

**28<sup>th</sup> Practical Short Course:  
Novel Technologies in Oilseed Processing, Edible Oil Refining and Oil Modification  
Novotel Gent Centrum, Ghent, Belgium - 20 & 21, October 2022**



**SHORT COURSE ORGANIZERS**



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**SPEAKERS**

**Dr. Mario Bernardini**, CEO, CMB Italy, Technology, Italy  
**Ir. Jan De Kock**, Key Account Manager, DeSmet Ballestra, Belgium  
**Mr. David De Schaetzen**, DeSmet Ballestra, Belgium  
**Mr. Stefaan Goen**, General Manager, Damman Croes, Belgium  
**Mr. Dirk Heinrich**, Sales & Technology Manager, Bühler, Switzerland  
**Mr. Nikita Iltchenko**, Product Application Expert and Technical Service Manager, Ingredient Processing, DSM Food & Beverage, The Netherlands  
**Mr. Kevin Jobling**, Export Sales Manager, CPM Europa Crown, U.K.  
**Mr. Andrew Logan**, Regional Business Manager - Europe, Vegetable Oil Technology, Alfa Laval, Denmark

**Dr. Stefan Neufeld**, Senior Technical Application Manager Filtration, J. Rettenmaier & Söhne, Germany  
**Ing. Stanislav Pala**, Technical Sales Manager, Solex Thermal Science, Canada  
**Dr. Peter Reimers**, CEO, Arisdyn Systems, U.S.A.  
**Mr. Carlos Rodríguez Gaya**, Head of Technical Sales EMEA, Clariant Iberica, Spain  
**Mr. Kevin Shadlock**, CPM Europa Crown, U.K.  
**Mr. Paul Smith**, Technical, HF Press + LipidTech, Germany  
**Mr. Rick Veldkamp**, Sales Manager Europe, PMI-Tech (Europe), Netherlands  
**Mr. Arthur vom Hofe**, Sales Manager Oilseeds Division, CPM Roskamp Champion, the Netherlands  
**Dr Adam Wilson**, Applications and Data Scientist, Keit Spectrometers, U.K.

**TECHNICAL PROGRAM**

**Day 1: Thursday, October 20, 2022**

8:50 Opening remarks

**Session 1: Oilseed Processing**

9:00 **Chemistry of Oils and Fats**, Dr. Ignace Debruyne, ID&A, Belgium  
9:30 **Oil Seed Dehulling**, Mr. Dirk Heinrich, Buhler Group, Switzerland  
10:00 **New Technological Developments in Oilseed Preparation**, Mr. David De Schaetzen, DeSmet Ballestra, Belgium  
10:30 Coffee/Tea Break sponsored by DeSmet Ballestra   
11:00 **Extraction Plant Economizing**, Mr. Kevin Jobling, CPM Europa Crown, U.K.  
11:30 **Low Grade Oils and Fats Special Refining for Edible Consumption or Biodiesel Production**, Dr. Mario Bernardini, Technoilogy, Italy  
12:00 **Plate Heat Transfer Technology in Oilseeds Processing**, Ing. Stanislav Pala, Solex Thermal Science, Canada  
12:30 Lunch Break  
13:30 **Screw Press Technology for Oil Extraction**, Mr. Paul Smith, HF Press + Lipid Tech, Germany  
14:00 **Operation and Maintenance of Flaking Rolls**, Mr. Arthur vom Hofe, CPM Roskamp Champion, Netherlands  
14:30 **Optimizing Cracking and Flaking**, Mr. Stefaan Goen, Damman Croes, Belgium

- 15:00 **Low Temperature Desolventising Technology**, Mr. Kevin Shadlock, CPM Europa Crown, U.K.  
 15:30 Coffee/Tea Break

**Session 2: Oil Processing and Refining**

- 16:00 **Review of Edible Oil Refining Process**, Mr. Andrew Logan, Alfa Laval, Denmark  
 16:30 **Application of Controlled Flow Cavitation (CFC™) in Oils and Fats Processing**, Dr. Peter Reimers, Arisdyn Systems, U.S.A.  
 17:00 **How to Select Centrifuges for Specific Applications**, Mr. Andrew Logan, Alfa Laval, Denmark  
 17:30 **Bleaching Basics, Optimization, and Cost Reduction**, Mr. Carlos Rodríguez Gaya, Clariant Iberica, Spain  
 18:00 End of Day 1

**Day 2: Friday, October 21, 2022**

- 9:00 **Low CAPEX Enzyme Enhanced Water Degumming**, Mr. Nikita Iltchenko, DSM Food & Beverage, The Netherlands  
 9:30 **Innovative Bleaching and Dry Degumming**, Dr. Stefan Neufeld, J. Rettenmaier & Söhne, Germany  
 10:00 **Filtration of Edible Oils: Options, Optimization, and Economy**. Mr. Rick Veldkamp, PMI-Tech (Europe), Netherlands  
 10:30 Coffee/Tea Break sponsored by DSM   
 11:00 **Latest Developments in Deodorization**, Ir. Jan De Kock, Desmet Ballestra, Belgium

**Session 3: Component Valorization & Process Control**

- 11:30 **Static Optics FTIR – Real Time Continuous Analysis of Fats and Oils Processing**, Dr Adam Wilson, Keit Spectrometers, U.K.  
 12:00 **Enhanced Proteins from Soya and Other Seeds**, Mr. Kevin Shadlock, CPM Europa Crown, U.K.  
 12:30 End of program

REGISTRATION

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

REGISTRATION INFORMATION

Registration rate includes short course manuals, lunches, dinner and coffee breaks

Registration Fees	On or Before September 18, 2022	After September 18, 2022	Amount
Regular Registration	€ 795.00 (EUR)	€ 945.00 (EUR)	
Zoom Registration Rate	€ 495.00 (EUR)	€ 595.00 (EUR)	

PAYMENT INFORMATION

\*\* VAT and Cancellation policy see <http://www.smartshortcourses.com>

International Bank Transfer:

Make transfer to: IBAN account number BE16 7380 1455 5274 (BIC code: KRED BEBB) of Ignace Debruyne & Associates - LIPIDS, KBC Bank, Izegem, Belgium.

Please mention: "Oils and Fats Short Course"

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