

FOOD PRODUCT DEVELOPMENT LAB

Food to Field: Extrusion Workshop

in collaboration with



**Tuesday &
Wednesday**

June 3-4, 2025

**MSU -
Bozeman**

Jabs Hall 111
Bozeman, MT 59717

Register

DAY 1

8:00 AM

REGISTRATION & WELCOME

All participants

8:30 AM

**KEYNOTE:
INTRODUCTION TO EXTRUSION PROCESSING**

Dr. Girish Ganjyal
and students

9:40 AM

**TOUR:
EXTRUSION UNIT**

Sophia Seffrood

10:30 AM

**KEYNOTE:
FOOD SAFETY IN EXTRUSION**

Claude Smith

11:40 AM

**KEYNOTE:
POST - EXTRUSION PROCESSING**

Dave Reynolds

12:30 PM

LUNCH BREAK

All participants

1:30 PM

**KEYNOTE:
EXTRUSION APPLICATIONS AND
INGREDIENT FUNCTIONALITY**

Dr. Girish Ganjyal
and students

3:10 PM

**KEYNOTE:
SPECIALTY CROPS & MONTANA CROPS
IN EXTRUSION**

Yunusa Bello

DAY 1 CONT.

4:00 PM

ROUND TABLE DISCUSSION: THE IMPORTANCE OF VALUE ADDED-PROCESSING

All participants

6:00 PM

DINNER HOSTED BY BUHLER GROUP

All participants

DAY 2

8:00 AM

WELCOME AND REVIEW OF DAY 1

All participants

8:30 AM

WORKSHOP: SCREW CONFIGURATION AND DIES

Jenni Harrington

9:40 AM

WORKSHOP: EXTRUSION LAB DEMONSTRATIONS

Montana State and
Washington State students

11:40 AM

KEYNOTE: EXTRUDER SCALE-UP AND TROUBLESHOOTING

Jenni Harrington

12:30 PM

LUNCH BREAK

All participants

1:30 PM

WORKSHOP: COOKING WITH EXTRUDED INGREDIENTS

Chef Rebecca Soule

3:10 PM

WORKSHOP: CONSUMER RESEARCH

Dr. Wan-Yuan Kuo

4:00 PM

FINAL Q&A AND FEEDBACK

All participants

Thank you to our sponsors:



<https://www.montana.edu/foodprodevlab/>



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