

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
Dr. Ignace Debruyne, Technical & Market Consultant, ID&A, Belgium
Ir. Jan De Kock, Key Account Manager, Desmet, Belgium
Mr. David De Schaetzen, Desmet, Belgium
Mr. Dirk Heinrich, Sales & Technology Manager, Bühler, Switzerland
Mr. Nikita Itchenko, Product Application Expert and Technical Service Manager, Ingredient Processing, DSM Food & Beverage, The Netherlands
Mr. Kevin Jobling, Export Sales Manager, CPM Europa Crown, U.K.
Mr. Andrew Logan, Regional Business Manager - Europe, Vegetable Oil Technology, 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. Paul Smith, Technical, HF Press + LipidTech, Germany
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**, Mr. Dirk Heinrich, Bühler Group, Switzerland
 10:00 **New Technological Developments in Oilseed Preparation**, Mr. David De Schaetzen, Desmet, Belgium
 10:30 Coffee/Tea Break sponsored by Desmet 
 11:00 **Extraction Plant Economizing**, Mr. Kevin Jobling, CPM Europa Crown, U.K.

Session 2: Oil Processing and Refining (part 1)

11:30 **Low Grade Oils and Fats Special Refining for Edible Consumption or Biodiesel Production**, Dr. Mario Bernardini, Technology, Italy
 12:00 **Review of Edible Oil Refining Process**, Mr. Andrew Logan, Alfa Laval, Denmark
 12:30 Lunch Break



Session 2: Oil Processing and Refining (part 2)

- 13:30 **Plate Heat Transfer Technology in Oilseeds Processing**, Ing. Stanislav Pala, Solex Thermal Science, Canada
 14:00 **Screw Press Technology for Oil Extraction**, Mr. Paul Smith, HF Press + Lipid Tech, Germany
 14:30 **Operation and Maintenance of Flaking Rolls**, Mr. Arthur vom Hofe, CPM Roskamp Champion, Netherlands
 15:00 **Low Temperature Desolventising Technology**, Mr. Kevin Shadlock, CPM Europa Crown, U.K.
 15:30 Coffee/Tea Break sponsored by Desmet



Session 2: Oil Processing and Refining (part 2)

- 16:00 **Review of Edible Oil Refining Process**, Mr. Andrew Logan, Alfa Laval, Denmark
 16:30 **Application of Controlled Flow Cavitation (CFC™) in Oils and Fats Processing**, Dr. Peter Reimers, Arisdyn Systems, U.S.A.
 17:00 **Bleaching Basics, Optimization, and Cost Reduction**, Mr. Carlos Rodríguez Gaya, Clariant Iberica, Spain
 17:30 End of Day 1

Day 2: Friday, October 21, 2022

- 9:00 **Low CAPEX Enzyme Enhanced Water Degumming**, Mr. Nikita Iltchenko, DSM Food & Beverage, The Netherlands
 9:30 **Innovative Bleaching and Dry Degumming**, Dr. Stefan Neufeld, J. Rettenmaier & Söhne, Germany
 10:00 **Latest Developments in Deodorization**, Ir. Jan De Kock, Desmet, Belgium
 10:30 Coffee/Tea Break sponsored by DSM



Session 3: Component Valorization & Process Control

- 11:00 **Static Optics FTIR – Real Time Continuous Analysis of Fats and Oils Processing**, Dr Adam Wilson, Keit Spectrometers, U.K.
 11:30 **Enhanced Proteins from Soya and Other Seeds**, Mr. Kevin Shadlock, CPM Europa Crown, U.K.
 12:00 **Mechanism of Oxidation and Quality Management of Oils & Fats: During Processing, and During Use in Frying and Cooking.**
 Dr. Ignace Debruyne, ID&A, Belgium

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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