

TECHNOLOGY WEEK

17th - 21st October 2016 MIAMI - Florida

AGENDA

October 19

October 20

MODULE TWO

Panel:

Luciano Mondardini Pavan R&D Director

Paolo Guarise

Pavan Product Manager

Lutz Popper

Mühlenchemie , Head R&D

Sandro Rasera

Pavan Technical Director

Chairman:

Antonio Milani

Pavan Group Sales Area Manager North America

Dry pasta

08.15

08.45	Welcome and introduction to the course – A. Milani
09.15	Introduction to dry pasta technology: raw materials - L. Mondardini
10.00	Coffee Break
10.15	Technology and manufacturing process for dry pasta: dosing, mixing, kneading, extrusion technology - L. Mondardini , P. Guarise
10.15 12.15	

13.15 Improvement of Flour for noodles and Pasta – L. Popper

14.00 Short cut pasta drying technology: theoretical aspects, process and technical features - L. Mondardini, S. Rasera

15.00 Coffee break

15.15 Long cut pasta drying: theoretical aspects, process and technical features - L. Mondardini , P. Guarise

17.00 Conclusior



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Pavan Product Manager

Sandro Rasera

Pavan Technical Director

Carlo Dal Molin

Pavan R&D, Senior Technologist

Luciano Mondardini

Pavan R&D Director

Chairman:

Antonio Milani

Pavan Group Sales Area Manager North America

Dry pasta

08.30	Evolution of technology: energy saving - P. Guarise
09.30	Evolution of technology: automation - S. Rasera
10.15	Networking coffee break
10.45	SPECIAL PASTA PRODUCTS Technology and process for cutting and handling traditional lasagna - P. Guarise
11.15	Autopacker for Lasagna - S. Rasera
11.45	Technology and process for nest shaped pasta- P. Guarise, S. Rasera
12.30	Lunch
13.30	Technology and process for precooked lasagna, instant and precooked pasta - S. Rasera, C. Dal Molin
14.15	Pasta quality overview- L. Mondardini
15:00	Rotary drying applications and equipment - S. Rasera
15.15	Networking coffee break
15.30	Gluten free pasta: raw materials, recipes, manufacturing and technological challenges - L. Mondardini , C. Dal Molin
16.30	Feedback, certificates and final greetings