



## Schröter and PHT-SA invites you to a Workshop on Smoking Technology

**Date:** Thursday, 4 April 2013

**Venue:** Leriba Lodge, 245 End Ave, Clubview, Centurion, Gauteng

### PROGRAM

07:30 – 08:30	<b>Registration and Coffee</b>
08:30 – 08:45	<b>Welcome and Introduction</b> Deléne Koekemoer – Director, PHT-SA
08:45 – 10:10	<b>Portfolio overview: the best solution for every product.</b> Andre Budesheim, Schröter Technologie GmbH & Co. KG, Bahnhofstrasse 86, 33829 Borgholzhausen, Germany, Andre is responsible for meat technology at Schröter. As a master craftsman in the butcher fs trade and state-examined meat engineer he advises customers with the necessary attention to practice.
10:10 – 10:30	Coffee
10:30 – 11:45	<b>Uniform meat products with a good flavour – Smoke generators and technology</b> - Andre Budesheim
11:45 – 12:30	<b>Customized Hygiene Solutions</b> - Deléne Koekemoer
12:30 – 13:15	Lunch
13:15 – 14:30	<b>Efficient smoke house cleaning saves money and resources: Schröter smoke house CIP cleaning systems</b> - Andre Budesheim
14:30 – 15:00	<b>Foam Cleaning Systems</b> - Deléne Koekemoer
15:00 – 15:20	Coffee
15:20 – 16:30	<b>Hot smoke products: handling costs and processes</b> - Andre Budesheim
16:30 – 17:30	Questions and Conclusion