



Fundamentals of Oilseed Extraction, and Oils & Fats Processing and Application Technology

For America, Europe, Middle East and Africa business

ONLINE PROGRAM 9-12 am UTC (=GMT-5) - April 7, 8 and 9, 2021

Registration includes short course manuals, and full access to all live presentations and chat

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Speakers

Dr. Nuria Acevedo, Associate Professor, Iowa State University, USA
Mr. Jorge Bello, Global Technical Service Manager Clay Catalyst, EP Engineered Clays, U.S.A.
Mr. Kaustuv Bhattacharya, Principal Application Specialist, Oils & Fats, IFF Nourish, International Flavors & Fragrances, Denmark
Dr. Ignace Debruyne, Technical & Market Consultant, ID&A, Belgium
Mr. Anibal Demarco, Crushing Product Manager, Desmet Ballestra, Argentina
Mr. Leon Pablo Espinosa, Sales Manager, Desmet Ballestra, North America.
Dr. Veronique Gibon, Science Manager, Desmet Ballestra Belgium
Mr. Patrick Harrington, Global Technical Sales Manager, CPM Crown Iron Works, USA
Mr. Dirk Heinrich, Sales & Technology Manager, Buhler, Switzerland
Mr. Klaus Funch Høyer, Innovation Center Manager, SPX Flow Gerstenberg, Denmark
Mr. Hans Christian Holm, Science Manager. F&B App. Research Oils & Fats, Novozymes, Denmark

Mr. Jan Ikels, Executive Vice President, HF Press+LipidTech, Germany
Mr. Darren Little, Director Of Sales & Business Development - Oils & Fat Arisdyne, USA
Mr. Per Munk Nielsen, Business Development Manager Oil & Fats, Novozymes, Denmark
Mr. Allen Ost, Product Sales Manager, CPM Crown Iron Works, USA
Mr. Richard Ozer, Protein Product Sales Manager, CPM Crown Iron Works, USA
Mr. Stan Pala, Technical Sales Manager, Solex Thermal Science, Canada
Mr. Doug Reuscher, Applications Engineer, Roskamp Champion, USA
Mr. Patrick Schürmann, Application Sales Manager - Renewables, GEA Mechanical Equipment, Germany
Mr. Adolfo Subieta, Commercial Director, DeSmet Ballestra North America
Mr. Rick Veldkamp, Sales Manager Europe, PMI-Tech (Europe), Netherlands
Mr. William Younggreen, Regional Business Manager, Alfa Laval, U.S.A.

Tentative Program

Day 1: Wednesday, April 7, 2021

FUNDAMENTALS OF OILS AND FATS

8:00 am Introduction Day 1
 8:05 am **Chemistry of Oils and Fats**, Dr. Ignace Debruyne, Technical & Market Consultant, ID&A, Belgium
 8:35 am **Edible Oil Refining Technologies**, Mr. William Younggreen, Alfa Laval, USA
 9:05 am **Measuring Quality and Efficiency in the Refining of Vegetable Oil**, Mr. Patrick Schürmann, GEA Westfalia Separator Group, Germany
 9:35 pm LIVE DISCUSSION WITH ALL SPEAKERS AND PARTICIPANTS
 9:55 am **Crystallization of Oils and Fats**, Dr. Nuria Acevedo, Iowa State University, USA
 10:20 am **Review of Enzymatic Methods in Oils and Fats - Reaction, Process & Quality Control**, Mr. Hans Christian Holm, Novozymes, Denmark
 10:55 am **Fundamentals of Emulsions and Emulsifiers**, Mr. Kaustuv Bhattacharya, International Flavors & Fragrances, Denmark
 11:20 am **Mechanism of Oxidation and Oil Quality Management in Frying and Cooking Oils**, Dr. Ignace Debruyne, Technical & Market Consultant, ID&A, Belgium
 11:50 pm LIVE DISCUSSION WITH ALL SPEAKERS AND PARTICIPANTS
 12:15 pm End of Day 1 session

Day 2: Thursday, April 8, 2021

OILSEED EXTRACTION AND APPLICATION TECHNOLOGY

8:00 am Introduction Day 1
 8:05 am **Energy Recovery Optimization in Preparation Plants**, Mr. Stan Pala, Solex Thermal Science, Canada
 8:30 am **Opportunities of the 2-step Pressing Process (Screw Presses)**, Mr. Jan Ikels, HF Press+LipidTech, USA
 8:50 am **Operation and Maintenance of Flaking Rolls**, Mr. Doug Reuscher, CPM Roskamp Champion, USA

- 9:15 am **Cooking and Conditioning Effect on Meal/Oil Quality and Yield**, Mr. Adolfo Subieta, DeSmet Ballestra North America, USA
- 9:40 pm LIVE DISCUSSION WITH ALL SPEAKERS AND PARTICIPANTS
- 10:00 am **Solvent Extraction Principles from a Shallow Bed Perspective**, Mr. Allen Ost, CPM Crown Iron Works, USA
- 10:25 am **Desolventizing: Balancing Meal Quality with Solvent Recovery**, Mr. Anibal Demarco, Desmet Ballestra, Argentina
- 10:50 am **Protein Shifting of Sunflower Extraction Meal**, Mr. Dirk Heinrich Buhler, Switzerland
- 11:15 am **White Flake Desolventizing for Protein Products**, Mr. Richard Ozer, CPM Crown Iron Works, USA
- 11:40 pm LIVE DISCUSSION WITH ALL SPEAKERS AND PARTICIPANTS
- 12:00 pm *End of Day 1 session*

Day 3: Friday, April 9, 2021

FUNDAMENTALS OF EDIBLE OIL PROCESSING

- 8:00 am Introduction Day 3
- 8:05 am **The Use of Controlled Flow Cavitation to Enhance Lipid Processing**, Mr. Darren Litle, Arisdyn, USA
- 8:30 am **Phospholipase for Enzyme-assisted Alkaline Refining**, Mr. Per Munk Nielsen, Novozymes, Denmark
- 8:50 am **Bleaching Basics and Practical Optimization**, Mr. Jorge Bello, EP Engineered Clays Corporation. USA, USA
- 9:20 am LIVE DISCUSSION WITH ALL SPEAKERS AND PARTICIPANTS
- 9:45 am **Filtration of Edible Oils: Options, Optimization, and Economy**, Mr. Rick Veldkamp, PMI-Tech (Europe), Netherlands
- 10:15 am **Optimized Bleaching and Deodorizing Processes to Obtain High Quality Refined Vegetable Oil**, Mr. Leon Pablo Espinosa, Desmet Ballestra, North America, USA
- 10:40 am **Renewable Diesel Pretreatment**, Mr. Patrick Harrington, CPM Crown Iron Works, USA
- 11:05 am **Enzymatic Interesterification for Zero-Trans Margarine and Shortening, a Sustainable Alternative to Chemical Interesterification**, Dr. Veronique Gibon, Desmet Ballestra Belgium.
- 11:30 am **Margarine and Shortening - Process Optimization and Crystallization Control**, Mr. Klaus Funch Høyer, SPX Flow Gerstenberg, Denmark
- 11:55 am LIVE DISCUSSION WITH ALL SPEAKERS AND PARTICIPANTS
- 12:15 pm End of program

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REGISTRATION INFORMATION (Registration rate includes short course manuals, lunch and coffee breaks)

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| Registration Rates | |
| Early Registration (Before March 21, 2021) | \$545 (USD) |
| Regular Registration (After March 21, 2021) | \$695 (USD) |
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Group registration rates: 10 % off for three or more

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