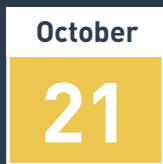




AGENDA



MODULE THREE

Panel:

Carlo Dal Molin

Pavan R&D, Senior Technologist

Simone Bertoncetto

Pavan Fresh Pasta Division,
Product Manager

Luciano Mondardini

Pavan R&D Director

Chairman:

Paolo Carossa

Pavan Group
Head of Fresh Pasta Division

Fresh Pasta & Pasta Ready Meals

08.15 Registration

08.45 Welcome and introduction to the course and North America market data
– P. Carossa

09.15 FRESH PASTA TECHNOLOGY
Products, raw materials, recipes for laminated fresh pasta:
technology and equipment – C. Dal Molin, S. Bertoncetto

10.15 Coffee break

10.30 Filled fresh pasta, single or double layer: technology
and equipment - C. Dal Molin, S. Bertoncetto

11.45 Thermal treatment process – L. Mondardini

12.30 Lunch

13.30 Thermal treatment machinery – S. Bertoncetto

14.15 Shelf life: principles and application – L. Mondardini

15.00 Coffee break

15.15 PASTA BASED READY MEALS
Technology and equipment for lasagna, cannelloni, filled pasta,
short and long cut pasta – C. Dal Molin, S. Bertoncetto

16.20 Fresh Pasta Plants: technology, products, layout – P. Carossa

17.00 Feedback, certificates and final greetings

17.30 Conclusion