

Savoury Snacks Production Course

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UPDATED AND ENHANCED CONTENT INCLUDES FLAVOUR WORKSHOP

Plus plenty of networking as well as direct exchanges with expert speakers





CHIPS + SNACKS

Formed products to end-of-line

9—11 OCT 2023 VIENNA, AUSTRIA

COURSE OBJECTIVES

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

Handling / Sorting

- Controlling product feed from the fryer / oven to the flavouring and packaging stages and the potential benefits to be made in operational efficiency and product quality
- Optical sorting and how it can be used effectively to remove product defects and enhance product safety

Flavouring

- Flavour development and custom designing the perfect taste
- · Flavour flow and adhesion
- Flavour application techniques and the options available for line or head flavouring
- How to achieve consistent levels of application whilst minimising flavour losses
- Flavour design

FLAVOUR WORKSHOP creating your own snack product in real time

Weighing / Bagging

- Multi-head weighing speed, accuracy, performance and value - and compliance with current legislation
- Online and offline quality monitoring - controlling product quality from cooker to packet
- Bag forming and key considerations in costeffectively achieving product protection and pack presentation
- Gas flushing nitrogen or argon / bottles or onsite production
- The latest techniques available for preventing 'foreign body' contamination, and associated food safety requirements







Packaging

- Understanding how packaging can add value to your brands
- Flexible films, drums and other forms of packaging in use today for a range of savoury snack applications
- Making the right packaging material choice to ensure your product has the protection it needs, whilst affording consumers the aesthetic pack feel and accessibility they demand
- The wide range of printing techniques available that can make your product shout out from the shelf

Coding / Automation

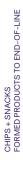
- The case for cartons and trays

 selecting the right board

 and design to achieve fit-for-purpose transit stable outers
- Packet and carton coding latest options for fast, efficient, and reliable coding meeting legal requirements and more
- Packaging automation state of the art solutions and a look ahead to what the future holds
- Factors to consider when making the investment decision

You will have the opportunity to interact with expert speakers with years of practical experience of working within the savoury snack food industry. They will empower you to trouble-shoot and evaluate your own processes and equipment, to find hidden areas of opportunity that could result in novel process solutions and new product ideas. They will introduce you to best practice solutions to improve product quality and consistency and open your eyes to the potential of significant cost savings.

The course combines virtual classroom lectures from leading experts in the savoury snacks industry with live interactions at the end of each session as well as further direct exchanges during breaks.







FEATURES UNIQUE CONTENT AND GREAT NETWORKING OPPORTUNITIES







WHO SHOULD ATTEND?

The agenda is presented as an intensive course for new plant personnel or as a refresher for more experienced operators.

It offers an excellent opportunity for those professionals involved in savoury snack manufacture to meet experts in the field, to discuss their current problems, and to find creative solutions which will enhance their plant operations.



Snack manufacturing personnel, including:

- Plant managers, operations personnel, project managers
- Research & Development personnel
- Plant engineers and quality control technicians

Personnel wishing to better understand their production processes

- Line production personnel and supervisors
- · Quality assurance personnel
- 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.



CHIPS + SNACKS FORMED PRODUCTS TO END-OF-LINE

SAVOURY SNACKS PRODUCTION COURSE 2 9-11 OCTOBER 2023 VIENNA, AUSTRIA

LOCATION & ACCOMMODATION

The course will be held on 9, 10 and 11 October 2023.

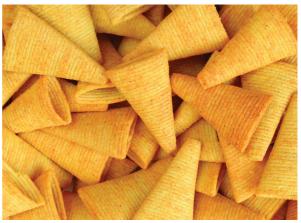
Delegates should arrive on the evening of Sunday 8 October. Hotel accommodation for the nights of 9, 10 and 11 October is included in the fee, as well as the course materials, welcome drinks on Sunday evening, all meals, fun networking evening activities and certificate of attendance.

All lectures will take place in the Renaissance Wien Hotel in Vienna, located just minutes from the world famous Schonbrunn Palace.









REGISTRATION

Advance enrolment is required – use form on next page.

Course Registration Fees

30% Early Bird Discount

ON OR BEFORE 8 SEP 2023

ESA members EUR 1,750 + 20% Austrian VAT ESA non-members EUR 2,200 + 20% Austrian VAT

AFTER 8 SEP 2023

ESA members EUR 2,500 + 20% Austrian VAT ESA non-members EUR 3,150 + 20% Austrian VAT

Belgian course attendees are subject to 21% Belgian VAT on top of the above cost 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:

Veronica Yakicioglu Events and Membership Senior Manager European Snacks Association Rue des Deux Eglises 26, 1000 Brussels, Belgium

Tel: +32 (0)4561 65517 Email: veronica@esasnacks.eu www.esasnacks.eu

Savoury Snacks Production Course

9–11 OCTOBER 2023 VIENNA, AUSTRIA ENROLMENT



Rue des Deux Eglises 26, Brussels, 1000 Belgium

1 HOW TO BOOK

Date

ESA Membership Status

EMAIL to: veronica@esasnacks.eu	O Member	O Non-Member
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Note: Places are limited. Applications will be accepted on a first-come, first-serve basis. Enrolment forms must be accompanied by payment

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2 YOUR DET	TAILS (please	use a sep	arate form for each particip	ant)	
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3 ENROLME	NI FEE (ple	ease choose	e appropriate option)		
			- 8, 9 and 10 October, welcor ertificate of attendance.	me drinks on Sunday 8 Oct	ober, breakfasts, lunches,
Choose rate type	Payment by 8	Sep 2023	Payment after 8 Sep 20	23 Your cost	
C ESA Member*	EUR 1,750		EUR 2,500	EUR	inc VAT if applicable**
Non-Member	EUR 2,200		EUR 3,150	EUR	inc VAT if applicable**
**AUS	TRIAN DELEGATI	ES ARE SUE	JECT TO 20% AUSTRIAN VA	T ON TOP OF ABOVE STAT	TED PRICES
*Note: ESA membership m	ust be fully paid at bo	oth the date of	booking and the date of the event. Of	therwise, prices will automatically	y revert to non-member rates.
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			ANCELLATION CONDITIONS as stated data processors. Bookings are not		pose of congress organisation

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 verue. The organisers well not accept liability for any transport delay and in such circumstances rormal cancellation terms apply, in the event of a terrorist alert or other incident that prevents the running of the occurs, the organisers reserve the right to retain up to 80% of the fee as a committed or the control 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, opresentatives or agents linked to the organiser destinant of the course when all not be held liability by any person for any injury, damage, their, loss, medical problems.

Signature

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 - GDDR. ESI k GDDR 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 are necessary to perform our obligations based on our general arms 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 tor a period of time thereafte as necessary for the following purposes: string the participates! its and contact details with all participants and for providing information about the occurse 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, to object the two processings in object to the processing or object to the processing or object to the processing or object to the processing object to the visible symmetry and without the visible of the processing object to the withdraw your consert at any time.