

A close-up photograph of a bowl of food. A hand uses wooden chopsticks to pick up a piece of golden-brown, fried plant-based protein (likely tofu) topped with a slice of yellow fruit. The bowl contains a mix of ingredients including green leafy vegetables, white bean sprouts, and a reddish-orange sauce. A small bowl of nuts is visible in the bottom right corner. The image is overlaid with a semi-transparent white box containing text and a large red circular graphic on the right side.

Plant-Based Meat and Alternative Proteins Extrusion

Online Workshop
2023

Plant-Based Meat and Alternative Proteins Extrusion Workshop

Online

With emphasis on machine and process technology, this 4-day plant-based meat and alternative proteins workshop consists of theoretical sessions, virtual demonstrations in Bühler's state-of-the-art extrusion pilot plant, and presentations from some of our industry partners.



Course content

- Extrusion Basics
- Future of Food
- Protein Value Chain
- Dry Textured Meat Analogues
- Wet Textured Meat Analogues
- Flavouring of Texturates
- Downstream Processing
- Latest Innovations in Meat Alternatives

Each session is followed by practical video demonstrations and live Q&A with our specialists.



Target group

This workshop is intended for operation supervisors, engineering, R&D personnel, etc. (i.e. persons, which are actively involved in technological aspects and feasibility considerations of extrusion).



Dates

24th October - 27th October 2023
8am - 12pm **CET** (4 sessions)



Language

English



Number of participants

Max. 30 participants



Online

Virtual Workshop via BigMarker



Costs

CHF 1'530.00



General inquiries

marketing.vn@buhlergroup.com

Registration

Please register on the website

www.buhlergroup.com/alternative-protein-workshop

