# CRACOW, POLAND



# 9th Practical Short Course Newest Trends in Soft Processing and Downstream Technology



Sheraton Hotel, Cracow, Poland Saturday and Sonday 22-23 September 2012

In cooperation with EuroFedLipid

Mr. Jürgen Baier, Senior Sales Manager, Körting Hannover, Germany

**Mrs. Dagmar Behmer,** Head of International Support NIR and Process Technology, Bruker Optics, Germany

Dr. Daniel Bethge, R&D Manager, GIG Karasek, Austria

Mr. Ken Carlson, Oil Processing Technology, DuPont, U.S.A.

Mr. Chris Dayton, Director Fats & Oils Processing, Bunge Global Innovation, U.S.A.

**Ir. Claudia Delbaere,** Cacao Lab, Laboratory of Food Technology and Engineering, Ghent University, Belgium

Mrs Barbara Harten, Product Manager Biodiesel & Refining, GEA Westfalia Separator, Germany

**Mr. Klaus Funch Høyer,** Technology Manager, SPX Flow Technology - Gerstenberg Schröder, Denmark

**Mr. Massoud Jalalpoor,** Technical Customer Service-Consumer Products, Grace Materials Technology, Germany

**Mr Andrew Logan**, Business Manager - Europe, Vegetable Oil Technology, Alfa Laval, Sweden

Mr. Sohail Mirza, President, Somicon, Switzerland

Mr. Rolf Speck, Project Manager, HF Harburg-Freudenberger Maschinenbau, Germany

Mr. Frank Veldkamp, Director, Mahle Industrial Filtration-LFC, Netherlands

**Dr. Roland Verhé,** Professor, Ghent University, Belgium

Mr. Greg Waranica, Sales Manager, Oils & Fats, CPM Crown Iron Works Inc., U.S.A.

#### **Short Course Venue**



Sheraton Hotel, Cracow 7 Powisle Street, Cracow 31-101 Phone: +48 12 662 1000 Web: http://www.sheraton.pl/krakow

Sheraton Hotel Cracow offers hotel rooms for the short course participants at 455 PLN single (about 104 EUR) or 515 PLN double (about 117 EUR), incl. Breakfast, excl. 8% VAT. Limited rate available for the period of 21 -23 September (extendable to 26 September for people staying for the EuroFedLipid Conference).

# www.smartshortcourses.com



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# Day 1: Saturday September 22, 2012

8:50 Opening remarks

#### Session 1: Fundamentals

- 9:00 Chemistry of Palm, Palm Kernel and Coconut Oil, Dr. Roland Verhé, Ghent University, Belgium
- 9:30 AReview of Degumming and Refining **Technologies,** Mrs Barbara Harten, GEA Westfalia Separator,
- 10:00 Bleaching Process Absorbent Selection and Process Optimization, Mr. Massoud Jalalpoor, Grace Materials Technologies, Germany
- 10:30 Coffee/Tea Break
- 11:00 Filtration Technology in Oils & Fats and By-Product Processing, Mr Frank Veldkamp, Mahle Industrial Filtration, the Netherlands
- 11:30 **Deodorization Optimization with Flexible** Feedstock Changes, Mr Greg Waranica, Crown Iron Works Co., U.S.A.

## Session 2: Soft & Sustainable Processing Techniques

- 12:00 The Concept of Soft Oil Processing, Mr. Ken Carlsson, Oil Processing Technology, DuPont, U.S.A.
- 12:30 Lunch Break / Visit of oils + fats Trade Show
- 13:30 New Developments in Enzymatic Degumming, TBN, DSM, the Netherlands
- 14:00 Nano Reactor Technology in Oils & Fats Neutralization, TBN, DeSmet Ballestra, Belgium
- 14:30 Critical Parameters in Bleaching System Design to Optimize Edible Oil Refining, TBA, Öhmi Engineering, Germany
- 15:00 Refinery Yield Improvement and Sustainable Product Development through Enzymatic Reesterification, TBN, Novozymes, U.K.
- 15:30 Coffee/Tea Break
- 16:00 Using Energy as a Strategic Tool in Total Plant **Optimization,** Mr. Peter Laurits Luke (TBC), AarhusKarlshamn, Denmark

- Low-Temperature Deodorization Technology, Mr Andrew Logan, Alfa Laval, Sweden
- Novel Winterization The Combined Degumming + **Dewaxing Process,** Mr. Rolf Speck, Harburger Freudenberger,
- **Producing Specialty Lipids and Phyto-components** 1730 with Molecular Distillation, Dr. Daniel Bethge, GIG Karasek, Austria
- 18:00 End of Day 1

# Day 2: Sunday, September 23, 2012

- MBR Technology: Treating Waste Water on Oilseed and Oil Processing, Mr. Sohail Mirza, Somicon, Switzerland
- 9:00 **How to Upgrade Vacuum System to Save Energy** and Reduce Waste Water, Mr. Jürgen Baier, Körting Hannover, Germany

## Session 3: Downstream Process Control and Optimization

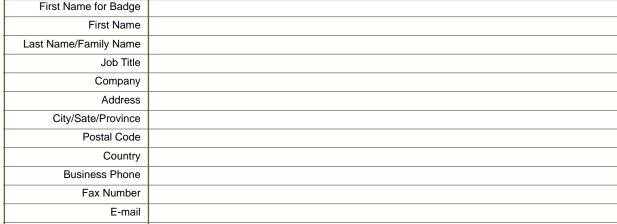
- Refinery and Process Control through Integration with Fast Analysis and Inline Process Control, Mr. Chris Dayton, Bunge Global Innovation, U.S.A.
- 10:00 FT-NIR Solutions for a Fast Quality Control along the Production Chain, Mrs. Dagmar Behmer, Bruker Optics,
- 10:30 Coffee/Tea Break
- 11:00 Crystallization Kinetics and Fractionation Technology for Novel Hardstocks, TBN, DeSmet Ballestra, Belgium
- 11:30 Creating Cocoa Butter Alternatives OR Physico-Chemical Basics of Fat Crystallization, Ir. Claudia Delbaere, Ghent University, Belgium
- 12:00 Optimizing Crystallization of Products based on Interesterified and Fractionated Hardstocks, Mr. Klaus Funch Høyer, SPX Flow Technology, Denmark
- 12:30 Keeping MCPD and Glycidyl Ester Levels Low by Proper Processing, TBN, DeSmet Ballestra, Belgium
- 13:00 End of program

# REGISTRATION









#### REGISTRATION INFORMATION - Full Registration includes access to all presentations, short course manuals, lunch and coffee breaks

**Registration Fees** Rate Amount SUPER Early Bird Registration ON or BEFORE July 1, 2012 645.00 EUR EARLY BIRD Registration ON or BEFORE August 19, 2012 745.00 EUR STANDARD Registration rate AFTER August 19, 2012 845.00 EUR **ACADEMIC Registration** 445.00 EUR STUDENT REGISTRATION 295.00 EUR

Group registration rates: 10 % off for three or more; 20% off for five or more

## CONTACT INFORMATION FOR REGISTRATIONS

VAT

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#### **CREDIT CARD PAYMENT**

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