



30th Practical Short Course:
**Fundamentals & New Techniques in Oilseed and Edible Oil
Processing and Application**

LIVE and ONLINE Program

Novotel Poznań Centrum, Poznań, Poland, September 20 & 21, 2023
in annex to the 19th EuroFedLipid Congress

Smart Short Courses Speaker Companies and Media Sponsors

SPONSORS



CONFIRMED SPEAKERS

Mr. Jorge Bello, Global Technical Service Manager Clay Catalyst, EP Engineered Clays, U.S.A. (TBC)

Mr. Mickaël Bartier, Director of Technology, EcoXtract, France

Mr. Yannick Farine, Industry Specialist Vegetable Oils, KROHNE, Belgium

Dr. Véronique Gibon, Science Manager, Global Research and Development, Desmet, Belgium

Mr. Hans Christian Holm, Business Development Enzyme Solutions for Oils and Fats Processing, EnginZyme, Sweden

Mr. Nikita Ilchenko, Product Application Expert and Technical Service Manager, Ingredient Processing, DSM Food & Beverage, The Netherlands

Mr. Kevin Jobling, Export Sales Manager · Europa Crown Ltd, UK

Dr. Jan Kuhlmann, Lab Services Manager Agriculture, SGS Germany, Germany

Mr. Tomasz Nowak, Sales Director for East Europe, Technology, Italy

Dr. Antonios Papastergiadis, R&D Engineer, Desmet, Belgium

Ing. Stanislav Pala, Technical Sales Manager, Solex Thermal Science, Canada

Mr. Julian Poll, Product Manager Sales, GEA Westfalia Separator Group, Germany

Dr. Peter Reimers, CEO, Arisdyn Systems, U.S.A.

Mr. Carlos Rodríguez Gaya, Head of Technical Sales EMEA, Clariant Iberica, Spain

Mr. Bart Scholten, Group Business Development Manager, Envirogen Group, Netherlands

Mr. Björn Schlüter, Sales Manager, HF Press+LipidTech, Germany

Dr. Roland Verhé, Professor, Ghent University, Biopower, and Ouroboros Invest, Belgium

Mr. Arthur vom Hofe, Sales Manager Oilseeds Division, CPM Roskamp Champion, the Netherlands

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Day 1: Wednesday, September 20, 2023

13:55 *Opening remarks*

Session 1: OILSEED EXTRACTION and PROTEIN PROCESSING

- 14:00 **Oil Seed Preparation and Dehulling**, Mr. Kevin Jobling · Europa Crown Ltd, UK
- 14:30 **Energy Recovery Optimization in Preparation Plants**, Mr. Stan Pala, Solex Thermal Science, Canada
- 15:00 **Opportunities of the 2-step Pressing Process (Screw Presses)**, Mr. Björn Schlüter, HF Press+LipidTech, Germany
- 15:30 *Coffee/Tea Break sponsored by Desmet*
- 16:00 **Innovations on Extraction, DTDC and Di.Desmet J.T.D.C.**, Mr. Kevin Jobling · Europa Crown Ltd, UK
- 16:30 **Hexane-free Extraction of Plant Oils**, Mr. Mickaël Bartier, EcoXtract, France
- 17:00 **Meal and Hull Processing Grinding and Pelleting**, Mr. Arthur vom Hofe, CPM Roskamp Champion, Netherlands

Session 2: FUNDAMENTALS OF EDIBLE OIL PROCESSING & MODIFICATION

- 17:30 **Influence of Refining Technologies on the Quality Parameters of Edible Oils and Fats**, Dr. Roland Verhé, Ghent University, Biopower, and Ouroboros Invest, Belgium
- 18:00 *End of day 1*

Day 2: Thursday, September 21, 2023

- 9:00 **Low- quality Feedstock Pre-Treatment for HVO and SAF Production Minimizing Organic Chlorine**, Mr. Tomasz Nowak, Sales Director for East Europe, Technology, Italy
- 9:30 **Bleaching for Pretreatment of Edible Oils**. Mr. Carlos Rodriguez, Clariant Ibérica, Spain
- 10:00 **Filtration of Edible Oils: Options, Optimization, and Economy**, Mr. Bart Scholten, Envirogen, the Netherlands
- 10:30 *Coffee/Tea Break sponsored by DesmetDesmet*
- 11:00 **Latest Developments in Deodorization to Minimize Induced Contaminants**, Dr. Antonios Papastergiadis / Mr. Bart Schols, Desmet, Belgium
- 11:30 **Process Changes Needed to Implement Cavitation Technology**, Dr. Peter Reimers, Arisdyn, U.S.A.
- 12:00 **Comparison between Conventional and Newly Developed HVO Pre-treatment Process**, Mr. Julian Poll, GEA Westfalia, Germany
- 12:30 *Lunch Break*
- 13:30 **State of the Art in Fat Fractionation**, Mrs. Véronique Gibon, Desmet, Belgium
- 14:00 **Enzymatic Interesterification - Reaction, Process & Quality Control**, Mr. Hans Christian Holm, EnginZyme, Sweden

Session 3: NEW TECHNIQUES IN OIL PROCESSING AND REFINERY OPTIMIZATION

- 14:30 **Recent Developments in the Analysis of MCPD Esters and Glycidyl Esters in Edible Oils and Fats**, Dr. Jan Kuhlmann, SGS Germany, Germany
- 15:00 *Coffee/Tea Break sponsored by DesmetDesmet*
- 15:30 **Mechanism of Oxidation and Quality Management of Fats: During Processing, and During Use in Frying and Cooking**. Dr. Ignace Debruyne, ID&A, Belgium
- 16:00 **From Past to Future: Comparison of Measurement Technologies for the Edible Oil Market**, Mr. Yannick Farine, Industry Specialist Vegetable Oils, KROHNE, Belgium
- 17:30 **Novel Applications of Phospholipase Enzymes in Oil Processing**, Mr. Nikita Ilchenko, DSM Food & Beverage, The Netherlands
- 16:30 **New Developments in Vegetable Oil Bleaching**, Mr. Jorge Bello, EP Engineered Clays, U.S.A.
- 17:30 *End of program*

REGISTRATION INFORMATION

Early Bird Registration (on or before 20 Aug 2023)	\$ 795	
ZOOM Attendance (on or before 20 Aug 2023)	\$ 495	
Regular Registration (after 20 Aug 2023)	\$ 945	
ZOOM Attendance (on or after 20 Aug 2023)	\$ 595	

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Special rates available for companies wishing to register larger groups of participants

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

Further Information contact:

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Registration:

<https://www.eventbrite.be/e/30th-oilseed-oil-processing-short-course-registration-647872753847>
 or
 Download the registration form, at <http://www.smartshortcourses.com/docs/oilprocessform.doc>
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