



Engineering for
Food and Drink
SIG

Powder Handling and Granular Flow

Zoom event on 24/06/2021

Start: 11 am BST

Group Chair: Daniel Hefft, CEng MIAgrE

Secretary: Sarah McLeod

Email: secretary@iagre.org

Powder Handling and Granular Flow

**24th June 2021
11am—2pm BST**



**Engineering for
Food and Drinks SIG**



Our Event Partner

freemantech *technology*
a  **micromeritics**® company



**UNIVERSITY of
GREENWICH**

The Wolfson Centre
for Bulk Solids Handling Technology

Gericke

 **Hochschule Anhalt**
Anhalt University of Applied Sciences



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IAgrE

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[Register here](#)



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EVENT PROGRAMME

11am— 11.30am	Rajeev Dattani (Freeman Technology—a Micromeritics company)	Measuring and Understanding Powder Flow and Powder Behaviour
11.30am-12am	Vivek Garg (The Wolfson Centre University of Greenwich)	A novel approach to measure adhesion between particles and to predict the powder flowability
12am-12.30pm	Frank Schulnies (HS Anhalt)	Caking of dairy powders
12.30pm-1pm	Sebastian Steinkamp & Rhys Morris (Gebr. Lödige Maschinenbau GmbH/ alliedpharma)	Powder blending in the food industry: challenges and cleaning
1pm-1.30pm	Dan Baxter (Gericke Group)	Foreign body avoidance in powder conveying and par- ticulates feeding
1.30pm-2pm	Richard Farnish (The Wolfson Centre University of Greenwich)	Plant operational instability induced by segregation of food bulk solids
Moderation and Group Chair: Daniel Hefft		

Questions? Contact Sarah: secretary@iagre.org

Food Engineering

IAgrE EFD SIG seeks to promote food engineering as a worthwhile and rewarding career and aims to do this by

- promoting food engineering as its own discipline within the wider engineering profession.
- promoting the need to change existing food production methods into more sustainable and environmentally attuned methods in harmony with the agricultural/biosystems engineering community – its historic home.
- liaising with academia to recognise and research the need to develop to promote food engineering.
- improving communications within food engineering communities/ opening up new channels.
- building international partnerships around food production and process
- supporting food engineers in the development of their career and work towards professional registration.
- promoting food engineering as a worthwhile and rewarding career.
- supporting and creating events in the field around food engineering.

Learn more:

<https://iagre.org/food-engineering-group>