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

Speakers

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 Schürrmann, 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, DuPont Nutrition Biosciences, 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, Germany
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 Desolventising 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, Arisdyne, 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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April 7, 8 & 9, 2021 GMT-5

| First Name |  |
| Last Name/Family Name |  |
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REGISTRATION INFORMATION (Registration rate includes short course manuals, lunch and coffee breaks)

<table>
<thead>
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<tr>
<td>Early Registration (Before March 21, 2021)</td>
<td>$545 (USD)</td>
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<tr>
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