

# Seminar week - Mayonnaises, Sauces and Mustard in October 16<sup>th</sup> to 19<sup>th</sup> 2017



ProXES Technology

Agenda Chilli, Ketchup & Sauces		Agenda Mayonnaises & Physics of Emulsification		Agenda Sauces, Ingredients & Stability		Agenda Mustard, Horseradish & Maintenance	
<b>Day 1 Monday, October 16<sup>th</sup> 2017</b>		<b>Day 2 Tuesday, October 17<sup>th</sup> 2017</b>		<b>Day 3 Wednesday, October 18<sup>th</sup> 2017</b>		<b>Day 4 Thursday, March 30<sup>th</sup> 2017</b>	
Time 09:00 <i>Welcome</i>		Time 09:00 <i>Welcome</i>		Time 09:00 <i>Welcome</i>		Time 09:00 <i>Welcome</i>	
<b>Lecture- Stephan Machinery</b> Chilli products - applications, specifications, machines & lines <b>Practical Presentation</b> Chilli cutting and fine milling		<b>Lecture- ProXES Technology</b> Various ways of processing Mayonnaises <b>Practical Presentation</b> Production of 80 % Mayonnaise		<b>Lecture- ProXES Technology</b> Vacuum processing units and process parameters <b>Practical Presentation</b> Production of Thousand Island Dressing		<b>Lecture - FrymaKoruma</b> Principles of wet milling <b>Practical Presentation</b> Production of mustard - from whole grain to the final product	
<i>Coffee Break</i>		<i>Coffee Break</i>		<i>Coffee Break</i>		<i>Coffee Break</i>	
<b>Practical Presentation</b> Production of Chilli sauce made with direct steam injection		<b>Practical Presentation</b> Production of Saladmayonnaise (cold)		<b>Lecture- ProXES Technology</b> Food emulsions - emulsification in theory and practice		<b>Practical Presentation</b> Deaeration of mustard using the thin film technology	
Time 12:15 <i>Lunch</i>		Time 12:15 <i>Lunch</i>		Time 12:15 <i>Lunch</i>		Time 12:15 <i>Lunch</i>	
Time 13:30 <b>Lecture- Stephan Machinery</b> Direct steam injection - machines and process <b>Practical Presentation</b> All-in-One-production of Sweet Chili Sauce made with direct steam injection		Time 13:30 <b>Lecture- ProXES Technology</b> Scale-ability of Vacuum Processing Machines and batch-time estimation <b>Practical Presentation</b> Production of clean label Saladcream (hot-cold)		Time 13:30 <b>Lecture- Tate &amp; Lyle</b> Stabilisation of mayonnaise, dressing, sauces and other delicatessen products <b>Lecture- ProXES Technology</b> Aspects of Hygienity and Stability for Sauce Production		Time 13:30 <b>Lecture- ProXES Technology</b> Mustard - Expertise <b>Practical Presentation</b> Production of mustard sauce using mustard powder	
<i>Coffee Break</i>		<i>Coffee Break</i>		<i>Coffee Break</i>		<i>Coffee Break</i>	
<b>Practical Presentation</b> Ketchup made with direct steam injection		<b>Practical Presentation</b> Production of Saladcream with separately produced Culi		<b>Practical Presentation</b> Production of a Dip		<b>Practical Presentation</b> All-in-one Production of Horseradish dip	
<b>Practical Presentation</b> Pasta sauce made with direct steam injection		<b>Lecture- KIT</b> Physics of emulsification		<b>Presentation &amp; Degustation - Tate &amp; Lyle</b> Presentation and degustation of sauce-varieties and delicatessen products		<b>Lecture- FrymaKoruma</b> Maintenance of Vacuum Processing Machines and Mills	
Time 16:30 <i>Final discussion - Questions &amp; Answers</i>		Time 16:30 <i>Final discussion - Questions &amp; Answers</i>		Time 16:30 <i>Final discussion - Questions &amp; Answers</i>		Time 16:30 <i>Final discussion - Questions &amp; Answers</i>	
		Time 18:00 <i>Evening event</i>					



**Registration form**

I sign up for the events marked on the back side (Please check the appropriate boxes). My registration is binding.

