



# Food Extrusion Workshop

Oct 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

Oct 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 August 2026**.



## Enquiries

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