



Looking Back, Thinking Forward

Production of Margarines, Dairy Blends and Spreads Short Course

Tuesday 8th and Wednesday 9th of September 2015
Spawn Room (theory) and Food Processing Facilities (practical)
CSIRO Food and Nutrition Flagship
671 Sneydes Rd, Werribee, Victoria

This short course is designed to assist participants in understanding the production of retail and bakery margarines, dairy blends and spreads. The workshop will be co-ordinated by Rod Smith of CSIRO and Lucky Inturrisi (Cargill Australia) with presentations from Brad Forrest (Danisco Australia).

Program

Day 1

08.30 – 08.45	Welcome	Rod Smith
08.45 – 10.15	Chemistry of fats and oils - Processing basics - Functional properties of fats and oils - Technologies for non-trans products	Lucky Inturrisi
10.15 – 10.30	Break	
10.30 – 12.30	Processing Technology - Table margarine - Low fat spreads - Bakery margarines - Brief of pilot plant trials	Lucky Inturrisi Rod Smith
12.30– 13.15	Lunch	
13.15 – 15.00	Trials in the pilot plant - Emulsion preparation, including hydrocolloids - Table margarine preparation - Low fat spread preparation - In plant trouble shooting	Brad Forrest / Rod Smith
15.00 – 15.15	Break	
15.00 – 17.00	Trials in pilot plant (continued) - Baking margarines - In plant trouble shooting	Brad Forrest / Rod Smith

Day 2

08.30 – 10.30	Introduction to functional ingredients - Emulsifiers - Flavours - Antioxidants - Hydrocolloid	Brad Forrest
10.30 – 10.45	Break	
10.45 – 12.00	Trouble shooting	Brad Forrest
12.00 – 12.45	Lunch	
12.45 – 13.30	Evaluation techniques incl. texture analysis	Brad Forrest
13.30 – 15.00	Evaluation of pilot plant samples and commercial samples	Brad Forrest / Rod Smith
15.00 – 15.15	Break	
15.15 – 15.45	Question and answer session	All
15.45 – 16.00	Final discussion and conclusion of the course	Rod Smith

Speakers

Brad Forrest - Danisco Australia:

Innovation Manager, Australia

Lucky Inturrisi - Cargill Australia

Technical Services Lead, Refined Oils Asia Pacific

**Rod Smith - CSIRO Food and Nutrition
Flagship:**

Food Processing Centre Manager, Australia

[Registration for this workshop is only \\$350 \(\\$150 for students\)](#)

This workshop is part of the larger biennial AAOCS meeting; Looking back thinking forward.

“The Pier” Geelong Waterfront 9-11 September, 2015

Another workshop “[Infant formula lipids](#)” will be held prior to the conference.

[More information on conference and workshops here](#)

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