

Practical Short Course

SAVE THE DATE

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

oils+fats

Date: Sep 11 - 15, 2017

Novel Technologies in Oilseed Processing, Edible Oil Re#ning and Oil Modi#cation

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.

Registration



Organizer: Smart Short Courses
– delivering dedicated technology
programs around the world.

This is a paying program and the
access to oils+fats 2017 is included
in the Smart Short Course program.

Registration and more information

12. September 2017	Session 1: Oilseed Processing	
Time	Title	Speaker
09:00	Oil Seed Dehulling	Mr. Dirk Heinrich Buhler Group, Switzerland
09:30	New Technological Developments	Mr. Etienne Le Clef,

	in Oilseed Preparation	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	Energy Recovery Optimization in Preparation Plants	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	Energy Generation on a Multiseed Crushing Plant - the MultiFuel Steamboiler	Ir. Olivier Buyse, Vyncke, Belgium

12. September 2017	Session 2: Oil Processing and Refining	
Time	Title	Speaker
14:00	Continuous Oil Yield Improvement - Latest Degumming Developments	Mr. Andrew Logan (TBC), Alfa Laval Copenhagen, Denmark
14:30	How to Select Centrifuges for Specific Applications	Mr. Robert Zeldenrust,

		GEA Westfalia Seperator Process, Germany
15:00	Critical Issues in Seed Oil Processing	Mr. D V Chame, DVC Process Technologists, India
15:30	End of Day 1 - Visit oils+fats Trade show	

13. September 2017	Session 2: Oil Processing and Refining	
Time	Title	Speaker
09:00	Bleaching Basics, Optimization, and Impact of New Requirements in Edible Oil Refining	Mr. Carlos Rodríguez Gaya, Clariant Iberica, Spain
09:30	Innovative Bleaching and Dry Degumming	Dr. Stefan Neufeld, J. Rettenmaier & Söhne, Germany
10:00	Filtration of Vegetable Oils and Biodiesel - How to Reduce Filtration Cost	Mr. Reinhard Pudelko, Filtration Group, Germany
10:30	<i>Coffee / Tea break / visit to oils+fats Trade show</i>	
11:00	Fundamentals of Vacuum System Design and Trouble Shooting	TBC, Körting Hannover, Germany
11:30	Main Considerations to Specify the Type of Deodorizer for your Plant	Ir. Jan de Kock, Desmet Ballestra, Belgium

13. September 2017		
Session 3: 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 and 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.
15:30	End of program - Visit oils+fats Trade show	

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Subject to change.

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