

SPRAY DRYING: FROM THEORY TO PRACTICE

Learn the ins & outs of spray drying and catch up on the latest developments to optimize your process and save on costs



Introduction

Spray drying is the most applied process for food powder production. It is also a challenging one involving a complex balance between production costs and product quality. Improvement can often be achieved by improving drying capacity, minimizing fouling and reducing cleaning downtime. This two-day course presents the latest developments in drying technology, process optimization and cost-saving strategies, including case studies, examples from the industry and hands-on demonstrations. The course will start with basic drying theory and the 'ins and outs' of spray drying. It then focuses on predictive tools for spray drying optimization with a practical demonstration.

For whom?

The course is intended for anybody involved in drying technology, including process and product developers, technologists and plant operational staff. Speakers from NIZO, academia and industry will guide you through the topics from scientific understanding to its practical implications.

Why come to this course?

- Refresh your understanding of spray drying technology.
- Gain new insights into strategies to optimize your spray drying operation.
- Get updated on the latest scientific and technological developments for product-process optimization.
- Expand your network of scientists and industry experts in the field of drying.

Course leaders

This course will be led by Dr. Kevin van Koerten, Expert Processing & Ben van der Deen, Business Development Manager

Program 2023

Spray drying: from theory to practice:

Thursday September 14	Friday September 15
8.30 Coffee and reception	8.30 Coffee and reception
9.00 Opening: Introduction to the course <i>Dr. Kevin van Koerten & Ben van der Deen</i>	8.55 Welcome and introduction day 2 <i>Dr. Kevin van Koerten & Ben van der Deen</i>
9.15 Spray drying basics <i>Dr. Luanga Nchari, NIZO</i>	9.00 High solids evaporation and drying <i>Dr. Coen Akkerman, Food Process Support BV</i>
10.00 Basic drying theory part I: Sorption isotherms psychrometry <i>Dr. Jan Coumans MSc, Drying Dutchman Engineering</i>	9.30 Electrostatic spray drying <i>Marcel Ziemski, PolarDry</i>
10.45 Coffee/tea break	10.15 Experiences with spraying nozzles <i>Otto Jouwsma BSc, Spraying Systems</i>
11.00 Basic drying theory part II: Macrob balances <i>Dr. Jan Coumans MSc, Drying Dutchman Engineering</i>	11.15 Tour of pilot plant and lab facilities
12.00 Lunch	12.00 Lunch
13.00 Basic drying theory part III: Mass and heat transfer & drying kinetics <i>Dr. Jan Coumans MSc, Drying Dutchman Engineering</i>	13.00 Dehumidification of inlet air <i>Marcel van den Berghe BSc, HB Drying Systems</i>
15.00 Coffee/tea break	13.45 Spray dryer configurations <i>Cris Beekman, Tetrapak</i>
15.15 Digital design for spray drying <i>Sam Wilkinson, Siemens PSE</i>	14.30 CO/H ₂ O measurement for real time process optimization and safety <i>Etienne Hunt, Hobré</i>
16.00 Hands-on case study: Spray dryer optimization <i>Dr. Kevin van Koerten, NIZO</i>	15.30 Closing remarks
18.15 Course diner	

Course Fee:

Package 1: €2000, - excl. VAT.

Package 2*: €2200,- excl. VAT, including one night hotel stay, breakfast & taxi.

Package 3*: €2395,- excl. VAT, including 2 nights hotel stay, breakfast & taxi.

Register for the course on **Membrane Concentration & Evaporation** as well and receive a **€500,- discount!**

For registration visit:

<http://www.nizo.com/events-courses/spray-drying>

For more information, contact Kevin van Koerten:

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For registration issues, contact Jasja van Schuppen:

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*Hotel accommodation is based on availability. Hotel accommodation is only guaranteed after written confirmation from the hotel.