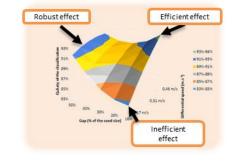


Distance training course

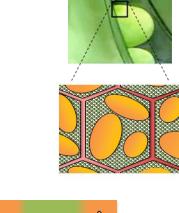
Protein concentrate production by dry processing

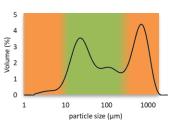


Thursday the 26th of November 2020 from 4 pm to 7 pm (CET) (zoom and tchat)

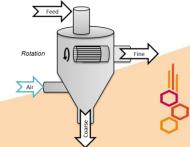
Training manager:

Jean-Charles MOTTE, Ph.D. Jean-charles.motte@improve-innov.com











Context

Cheaper in terms of OPEX and CAPEX, dry fractionation processes benefit from a popularity coming from claims such as: clean label, local, gluten free, low carbon impact, etc. The market for protein concentrates is therefore booming.

Products generated can be very different depending on the design of the production lines, operational control and targeted markets. It is therefore important to acquire the necessary know-how to design the line, to optimize it and to manage it in order to bring the right product to the right market at the right cost.

Objectives

The objective of this training is to enable participants to master:

- The physical and technical principles of dry fractionation applied to plant-based protein concentrates
- The key process parameters from the pilot to the industrial scale
- The review of existing and developing technologies
- The impact of raw materials on the operation of a production line
- The quality of the products obtained (proteins, fibers, starch, functionality, food safety) and the innovant analytical techniques adapted to control the different fractions obtained

Public

R&D or engineering project manager, Manager of an existing production line.

Program

- From 4pm to 7pm (CET): Distance training (zoom format with tchat)
- During the 2020/11/27 B2B meeting: individual sessions of 15 minutes with the training manage <u>per</u> <u>registered person</u> to specify all the necessary concepts -(optional and on registration)

Prices

500€ HT (VAT excluded) per participant 450€ (VAT excluded) if registration before the 2020/10/31

Limited to 12 people per session

Information and registration

Stéphanie Franclin

Mail: stephanie.franclin@improve-innov.com

Phone: +33 3 22 44 26 55

