

ESA Savoury Snacks Production Course 2

CHIPS & SNACKS

Formed products to end-of-line

15-23 November 2021 | Online via ZOOM (2-3 sessions each day)



Updated & enhanced content

Includes networking and direct exchanges with the expert speakers

Course objectives

This online 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

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 cost-effectively 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.



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.

The course is designed for:

- **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, product designers who are interested in understanding the wide range of possibilities for turning creative ideas into real products.



Registration

Advance enrolment is required – use form on next page.

Course Registration Fees

ESA members EUR 2,500

ESA non-members EUR 3,150

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

Fee includes: full session attendance, all course presentations in digital format and digital certificate of attendance.

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 write, call or e-mail:**

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ENROLMENT

Savoury Snacks
Production course **2**

15-23 November 2021
Zoom Video Conference



Rue des Deux Eglises 26,
Brussels, 1000 Belgium

1 HOW TO BOOK

ESA Membership Status

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.

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 digital certificate of attendance and all delegates will receive a digital copy of all presentations. Plenty of networking will be possible as well as intensified exchanges with the speakers who will offer answers to all delegate questions.

Choose rate type	Fee	Your cost
<input type="radio"/> ESA Member*	EUR 2,500	EUR.....
<input type="radio"/> Non-Member	EUR 3,150	EUR.....

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

*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.

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.