



25th Practical Short Course:
Advanced Oils & Fats Processing and Application Technology
 For America, Europe, Middle East and Africa

ONLINE PROGRAM ALL TIMINGS @ 8 am CST = 3 pm CET = GMT-5 = UTC-5

November 16, 17 & 18, 2021

Speaker Sponsors

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

Speakers

Ms. Mia Andersen, Global Market Developer – Oil processing, Foss, Denmark
Mr. Jorge Bello, Global Technical Service Manager Clay Catalyst,, EP Engineered Clays, U.S.A.
Dr. Bulent Binbuga, Principal Scientist, ConAgra Foods, U.S.A.
Mr. Roberto Berbesi, Technical Sales Manager Latam/Asia, Oil-Dri Corporation of America, Colombia
Dr. Daniel Consalter, Research & Development Director, Fine Instrument Technology, Brazil
Dr. Ignace Debruyne, Technical & Market Consultant, ID&A, Belgium
Ms. Mia Andersen, Foss, Denmark
Dr. Wim De Greyt, R&D Director, DeSmet Ballestra, Belgium
Mr. Malte Hübschen, Managing Director, Axel Semrau, Germany
Mr. Klaus Funch Høyer, Innovation Center Manager, SPX Flow Gerstenberg, Denmark

Mr. Favian Guevara, Sales Engineer, Vegetable Oil Technology, Alfa Laval, Colombia
Dr. Véronique Gibon, Science Manager, Desmet Ballestra, Belgium
Mr. Hans Christian Holm, Science Manager. F&B App. Research Oils & Fats, Novozymes, Denmark
Mr. Ling Hua, Technology Manager, Edible Oil Systems, Alfa Laval, Denmark
Mr. Darren Litle, Director of Technical Sales – Oils & Fats & Biodiesel, Arisdyne Systems, U.S.A.
Mr. Per Munk Nielsen, Business Development Manager Oil & Fats, Novozymes, Denmark
Dr. Antonios Papastergiadis, R&D Engineer, DeSmet Ballestra, Belgium
Mr. Hamed Safafar, Senior Application Scientist - Lipid and Fine Food, Palsgaard, Denmark
Mr. Patrick Schürmann, Application Sales Manager - Renewables, GEA Mechanical Equipment, Germany
Mr. Héctor Tuxpan Méndez, Technical Support Specialist, Clariant, Mexico
Mr. Rick Veldkamp, Sales Manager Europe, PMI-Tech (Europe), Netherlands

Tentative Program

Day 1: Tuesday, November 16, 2021

8:00 am Introduction Day 1
 8:05 am **Chemistry of Oils and Fats**, Dr. Ignace Debruyne, Technical & Market Consultant, ID&A, Belgium

Session 1: Process Management

8:30 am **Analytical Methods for Process Control and Refinery Optimization**, Dr. Bulent Binbuga, ConAgra Foods, U.S.A.
 8:55 am **Measuring Quality and Efficiency in the Refining of Vegetable Oil**, Mr. Patrick Schürmann, GEA Mechanical Equipment, Germany

Session 2: Advanced Edible Oil Refining

9:20 am **Advanced Degumming and Refining Technologies**, Mr. Ling Hua, Alfa Laval, Denmark
 9:45 pm LIVE DISCUSSION WITH ALL SPEAKERS AND PARTICIPANTS
 10:15 am **The Use of Controlled Flow Cavitation to Enhance Lipid Processing**, Mr. Darren Litle, Arisdyne Systems, U.S.A.
 10:40 am **MOSH/MOAH: the Next Challenge for the Oils and Fats Processing Industry**, Dr. Antonios Papastergiadis, Desmet Ballestra, Belgium

Session 3: Bleaching and Filtration in Edible Oil Refining

11:05 am **Bleaching Basics and Practical Optimization**, Mr. Roberto Berbesi, Oil-Dri Corporation of America, Colombia
 11:30 am **D3PRO - A Green Clarification System: Best Oil Yield and Lowest Effluent Production**, Mr. Favian Guevara, Alfa Laval, Colombia
 11:55 am LIVE DISCUSSION WITH ALL SPEAKERS AND PARTICIPANTS
 12:20 pm End of Day 1

