4TH PRACTICAL SHORT COURSE

Advanced Oil Processing – Palm, Palm Kernel and Coconut Oil Processing and Food Applications

March 5-6, 2010 • Kuala Lumpur, Malaysia

In cooperation with GB@WORK Sdn. Bhd and the Bursa Malaysia Annual Palm & Lauric Oils Conference & Exhibition: Price Outlook 2010/2011 (POC2010)

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ORGANIZERS

SPEAKERS
**TENTATIVE PROGRAM**

**DAY 1: FRIDAY, MARCH 5, 2010**

- **8:25** Opening Remarks
- **8:30** Chemistry of Palm, Palm Kernel and Coconut Oil, Prof. Roland Verhé, Ghent University, Belgium
- **9:00** Current Market Trends: Palm Oils & Co-Products, Mr. Nik Aznizan, MPOB, Malaysia
- **9:30** Palm and Coconut Oil Extraction Technology – Quality Management, Mr. Dan Anderson, Crown Iron Works, U.S.A.
- **10:00** Critical Parameters in Palm Oil Refining & Deodorization, Mr. Seppo Hyvonen, Alfa Laval, Malaysia
- **10:30** Coffee/Tea Break
- **11:00** Latest Developments in Filtration of Edible oils and Fats and Bio-diesel During Oil Processing, Mr. Frank Veldkamp, Mahle Industrial Filtration, Netherlands
- **11:30** Compact Heat Exchanger Solutions, Mr. Bruce Leung, Alfa Laval, Singapore
- **12:00** Palm & Lauric Oils – Quality, Safety & Specification, Mr. Imro ’t Zand, Loders Croklaan, Malaysia
- **12:30** Lunch Break and Networking
- **14:45** New Developments in Fractionation Technology for the Production of High Quality Food Fats, Mr. Marc Hendrix, DeSmet Ballestra, Belgium
- **15:15** Practical Approach to Fat Crystallization, Dr. Albert J. Dijkstra, France
- **15:45** Coffee/Tea Break
- **16:15** Chemical and Enzymatic Interesterification for Novel Hardstocks, Mr. Marc Hendrix, DeSmet Ballestra, Belgium
- **16:45** Formation of Teams and Distribution of the Practical Problems

**DAY 2: SATURDAY, MARCH 6, 2010**

- **9:00** Team Presentations
- **10:00** Opportunities in Use of Membrane Technology in Crude Oil Processing Including Palm and Other Tropical Oils, Dr. Sefa Koseoglu, Filtration & Membrane World, U.S.A.
- **10:30** Coffee/Tea Break
- **11:00** Oil Quality & Oil Management Systems in Food and Frying Applications, Dr. Ignace Debruyne, ID&A, Belgium
- **11:30** Minor Functional Components in Oils: Separation Methods, Characterisation and Commercial Potential, Dr. Roland Verhé, Ghent University, Belgium
- **12:00** Nutritional & Health Effect of Acids and Tocotrienols & Carotenoids, Dr. Kalanithi Nesaretnam, MPOB, Malaysia
- **12:30** Lunch
- **14:00** Palm Tocotrienols, Caretenoids and Vitamin A Fortification of Oils, Fats, Shortening and Margarine, Mr. Tanachart Ralsiripong, BASF East Asia, Hong Kong, China
- **14:30** Basics of Product Formulation, Dr. Albert J. Dijkstra, France
- **15:00** Carotene Rich Oils Production and Marketing, Mr. U. R. Unnithan, Carotino, Malaysia
- **15:30** Coffee/Tea - Certificates - End of program

**REGISTRATION INFORMATION**

4th Practical Short Course: Advanced Oil Processing - Palm, Palm Kernel and Coconut Oil Processing and Food Applications
March 5–6, 2010 – Shangri-La Hotel, Kuala Lumpur, Malaysia

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<th>First Name</th>
<th>Last Name/Family Name</th>
<th>Title</th>
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<th>Address</th>
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**REGISTRATION FEES**

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<td>Oil Processing</td>
<td>595 EUR</td>
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(*)Registration rate includes short course manuals, lunch and coffee breaks; participants also get free pass for POC 2010 Trade Shows

**PAYMENT INFORMATION**

By Bank Transfers: Ignace Debruyne & Associates – OILPROCESS, KBC Bank, Izegem, Belgium, IBAN account number BE16 7380 1455 5274, (BIC code: KRED BEBB)

By Bank Draft: Cheques should be payable to “ID&A OILPROCESS Short Course” and mailed to: Ignace Debruyne & Associates - OIL PROCESS, Haverhuisstraat 28, B-8870 Izegem (Belgium)

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