

PORTO

ESA European
Snacks
Association

Savoury Snacks Production Course

UPDATED AND ENHANCED CONTENT
INCLUDES FLAVOUR WORKSHOP



Snack Nuts

Origins to packet

12—14 October 2026
Porto, Portugal



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Course objectives

This three day intensive course organised by the European Snacks Association will provide an understanding of:

- The main origin countries for nuts including details of how nuts are grown
- How to make the right raw material and process choices
- How importation of nuts is carried out and the current issues and potential solutions
- How to exploit the versatility of different process solutions
- How to use claims for the nutrition and health benefits of nuts in your marketing activities
- Flavour creation and application
- How to maximise product quality and consistency



12–14 October 2026
Porto, Portugal



Flavour development workshop

Under the experienced supervision of our acknowledged industry experts, you will learn with fellow attendees how snack nut flavours are created, helping you to understand the process and the complex variables involved. Delegates will be given the opportunity to select a target consumer audience and a topical flavour that would appeal to them.

Then using the knowledge gleaned from our experts, be challenged to develop a custom flavour which you think would meet their expectations taking into account the combination of aroma, taste and mouthfeel required. You will be able to select from a range of ingredients and components provided to make your flavour of choice and then have your flavour applied onto product. A great fun practical workshop with a real end benefit that you can take back to your business.

Who should attend?

This intensive and interactive course offers an excellent opportunity for those people involved in snack nut manufacture to meet experts in the field, to discuss their current problems, and to find creative solutions which will enhance their plant operations.

Course Overview

Snack Nut Origins & Sourcing

Peanuts
Pistachios
Almonds and Cashews
Walnuts, Brazils, Pecans, Hazelnuts, Macadamias

Importation: Controls / Certification / Regulations

Export / Shipping

Quality Assurance

Sorting, Shelling, Blanching & Storage

Nutrition / Claims

Oils: Selection / Management / Performance / Filtration

Flavour Development

Flavour Application – Coating, Flow & Adhesion

Roasting

Frying

Multi-Head Weighing

Bag Forming



The course is designed for:

Personnel wishing to better understand their production processes

- Line production personnel and supervisors
- Production management

Suppliers researching the needs and production methods of their customers

In addition, the course content is appropriate for business development managers, sales and marketing specialists, equipment manufacturers and product designers who are interested in understanding the wide range of possibilities for turning creative ideas into real products.

The course material will serve as a useful reference for processors, product formulators and technicians as well as business managers.



Location & accommodation

The course will be held on 12, 13 and 14 October 2026.

Delegates should arrive on the evening of Sunday 11 October. Hotel accommodation for the nights of 12, 13 and 14 October is included in the fee, as well as the digital course materials, all meals, fun networking evening activities and certificate of attendance.

All lectures will take place in the Sheraton Porto Hotel, located in the heart of the business district and only a short distance away from Porto's rich heritage.



Historic Porto



Registration

Advance enrolment is required – use form on next page.

Course Registration Fees

ON OR BEFORE 7 SEP 2026

ESA members

EUR 2,220 + 23% Portuguese VAT

ESA non-members

EUR 2,550 + 23% Portuguese VAT

EARLY BIRD DISCOUNT

AFTER 7 SEP 2026

ESA members

EUR 2,750 + 23% Portuguese VAT

ESA non-members

EUR 3,150 + 23% Portuguese VAT

Note: Course registration is on a “first-come, first-served” basis. Places are strictly limited to encourage participant interaction.

Full payment of the course enrolment fee is required at the moment of booking in order to confirm each participant's place in the course. Payment may be made by credit card – Visa, MasterCard – or by bank transfer.

For additional information, please contact:

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Rue des Deux Eglises 26,
1000 Brussels, Belgium
Tel: +32 (0)4561 65517
Email: veronica@esasnacks.eu



1 How to book

EMAIL to: veronica@esasnacks.eu

☐ Member

☐ Non-Member

Note: Places are limited. Applications will be accepted on a first-come, first-serve basis. Enrolment forms must be accompanied by payment.

