



**34th Practical Short Course:
Advanced Technologies in Oilseed Processing, Edible Oil Refining and Oil Modification
LIVE and ONLINE Program
Novotel Gent Centrum, Ghent, Belgium - June 1 & 2, 2026**

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CONFIRMED SPEAKERS

- Mr. Josef Barbi**, *President, E.S.E. & INTEC, U.S.A.*
- Dr. Wim De Greyt**, *R&D and Innovation Director, Desmet, Belgium*
- Mr. David de Schaezen**, *Process Technology Manager - Oilseeds Preparation & Extraction, Desmet, Belgium*
- Mr. Yannick Farine**, *Industry Specialist Vegetable Oils, Krohne, Belgium*
- Dr. Véronique Gibon**, *Consultant, Artemis Lipids, Belgium*
- Mr. Kevin Jobling**, *Sales & Business Development Manager – Crush, Europa Crown, U.K.*
- Mr. Andrew Logan**, *Regional Business manager, Alfa Laval, Sweden*
Dr. Stefan Neufeld, J. Rettenmaier & Söhne, Germany
- Dr. Stefan Neufeld**, *Sr. Technical Application Manager, J. Rettenmaier & Söhne, Germany*
- Mr. Antonios Papastergiadis**, *Sr R&D Engineer & Laboratory Manager, R&D, Desmet Belgium*
- Mr. Bent Sarup**, *Vice President, Oils & Fats Systems Global Sales, Alfa Laval, Denmark*

- Mr. Bart Scholten**, *Group Business Development Manager, Envirogen Group, Netherlands*
- Mr. Patrick Schürmann**, *Application Manager Sales, Teamlead Oil-&Fat Processing, GEA Westfalia Separator Process, Germany*
- Mr. Kevin Shadlock**, *Global Sales & Business Development Manager – Specialty, CPM Crown Iron Works, U.K.*
- Mr. Benjamin Sleiman**, *Sales & Business Development Manager – Liquids, CPM Crown, the Netherlands*
- Dr. Roland Verhé**, *Professor, Ghent University, Belgium*

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Day 1: Monday, June 1, 2026

8:55 *Opening remarks*

Session 1: OILSEED EXTRACTION and PROTEIN PROCESSING

- 9:00 **Mechanical Pressing of Oilseeds: Pre-press and Full Press Cake Quality**, Mr. David de Schaetzen, Desmet, Belgium
- 9:30 **Oil Seed Preparation and Dehulling**, Mr. Kevin Jobling, Europa Crown, U.K.
- 10:00 **CPM Monarc Clean Oilseed Processing™**; Mr. Kevin Shadlock, CPM Crown Iron Works, U.K.
- 10:30 *Coffee/Tea Break*
- 11:00 **Protein Concentrates and Significant Synergies when Incorporating with Monarc**, Mr. Kevin Shadlock, CPM Crown Iron Works, U.K.

Session 2: FUNDAMENTALS OF EDIBLE OIL PROCESSING & MODIFICATION

- 11:30 **Review of Degumming and Refining Technologies**, Mr. Andrew Logan, Alfa Laval, Denmark
- 12:00 **GEA Advanced Degumming with Enzymes: when Sustainability Meets Efficiency**, Mr. Patrick Schürmann, GEA Westfalia Separator Group, Germany
- 12:30 *Lunch Break*
- 13:30 **Conversion of Edible Oils into High Quality Food Products, as Margarines, Shortenings and Others**, Mr. Josef Barbi, E.S.E. Intec, U.S.A
- 14:00 **Review of Edible Oil Refining Separator and Decanter Processes**, Mr. Patrick Schürmann, GEA Westfalia Separator Group, Germany
- 14:30 **New Significant Innovation in Oil Refining**, Mr. Benjamin Sleiman, CPM Crown, the Netherlands
- 15:00 **Filtration of Edible Oils: Options, Optimization, and Economy**, Mr. Bart Scholten, Envirogen Group, The Netherlands
- 15:30 *Coffee/Tea Break*
- 16:00 **Introduction to the Deodorizing Process**, Dr. Wim De Greyt, Desmet, Belgium
- 16:30 **Latest Developments in Deodorization to Minimize Heat Induced Contaminants**, Mr. Andrew Logan, Alfa Laval, Sweden
- 17:00 **Edible Oil Refining : it is (Not) All about Contaminant Mitigation**, Dr. Wim De Greyt, Desmet, Belgium

Session 3: NEW TECHNIQUES IN OIL PROCESSING AND REFINERY OPTIMIZATION

- 17:30 **Comparison between Conventional and Newly Developed HVO Pre-treatment Process**, Mr. Patrick Schürmann, GEA Westfalia Separator Group, Germany
- 18:00 *End of day 1*

Day 2: Tuesday, June 2, 2026

Session 3: NEW TECHNIQUES IN OIL PROCESSING AND REFINERY OPTIMIZATION (Cont'd)

- 9:00 **Fractionation: A Cutting-edge Modification Process for High Value Food Products**, Mrs. Veronique Gibon, Artemis Lipids, Belgium
- 9:30 **New Pathways for the Production of Renewable Diesel and Sustainable Aviation Fuel**, Dr. Roland Verhe, Ghent University, Belgium
- 10:00 **Advancing Measurement Reliability in Edible Oils: Four Critical Challenges Solved**, Mr. Yannick Farine, Industry Specialist Vegetable Oils, KROHNE, Belgium
- 10:30 *Coffee/Tea Break*
- 11:00 **Innovative Bleaching and Dry Degumming**, Dr. Stefan Neufeld, J. Rettenmaier & Söhne, Germany
- 11:30 **Micronutrients Recovery and Concentration from Deodorizer Vapor/Distillate**, Dr. Bent Sarup, Alfa Laval, Denmark
- 12:00 **Control Fractionation in Oils and Fats Processing using NMR**, Dr. Daniel Martelozo Consalter, FIT - Fine Instrument Technology, Brazil
- 12:30 *End of program*



REGISTRATION

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

REGISTRATION

DAY 1 and 2: Monday and Tuesday, June 1 and 2, 2026

Full Registration includes access to all presentations, lunch and coffee breaks

EARLY BIRD Registration ON or BEFORE May 7, 2026	945 USD
STANDARD Registration rate AFTER May 7, 2026	1145 USD
EARLY BIRD ZOOM Registration (ON or BEFORE May 7, 2026)	845 USD
REGULAR ZOOM Registration (AFTER May 7, 2026)	1045 USD
Table Top Display Space	1995 USD

Payment by Bank Transfers:

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