



2nd Practical Short Course:

Oils & Fats Processing, Product Quality Control & Optimization - Analytical Methods,

Barceló Sevilla Renacimiento, Seville, Spain,

Wednesday 23 October, 2019

CONFIRMED SPEAKERS

Mr. Adnan Akin Akcay, *Proceress Development SPX Flow Gerstenberg, Denmark*

Dr. David Barr, *Product Manager Applied, Industrial & Clinical MR Market, Bruker BioSpin Corp., U.S.A.*

Mr. Kaustuv Bhattacharya, *Principal Application Specialist, Oils & Fats, DowDuPont Specialty Product, Denmark*

Dr. Bulent Binbuga, *Principal Scientist, Conagra Foods, U.S.A.*

Dr. Daniel Martelozo Consalter, *Director of Technology, CTO, Fine Instrument Technology, Brazil*

Mrs. Barbara Harten, *Application Sales Manager, GEA Westfalia Separator, Germany*

Dr. Torben K uchler, *Manager Food Analysis, Eurofins, Germany*

Dr. Jan Kuhlmann, *Agriculture, Team Leader Chromatography, SGS Germany, Germany*

Dr Alejandro Marangoni, *Professor, University of Guelph, Canada*

Dr. Margarita Salazar Pe a, *Industry Technology Manager, Food & Nutrition, Oils & Fats, Novozymes, Denmark*

Dr. Bent Sarup, *Vice President, Global Sales, Edible Oil Systems, Vegetable Oil Technology, Alfa Laval, Denmark*

Dr. Roland Verh e, *Professor Emeritus, Ghent University, Belgium*

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8:55 Opening remarks

9:00 **Basics Techniques in Lipid Chemistry and Function Evaluation**, *Dr. Roland Verhé, Ghent Univeristy, Belgium*

Session 1: Process Management

9:30 **Fundamentals of Edible Oil Processing**, *Mrs. Barbara Harten, GEA Separator, Germany*

10:00 **Analytical Methods for Process Control and Refinery Optimization**, *Dr. Bulent Binbuga, Conagra, U.S.A.*

10:30 Coffee/Tea Break

11:00 **Margarine and Shortening process optimization and Crystallization Control**, *Mr. Adnan Akin Akcay, SPX Flow Gerstenberg, Denmark*

11:30 **Enzymatic Interesterification– Reaction, Process & Quality Control**, *Dr. Margarita Salazar Peña, Novozymes, Denmark*

12:00 **Oils & Fats Processing and Refining - Effect on Minor Compnents Level and Contaminant Generation**, *Dr. Roland Verhé, Ghent Univeristy, Belgium*

12:30 Lunch Break & Networking

13:30 **Oils and Fats Crystallization and Functionality**, *Dr Alejandro Marangoni, Professor, University of Guelph, Canada*

14:00 **Micronutrients Recovery and Concentration from Deodorizer Vapour/Distillate**, *Dr. Bent Sarup, Alfa Laval, Denmark*

Session 2: Product Quality Management

14:30 **Recent Developments in the Analysis of MCPD Esters and Glycidyl Esters in Edible Oils and Fats**, *Dr. Jan Kuhlmann Agriculture, SGS Germany, Germany*

15:00 **Emulsion Formulation and Emulsion Stability Management**, *Mr. Kaustuv Bhattacharya, DowDuPont Specialty Product, Denmark*

15:30 Coffee/Tea Break

16:00 **Method for Determination of Geographical Origin of Olive Oil by NMR**, *Dr. Torben Küchler, Eurofins, Germany*

16:30 **Electron Spin Resonance (ESR) for Oxidative Monitoring and Shelf Life Determination**, *Dr. David Barr, Bruker BioSpin Corp., U.S.A.*

17:00 **Modern NMR Analysis for Oil and Fats: from Raw Material to Final Product**, *Dr. Daniel Martelozo Consalter, Fine Instrument Technology, Brazil*

17:30 End of program

REGISTRATION INFORMATION

Registration rate includes short course manuals, lunch and coffee breaks. Group registration rates: 10 % off for three or more; 20% off for five or more

Registration Fees	Amount
EARLY BIRD Registration (ON or BEFORE September 22, 2019)	695 EUR
STANDARD Registration (AFTER September 22, 2019)	845 EUR
ACADEMIC	395 EUR
Total	

PAYMENT and REGISTRATION INFORMATION

Payment by Bank Transfers

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Double Room (Single occupancy), 130,00 per night;

Double Room (Double occupancy) 145,00 per night;

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BUFFET Breakfast included

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