Last name, first name: \_\_\_\_\_

Company / institution: \_\_\_\_\_

Department: \_\_\_\_\_

Street: \_\_\_\_\_

Postal code, city: \_\_\_\_\_

Phone: \_\_\_\_\_

VAT Reg. No.: \_\_\_\_\_ e-mail: \_\_\_\_\_

I would like to attend the evening event on Tuesday (wine tasting in a local winery). Minimum number of participants: 5

Please send me information about local accommodation and transportation possibilities

Seminar week fees:       1 day 635 €       2 days 1095 €  
                                   3 days 1395 €       4 days 1535 €

The above fees include seminar materials, lunch and the evening event on Tuesday. If you register as a group, a discount of 10 % applies to the second person as well as 25 % to the third and all subsequent persons. The number of participants is limited to 25. Following your registration you will receive an invoice for the total fee. By cancellation 14 days or less before the event, 50% of the fee is refundable.

Application deadline is 14 days before the specific seminar date.

Date: \_\_\_\_\_ Signature: \_\_\_\_\_

**Please send to Mrs. Zähringer or use the QR-Code:**

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 Fax: +49 7631 7067 29  
 Post: ProXES Technology GmbH  
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 79395 Neuenburg / GERMANY



The ProXES Group combines leaders in process technology. ProXES includes Stephan Machinery GmbH (Hameln, Germany), FrymaKoruma AG (Rheinfelden, Switzerland) and Terlet (Zutphen, The Netherlands). These companies own strong brands in food processing, pharmaceutical, and health-care technologies. The ProXES Group is heading into a shared future with the common goal of being the worldwide leader for batch-centered and continuous processing technology.



Stephan Machinery produces machinery and engineering / automation solutions for different fields of application, such as: dairy, convenience food, meat and confectionery. Our key customers are multinational and well-known organisations. We export about 80 % of our machines globally. In the future we will focus on turnkey solutions to meet the high expectations of our customers in the food industry.



FrymaKoruma technology is used in the manufacture of the widest range of product types: active pharmaceutical substances, colorful lipstick masses, creams and also mayonnaise, ketchup and chocolate are produced in these plants. Whether in wet milling, homogenization, dispersion, mixing, de-aerating or desagglomeration – FrymaKoruma provides the right process to manufacture high quality products with short production times.



Terlet's product categories are: processing vessels, scraped surface heat exchangers (Terlotherm), bag-in-box filling machines (Van Meurs), coil tanks (Maxxitherm), batch units, vacuum gassing installations, modules and complete processing lines. These machines are applied for processing mainly high viscous fluid food and personal care products like sauces, fruit preps, jams, waxes, creams, soups, baby food and meat.

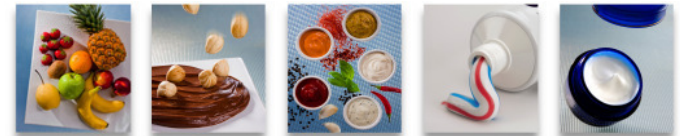
Process Technology and Training Centre

**ProXES Technology**



**SEMINARS 2017**






In Neuenburg am Rhein /Germany



## EXPERT KNOWLEDGE GAINED BY PRACTICE






### Concept

We are offering seminar-weeks with daily changing topics with the opportunity to participate for several days.

-  Focus on selected applications
-  Chance to improve your process know-how
-  Well balanced mix of theory and practice
-  Opportunity to share experiences with experts and other participants
-  Ideal platform for discussing specific topics





### Target groups

The aim of our seminars is the exchange of knowledge and the development of expertise. It is targeted towards supervisors, technologists, engineers and newcomers.

-  Product development / R&D
-  Process engineering
-  Product management
-  Production
-  Procurement

### Venue

Our process technology and training center, ProXES Technology, is located in south-west Germany, close to France and Switzerland.

-  Laboratory- and Pilot-Scale testing facility
-  Machine Portfolio of the ProXES Group
-  Seminar and meeting rooms
-  Up-to-date analytics



## Key Benefits

- **Get Know How about processing and recipes**
- **Meet experts with focus on application**
- **Presentations in Theory and Practice**
- **Find advanced process technologies**

Woche 10 Mayonnaisen, Saucen, Senf (Deutsch)		
Datum	Thema	Inhalt
06.03.17	<b>Chili, Ketchup &amp; Saucen</b>	Verarbeitung von Chili, rote Saucen und Erhitzungsmöglichkeiten <input type="checkbox"/>
07.03.17	<b>Mayonnaisen &amp; Emulgiertechnik</b>	Technologie der Herstellung von Emulsionen und div. Mayonnaisen <input type="checkbox"/>
08.03.17	<b>Saucen, Inhaltsstoffe &amp; Stabilität</b>	Saucen-Rohstoffe und deren Weiterverarbeitung auf R/S Systemen <input type="checkbox"/>
09.03.17	<b>Senf, Meerrettich &amp; Maschinenwartung</b>	Nasszerkleinerungstechniken und Instandhaltung der Anlagen <input type="checkbox"/>

