

# TWIN SCREW EXTRUSION WORKSHOP FOR PLANT-BASED PRODUCTS

Agri-Food Innovation Centre  
2335 Schuyler Street  
Saskatoon, SK CANADA

**AGENDA**  
May 15 & 16

LEARN FROM  
**EXPERTS**  
DURING 2 DAYS



## DAY 1 – May 15

8:30 AM	<b>WELCOME</b>
8:40	<b>Clextral</b> – José Coelho, President - Clextral USA
9:00	<b>Food Centre</b> – Shannon Hood-Niefer, Ph.D., Vice President, Innovation and Technology - Food Centre
9:20	<b>Nutrition of Pulses</b> Gordon Zello, Ph.D., Professor of Nutrition and Dietetics - College of Pharmacy and Nutrition, University of Saskatchewan
9:50	<b>Milling</b> Ricky Lam, Ph.D., Ingredient Scientist – Food Centre
10:20	<b>BREAK</b>
10:50	<b>Dry Fractionation and Wet Isolation</b> Nienke Lindeboom, Ph.D., Lead Scientist - KeyLeaf
11:20	<b>Digestibility: Expanded Product, TVP and HMEC</b> James House, Ph.D., Professor and Head at Department of Food and Human Nutritional Sciences - University of Manitoba
11:50	<b>Extrusion: Basics for Process Understanding</b> Sylvie Brunel, Extrusion R&D Manager - Clextral France
12:20 PM	<b>LUNCH and Networking</b>
1:05	<b>Twin Screw Extrusion Technology</b> Xavier Boivin, Technology Director - Clextral France
1:35 – 3:45	<b>Mini Group Workshops (3 groups; 30 minutes each workshop; 15 minutes workshop transition)</b> Workshop 1: Demo Snacks with Pulses, EV32 Workshop 2: Functionality of Raw Materials and Impact in Extrusion Workshop 3: Post Extrusion Equipment for snacks
4:00	<b>Hydraulic opening of the EV32</b>
4:30	<b>Wrap up of Day 1</b>
5:00	<b>Networking Dinner at The Willows Golf &amp; Country Club (382 Cartwright St.)</b>

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## DAY 2 – May 16

8:30 AM	<b>Plant-based Snacks Process</b> Julie Prost, Process Engineer - Cleextral USA
9:00	<b>Ingredients Consideration</b> Ricky Lam, Ph.D., Ingredient Scientist - Saskatchewan Food Industry Development Centre
9:30	<b>Protein Functionality</b> Michael Nickerson, Ph.D., University of Saskatchewan, Ministry of Agriculture Strategic Research Chair on Proteins / President of the Canadian Institute of Food Science and Technology
10:00	<b>Texturized Vegetable Protein Process (TVP)</b> Sylvie Brunel, Extrusion R&D Manager - Cleextral France
10:30	<b>BREAK</b>
11:00	<b>High Moisture Extrusion Cooking Process (HMEC)</b> Julie Prost, Process Engineer - Cleextral USA
11:30	<b>Plant Protein Food Product Development Opportunities</b> Sara Lui, M.Sc., Product Development Manager – Food Centre
12:15 PM	<b>LUNCH and Networking</b>
1:15 – 3:45	<b>Mini Group Workshops (3 groups; 30 minutes each workshop; 15 minutes workshop transition)</b> Workshop 1: HMEC Demonstration Workshop 2: Product Development Suite – tasting and discussion on extruded products Workshop 3: Wear measurement and monitoring
4:00	<b>BREAK</b>
4:15	<b>Cleextral Customer Experience: Amidori Food Company GmbH &amp; Co. KG</b> Friedrich Büse, Founder & Partner
4:45	<b>Overview of the plant-based products market: general context, consumer trends, market opportunity</b> Dr. Erin Rees Clayton, Scientific Foundations Liaison - The Good Food Institute
5:15	<b>Wrap up of Extrusion Workshop</b>