

# Antalya, Turkey



## Practical Short Course: Process Control & Optimization - Analytical Methods for Oils & Ramada Plaza Hotel, Antalya, Turkey, Saturday and Sunday 26-27 October, 2013

This two-day short course will bring together industry experts from all around the world to Turkey to offer practical information to plant engineers, chemists, technicians, managers, and superintendents. This is a unique opportunity for new plant personnel and for those who are experienced to meet experts in the field to discuss their current problems and learn how to enhance their operations.

In cooperation with EuroFedLipid



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### SPEAKERS

- Mrs. Dagmar Behmer**, NIR & Process Technology, Bruker Optics, Germany
- Dr. Sneh Bhandari**, Director Chemistry R&D, Silliker Lab, U.S.A.
- Dr. Lanfranco Conte**, Full Professor of Food Chemistry, Dept of Food Science, University of Udine, Italy
- Mr. Brian Cooke**, Manager R&D, The Dallas Group of America, U.S.A.
- Dr. David Cowan**, CS Application Specialist, Novozymes, U.K.
- Mr. Andy Craze**, Senior Director Marketing, Waters, France
- Mr. Chris Dayton**, Director Fats & Oils Processing, Bunge Global Innovation, U.S.A.
- Dr Bernd Diehl**, CEO & Associate, Spectral Services, Germany
- Dr. Albert J. Dijkstra**, Consultant, France
- Mrs. Pernille Gerstenberg**, Group Manager, Oils & Fats and Multiple Applications, DuPont Danisco, Denmark
- Dr. Christian Gertz**, Dr. Gertz Consulting, Germany
- Dr. Axel Ingendoh**, Technical Service Biofuels AnLanxess, Germany
- Dr. Marc Kellens**, Technical Director, DeSmet Ballestra NA, U.S.A.
- Dr Jan Kuhlmann**, Laboratory Services, SGS Hamburg, Germany
- Dr. Bent Sarup**, General Manager, Alfa Laval, Denmark
- Dr. Nurhan Turgut Dunford, Professor**, Bioprocessing and Oil/Oilseed Processing, Oklahoma State University, U.S.A.
- TBN**, Eurofins, Germany

## TECHNICAL PROGRAM

### Day 1: Saturday October 26, 2013

- 08.50 Opening & Introduction  
 09.00 **Basics of Oils & Fats Chemistry**, Dr. Nurhan Turgut  
 Dunford, Oklahoma State University, U.S.A.  
 09.30 **Fundamentals of Edible Oil Processing**, Dr. Albert J.  
 Dijkstra, Consultant, France  
 10.00 **Basic Techniques in Lipid Chemistry and  
 Function Evaluation**, TBN  
 10.30 Coffee/Tea Break

### Session 1: Process Management

- 11:00 **Analytical Methods for Process Control and  
 Refinery Optimization**, Mr. Chris Dayton, Bunge Ltd.,  
 U.S.A.  
 11:30 **How to select the Correct Enzymatic Degumming  
 for your Product Portfolio**, Dr. Marc Kellens, DeSmet  
 Ballestra NA, U.S.A.  
 12:00 **Enzymatic Interesterification & Bio-Fame –  
 Reaction, Process & Quality Control**, Dr. David  
 Cowan, Novozymes, U.K.  
 12.30 Lunch Break and Networking

### Session 2: Product Quality Management

- 13.30 **Analytical Techniques in Oils and Fats  
 Crystallization**, TBN  
 14:00 **Formulation Development and Quality Control  
 Management**, Mrs. Pernille Gerstenberg, DuPont Danisco,  
 Denmark  
 14:30 **FT-NIR Spectroscopy for a real-time Quality  
 Control along the Production Process**, Mrs. Dagmar  
 Behmer, Bruker Optics, Germany  
 15:00 **Oils & Fats safety applications using HPLC and**

- MS analysis**, Mr. Andy Craze, Waters, France  
 15.30 Coffee/Tea Break  
 16.00 **Recent developments in the analysis of MCPD  
 esters and glycidyl esters in edible oils and fats**, Dr  
 Jan Kuhlmann, SGS Hamburg, Germanytheir Benefits,  
 16:30 **Determination of PCBs, Pesticides, and  
 Contaminants, TBN, Eurofins, Germany Fats**, Mr. Bart  
 Scholten or Frank Veldkamp, Amafilter-LFC, Netherlands  
 17.00 **Managing Plant Oil Quality Characteristics during  
 Biodiesel Production**, Dr. Axel Ingendoh (TBC), Lanxess,  
 Germany  
 17:30 End of Day 1

### Day 2: Sunday, October 27, 2013

### Session 3: Nutrition Value Monitoring

- 9:00 **Analysis of olive oil quality, authenticity and origin**,  
 Dr. Lanfranco Conte, University of Udine, Italy  
 9:30 **Eliminating Frying Oil Discard by Controlling  
 Degradation Compounds**, Mr. Brian Cooke, The Dallas Group  
 of America, U.S.A.  
 10:00 **Lipid Degradation and Rancidity Evaluation**, Dr.  
 Christian Gertz, Dr. Gertz Consulting, Germany  
 10:30 Coffee/Tea Break  
 11:00 **Micronutrients Recovery and Concentration from  
 Deodorizer Vapour/Distillate**, Dr. Bent Sarup, Alfa Laval,  
 Denmark  
 11:30 **Lecithin and Modified Lecithin Characterization**,  
 Dr Bernd Diehl, Spectral Services, Germany  
 12:00 **Methods of Nutritional Significance**. Dr. Sneha Bhandari,  
 Silliker Lab, U.S.A.  
 12:30 End of program

## REGISTRATION

### Practical Short Course: Process Control & Optimization - Analytical Methods for Oils & Fats Antalya, Turkey, Saturday and Sunday 26-27 October, 2013

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|-----------------------|--|------------|--|
| First Name for Badge  |  |            |  |
| First Name            |  |            |  |
| Last Name/Family Name |  |            |  |
| Title                 |  |            |  |
| Company               |  |            |  |
| Address               |  |            |  |
| City                  |  |            |  |
| State/Province        |  | Zip Code   |  |
| Country               |  |            |  |
| Business Phone        |  | Fax Number |  |
| E-mail                |  |            |  |
| VAT                   |  |            |  |

### REGISTRATION INFORMATION

Full Registration includes access to all presentations, short course manuals, lunch and coffee breaks.

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| SUPER EARLY BIRD Registration (ON or BEFORE August 18, 2013)                   | 695.00 EUR |
| EARLY BIRD Registration (ON or BEFORE September 29, 2013)                      | 795.00 EUR |
| STANDARD Registration (AFTER September 29, 2013)                               | 945.00 EUR |
| ACADEMIC Registration  | 445.00 EUR |
| Group registration rates: 10 % off for three or more; 20% off for five or more |            |

#### Payment by Bank Transfers

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**Registration and payment:** <http://www.smartshortcourses.com/oilmethods1/registration.html>