Enzyme Technology in Oilseeds, Oils, Fats & Protein Processing and Use
Novotel Ghent Centrum, Ghent, Belgium
21-22 September, 2016
Easy to combine with the EuroFedLipid Conference

SHORT COURSE ORGANIZERS

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SPEAKERS

Mr. Rohit Bangera, Business Unit Manager Oils & Fats, Advanced Enzyme Technologies Ltd., India
Mr. Krishnadath Bhaggan, R&D Manager, IOI Loders Croklaan, the Netherlands
Dr. Uwe Bornscheuer, Professor, Dept. of Biotechnology & Enzyme Catalysis, Ernst-Moritz-Arndt University of Greifswald, Germany
Dr. Gijs Calliauw, Product Development Manager, DeSmet Ballestra, Belgium
Mr. Chris Dayton, Director Fats & Oils Processing, Bunge Global Innovation, U.S.A.
Dr. Wim De Greyt, R&D Manager, DeSmet Ballestra, Belgium
Dr. Koen Dewettinck, Professor Food Technology and Nutrition, Ghent University, Belgium
Mr. Hans Christian Holm, Global Manager, Novozymes, Denmark
Ms. Fanny Longin, Senior Department Manager, Novozymes, Denmark
Dr. Remco Muntendam, Associate Scientist Applied Biochemistry, DSM Food Specialities, the Netherlands
Mr. Per Munk Nielsen, Business Development Manager Oil & Fats, Novozymes, Denmark
Mr. Chandrakant L. Rathi, Managing Director and CEO, Advanced Enzyme Technologies Ltd., India
Ir. Bart Schols, Area Sales Manager, DeSmet Ballestra Group, Belgium
Mrs. Nina Schroegel-Truxius, Technical Service Manager Food Enzymes, AB Enzymes, Germany
Dr. Ir. Inge Van Bogaert, Professor, Transport Engineering and Biosurfactants, INBIO, Ghent University, Belgium
Wednesday 21 September, 2016

8:50 Opening remarks
9:00 Fundamentals of Enzyme Technology, Enzyme Stability and Quality Control, Dr. Uwe Bornscheuer, University of Greifswald, Germany

Session 1: Soft Extraction Technology
9:30 Enzymatic Cell Opening Using (Hemi) Cellulases and Proteases for Higher Palm Oil Yield, Mr. C. L. Rathi, Advanced Enzyme Technologies, India

Session 2: Enzymatic Degumming
10:00 Optimizing Oil Yield Using Phospholipases A, A1, A2 and B, Ms. Fanny Longin, Novozymes, Denmark
10:30 Coffee/Tea Break
11:00 Oil Degumming using Phospholipases A and C, Dr. Remco Muntendam, DSM Food Specialties, the Netherlands
11:30 Enzymatic Degumming under Acid Conditions Improves Yield and Reduces Fouling, Mrs. Nina Schroegel-Truxius, AB Enzymes, Germany
12:00 Enzymatic Degumming in Practice, Mr. Bart Schols, DeSmet Ballestra Group, Belgium
12:30 Lunch Break & Networking

Session 3: Enzymatic interesterification Technology
13:30 Novel Lipases for Enzymatic interesterification, Mr. Hans Christian Holm, Novozymes, Denmark
14:00 Specialty Fats CBE and HMF Substitute – SOS/OPO, Mr. Krish Bhaggan, IOI Loders Croklaan, the Netherlands
14:30 Enzymatic Degumming and Interesterification, Dr. Gijs Calliauw, DeSmet Ballestra R&D, Belgium

BioBase Europe Pilot Plant Visit
15:00 Visit to BioBase Europe pilot facilities with optional demonstration of lipid enzymatic interesterification
18:00 End of Day 1

Day 2: Thursday, September 22, 2016

Session 3: Enzymatic interesterification technology (cont’d)
9:00 Free Fatty Acid Reduction in Edible Oils, Mr. Rohit Bangera, Advanced Enzyme Technologies, India
9:30 Enzymatic Modification of Cocoa Butter and Cocoa Butter Substitutes, Dr. Koen Dewettinck, Ghent University, Belgium
10:00 Microbiological Synthesis of Glycolipid Surfactants, Dr. Inge Van Bogaert, INBIO, Ghent University, Belgium

Session 4: Industrial application of enzymatic interesterification
10:30 Coffee/Tea Break
11:00 Analytical Tools for Optimizing Enzymatic Lipid Modifications, Mr. Chris Dayton, Bunge Global Innovation, U.S.A.
11:30 Enzymatic Biodiesel: From Lab to Industrial Application, Dr. Gijs Calliauw, DeSmet Ballestra R&D, Belgium
12:00 Practicalities and Success Stories in Applying Industrial interesterification, Mr. Chris Dayton, Bunge Global Innovation, U.S.A.
12:30 Lunch Break & Networking
13:30 Working with Enzymes in Lipid Industry, TBC

Session 5: Application of (Phospho) Lipases in Food Technology
14:00 Enzymatic Lecithin De-oiling as Alternative for Enzymatic Oil Degumming, Dr. Wim De Greyt, Desmet Ballestra Group, Belgium
14:30 Enzymatic Production of Lysolecithin from Lecithin with PL2, Dr. Remco Muntendam, DSM Food Specialties, the Netherlands
16:00 End of program

REGISTRATION

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REGISTRATION INFORMATION - Registration rate includes short course manuals, lunches and coffee breaks

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PAYMENT INFORMATION

Payment by Bank Transfer
Ignace Debruyne & Associates – SMART SHORT COURSES, KBC Bank, Izegem, Belgium
IBAN account number BE16 7380 1455 5274; Swift/BIC code: KRED BEBB
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