



12th Practical Short Course
Best Practices in Oilseeds, Oils & Fats Processing and Applications
Radisson Blu Hotel Downtown Dubai, Crystal Tower Building
Dubai, U.A.E. - April 9-10, 2014

Sponsors:



CONFIRMED SPEAKERS

Mr. Mario Bernardini, Managing Director, C.M. Bernardini, Italy
Mr. Kaustuv Bhattacharya, Senior Application Specialist, Oils & Fats, DuPont Nutrition & Health, Dupont Danisco, Denmark
Mr. Sadru Dada, International Technical Agribusiness Consulting, U.A.E.
Ir. Jan De Kock, Area Sales Manager, DeSmet Ballestra, Belgium
Dr. Albert J. Dijkstra, Independent Oils & Fats Consultant, France
Mr. Massoud Jalalpoor, TSC Manager Consumer Products - Silcas & Adsorbents, W.R. Grace, Germany
Mr. Richard Ozer, Application Manager Oils and Fats Division, CPM Crown Iron Works Inc., U.S.A.
Mr. Ioannis Pagiaslis, Novozymes Greece, Greece
Mr. Balachandar Selvamohan, Application & Technical Manager, IOI Loders Crocklaan, Malaysia

Mr. Alexey Shevchenko, Department Manager, Vegetable Oil Technology Process Engineering, Alfa Laval Copenhagen, Denmark
Mrs. Farah Sköld Salaria, Vice President Product Development, Solex Thermal Science, Canada
Mrs. Mai Sørensen, Test Technician, SPX Flow Technology, Denmark
Mr. Jaap 't Hart, Export Sales Manager, Mahle Industrial Filtration-LFC, Netherlands
Mr. Greg Waranica, Sales Manager, Oils & Fats, CPM Crown Iron Works Inc., U.S.A.
Mr. Robert Zeldenrust, Product Manager Refining, GEA Westfalia Separator, Germany



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TECHNICAL PROGRAM

Day 1: Wednesday April 9, 2014

- 8:55 am Opening remarks
 9:00 am **Fundamentals of Edible Oil Processing**,
 Dr. Albert J. Dijkstra, France

OILSEED EXTRACTION

- 9:30 am **Energy Recovery Optimization in Preparation Plants**, Mrs. Farah Sköld Salaria, Solex Thermal Science, Canada
 10:00 am **Improving Key Oilseed Crushing Steps - Seed Preparation; Extraction; Energy Efficiency of Meal Desolventizing**, Ir. Jan De Kock, DeSmet Ballestra, Belgium
 10:40 am Coffee/Tea Break

REFINERY

- 11:10 am **Refinery Yield Improvement and Sustainable Product Development through Enzymatic Degumming and Re-esterification**, Novozymes, Dr. David Cowan, Novozymes, U.K.
 11:50 am **Avoiding Off-Spec Product by In-Process Specification Management and Control**, Dr. Albert J. Dijkstra, France
 12:30 pm Lunch Break & Networking
 2:00 pm **Integration of Cold Winterization with Neutralization in Sunflower Oil Refining**, Dr. Mario Bernardini, C.M. Bernardini, Italy
 2:30 pm **Selecting Optimal Degumming and Refining Technologies**, Mr. Robert Zeldenrust, GEA Westfalia Separator, Germany
 3:00 pm **Bleaching Process Absorbent Selection and Process Optimization**, Mr. Massoud Jalalpoor, Grace Materials Technologies, Germany
 3:30 pm Coffee/Tea Break
 4:00 pm **Developments in Filtration of Edible Oils and Fats and Biodiesel during Processing**, Mr. Jaap 't Hart, Mahle Industrial Filtration-LFC, Netherlands
 4:30 pm **Low-Temperature Deodorization Technology**, Mr. Alexey Shevchenko, Alfa Laval Copenhagen, Denmark

REGISTRATION INFORMATION

Registration rate includes short course manuals, lunch and coffee breaks. Group registration rates: 10 % off for three or more; 20% off for five or more

	Registration Fees	Amount
Regular Rate	845 EUR	
Academic Rate	545 EUR	
	Total	

CONTACT INFORMATION FOR REGISTRATIONS

By Bank Transfers

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- 5:00 pm **Ice Condensing in Deodorization - Effect on Oil Quality (pesticide stripping, formation of trans and/or 3-MCPD esters)**, Ir. Jan De Kock, DeSmet Ballestra, Belgium
 5:30 pm End of Day 1

Day 2: Thursday, April 10, 2014

- 9:00 am **Deodorization Optimization with Flexible Feedstock Changes**, Mr. Greg Waranica, CPM Crown Iron Works, U.S.A.
 9:30 am **Zero Discharge in Refining**, Mr. Alexey Shevchenko, Alfa Laval Copenhagen, Denmark
 10:00 am **Guidelines for Oilseed Extraction and Refinery Plant Evaluation**, Mr. Sadru Dada, International Technical Agribusiness Consulting, U.A.E.
 10:30 am Coffee/Tea Break

VALUE ADDED PRODUCTS

- 11:00 am **Protein Concentrate Plant Design for Food and Aquafeed Applications**, Mr. Richard Ozer, CPM Crown Iron Works, USA
 11:40 am **Palm Oil Fractionation**, Dr. Albert J. Dijkstra, France
 12:10 pm **Physico-Chemical Basics of Fat Crystallization - Cocoa Butter and Alternatives**, Mr. Balachandar Selvamohan, IOI Loders Crocklaan, Malaysia
 12:40 pm Lunch Break
 2:00 pm **Enzymatic Interesterification for Margarines and Structured Lipids**, Mr. Ioannis Pagiaslis, Novozymes Greece, Greece
 2:30 pm **Functional Role of Emulsifiers and Interesterified and Fractionated Hardstocks in Product Structuring**, Dr. Kaustuv Bhattacharya, Dupont Danisco, Denmark
 3:00 am **Optimal Process Configuration for Margarine and Shortening Production using Low Trans Fat Hardstocks**, Mrs. Mai Sørensen, SPX Flow, Denmark
 3:30 pm End of program

CONFERENCE HOTEL

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Smart Short Courses has rooms set aside at 600 AED per night (WiFi incl; excl. taxes and service fee) (about 120 EUR or US\$165)