



25<sup>th</sup> Practical Short Course:  
**Advanced Oils & Fats Processing and Application Technology**  
 For America, Europe, Middle East and Africa

ONLINE PROGRAM ALL TIMINGS @ 8 am CST = 3 pm CET = GMT-5 = UTC-5

November 16, 17 & 18, 2021

**Speaker Sponsors**

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Registration includes short course manuals, and full access to all live presentations and chat

**Speakers**

- Dr. Nuria Acevedo**, U.S.A.
- Ms. Mia Andersen**, Global Market Developer – Oil processing, Foss, Denmark
- Mr. Jorge Bello**, Global Technical Service Manager Clay Catalyst,, EP Engineered Clays, U.S.A.
- Dr. Bulent Binbuga**, Principal Scientist, ConAgra Foods, U.S.A.
- Mr. Roberto Berbesi**, Technical Sales Manager Latam/Asia, Oil-Dri Corporation of America, Colombia
- Dr. Daniel Consalter**, Research & Development Director, Fine Instrument Technology, Brazil
- Dr. Ignace Debruyne**, Technical & Market Consultant, ID&A, Belgium
- Dr. Wim De Greyt**, R&D Director, DeSmet Ballestra, Belgium
- Mr. Malte Hübschen**, Managing Director, Axel Semrau, Germany
- Mr. Klaus Funch Høyer**, Innovation Center Manager, SPX Flow Gerstenberg, Denmark
- Mr. BoonKheng Hong**, Global Sales Manager, Crude Palm Oil & Latex, Alfa Laval, Malaysia

- Dr. Véronique Gibon**, Science Manager, Desmet Ballestra, Belgium
- Mr. Hans Christian Holm**, Science Manager. F&B App. Research Oils & Fats, Novozymes, Denmark
- Mr. Ling Hua**, Technology Manager, Edible Oil Systems, Alfa Laval, Denmark
- Mr. Malte Hübschen**, Application Specialist GCMS and LC-GC, Axel Semrau, Germany
- Mr. Darren Litle**, Director of Technical Sales – Oils & Fats & Biodiesel, Arisdynne Systems, U.S.A.
- Mr. Per Munk Nielsen**, Business Development Manager Oil & Fats, Novozymes, Denmark
- Dr. Antonios Papastergiadis**, R&D Engineer, DeSmet Ballestra, Belgium
- Mr. Hamed Safafar**, Senior Application Scientist - Lipid and Fine Food, Palsgaard, Denmark
- Mr. Patrick Schürmann**, Application Sales Manager - Renewables, GEA Mechanical Equipment, Germany
- Mr. Héctor Tuxpan Méndez**, Technical Support Specialist, Clariant, Mexico
- Mr. Rick Veldkamp**, Sales Manager Europe, PMI-Tech (Europe), Netherlands

**Tentative Program**

**Day 1: Tuesday, November 16, 2021**

- 8:00 am Introduction Day 1
- 8:05 am **Chemistry of Oils and Fats**, Dr. Ignace Debruyne, Technical & Market Consultant, ID&A, Belgium

**Session 1: Process Management**

- 8:30 am **Analytical Methods for Process Control and Refinery Optimization**, Dr. Bulent Binbuga, ConAgra Foods, U.S.A.
- 8:55 am **Measuring Quality and Efficiency in the Refining of Vegetable Oil**, Mr. Patrick Schürmann, GEA Mechanical Equipment, Germany

**Session 2: Advanced Edible Oil Refining**

- 9:20 am **Advanced Degumming and Refining Technologies**, Mr. Ling Hua, Alfa Laval, Denmark
- 9:45 pm LIVE DISCUSSION WITH ALL SPEAKERS AND PARTICIPANTS
- 10:15 am **The Use of Controlled Flow Cavitation to Enhance Lipid Processing**, Mr. Darren Litle, Arisdynne Systems, U.S.A.
- 10:40 am **MOSH/MOAH: the Next Challenge for the Oils and Fats Processing Industry**, Dr. Antonios Papastergiadis, Desmet Ballestra, Belgium