Week 13 Mayonnaises, Sauces, Mustard (English)		
Date	Topic	Content
27.03.17	<b>Chili, Ketchup &amp; Sauces</b>	Chili processing, red sauces and heating options <input type="checkbox"/>
28.03.17	<b>Mayonnaises &amp; Physics of Emulsions</b>	Technology of emulsions and various mayonnaises <input type="checkbox"/>
29.03.17	<b>Sauces, Ingredients &amp; Stability</b>	Sauce- raw materials and their processing on R/S systems <input type="checkbox"/>
30.03.17	<b>Mustard, Horseradish &amp; Maintenance</b>	Wet grinding techniques and maintenance of machines <input type="checkbox"/>

Week 17 Health and Personal Care (English)		
Date	Topic	Content
25.04.17	<b>Vacuum processing technology in HPC-industry</b>	Design and functions of vacuum processing machines, Atex, Automation, Qualification <input type="checkbox"/>
26.04.17	<b>Toothpaste and cream processing</b>	Toothpaste manufacturing on different machines, technology of emulsions, batch time calculation <input type="checkbox"/>
27.04.17	<b>Hygienic design, cleaning, maintenance</b>	Cleaning and disinfection in theory and practice, hygienic design, maintenance of machines <input type="checkbox"/>

Week 20 Fruits and Confectionery (English)		
Date	Topic	Content
17.05.17	<b>Fruit</b>	Fruit processing techniques <input type="checkbox"/>
18.05.17	<b>Nut and cocoa products</b>	Spreads, toppings and fillings production with wet grinding techniques <input type="checkbox"/>

## New

There is also the possibility to organize seminars especially customized on your purposes - in our or in your facility! Please contact us for an offer.

Woche 25 Gesundheit- und Körperpflege (Deutsch)		
Datum	Thema	Inhalt
20.06.17	<b>Vakuum Prozess Technik in der HPC-Industrie</b>	Aufbau und Funktionen von Vakuum Prozess Anlagen, Atex, Automation, Qualifizierung <input type="checkbox"/>
21.06.17	<b>Zahnpasta und Crème Herstellung</b>	Zahnpasta Herstellung auf verschiedenen Maschinen, Emulgier-technik, Batchzeitenberechnung <input type="checkbox"/>
22.06.17	<b>Hygienic Design, Reinigung &amp; Wartung</b>	Reinigung und Desinfektion in Theorie und Praxis, Hygienic Design, Instandhaltung der Anlagen <input type="checkbox"/>

Week 42 Mayonnaises, Sauces, Mustard (English)		
Date	Topic	Content
16.10.17	<b>Chili, Ketchup &amp; Sauces</b>	Chili processing, red sauces and heating options <input type="checkbox"/>
17.10.17	<b>Mayonnaises &amp; Physics of Emulsions</b>	Technology of emulsions and various mayonnaises <input type="checkbox"/>
18.10.17	<b>Sauces, Ingredients &amp; Stability</b>	Sauce- raw materials and their processing on R/S systems <input type="checkbox"/>
19.10.17	<b>Mustard, Horseradish &amp; Maintenance</b>	Wet grinding techniques and maintenance of machines <input type="checkbox"/>

Sem. 47 Sauces et Moutarde (Français)		
Date	Sujet	Contenu
21.11.17	<b>Mayonnaise et Emulsification</b>	Technologie des émulsions et diverses mayonnaises <input type="checkbox"/>
22.11.17	<b>Moutarde et Broyage humide</b>	Techniques de broyage humide: chili, noisettes, moutarde <input type="checkbox"/>

Sem. 48 Salsas y Mostaza (Español)		
Fecha	Tema	Contenido
28.11.17	<b>Mayonesas y Emulsificación</b>	Emulsiones tecnología y diversos mayonesas <input type="checkbox"/>
29.11.17	<b>Técnicas de molienda de mostaza y húmedo</b>	Técnicas de molienda húmeda: chile, nueces, mostaza <input type="checkbox"/>

