

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, country _____

Department _____

Street _____

Postal code, city _____

Phone _____

VAT Reg. No _____

Email _____

- I would like to attend the evening event on Tuesday (wine tasting in a local winery). Minimum no. of participants: 5
- Please send me information about local accommodation and transportation possibilities
- Special meal request
Please indicate: no pork no beef no fish no chicken

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.

Web Seminar 2.5 h 195 €

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 event.

Date: _____ Signature: _____

Please send to Mrs. Zähringer or register online:

http://www.seminar.frymakoruma.de/
e-mail: zaehringer@proxes-group.com
Fax: +49 7631 7067 29

Address: ProXES Technology GmbH
Fischerstraße 10
79395 Neuenburg / GERMANY



Stephan 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.



Our range of services comprises the complete servicing of any type of control system: planning, engineering, software development, design and commissioning. Customer satisfaction is our top priority. We respond individually to customer requests, for both complex and standard plants.

Process Technology
and Training Centre

ProXES Technology



Expert knowledge gained by Theory and Practice



Vacuum Processing Milling Heat exchange Deaeration



Cutting



Dispersing



Homogenizing



CIP



Maintenance

SEMINARS 2018

Mayonnaise Sauces Mustard Ketchup Dressing
Cream Toothpaste Ointment Gel Shampoo
Nutbutter Couverture Hummus Dip Filling

Benefit

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

- Ideal platform for discussing specific topics
- Know How about processing and recipes
- Well balanced mix of theory and practice
- Meet experts and other participants

Target groups

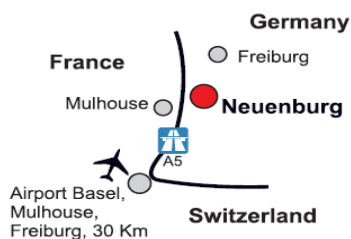
The aim of our seminars is the exchange of knowledge and the development of expertise. It is targeted towards supervisors, technologists, engineers and newcomers.

- Product development / R&D
- Process engineering
- 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
- Video conference system
- Up-to-date analytics



| Week 5 Confectionery (English) | | |
|--------------------------------|--|--|
| Date | Topic | Content |
| 01.02.18 | Couverture, Nutbutter, Ganache, Rework | Alternative grinding, fine-grinding and dispersing technologies <input type="checkbox"/> |

| Week 10 Mayonnaisen, Saucen, Senf (Deutsch) | | |
|---|--------------------------------------|--|
| Date | Thema | Inhalt |
| 06.03.18 | Chili, Ketchup & stückige Saucen | Schneiden, Feinmahlen, Dispergieren und Erhitzen mittels Doppelmantel, Direktampf und Wärmetauscher <input type="checkbox"/> |
| 07.03.18 | Mayonnaisen & Emulgiertechnik | Technologie der Herstellung von Emulsionen und div. Mayonnaisen <input type="checkbox"/> |
| 08.03.18 | Saucen, Inhaltsstoffe & Stabilität | Saucen-Rohstoffe und deren Weiterverarbeitung auf R/S Systemen <input type="checkbox"/> |
| 09.03.18 | Senf, Meerrettich & Maschinenwartung | Nasszerkleinerungstechniken und Instandhaltung der Anlagen <input type="checkbox"/> |

| Week 15 Hot and chunky sauces, Soups, Spreads, Hummus (English) | | |
|---|--------------------------------|--|
| Date | Topic | Content |
| 10.04.18 | Chili, Ketchup & chunky Sauces | Cutting, fine grinding, dispersing and heating by means of a double jacket, direct steam and heat exchanger <input type="checkbox"/> |
| 11.04.18 | Soups, Spreads, Puréed food | All-in-one production, puréeing and frozen goods processing <input type="checkbox"/> |
| <i>New!</i> | | |
| 12.04.18 | Hummus & Tahini | Various options in Hummus production and Sesame grinding <input type="checkbox"/> |

| Week 17 Mayonnaises, Saucen, Mustard (English) | | |
|--|------------------------------------|---|
| Date | Topic | Content |
| 24.04.18 | Mayonnaises & Physics of Emulsions | Technology of emulsions and various mayonnaises <input type="checkbox"/> |
| 25.04.18 | Sauces, Ingredients & Stability | Sauce- raw materials and their processing on R/S systems <input type="checkbox"/> |
| 26.04.18 | Mustard, Horseradish & Maintenance | Wet grinding techniques and maintenance of machines <input type="checkbox"/> |

