

# Edible Fats and Oils Refining: Basic Principles and Modern Practices Short Course

April 27-28, 2024, Montréal, Quebec, Canada

Location: Palais des Congrès Montréal, 1001 Jean Paul Riopelle PI Montréal QC H2Z 1H5 Canada  
*Before the 2024 AOCS Annual Meeting & Expo and Sustainable Protein Forum*

Organizers: Alan Paine, ARP Lipids Consulting, UK, and Roberto Berbesi, Global Technical Lead, Oil-Dri Corporation of America, USA

- Each “Overview” presentation will be followed by 5 minutes of Q&A and Panel Discussions will be held after a section is finished.
- Refreshments and lunch are included for attendees and instructors.

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## Course Schedule

Saturday, April 27, 2024 | Room 520a

9:00 am-6:00 pm EDT (UTC -4)

Time EDT (UTC -4)	Duration (Minutes)	Topic/ Title	Instructor
9:00-9:05 am	5	Welcome	Organizer
9:05-9:45 am	40	Extraction and Oil Quality Overview	Diego Madueno, Area Sales Manager – North & Central America, Desmet, USA
9:45-9:50 am	5	Q&A	
9:50-10:05 am	15	Vegetable Oil Extraction: Pros and Cons	Orayne Kondur, Sales Engineer, Desmet, USA
10:05-10:20 am	15	Fundamentals of Shallow Bed Extractors	Bryent Blankenship, Global Technical Sales Manager Crush, Crown Iron Works, USA
10:20-10:30 am	10	Panel Discussion	
10:30-10:50 am	20	Refreshment Break (Sponsored by N Hunt Moore & Associates Inc.)	
10:50-10:55 am	5	Introduction to new section	
10:55-11:35 am	40	The Overview of Degumming Processes	Mette Overgaard, Science Manager, Novonesis, Denmark

<b>Time EDT (UTC -4)</b>	<b>Duration (Minutes)</b>	<b>Topic/ Title</b>	<b>Instructor</b>
11:35-11:40 am	5	Q&A	
11:40-11:55 am	15	Degumming & Lecithin Production	Greg Hatfield, Director-Global Refining & Specialty Ingredients Technology, Bunge North America, Canada
11:55 am-12:10 pm	15	The Enzyme Assisted Degumming of Vegetable Oils	Mette Overgaard, Science Manager, Novonesis, Denmark
12:10-12:20 pm	10	Panel Discussion	
12:20-1:20 pm	60	Lunch	
1:20-1:25 pm	5	Introduction to new section	
1:25-1:40 pm	15	Chemical Refining – Overview and Considerations	William (Bill) Younggreen, Regional Business Manager, Oils & Fats Systems, Alfa Laval, USA
1:40-1:55 pm	15	Physical Refining – Overview and Considerations	William (Bill) Younggreen, Regional Business Manager, Oils & Fats Systems, Alfa Laval, USA
1:55-2:10 pm	15	Neutralization: Alkali and Acid Refining	Greg Hatfield, Director-Global Refining & Specialty Ingredients Technology, Bunge North America, Canada
2:10-2:40 pm	30	Trends and Developments in Technologies in Vegetable Oil Processing	Orayne Kondur, Sales Engineer, Desmet, USA
2:40-2:55 pm	15	Panel Discussion	
2:55-3:15 pm	20	Refreshment Break	
3:15-3:55 pm	40	Practical Optimization of the Bleaching Process	Roberto Berbesi, Global Technical Lead, Oil-Dri Corporation of America, USA
3:55-4:00 pm	5	Q&A	
4:00-4:15 pm	15	Alternative Ways to Optimize Bleaching Earth Usage	Jorge Bello, Technical Support Manager, US Silica Corporation, USA
4:15-4:30 pm	15	Adsorptive Removal of Contaminants from Fats and Oils for Production of BioFuels	Fahmi Taufik Kresmagus, Head of Product & Application Development Americas, Clariant Corp., USA
4:30-4:40 pm	10	Panel Discussion	
4:40-5:20 pm	40	Basics of Filtration & Practical Review of Operational Parameters	Roberto Berbesi, Global Technical Lead, Oil-Dri Corporation of America, USA
5:20-5:30 pm	10	Q&A and Discussion	
5:30-5:35 pm	5	Closing Remarks	

