



Food Extrusion Workshop

Jan 27 - 29, 2026

Protein Innovation Centre,
Singapore

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Food Extrusion Workshop

With emphasis on machine and process technology, this hands-on, focused workshop consists of lab sessions in Bühler & Givaudan's state-of-the-art extrusion pilot plant complemented by theory lessons.



Course Content

Principles of extrusion technology

- Extrusion fundamentals
- Function of screw elements
- Effects of mechanical and thermal energy input
- Screw configurations for direct and indirect expanded food products
- Impacts of raw materials

Extrusion process related equipment

- Steam addition into extruder and preconditioning as a means of thermal energy addition
- De-gassing and application of vacuum as a means of thermal energy removal
- Co-extrusion process and remote-cut technology
- Coloring and coating of extruded products
- Drying and toasting technology

Presentations of various extruded food products

- Breakfast cereals and snacks
- Dry and wet texturized plant-based proteins
- Modified flours, reconstituted rice and extruded breadcrumbs

Fundamentals of flavoring applications

- Insights on sensory science
- Pre-extrusion and post-extrusion flavor application techniques
- Culinary application of various extruded food products

With focus on demonstrations in our state-of-the-art Protein Innovation Centre, theory sessions will be held in between to provide the necessary understanding of the processes behind the extruded foods produced in each lab session.



Target Group

This workshop is intended for operation supervisors, engineering or R&D personnel, etc



Date

Jan 27 – 29, 2026



Language

English



Number of participants

Min. 20 participants



Place

Protein Innovation Centre, Singapore



Price

SGD 1400 (Early bird + group of 3 discount)

SGD 1450 (Early bird discount)

SGD 1600 (Standard price)

Included: Course documentation, lunches

Excluded: Hotel accommodation, traveling and transport costs

Early bird pricing valid until end of November 2025.



Enquiries

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