



32nd Practical Short Course:
**Advanced Technologies in Oilseed Processing, Edible Oil
Refining and Oil Modification**

LIVE and ONLINE Program
Lisbon, Portugal, June 5 - 6, 2025

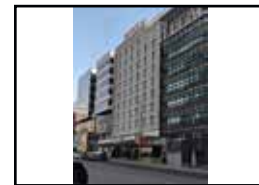
Smart Short Courses Speaker Companies and Media Sponsors

SPONSORS



CONFERENCE HOTEL
Mercure Lisboa Hotel

Av. José Malhoa 23, 1099-051
Lisboa, Portugal
+351 21 720 8000



CONFIRMED SPEAKERS

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

Dr. Daniel Martelozo Consalter, *CEO, FIT - Fine Instrument Technology, Brazil*

Dr. Ignace Debruyne, *Technical & Market Consultant, ID&A, Belgium*

Mr. Enrique Diaz, *Regional Sales Director, Western USA, Central & South America, Oilseed Division, Anderson International, U.S.A.*

Mr. José García, *Territory Manager, Oilseed, EMEA, CPM-Europe, The Netherlands*

Dr. Véronique Gibon, *Consultant, Artemis Lipids, Belgium*

Mr. Kevin Jobling, *Sales and New Business Development, Crush, CPM Europe, U.K.*

Dr. Andrea Pallares Pallares, *R&D Engineer, Desmet, Belgium*

Mr. Raul Sanchis i Gonzàlez, *Sales Manager, Technoilog, Italy*

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

Mr. Patrick Schürmann, *Application Manager Sales - Teamlead Oil- & Fat Processing, Separation & Flow Technologies, GEA, Germany*



ID&A Ignace Debruyne & Associates VOF
Haverhuisstraat 28, B-8870
Izegem (Belgium)
Tel.: +32 51 311 274
oilprocess@smartshortcourses.com
www.smartshortcourses.com

Dr. S. Sefa Koseoglu, President
Bioactives World Forum
1902 Dartmouth Street, R4
College Station, Texas 77840 (USA)
Tel: +1-979-739-5682
sefa.koseoglu@gmail.com



TECHNICAL PROGRAM

Day 1: THURSDAY, JUNE 5, 2025

8:55 **Opening Remarks**

9:00 **Chemistry & Processing of Oils & Fats - Palm, Palm Kernel and Coconut Oil**, *Dr. Ignace Debruyne, ID&A, Belgium*

Session 1: OILSEED EXTRACTION and PROTEIN PROCESSING

9:30 **Sunflower and Soybean Dehulling and Preparation**, *Mr. Kevin Jobling, CPM Europa Crown, U.K.*

10:00 **PTD-NMR combined to AI for Process Control**, *Dr. Daniel Martelozo Consalter, FIT - Fine Instrument Technology, Brazil*

10:30 *Coffee/Tea Break*

11:00 **Screw Press Technology for Oil Extraction**, *Mr. Enrique Diaz, Anderson International, U.S.A.*

11:30 **Optimizing Cracking/Flaking Operations**, *Mr. José García, CPM-Europe, The Netherlands*

12:00 *Lunch Break*

13:00 **TBD**, *Desmet, Belgium*

13:30 **Press Oil Clarification and the Lecithin Production - The Secret's in the Process**, *Mr. Patrick Schürmann, Application Manager Sales - Teamlead Oil- & Fat Processing, Separation & Flow Technologies, GEA, Germany*

Session 2: FUNDAMENTALS OF EDIBLE OIL PROCESSING & MODIFICATION

14:00 **Circular Economy of your Refinery – How to Safe Process Water in Edible Oil Refining**, *Mr. Patrick Schürmann, GEA, Germany*

14:30 **Low Grade Oils and Fats Special Refining for Edible Consumption or Biodiesel Production**, *Mr. Raul Sanchis i González, Sales Manager, Technoilogy, Italy*

15:00 *Coffee/Tea Break*

15:30 **Bleaching for Pretreatment of Edible Oils**, *Mr. Jorge Bello, EP Engineered Clays, Mexico*

16:00 **Optimizing Bleaching Clay Use and Operation in Oils & Fats Processing**, *TBN, Sepigel Beaching Earths, Spain*

16:30 **Filtration of Vegetable Oils and Biodiesel: How to Reduce Filtration Costs**, *Mr. Bart Scholten, Group Business Development Manager, Envirogen Group, The Netherlands*

17:00 **Latest Developments in Deodorization to Minimize (Heat Induced) Contaminants**, *Dr. Andrea Pallares Pallares, Desmet, Belgium*

17:30 *End of day 1*

Day 2: FRIDAY, JUNE 6, 2025

Session 3: NEW TECHNIQUES IN OIL PROCESSING AND REFINERY OPTIMIZATION

9:00 **Comparison between Conventional and Newly Developed HVO Pre-treatment Process**, *GEA Westfalia Separator Group, Germany*

9:30 **State of the Art in Fat Fractionation**, *Dr. Véronique Gibon, Artemis Lipids, Belgium*

10:00 **Requirements and Solutions for the Pretreatment of HVO Feedstocks**, *Dr. Andrea Pallares Pallares, Desmet, Belgium*

10:30 *Coffee/Tea Break*

11:00 **Novel Applications of Phospholipase Enzymes in Oil Processing**, *TBA, DSM Food & Beverage, The Netherlands*

11:30 **Critical Parameters in Palm Oil Processing**, *Dr. Véronique Gibon, Artemis Lipids, Belgium*

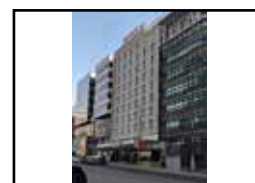
12:00 **Oxidation Mechanism and Quality Management of Oils & Fats During Processing and Use in Frying and Cooking**, *Dr. Ignace Debruyne, ID&A, Belgium*

12:30 *End of program*

REGISTRATION INFORMATION

Early Bird Registration (on or before 11 May 2025)	\$895	
ZOOM Attendance (on or before 11 May 2025)	\$695	
Regular Registration (after 11 May 2025)	\$1,045	
ZOOM Attendance (on or after 20 Aug 2023)	\$795	

CONFERENCE HOTEL
Mercure Lisboa Hotel
Av. José Malhoa 23, 1099-051
Lisboa, Portugal
+351 21 720 8000



Further Information contact:

Tel.: Sefa Koseoglu, Ph.D. +1 979-739-5682; Ignace Debruyne, Ph.D. +32 51 311 274

E-mail : info@smartshortcourses.com; sefa.koseoglu@gmail.com; ignace.debruyne@gmail.com

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>

and mail to sefa.koseoglu@gmail.com or ignace.debruyne@gmail.com