe brings over 25 years of pasta industry experience both as a technology provider and as a pasta maker. Joe began his career as an apprentice, learning to service and operate pasta machinery at DEMACO's Brooklyn, NY facilities and in the Ronzoni pasta factory in Long Island City.

Joe along with partner Bob Ronzoni, is the founder and former President of Pasta Montana LLC, one of the preeminent pasta manufacturing operations in the western United States.

Sharon Nowak

Sharon Nowak is Global Business Development Manager, K-Tron Process Group. Ms Nowak is a recognized leading expert in the fields of major, minor and micro ingredient feeding and material handling for food processes, and in food process engineering as well as sanitary equipment design.

The K-Tron Process Group, comprised of K-Tron Feeding equipment and K-Tron Premier conveying equipment, has specialized for more than 100 years in high accuracy feeding, metering, material handling and pneumatic conveying of powders and bulk materials to mixing and extrusion systems.

Leon Levine Ph.D

Leon Levine is presently president of Leon Levine and Associates, a consulting firm. He holds a BS and MS in chemical engineering from The City College of New York and a PhD in Agricultural and Biological Engineering from Purdue. He has more than 40 years of food process

pieces. The principles describing capacity and energy input for a pasta extruder will be discussed and these principles will be used to discuss the implications of screw design, stability of output flow, and scale up. Dr Levine will also review the design and flow of dough within sheet forming / rolling systems.

February 11, 2011

Raw Materials

Presentation covers raw materials from the field to the extruder. This includes the latest developments in wheat as well as raw material handling and feeding. It also includes specifying raw materials based on product objectives and quality goals. Presentation also covers the latest technology in alternate raw materials used for gluten free pasta and other blends.

Pasta Dies

Presentation covers fundamentals of die specification to best achieve product goals while enhancing quality. Presentation also provides detailed methodologies for equalizing extrusion rates across the face of the die to ensure consistency and increase quality.

and product development and engineering experience. This includes employment with Pillsbury and Procter and Gamble. In addition to his industrial experience, he has lectured on food processing at the University of Minnesota and regularly teaches continuing education courses about food process scale-up, extrusion, and food engineering for the American Association of Cereal Chemists, Rutgers University, the AIChE, The American Institute of Baking and private clients. He has published numerous papers and a number of book chapters on food processing and scale-up. He has coauthored a textbook, Food Processing Operations and Scaleup, and holds a number of patents that relate to food processes and products. In addition to being a regular columnist on food engineering in Cereal Foods World, he is on the editorial boards of the Journal of Food Engineering and the Journal of Food Process Engineering.

Brian Sorenson

Brian Sorenson is the Director of the Northern Crops Institute in Fargo, North Dakota. In addition to managing the day-to-day affairs of NCI Brian organizes and teaches a variety of educational programs to support regional crops such as durum wheat. Brian has over 18 years of product and process development experience and is a member of the American Association of Cereal Chemists and the Association of Operative Millers. Brian is the former Chairman of the Wheat Quality Council. Mr. Sorenson has a BS in Chemistry from Mayville State University and an MS in Cereal Chemistry from North Dakota State University.

Gabriele Cannata

Gabriele Cannata is founder and Director of DeMari Pasta Dies a die manufacturer located in Dracut Massachusetts. Gabriele studied die making in Italy and served as lead extrusion and die specialist for Borden Pasta.

February 9-11, 2011

\$985.00

Team Discount: If more than one person from the same company attend:
\$895.00 per person

Location

Hyatt Place San Antonio / Riverwalk

601 S St. Mary's Street
San Antonio, TX 78205, USA
Phone: 210 227 6854
Fax: 210 227 1247

Situated on the serene San Antonio River, Hyatt Place San Antonio/
Riverwalk is located within a downtown metroplex of government and
commercial offices and is within easy walking distance of the famous
Riverwalk entertainment district, the San Antonio Convention Center,
the Alamo, restaurants, and shopping.

Special Hotel rate of \$129.00 for early registrants

Registration

Register online at www.ktron.com/pasta
Register by phone at 321.952.6600
Register by Fax at 321.722.6073

Name _____

Title _____

Company _____

Address _____

City _____

State _____ Zip Code _____

Phone _____

Email _____



Pasta
Technology
Alliance

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Melbourne FL 32934
www.defranciscimachine.com

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February 9-11, 2011 Hyatt Place San Antonio / Riverwalk



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