ESA Membership Status

**Generous
Early Bird
discount**
when you register
by 7 Sep 2026

2 Your details (please use a separate form for each participant)

☐ Miss ☐ Ms ☐ Mrs ☐ Mr ☐ Dr Last name First name
Company Job title
VAT number (compulsory for all EU companies)
Address
City State / County / Province
Post / ZIP Code Country
Telephone Email*

*Note: bookings will be confirmed by email; please ensure that your email address is clearly legible.

3 Enrolment fee (please choose appropriate option)

Price includes three nights' hotel accommodation – 11, 12 and 13 October, breakfasts, lunches, dinners, evening activities, digital course materials and certificate of attendance.

Choose rate type	Payment by 7 Sep 2026	Payment after 7 Sep 2026	Your cost
<input type="radio"/> ESA Member*	EUR 2,220 + VAT @ 23%	EUR 2,750 + VAT @ 23%	EURinc VAT
<input type="radio"/> Non-Member	EUR 2,550 + VAT @ 23%	EUR 3,150 + VAT @ 23%	EURinc VAT

ALL COURSE PARTICIPANTS ARE SUBJECT TO 23% PORTUGUESE VAT REGARDLESS OF THEIR ORIGIN

*Note: ESA membership must be fully paid at both the date of booking and the date of the event. Otherwise, prices will automatically revert to non-member rates.

Hotel accommodation: Three nights in a double / twin room for single use is included. Additional room nights or room upgrades will be the responsibility of the participant. Room reservations will be made by ESA upon receipt of enrolment form and payment. Breakfasts, lunches and dinners are included; however, hotel extras (e.g. mini bar) must be paid by each participant upon departure.

4 Payment options (please choose appropriate option. Payment MUST accompany enrolment)

☐ **Bank transfer:** I have transferred **AMOUNT EUR** plus all bank transfer charges on **DATE** to:
European Snacks Association - ING Belgium, IBAN: BE77 3631 1036 6842, SWIFT: BBRUBEBB

☐ **Credit card:** Please debit my credit card for **AMOUNT EUR**

☐ Visa ☐ MasterCard / Eurocard ☐ AMEX

Name on card (Holder) Card number

Expiration date Security code Cardholder address (if different from registrant)

..... City

State / County / Province Post / ZIP Code Country

I hereby certify that I have read and agree to the TERMS & CANCELLATION CONDITIONS as stated below. I accept that for the purpose of congress organisation only, my personal data will be registered by using electronic data processors. Bookings are not valid without signature.

Date

Signature

TERMS & CANCELLATION CONDITIONS. Confirmation letters and receipted invoices will be sent on receipt of payment – which must be made at the time of enrolment. Full payment must be received before the course commences. No refunds will be made for no-shows or if you cancel whatever the reason. If you are unable to attend, a substitute delegate may be appointed at any time. It may be necessary for reasons beyond the control of the organisers to alter the content, timings or venue. The organisers will not accept liability for any transport disruption or individual transport delays and in such circumstances normal cancellation terms apply. In the event of a terrorist alert or other incident that prevents the running of the course, the organisers reserve the right to retain up to 80% of the fee as a contribution to registration, location, marketing and central administration costs. **LIABILITY DISCLAIMER.** By registering for this course, the participant certifies that they accept any and all associated personal risks and that the organizer (ESA), the venue owner and any suppliers, representatives or agents linked to the organisation of the course shall not be held liable by any person for any injury, damage, theft, loss, medical problem or inconvenience which may be suffered during such person's presence on the course itself or while travelling to or from it. Participants are advised to ensure they are adequately insured against any such occurrences.

PERSONAL DATA - GDPR. ESA is GDPR compliant and processes the personal data that you provide to us on this form for the purpose of managing your registration and participation in the course as necessary to perform our obligations based on our general terms and conditions. ESA may also take photographs, video or other recordings during the course proceedings for use on the ESA website and in social or other media in connection with the course and/or ESA's general activities. We will retain your personal data for the duration of the course and for a period of time thereafter as necessary for the following purposes: sharing the participants' list and contact details with all participants and for providing information about the course and other future ESA events. You have the right to request access to the personal data we hold about you and to be informed about the existence and the extent of the processing of your data, to request that we rectify incorrect data, to request that we erase your data or that we restrict its processing, to object to the processing on serious and legitimate grounds, to object to the portability of your data and to lodge a complaint with the supervisory authority in the EU. You also have the right to withdraw your consent at any time.