| Week 20 Health and Personal Care (English) | | |
|--|--|--|
| Date | Topic | Content |
| 15.05.18 | Vacuum processing technology in HPC-industry | Design and functions of vacuum processing machines, Atex, Automation, Qualification <input type="checkbox"/> |
| 16.05.18 | Toothpaste and cream processing | Toothpaste manufacturing on different machines, technology of emulsions, batch time calculation <input type="checkbox"/> |
| 17.05.18 | Hygienic design, cleaning, maintenance | Cleaning and disinfection in theory and practice, hygienic design, maintenance of machines <input type="checkbox"/> |
| <i>New!</i> | | |
| 18.05.18 | Shampoo and liquid soap | Presentation of conventional processing methods versus vacuum processing machines <input type="checkbox"/> |

| Week 25 Gesundheit- und Körperpflege (Deutsch) | | |
|--|---|---|
| Date | Thema | Inhalt |
| 19.06.18 | Vakuum Prozess Technik in der HPC-Industrie | Aufbau und Funktionen von Vakuum Prozess Anlagen, Atex, Automation, Qualifizierung <input type="checkbox"/> |

| | | |
|----------|--------------------------------------|--|
| 20.06.18 | Zahnpasta und Crème Herstellung | Zahnpasta Herstellung auf verschiedenen Maschinen, Emulgiertechnik, Batchzeitenberechnung <input type="checkbox"/> |
| 21.06.18 | Hygienic Design, Reinigung & Wartung | Reinigung und Desinfektion in Theorie und Praxis, Hygienic Design, Instandhaltung der Anlagen <input type="checkbox"/> |

| Week 41 Mayonnaises, Saucen, Mustard (English) | | |
|--|------------------------------------|---|
| Date | Topic | Content |
| 09.10.18 | Mayonnaises & Physics of Emulsions | Technology of emulsions and various mayonnaises <input type="checkbox"/> |
| 10.10.18 | Sauces, Ingredients & Stability | Sauce- raw materials and their processing on R/S systems <input type="checkbox"/> |
| 11.10.18 | Mustard, Horseradish & Maintenance | Wet grinding techniques and maintenance of machines <input type="checkbox"/> |

| Week 45 Web-Seminar (English) | | |
|-------------------------------|--------------------------|--|
| Date | Topic | Content |
| 06.11.18 9:00-11:30 CET | Food-emulsions | Technology of vacuum processing machines, mayonnaise and sauces <input type="checkbox"/> |
| 06.11.18 13:30-16:00 CET | Food-emulsions | Technology of vacuum processing machines, mayonnaise and sauces <input type="checkbox"/> |
| 08.11.18 9:00-11:30 CET | Health and Personal Care | Technology of vacuum processing machines, creams gels and ointments <input type="checkbox"/> |
| 08.11.18 13:30-16:00 CET | Health and Personal Care | Technology of vacuum processing machines, creams gels and ointments <input type="checkbox"/> |

| Week 47 Saucen et Moutarde (Français) | | |
|---------------------------------------|------------------------------|---|
| Date | Sujet | Contenu |
| 20.11.18 | Mayonnaise et Emulsification | Technologie des émulsions et diverses mayonnaises <input type="checkbox"/> |
| 21.11.18 | Moutarde et Broyage humide | Techniques de broyage humide: chili, noisettes, moutarde <input type="checkbox"/> |

| Week 48 Salsas y Mostaza (Español) | | |
|------------------------------------|--|--|
| Date | Tema | Contenido |
| 27.11.18 | Mayonesas y Emulsificación | Emulsiones tecnología y diversos mayonesas <input type="checkbox"/> |
| 28.11.18 | Técnicas de molienda de mostaza y húmedo | Técnicas de molienda húmeda: chile, nueces, mostaza <input type="checkbox"/> |

On demand:

- ✓ Private seminar
- ✓ Seminar at your site
- ✓ Customized Seminar
- ✓ Web-Seminar

Please contact us for an offer!