

**28th Practical Short Course:
Novel Technologies in Oilseed Processing, Edible Oil Refining and Oil Modification
Novotel Gent Centrum, Ghent, Belgium - 20 & 21, October 2022**



SHORT COURSE ORGANIZERS



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SPEAKERS

Dr. Mario Bernardini, CEO, CMB Italy, Technology, Italy
Ir. Jan De Kock, Key Account Manager, DeSmet Ballestra, Belgium
Mr. Stefaan Goen, General Manager, Damman Croes, Belgium
Mr. Kevin Jobling, Export Sales Manager, CPM Europa Crown, U.K.
Mr. David De Schaetzen, DeSmet Ballestra, Belgium
Mr. Andrew Logan, Alfa Laval, Denmark
Dr. Stefan Neufeld, Senior Technical Application Manager Filtration, J. Rettenmaier & Söhne, Germany
Ing. Stanislav Pala, Technical Sales Manager, Solex Thermal Science, Canada

Dr. Peter Reimers, CEO, Arisdyn Systems, U.S.A.
Mr. Carlos Rodríguez Gaya, Head of Technical Sales EMEA, Clariant Iberica, Spain
Mr. Kevin Shadlock, CPM Europa Crown, U.K.
Mr. Björn Schlüter, Sales Director, HF Press + LipidTech, Germany
Mr. Rick Veldkamp, Sales Manager Europe, PMI-Tech (Europe), Netherlands
Mr. Arthur vom Hofe, Sales Manager Oilseeds Division, CPM Roskamp Champion, the Netherlands
Dr Adam Wilson, Applications and Data Scientist, Keit Spectrometers, U.K.

TECHNICAL PROGRAM

Day 1: Thursday, October 20, 2022

8:50 Opening remarks

Session 1: Oilseed Processing

9:00 **Chemistry of Oils and Fats**, Dr. Ignace Debruyne, ID&A, Belgium
9:30 **Oil Seed Dehulling**, Buhler Group, Switzerland
10:00 **New Technological Developments in Oilseed Preparation**, Mr. David De Schaetzen, DeSmet Ballestra, Belgium
10:30 Coffee/Tea Break
11:00 **Extraction Plant Economizing**, Mr. Kevin Jobling, CPM Europa Crown, U.K.
11:30 **Low Grade Oils and Fats Special Refining for Edible Consumption or Biodiesel Production**, Dr. Mario Bernardini, Technology, Italy
12:00 **Screw Press Technology for Oil Extraction**, Mr. Björn Schlüter, HF Press + Lipid Tech, Germany
12:30 Lunch Break
13:30 **Operation and Maintenance of Flaking Rolls**, Mr. Arthur vom Hofe, CPM Roskamp Champion, Netherlands
14:00 **Optimizing Cracking and Flaking**, Mr. Stefaan Goen, Damman Croes, Belgium
14:30 **Low Temperature Desolventising Technology**, Mr. Kevin Shadlock, CPM Europa Crown, U.K.

Session 2: Oil Processing and Refining

- 15:00 **Review of Edible Oil Refining Process**, Mr. Andrew Logan, Alfa Laval, Denmark
15:30 Coffee/Tea Break
16:00 **Application of Controlled Flow Cavitation (CFC™) in Oils and Fats Processing**, Dr. Peter Reimers, Arisdyn Systems, U.S.A.
16:30 **How to Select Centrifuges for Specific Applications**, Mr. Andrew Logan, Alfa Laval, Denmark
16:30 **Bleaching Basics, Optimization, and Cost Reduction**, Mr. Carlos Rodríguez Gaya, Clariant Iberica, Spain
17:00 **Innovative Bleaching and Dry Degumming**, Dr. Stefan Neufeld, J. Rettenmaier & Söhne, Germany
17:30 **Operation, Design, and Process Integration of Vertical Plate Conditioners**, Ing. Stanislav Pala, Solex Thermal Science, Canada
18:00 End of Day 1

Day 2: Friday, October 21, 2022

- 9:00 **Latest Developments in Deodorization**, Ir. Jan De Kock, Desmet Ballestra, Belgium
9:30 **Filtration of Edible Oils: Options, Optimization, and Economy**, Mr. Rick Veldkamp, PMI-Tech (Europe), Netherlands
10:00 **Static Optics FTIR – Real Time Continuous Analysis of Fats and Oils Processing**, Dr Adam Wilson, Keit Spectrometers, U.K.
10:30 Coffee/Tea Break

Session 3: Component Valorization & Process Control

- 11:00 **Mechanism of Oxidation and Oil Quality Management in Frying and Cooking Oils**, Dr. Ignace Debruyne, ID&A, Belgium. 11:30
11:30 **Enhanced Proteins from Soya and Other Seeds**, Mr. Kevin Shadlock, CPM Europa Crown, U.K.
12:00 End of program

REGISTRATION

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

REGISTRATION INFORMATION

Registration rate includes short course manuals, lunches, dinner and coffee breaks

Registration Fees	On or Before September 18, 2022	After September 18, 2022	Amount
Regular Registration	€ 795.00 (EUR)	€ 945.00 (EUR)	
Zoom Registration Rate	€ 495.00 (EUR)	€ 595.00 (EUR)	

PAYMENT INFORMATION

** VAT and Cancellation policy see <http://www.smartshortcourses.com>

International Bank Transfer:

Make transfer to: IBAN account number BE16 7380 1455 5274 (BIC code: KRED BEBB) of Ignace Debruyne & Associates - LIPIDS, KBC Bank, Izegem, Belgium.

Please mention: "Oils and Fats Short Course"

Payment Contact:

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