Program

☀ Protein texturization
From theory to action

DAY 1 | Wednesday, January 31, 2024
Online training

9:00 - 11:00	**Theory | Raw Material Generation** Macarena Baylos de Nárdiz
11:00 - 11:15	**Break**
11:15 - 12:15	**Theory | Protein pretreatment** Raúl Ansó Blanco

Access the website to have more details about the course

www.fudin.es/texturacion-de-proteinas/

The program may be subject to minor changes.

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DAY 2 | Wednesday, February 7, 2024
Alesón - La Rioja

Time	Session
9:00 - 10:30	**Theory | BÜHLER: twin screw extrusion** Bühler staff | Dry and high humidity extrusion
10:30 - 10:45	**Coffee break**
10:45 - 13:30	**Practicing | BÜHLER: twin screw extrusion** FUDin Extrusion Team | High humidity extrusion
13:30 - 14:30	**Lunch break**
14:30 - 15:00	**Theory | YANAGIYA: single extrusion - gelling** Rafael López Vázquez and Álvaro Lozano del Rey
15:00 - 15:30	**Theory | POWERHEATER™: mechanical and thermal extrusion** Vaessen Schoemaker staff
15:30 - 17:30	**Practicing | POWERHEATER™: mechanical and thermal extrusion** FUDin Extrusion Team

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DAY 3 | Thursday, February 8, 2024
Alesón - La Rioja

9:00 - 9:45	**Practicing | Seasoning, heat treatment, ready-made dish** José Luis Domínguez Castroviejo
9:45 - 10:45	**Creativity workshop | Develop your own high-protein product** Elena Romero Melgosa and Mario López Alonso
10:45 - 11:00	**Coffee break**
11:00 - 11:45	**Practicing | Preparation of final product I** José Luis Domínguez Castroviejo and Mario López Alonso
11:45 - 13:00	**Practicing | Preparation of final product II** José Luis Domínguez Castroviejo
13:00 - 14:00	**Product tasting: texture panel** Elena Romero Melgosa
14:00 - 16:30	**Practicing | FOODINI (3D printing) and MONFERRINA (pasta)** Laura Fernández Llorente
16:30 - 17:30	**Market knowledge: business opportunities** Diego Ramos de Benito

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