



13<sup>th</sup> Practical Short Course

## Fundamentals of Edible Oil Refining, Processing and Quality Management

Crowne Plaza Hotel, Montpellier, France - 13-14 September 2014

In partnership with  
**EuroFedLipid**



# MAHLE

Industrial Filtration

### CONFIRMED SPEAKERS

**Mr. Thomas Balle**, Application Scientist Oils & Fats, Novozymes, Denmark

**Dr. Ignace Debruyne**, Technical & Market Consultant, ID&A, Belgium

**Ir. Jan De Kock**, Area Sales Manager, DeSmet Ballestra, Belgium

**Dr. Wim De Greyt**, R&D Manager, DeSmet Ballestra, Belgium

**Dr. Albert J. Dijkstra**, Independent Oils & Fats Consultant, France

**Dr. Sevim Erhan**, Center Director, USDAARS, Eastern Regional Research Center, U.S.A.

**Mrs. Pernille Gerstenberg Kirkeby**, Group Manager, Oils & Fats, DuPont Nutrition Biosciences, Denmark

**Dr. Steffen Hruschka**, Process Technology Manager, GEA Westfalia Separator, Germany

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**Dr. Stéphanie Marty Terrade**, Senior Lipid Scientist - Science Group, Nestlé Product Technology Centre York, U.K.

**Dr. Guillermo E. Napolitano (TBC)**, Expert Scientist, Nestlé Product Technology Center, U.S.A.

**Dr. Ashok Patel**, Research Director, Vandemoortele Centre, & Professor, Ghent University, Belgium

**Dr. Bent Sarup**, General Manager, Alfa Laval Vegetable Oil Technology Process Engineering, Denmark

**Dr. Klaus Schurz**, BU Functional Minerals, Segment Purification EMEA, Technical Sales Manager, Clariant Produkte, Germany

**Mr. Wouter Smits**, Global Marketing Manager Food & Fruit, BU Enzymes Solutions, DSM Food Specialties, the Netherlands

**Mrs. Mai Ellebæk Sørensen**, Test Technician, SPX Flow Technology, Denmark

**Mr. Jaap 't Hart**, Export Sales Manager, Mahle Industrial Filtration-LFC, Netherlands

**Mr. Willem van Nieuwenhuizen**, Director, Lecipro Consulting, the Netherlands

**Dr. Thorsten Von Fehren**, Global Product Technology Manager Biorenewables Catalysts, BASF SE, Germany

**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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**Day 1: Saturday September 13, 2014**

- 8:55 Opening remarks
- 9:00 **Fundamentals of Edible Oil Processing**,  
Dr. Albert J. Dijkstra, France
- 9:30 **New and Emerging Oils in the Food Industry**,  
Dr. Guillermo E. Napolitano, Nestlé Product Technology Center,  
U.S.A.

**REFINERY**

- 10:00 **Review of Degumming and Refining Technologies**,  
Dr. Bent Sarup, Alfa Laval Vegetable Oil Technology, Sweden
- 10:30 Coffee/Tea Break
- 11:00 **Phospholipid Profile Based Degumming Solutions - An Industry and Technology in Motion**,  
Mr. Wouter Smits, DSM Food Specialties, the Netherlands
- 11:30 **Filtration of Edible Oils and Fats and Biodiesel During Oil Processing**, Mr. Jaap 't Hart, Mahle Industrial Filtration, The Netherlands
- 12:00 **Deodorizer Design and Optimization**,  
Mr. Greg Waranica, Crown Iron Works Co., U.S.A.
- 12:30 Lunch Break & Networking
- 13:30 **Waste Water Treatment Options for Edible Oil Refineries**, Mr. Robert Zeldenrust, GEA Westfalia Separator, Germany

**ANALYSIS and QUALITY MANAGEMENT**

- 14:00 **Mechanism of Oxidation and Oil Quality Management in Frying and Cooking Oils**,  
Dr. Ignace Debruyne, ID&A, Belgium
- 14:30 **What is Fat Crystallization and How Do We Study It?**, Dr. Ashok Patel, Vandemoortele Centre, Ghent University, Belgium
- 15:00 Coffee/Tea Break
- 15:30 **Micronutrients Recovery and Concentration from Deodorizer Vapour/Distillate**, Dr. Bent Sarup, Alfa Laval Vegetable Oil Technology, Denmark

**INDUSTRIAL APPLICATIONS**

- 16:00 **Use of Oils and Fats In Industrial Applications**, Dr. Sevim Erhan, USDA, ARS ERRC, U.S.A.
- 16:30 **Catalytic Hydrogenation of Oils and Fats**,  
Dr. Thorsten Von Fehren, BASF SE, Germany
- 17:00 **Role of Enzymes in Biodiesel Production and Fish Oil Refinery and Concentration**,  
Mr. Thomas Balle, Novozymes, Denmark
- 17:30 **Basics of the Olive Oil Production Process**, Dr. Steffen Hruschka, GEA Westfalia Separator, Germany
- 18:00 End of Day 1

**Day 2: Sunday, September 14, 2014**

- 9:00 **Bleaching Basics and Practical Optimization**, Dr. Klaus Schurz, Clariant Produkte, Germany

**MARKETS and FOOD APPLICATIONS**

- 9:30 **Refining of Fish Oils and Omega-3 Oils**,  
Ir. Jan De Kock, DeSmet Ballestra, Belgium,
- 10:00 **Production of Low Trans Food Fats by Combination of Dry Fractionation and Interesterification**, Dr. Wim De Greyt, DeSmet Ballestra, Belgium
- 10:30 Coffee/Tea Break
- 11:00 **Critical Parameters for Oils and Fat Emulsions**, Mrs. Pernille Gerstenberg Kirkeby, DuPont Nutrition Biosciences,
- 11:30 **Fundamentals of Phospholipids and Food Applications**, Mr. Willem van Nieuwenhuyzen, Lecipro, the Netherlands
- 12:00 **Margarine and Shortening Production using Low Trans Fat Hardstocks**,  
Mrs. Mai Sørensen, SPX Flow Technology, Denmark
- 12:30 **Physical Properties of Oils Used In Confections and Applications in the Dr. Stéphanie Marty Terrade, Nestlé Product Technology Centre York, U.K.**
- 13:00 End of program

**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
<b>EARLY BIRD Registration (ON or BEFORE August 15, 2014)</b>	<b>795 EUR</b>
<b>REGULAR Registration (AFTER August 14, 2014)</b>	<b>945 EUR</b>
<b>ACADEMIC</b>	<b>445 EUR</b>
<b>Total</b>	

**PAYMENT and REGISTRATION INFORMATION**

By Bank Transfers

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Registration: <http://www.smartshortcourses.com/oilprocess13/registration.html>

Registration Form: <http://www.smartshortcourses.com/docs/oilprocessform.doc>

**CONFERENCE HOTEL**

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Smart Short Courses has set aside a limited block of hotel rooms at Crowne Plaza Montpellier  
Single room at 145 EUR; double at 163 EUR (per night, inclusive of breakfast and taxes)