

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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