Day 2: Wednesday, November 17, 2021

8:00 am Introduction Day 1
 8:05 am **New Developments in Vegetable Oil Bleaching**, Mr. Jorge Bello, EP Engineered Clays, U.S.A.
 8:30 am **Filtration of Edible Oils: Options, Optimization, and Economy**, Mr. Rick Veldkamp, PMI-Tech (Europe), Netherlands

Session 4: Deodorization and Physical Refining and MCPD / GE Management

8:55 am **Removal of Contaminants from Oils & Fats in Deodorization**, Mr. Ling Hua, Alfa Laval, Denmark

9:20 am **Efficient 3-MCPD and GE Mitigation in Industrial Oils and Fats Processing Plants**, Dr. Wim De Greyt, Desmet Ballestra, Belgium
 9:45 am LIVE DISCUSSION WITH ALL SPEAKERS AND PARTICIPANTS
 10:15 am **Mitigation of Oxidation Compounds during Process Stages**, Mr. Héctor Tuxpan Méndez, Clariant, Mexico

Session 5: Enzyme Process and Product Quality Management

10:40 am **Phospholipase for Enzyme-assisted Alkaline Refining**, Mr. Per Munk Nielsen, Novozymes, Denmark
 11:05 am **Enzymatic Interesterification – Reaction, Process & Quality Control**, Mr. Hans Christian Holm, Novozymes, Denmark
 11:30 am **Enzymatic Interesterification a Sustainable Alternative to Chemical Interesterification for Zero-Trans Margarines and Shortenings**, Dr. Véronique Gibon, Desmet Ballestra, Belgium
 11:55 am LIVE DISCUSSION WITH ALL SPEAKERS AND PARTICIPANTS
 12:20 pm End of Day 2

Day 3: Thursday, November 18, 2021

Session 6: Crystallization, Margarines, Spreads, and Emulsifiers

8:00 am Introduction Day 3
 8:05 am **Crystallization of Oils and Fats**
 8:30 am **Continuous and Static Dry Fractionation for High Quality Palm and Palm Kernel Fractions**, Dr. Véronique Gibon, Desmet Ballestra, Belgium
 8:55 am **Margarine and Shortening process Optimization and Crystallization Control**, Mr. Klaus Funch Høyer, SPX Flow Gerstenberg, Denmark
 9:20 am **Emulsifier Applications in Margarines and Spreads**, Mr. Hamed Safafar, Palsgaard Industri, Denmark
 9:45 pm LIVE DISCUSSION WITH ALL SPEAKERS AND PARTICIPANTS

Session 7: Process and Product Quality Management

10:15 am **Mechanism of Oxidation and Oil Quality Management in Frying and Cooking Oils**, Dr. Ignace Debruyne, ID&A, Belgium
 10:40 am **Modern NMR Analysis for Oil and Fats: From Raw Material to Final Product**, Dr. Daniel Consalter, Fine Instrument Technology, Brazil
 11:05 am **Recent Developments in the Analysis of MCPD Esters and Glycidyl Esters in Edible Oils and Fats**, Mr. Malte Hübschen, Axel Semrau, Germany
 11:30 am **Quality Control of Edible Oils with Advanced NIR Technology**, Ms. Mia Andersen, Foss, Denmark
 11:55 am LIVE DISCUSSION WITH ALL SPEAKERS AND PARTICIPANTS
 12:20 pm End of Day Program

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First Name		
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Job Title		
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City	State/Province	
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E-mail		

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

Registration Rates	
Early Registration (Before October 31, 2021)	\$545 (USD)
Regular Registration (After October 31, 2021)	\$695 (USD)
Total Payment	

Group registration rates: 10 % off for three or more

Use the online registration: Click [Registration](#)

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