

## Practical Short Course

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When	September 12–13, 2017
Where	-> ICM – Internationales Congress Center München West Entrance, Room 03

### Novel Technologies in Oilseed Processing, Edible Oil Refining and Oil Modification

#### Target audience

Processors, product formulators, chemists and technicians as well as business managers familiar with oils & fats processing, and the production of finished products.

Entire supporting program is in English.

#### Session 1, September 12, 2017: Oilseed processing

Time	Title	Speaker
08:50	Opening remarks	
09:00	Oil seed dehulling	Mr. Dirk Heinrich  Buhler Group, Switzerland
09:30	New technological developments in oilseed preparation	Mr. Etienne Le Clef,

		DeSmet Ballestra, Belgium
10:00	Effect of conditioning on oilseed processing	Mr. Kevin Jobling, CPM Europa Crown, U.K.
10:30	<i>Coffee / Tea Break / visit to oils+fats Trade show</i>	
11:00	Utilization of waste heat in a typical oilseed plant	Ing. Stanislav Pala, Solex Thermal Science, Canada
11:30	Screw press technology for oil extraction	Mr. Rolf Speck, HF Press + Lipid Tech, Germany
12:00	Operation and maintenance of flaking rolls	Mr. Arthur vom Hofe, CPM Roskamp Champion, Netherlands
12:30	<i>Lunch Break / visit to oils+fats Trade show</i>	
13:30	Optimizing cracking and flaking	Mrs. Urs Keller, GMT Damman Croes, Germany
14:00	Energy generation on a multiseed crushing plant - the MultiFuel steamboiler	Ir. Olivier Buyse, Vyncke, Belgium

## Session 2, September 12, 2017: Oil processing and refining

Time	Title	Speaker
14:30	Application of controlled flow cavitation (CFC) in oil and fats processing	Dr. Peter Reimers, Arisdyne Systems, U.S.A.
15:00	How to select centrifuges for specific applications	Mr. Robert Zeldenrust, GEA Westfalia Separator

Process,  
Germany

## Session 2, September 13, 2017: Oil processing and refining

Time	Title	Speaker
09:00	Critical issues in seed oils processing	Mr. D V Chame,  DVC Process Technologists, India
09:30	Bleaching basics, optimization, and impact of new requirements in edible oils refining	Dr. Stefan Neufeld,  J. Rettenmaier & Söhne, Germany
10:00	Innovative bleaching and dry degumming	Mr. Reinhard Pudelko,  Filtration Group, Germany
10:30	<i>Coffee / Tea break / visit to oils+fats Trade show</i>	
11:00	Filtration of vegetable oils and biodiesel - how to reduce filtration cost	Mr. Reinhard Pudelko,  Filtration Group, Germany
11:30	Main considerations to specify the type of deodorizer for you plant	Ir. Jan De Kock,  Desmet Ballestra, Belgium

## Session 3, September 13, 2017: Component valorization & process control

Time	Title	Speaker
12:00	The broad range of enzyme technology use in oils and fats processing	Mr. Hans Christian Holm (TBC)  Novozymes, Denmark
12:30	<i>Lunch Break / visit to oils+fats Trade show</i>	
13:30	Digitalization in the edible oils industry	Mr. Alexander Scholl,  Siemens Digital Factory Division,

		Germany
14:00	FT-NIR solutions for a fast quality control along the production chain	Mrs. Dagmar Behmer,  Bruker Optics, Germany
14:30	Low grade oils +fats special refining for edible consumption or biodiesel production	Dr. Mario Bernardini  CMB Italy Technology, Italy
15:00	Enhanced proteins from soya and other seeds	Mr. Jon Bellenie,  CPM Europa Crown, U.K.

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Subject to change.

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