**Session 3: Bleaching and Filtration in Edible Oil Refining**

- 11:05 am **Bleaching Basics and Practical Optimization**, Mr. Roberto Berbesi, Oil-Dri Corporation of America, Colombia
- 11:30 am **D3PRO - A Green Clarification System: Best Oil Yield and Lowest Effluent Production**, Mr. BoonKheng Hong, Alfa Laval, Malaysia
- 11:55 am LIVE DISCUSSION WITH ALL SPEAKERS AND PARTICIPANTS
- 12:20 pm End of Day 1

**Day 2: Wednesday, November 17, 2021**

- 8:00 am Introduction Day 1
- 8:05 am **New Developments in Vegetable Oil Bleaching**, Mr. Jorge Bello, EP Engineered Clays, U.S.A.
- 8:30 am **Filtration of Edible Oils: Options, Optimization, and Economy**, Mr. Rick Veldkamp, PMI-Tech (Europe), Netherlands

**Session 4: Deodorization and Physical Refining and MCPD / GE Management**

- 8:55 am **Removal of Contaminants from Oils & Fats in Deodorization**, Mr. Ling Hua, Alfa Laval, Denmark

- 9:20 am **Efficient 3-MCPD and GE Mitigation in Industrial Oils and Fats Processing Plants**, Dr. Wim De Greyt, Desmet Ballestra, Belgium  
 9:45 am LIVE DISCUSSION WITH ALL SPEAKERS AND PARTICIPANTS  
 10:15 am **Mitigation of Oxidation Compounds during Process Stages**, Mr. Héctor Tuxpan Méndez, Clariant, Mexico

**Session 5: Enzyme Process and Product Quality Management**

- 10:40 am **Phospholipase for Enzyme-assisted Alkaline Refining**, Mr. Per Munk Nielsen, Novozymes, Denmark  
 11:05 am **Enzymatic Interesterification – Reaction, Process & Quality Control**, Mr. Hans Christian Holm, Novozymes, Denmark  
 11:30 am **Enzymatic Interesterification a Sustainable Alternative to Chemical Interesterification for Zero-Trans Margarines and Shortenings**, Dr. Véronique Gibon, Desmet Ballestra, Belgium  
 11:55 am LIVE DISCUSSION WITH ALL SPEAKERS AND PARTICIPANTS  
 12:20 pm End of Day 2

**Day 3: Thursday, November 18, 2021**

**Session 6: Crystallization, Margarines, Spreads, and Emulsifiers**

- 8:00 am Introduction Day 3  
 8:05 am **Crystallization of Oils and Fats**, Dr. Nuria Acevedo, U.S.A.  
 8:30 am **Continuous and Static Dry Fractionation for High Quality Palm and Palm Kernel Fractions**, Dr. Véronique Gibon, Desmet Ballestra, Belgium  
 8:55 am **Margarine and Shortening process Optimization and Crystallization Control**, Mr. Klaus Funch Høyer, SPX Flow Gerstenberg, Denmark  
 9:20 am **Emulsifier Applications in Margarines and Spreads**, Mr. Hamed Safafar, Palsgaard Industri, Denmark  
 9:45 pm LIVE DISCUSSION WITH ALL SPEAKERS AND PARTICIPANTS

**Session 7: Process and Product Quality Management**

- 10:15 am **Mechanism of Oxidation and Oil Quality Management in Frying and Cooking Oils**, Dr. Ignace Debruyne, ID&A, Belgium  
 10:40 am **Modern NMR Analysis for Oil and Fats: From Raw Material to Final Product**, Dr. Daniel Consalter, Fine Instrument Technology, Brazil  
 11:05 am **Recent Developments in the Analysis of MCPD Esters and Glycidyl Esters in Edible Oils and Fats**, Mr. Malte Hübschen, Axel Semrau, Germany  
 11:30 am **Quality Control of Edible Oils with Advanced NIR Technology**, Ms. Mia Andersen, Foss, Denmark  
 11:55 am LIVE DISCUSSION WITH ALL SPEAKERS AND PARTICIPANTS  
 12:20 pm End of Day Program

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**REGISTRATION INFORMATION (Registration rate includes short course manuals, lunch and coffee breaks)**

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Early Registration (Before October 31, 2021)	\$545 (USD)
Regular Registration (After October 31, 2021)	\$695 (USD)
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