

ENROLMENT

Savoury Snacks
Production Course **3**

7–8–9 November 2022
Malaga, Spain

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

ESA European
Snacks
Association



1 HOW TO BOOK

EMAIL to: veronica@esasnacks.eu

ESA Membership Status
 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.

30% Off
when you register
by 15 September 2022

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 – 6, 7 and 8 November, welcome drinks on Sunday 6 November, breakfasts, lunches, dinners, evening activities, course materials and certificate of attendance.

Choose rate type	Payment by 15 September 2022	Payment after 15 September 2022	Your cost
<input type="radio"/> ESA Member*	EUR 1,750 + VAT @ 21%	EUR 2,500 + VAT @ 21%	EUR.....inc VAT
<input type="radio"/> Non-Member	EUR 2,200 + VAT @ 21%	EUR 3,150 + VAT @ 21%	EUR.....inc VAT

*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
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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.

Savoury Snacks Production Course **3**

Snack Nuts: Origins to Packet
7–8–9 November 2022, Malaga, Spain

FLAVOUR WORKSHOP INCLUDED
INCLUDES VISIT TO NUT PROCESSING COOPERATIVE



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
- Experience first-hand how nuts are processed on a factory tour
- 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 & consistency

VISIT TO NUT PROCESSING FACILITY

During the course we will take time out to visit a nut processor enabling attendees to see first-hand how almonds are processed after they arrive from local Spanish growers to when they are packed ready for distribution. This tour brings course materials to life allowing attendees to see how what you learn in the classroom is applied in the real world. During the tour, attendees can ask questions about the details of each operational process.



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 Creation

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, 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.

For additional information, please contact:

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