



33rd Practical Short Course

Advanced Oil Processing - Oilseed Processing, Oil Refining, Palm Oil and Food Applications Hotel Estelar La Fontana, Bogotá, Colombia, August 25 - 26, 2025

LIVE & ONLINE PROGRAM 9-18 am UTC (=GMT-5) Simultaneous translation English Spanish

Early Bird registration until August 3, 2025

Registration includes short course manuals, lunch & coffee breaks (live program), and full access to all live presentations and chat sessions

Sponsor



Sponsor



Speakers

Speakers

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

Mr. Oscar Brückner, Area Sales Manager, Renewable Resources, GEA Westfalia Separator, Germany

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

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

Mr. Enrique O. Diaz, Product Line Manager, Anderson International Corp., U.S.A.

Mr. Camillo Dominguez Mesa, Edible Oil Sales Engineer, Alfa Laval, Colombia

Mr. León Pablo Espinosa, Sales Manager, Desmet, U.S.A.

Mr. Héctor Ángel Lara Cortéz, Technical Support Specialist LATAM, Clariant Productos Químicos, Mexico

Mr. Bart Scholten, Group Business Development Manager, Envirogen Technologies BV, The Netherlands

Mr. Paulo Telles Moraes, Fats & Oils Processes Specialist for CPM Crown Iron Works, U.S.A.

Tentative Program

Day 1: MONDAY, AUGUST 25, 2025

9:00 a.m. Opening Remarks

9:10 a.m. **Chemistry & Processing of Oils & Fats - Palm, Palm Kernel and Coconut Oil**, Dr. Ignace Debruyne, ID&A, Belgium

SEED OIL and PALM OIL PRODUCTION

9:45 am **Use of Expeller® Presses in Palm Kernel and Copra Oil Production**, Mr. Enrique O. Diaz, Anderson International Corp., U.S.A.

10:15 am Coffee/Tea Break & Networking

10:45 am **Press Oil Clarification and the Lecithin Production - The Secret's in the Process**, Mr. Oscar Brückner, GEA Westfalia Separator Group, Germany

11:15 am **D3PRO - A Green Clarification System: Best Oil Yield and Lowest Effluent Production**, Mr. Camillo Dominguez, Alfa Laval, Colombia

11:45 am **POMEVap: Technological Solution for Oil Recovery in POME, GHG Reduction, and Compliance with Environmental Regulations**, Mr. Camilo Dominguez, Alfa Laval, Colombia

12:15 pm Lunch Break and Networking

2:00 pm **How Magnetic Resonance Technology (MRI) is Impacting the Extraction and Yield of Palm Oil**, Dr. Daniel Martelozo Consalter, FIT - Fine Instrument Technology, Brazil

OIL & FATS PROCESSING

2:30 pm **Palm Oil Refinery - Best Engineering Practices to Design a Refinery, from P&IDs, PFDs, Proper Specification of Equipment, and Layout**, Mr. Paulo Telles, Paulo Telles Consulting, U.S.A.

3:00 pm **Bleaching for Pretreatment of Edible Oils**, Mr. Jorge Bello, EP Engineered Clays, Mexico

3:30 pm Coffee/Tea Break & Networking

4:00 pm **Circular Economy of your Refinery - How to Safe Process Water in Edible Oil Refining**, Mr. Oscar Brückner, GEA Westfalia Separator Group, Germany

4:30 am **Application of Controlled Flow Cavitation (CFC™) in Oils and Fats processing**, Mr. Leon Pablo Espinosa, Desmet Ballestra, U.S.A.

