

Food Extrusion Workshop: From Fundamentals to Application

Anton Paar East Regional Office



Day 1 October 14, 2025

08:15 Registration

08:30 Introduction of participants and overview

09:00 Introduction to Anton Paar solutions

Helga Gschwind, Anton Paar USA

09:30 Overview of extrusion processing

Debomitra Dey, Anton Paar USA

10:30 Coffee break

10:45 Raw material for extrusion processing and analyzing their physicochemical characteristics

Debomitra Dey, Anton Paar USA

12:00 Lunch

13:00 Principles of food rheology followed by lab session

Danny Anderson, Anton Paar USA

14:15 Extruder screws and screw profiles

Debomitra Dey, Anton Paar USA

15:30 Coffee break

15:40 Lab session – direct-expanded snack product demo

Debomitra Dey, Anton Paar USA

17:00 End of day 1

Day 2 October 15

08:30 Ingredients in extrusion processing: starches, fiber, and proteins

Debomitra Dey, Anton Paar USA

09:45 Coffee break

10:00 Particle size characterization followed by lab demo

Brian Rodenhausen, Anton Paar USA

12:00 Lunch

13:00 Extrusion processing of pulses

Juzhong Tan, University of Delaware

14:00 Overview of pulse and pulse ingredients for processing

Ewa Pietrysiak, USA dry pea and lentil council

14:45 Coffee break

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15:00 Lab session – low moisture meat analogues (LMMA)

Debomitra Dey, Anton Paar USA

17:00 End of day 2

Day 3 October 16

08:30 Extrusion processing of high moisture meat analogues (HMMA)

Debomitra Dey, Anton Paar USA

09:30 Technologies for in-line measurement of extruded products

Juzhong Tan, University of Delaware

10:30 Coffee break

10:45 Lab session – high moisture meat analogues (HMMA)

Debomitra Dey, Anton Paar USA

12:00 Final discussion, Q&A, and evaluations

12:30 Lunch

13:30 End of workshop