



## 9th Practical Short Course Newest Trends in Soft Processing and Downstream Technology



Sheraton Hotel, Cracow, Poland  
Saturday and Sunday 22-23 September 2012

In cooperation with EuroFedLipid

- Mr. Jürgen Baier**, Senior Sales Manager, Körting Hannover, Germany  
**Mrs. Dagmar Behmer**, Head of International Support NIR and Process Technology, Bruker Optics, Germany  
**Dr. Daniel Bethge**, R&D Manager, GIG Karasek, Austria  
**Mr. Ken Carlson**, Oil Processing Technology, DuPont, U.S.A.  
**Mr. Chris Dayton**, Director Fats & Oils Processing, Bunge Global Innovation, U.S.A.  
**Dr. Ir. Wim De Greyt**, R&D Manager, DeSmet Ballestra, Belgium  
**Ir. Claudia Delbaere**, Cacao Lab, Laboratory of Food Technology and Engineering, Ghent University, Belgium  
**Mrs Barbara Harten**, Product Manager Biodiesel & Refining, GEA Westfalia Separator, Germany  
**Mr. Hans Christian Holm**, Global Industry Sales and Customer Solutions Manager, Novozymes, Denmark  
**Mr. Klaus Funch Høyer**, Technology Manager, SPX Flow Technology - Gerstenberg Schröder, Denmark  
**Mr. Massoud Jalalpoor**, Technical Customer Service-Consumer Products, Grace Materials Technology, Germany  
**Mr Peter Laurits Luke**, Process leader Energy, AarhusKarlshamn, Sweden  
**Mrs. José Mastenbroek**, Business Development Manager, DSM Food Specialties - Enzyme Solutions, the Netherlands  
**Mr. Sohail Mirza**, President, Somicon, Switzerland  
**Mr. Rolf Speck**, Project Manager, HF Harburg-Freudenberger Maschinenbau, Germany  
**Dr. Thomas Piofczyk**, Chief Engineer, Öhmi Engineering, Germany  
**Mrs. Emiline Rey**, Vegetable Oil Technology, Alfa Laval, Sweden  
**Mr. Frank Veldkamp**, Director, Mahle Industrial Filtration-LFC, Netherlands  
**Dr. Roland Verhé**, Professor, Ghent University, Belgium  
**Mr. Greg Waranica**, Sales Manager, Oils & Fats, CPM Crown Iron Works Inc., U.S.A.

### Short Course Venue



Sheraton Hotel, Cracow  
7 Powisle Street, Cracow 31-101  
Phone: +48 12 662 1000  
Web: <http://www.sheraton.pl/krakow>

Sheraton Hotel Cracow offers hotel rooms for the short course participants at 455 PLN single (about 104 EUR) or 515 PLN double (about 117 EUR), incl. Breakfast, excl. 8% VAT. Limited rate available for the period of 21 -23 September (extendable to 26 September for people staying for the EuroFedLipid Conference).

IDEA

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## Day 1: Saturday September 22, 2012

8:50 Opening remarks

### Session 1: Fundamentals

- 9:00 **Chemistry of Palm, Palm Kernel and Coconut Oil**, Dr. Roland Verhé, Ghent University, Belgium
- 9:30 **Review of Degumming and Refining Technologies**, Mrs Barbara Harten, GEA Westfalia Separator, Germany
- 10:00 **Bleaching Process Absorbent Selection and Process Optimization**, Mr. Massoud Jalalpoor, Grace Materials Technologies, Germany
- 10:30 Coffee/Tea Break
- 11:00 **Filtration Technology in Oils & Fats and By-Product Processing**, Mr Frank Veldkamp, Mahle Industrial Filtration, the Netherlands
- 11:30 **Deodorization Optimization with Flexible Feedstock Changes**, Mr Greg Waranica, Crown Iron Works Co., U.S.A.

### Session 2: Soft & Sustainable Processing Techniques

- 12:00 **The Concept of Soft Oil Processing**, Mr. Ken Carlsson, Oil Processing Technology, DuPont, U.S.A.
- 12:30 Lunch Break / Visit of oils + fats Trade Show
- 13:30 **New Developments in Enzymatic Degumming**, Mrs. José Mastenbroek, DSM Food Specialties, the Netherlands
- 14:00 **Low-Temperature Deodorization Technology**, Mrs. Emeline Rey, Alfa Laval, Sweden
- 14:30 **Critical Parameters in Bleaching System Design to Optimize Edible Oil Refining**, Dr. Thomas Piofczyk, Ohmi Engineering, Germany
- 15:00 **Novel Winterization – The Combined Degumming + Dewaxing Process**, Mr. Rolf Speck, Harburger Freudenberger, Germany
- 15:30 Coffee/Tea Break
- 16:00 **Nano Reactor Technology in Oils & Fats Neutralization**, Dr.Ir. Wim De Greyt, DeSmet Ballestra, Belgium

- 16:30 **Using Energy as a Strategic Tool in Total Plant Optimization**, Mr. Peter Laurits Luke, AarhusKarlsHamn, Denmark
- 17:00 **Refinery Yield Improvement and Sustainable Product Development through Enzymatic Re-esterification**, Mr. Hans Christian Holm, Novozymes, Denmark
- 17:30 **Producing Specialty Lipids and Phyto-components with Molecular Distillation**, Dr. Daniel Bethge, GIG Karasek, Austria
- 18:00 End of Day 1

## Day 2: Sunday, September 23, 2012

- 8:30 **MBR Technology: Treating Waste Water on Oilseed and Oil Processing**, Mr. Sohail Mirza, Somicon, Switzerland
- 9:00 **How to Upgrade Vacuum System to Save Energy and Reduce Waste Water**, Mr. Jürgen Baier, Körting Hannover, Germany

### Session 3: Downstream Process Control and Optimization

- 9:30 **Refinery and Process Control through Integration with Fast Analysis and Inline Process Control**, Mr. Chris Dayton, Bunge Global Innovation, U.S.A.
- 10:00 **FT-NIR Solutions for a Fast Quality Control along the Production Chain**, Mrs. Dagmar Behmer, Bruker Optics, Germany
- 10:30 Coffee/Tea Break
- 11:00 **Physico-Chemical Basics of Fat Crystallization - Cocoa Butter and Alternatives**, Ir. Claudia Delbaere, Ghent University, Belgium
- 11:30 **Enzymatic Interesterification for Margarines and Specialty Structured lipids**, Mr. Hans Christian Holm, Novozymes, Denmark
- 12:00 **Optimizing Crystallization of Products based on Interesterified and Fractionated Hardstocks**, Mr. Klaus Funch Høyer, SPX Flow Technology, Denmark
- 12:30 **Keeping MCPD and Glycidyl Ester Levels Low by Proper Processing**, Dr.Ir. Wim De Greyt, DeSmet Ballestra, Belgium
- 13:00 End of program

### REGISTRATION

First Name for Badge	
First Name	
Last Name/Family Name	
Job Title	
Company	
Address	
City/State/Province	
Postal Code	
Country	
Business Phone	
Fax Number	
E-mail	
VAT	

**REGISTRATION INFORMATION** - Full Registration includes access to all presentations, short course manuals, lunch and coffee breaks

Registration Fees	Rate	Amount
STANDARD Registration rate	845.00 EUR	
ACADEMIC Registration	445.00 EUR	
STUDENT REGISTRATION	295.00 EUR	

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

### CONTACT INFORMATION FOR REGISTRATIONS

Ignace Debruyne & Associates – OILPROCESS  
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### CREDIT CARD PAYMENT

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