5:00 am **Mitigation of Precursors to Prevent 3-MCPD Formation and CPO Washing**, Mr. Camilo Dominguez, Alfa Laval, Colombia

5:30 pm End of Day 1

Day 2: TUESDAY, AUGUST 26, 2025

- 9:00 am **TBD, Mr. Oscar Brückner, GEA, Germany**
- 9:30 am **Filtration of Vegetable Oils and Biodiesel; How to Reduce Filtration Costs, Mr. Bart Scholten, Envirogen Group, The Netherlands**
- 10:00 am **How to Mitigate 3MCPDs and DGs in Palm in Running Plants, Mr. Leon Pablo Espinosa, Desmet Ballestra, U.S.A.**
- 10:30 am *Coffee/Tea Break & Networking*
- 11:00 am **Deodorizer Design in Refineries, Mr. Paulo Telles, Paulo Telles Consulting, U.S.A.**
- 11:30 pm **Palm Oil Purification Challenges, Mr. Héctor Ángel Lara Cortéz, Clariant Productos Químicos, Mexico**

DOWNSTREAM PROCESSING

- 12:00 pm **Introduction on the Palm Oil Crystallization Process, TBN, Palsgaard Industri, Mexico**
- 12:30 pm *Lunch Break and Networking*
- 2:00 pm **Continuous and Static Dry Fractionation for High Quality Palm and Palm Kernel Fractions: IConFrac™ and Stalizer™, Mr. Leon Pablo Espinosa, Desmet Ballestra, U.S.A.**
- 2:30 pm **Interesterification for Zero-Trans Margarine and Shortening: Enzymatic, a Sustainable Alternative to Chemical Interesterification, Mr. Leon Pablo Espinosa, Desmet Ballestra, U.S.A.**
- 3:00 pm **TOCOBOOST: Technology for Concentrating Tocots in Vegetable Oils, Mr. Camilo Dominguez, Alfa Laval S.A., Colombia**
- 3:30 pm *Coffee/Tea Break & Networking*

VALUE ADDED PRODUCTS AND BY-PRODUCT VALORIZATION

- 4:00 pm **Adding Value to Fats & Oils through Micronutrients Fortification: Use of Omega-3 and vitamins., DSM Firmenich, Brazil**
- 4:30 pm **Oxidation Mechanism and Quality Management of Oils & Fats During Processing and Use in Frying and Cooking, Dr. Ignace Debruyne, ID&A, Belgium**
- 5:15 pm *End of program*

Advanced Oil Processing – Palm, Palm Kernel and Other Tropical Oils Processing and Food Applications, Bogotá, Colombia - August 25 - 26, 2025

<i>First Name</i>		
<i>Last Name/Family Name</i>		
<i>Job Title</i>		
<i>Company</i>		
<i>Address</i>		
<i>City</i>	<i>State/Province</i>	
<i>Country</i>		
<i>Business Phone</i>		
<i>E-mail</i>		

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

<i>Registration Rates</i>	
<i>Early Registration (Before August 3, 2025)</i>	\$845 (USD)

Use the online registration: <https://www.eventbrite.com/e/oilseed-processing-oil-refining-palm-oil-and-food-applications-tickets-1291383886969>

Payment by Bank Transfers: Please request bank transfer information via e-mail or mail sefa.koseoglu@gmail.com

Payment by Check: Checks should be made to "Short Courses" and mailed to: Filtration and Membrane World, Bioactives World Forum, 1902 Dartmouth St, Unit R4, College Station, TX 77840 (USA)

E-mail: sefa.koseoglu@gmail.com; Telephone: + 1 979-739-5682

Payment by Credit Card: Download the registration form, fill the form and send by email to sefa.koseoglu@gmail.com

Cancellation policy:

- Cancellations have to be sent by fax or e-mail to the organizers; please ask for confirmation.*
- Cancellations received up till 30 days before the event, will be refunded at full price minus bank costs and extra \$ 50 handling cost*
- Cancellations up till two weeks before the event, will be refunded at full cost minus bank costs and extra \$ 100 handling cost*
- No refund is possible later than two weeks before the event*
- Registrations are always fully transferable by sending a fax or e-mail indicating the name change*

Venue



*Hotel Estelar La Fontana
Av. Calle 127 15A-10
Bogotá, Colombia
Phone: +57 (1) 615 4400*

*Smart Short Courses has set aside a block of rooms at \$US 99.00 (+ VAT), including Breakfast, gym and WiFi
www.hotelesestelar.com
+57-1-593 1909*