

Food drying technology short course

Brisbane 17 & 18 November 2016

Program¹

Day 1

8.30 am	Welcome and introduction	
	Dried products and their quality	Gordon Young, FoodStream Pty Ltd and Henry Sabarez, CSIRO
	Basic drying theory	Gordon Young, FoodStream Pty Ltd
	Morning Break	
	Drying systems used in the food industry	Dennis Forte, FoodStream Pty Ltd
	Water activity: Basic concepts & sorption/desorption isotherms, methods of measurement	Gordon Young, FoodStream Pty Ltd
12.15 pm	Lunch	
	Water activity: relevance to food stability and the drying process	Gordon Young, FoodStream Pty Ltd
	Principles of mass and energy balances as applied to drying processes (Exercise: Using mass and energy balance techniques to analyse simple drying system)	Gordon Young, FoodStream Pty Ltd
	Afternoon break	Gordon Young, FoodStream Pty Ltd
	Principles of psychrometrics, tracing a drying process on a psychrometric chart	
	Mass & Energy balance applied to a more complex drying system – A case study	Gordon Young, FoodStream Pty Ltd
4.30 pm	End of day 1	

Day 2

8.30 am	Start of day 2	
	Modelling the drying curve (practical measurement/modelling of product drying curve and how it can be used)	Dennis Forte, FoodStream Pty Ltd
	The use of dimensional analysis to optimise a drying process (an industry case study)	Dennis Forte, FoodStream Pty Ltd
	Morning break	
	Design and specification of drying systems	Gordon Young, FoodStream Pty Ltd
	Specialised drying systems	TBC, CSIRO
12.00 pm	Lunch	
	Pilot Plant visit	
	Case studies of a range of drying technologies	Gordon Young, FoodStream Pty Ltd and Henry Sabarez, CSIRO
	Afternoon break	
	Improving efficiency of established drying processes – a case study	Gordon Young, FoodStream and Henry Sabarez, CSIRO
4:15 pm	Course close	