

European Snacks Association

# Savoury Snacks Production Course

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### Snack Nuts: Origins to Packet 4-8 April 2022 Online via ZOOM

INCLUDES PLENTY OF NETWORKING & EXTENSIVE EXCHANGES WITH EXPERT SPEAKERS



### **Course objectives**

This 5 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

You will learn with fellow attendees how snack nut flavours are created, helping you to understand the process and the complex variables involved.





## 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 Cash	ews
Walnuts, Brazils, Pe	cans, Hazelnuts, Macadamias
Importation: Control	s / Certification / Regulations
Export / Shipping	
Quality Assurance	
Sorting, Shelling, Bla	nching & Storage
Nutrition / Claims	
Oils: Selection / Man	agement / Performance / Filtration
Flavour Developmen	t
Flavour Application -	- Coating, Flow & Adhesion
Roasting	
Frying	
Multi-Head Weighing	3
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, regulatory affairs personnel, equipment manufacturers, 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.



## Registration

Advance enrolment is required. Use form on next page.

#### **Course Registration Fees**

#### On or before 28 February 2021

ESA members EUR 1,750 ESA non-members EUR 2,200

#### After 28 February 2021

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 contact:

Veronica Yakicioglu European Snacks Association Rue des Deux Eglises 26, 1000 Brussels, Belgium

Phone: +32 (0)456165517 Email: veronica@esasnacks.eu



### ENROLMENT

Savoury Snacks Production Course

#### **1 HOW TO BOOK**

EMAIL to: veronica@esasnacks.eu

ESA Membership Status

4-8 April 2022

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)

O Miss	O Ms	O Mrs	() Mr	O Dr	Last name		First name
Compan	y						Job title
VAT numł	ber (comp	oulsory for	all EU co	mpanies).			
Address							
City						State / County / Province .	
Post / ZIP	Code					Country	
Telephon	e					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	Payment by 28 February 2022	Payment after 28 February 2022	Your cost	
O ESA Member*	EUR 1,750	EUR 2,500	EUR	
O Non-Member	EUR 2,200	EUR 3,150	EUR	
Belaian course attendees are subject to 21% Belaian 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)

O 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

O Credit card: Please debit my credit card for AMOUNT EUR						
O Visa O M	MasterCard / Euroca	rd O AMEX				
Name on card (I	Holder)		Card	number		
Expiration date						
				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
	es 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.

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PERSONAL DATA - GOPR: ESA is GOPR 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 and the restary on the personal data that you provide to us on this form for the purpose of managing your registration and participation in the course and/or ESA's general activities. We will retain your personal data for the duration of the course and for a personal data we hold about you and to be informed about the exoses and we further ESA events. No have the right to request accesses to the personal data we hold about you and to be informed about the exostence and the relative of your data, to request that we rectify incorrect data, to request the we easily use practical and to they accompliant with the supervisory authority the ESA events. No have the right to request access to the personal data we hold about you and to be informed about the exotaries on the there are used for the future exercision. Boycessing, to object the processing or advances and legitimate grounds, to object to the protatily of your data or that we restrict its processing, to object the processing advances and legitimate grounds, bookest or the portability of your data and to data a conditional about the coursent at any times.

Association Rue des Deux Eglises 26, Brussels, 1000 Belgium

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