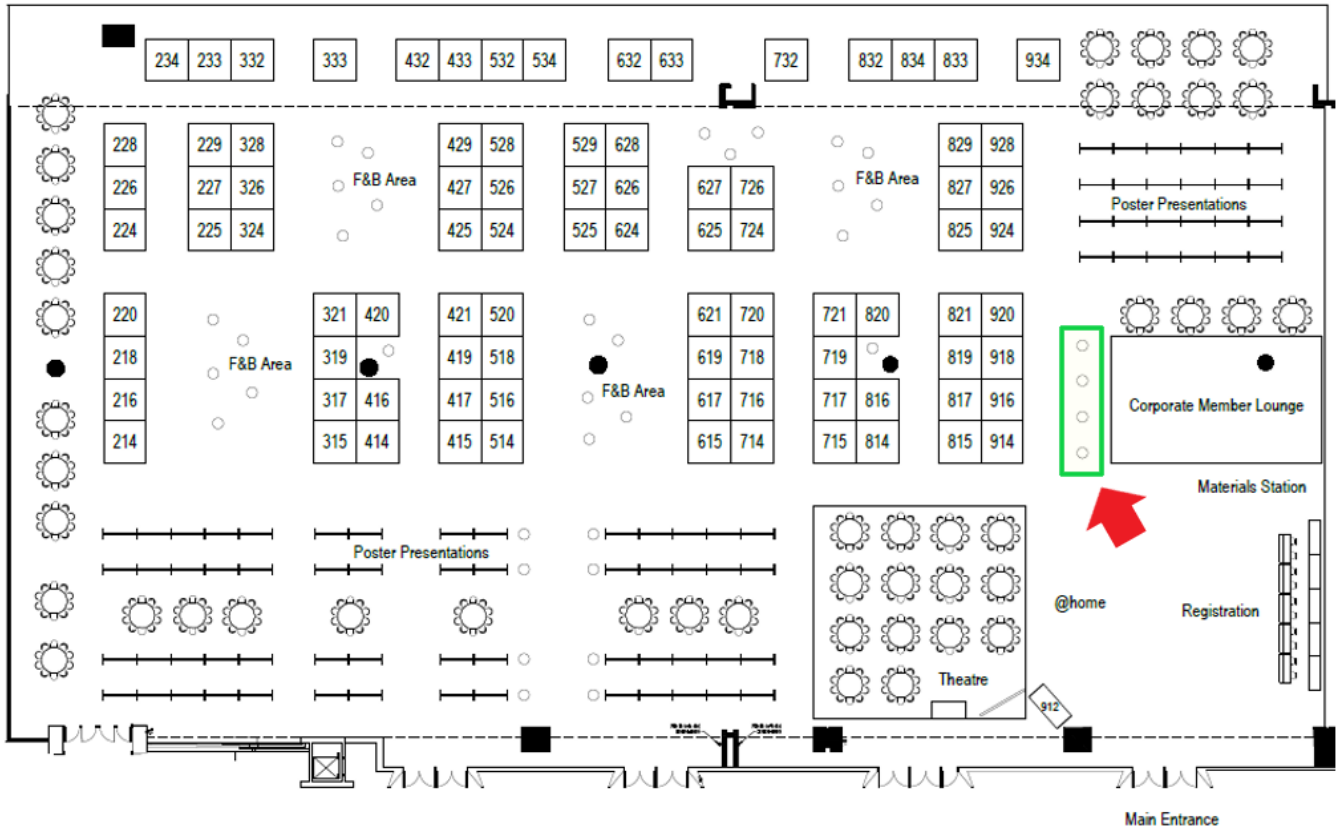
Sunday, April 28, 2024 | Room 520a

9:00 am-4:00 pm EDT (UTC -4) | Course Program / 5:30-7:00 pm EDT (UTC -4) | Welcome Reception

Time EDT (UTC -4)	Duration (Minutes)	Topic/ Title	Instructor
9:00-9:05 am	5	Opening Remarks	Organizer
9:05-9:35 am	30	Cellulose Filteraids: An Ecological and Economical Alternative to Mineral Filteraids in Oil Filtration	Jens Schienke, General Manager Sales, Jelu Werk, Germany
9:35-9:40 am	5	Q&A, Discussion	
9:40-10:25 am	45	Deodorization of Edible Oil	Alan Paine, Consultant, ARP Lipids Consulting, United Kingdom
10:25-10:30 am	5	Q&A, Discussion	
10:30-10:50 am	20	Refreshment Break (Sponsored by Visionary Fiber Technologies, Inc.)	
10:50-11:30 am	40	Hydrogenation	Randy Kruger, Director, Engineering Support for North America, Crush and Refining, Bunge North America, USA
11:30-11:35 am	5	Q&A, Discussion	
11:35 am-12:15 pm	40	Current Status of Chemical and Enzymatic Interesterification for Commodity Oils and Specialty Fats	Véronique J. Gibon, Consultant, Artemis Lipids, Belgium
12:15-12:20 pm	5	Q&A, Discussion	
12:20-1:20 pm	60	Lunch	
1:20-2:00 pm	40	State of the Art in Fractionation: New Product Design from Vegetable or Animal Fats	Véronique J. Gibon, Consultant, Artemis Lipids, Belgium
2:00-2:05 pm	5	Q&A, Discussion	
2:05-2:25 pm	20	Winterization Overview	Alan Paine, Consultant, ARP Lipids Consulting, United Kingdom
2:25-2:45 pm	20	Wet Dewaxing Process Comparison Using Centrifugal Separators	Patrick Schürmann, Product Manager Sales, GEA Westfalia Separator Group, Germany
2:45-3:05 pm	20	Filtration of Winterized Oil	Bart Scholten, Group Business Development Manager, Envirogen Technologies, Netherlands
3:05-3:20 pm	15	Panel Discussion	
3:20-4:00 pm	40	Environmental Management and Sustainability	Michael J. Boyer, PE, AWT Management Services, Inc., Atlanta, Georgia, USA
4:00-4:10 pm	10	Closing	
		Q&A and Wrap Up	
5:30-7:00 pm	90	<p>AOCS Annual Meeting &amp; Expo Welcome Reception (Expo Hall)  <i>Access is included with your registration.</i>  <i>Short Course registrants are welcome to attend for expanded networking opportunities! Beverages and hors d'oeuvres will be served.</i></p>	

Information Subject to Change

# Expo Hall – Welcome Reception 5:30-7:00 pm EDT



Mike Boyer (our last speaker of Day 2) will be introducing any newcomers around the Expo floor during the Welcome Reception. If you would like to join him, please meet at 5:30 pm outside of the Corporate Member Lounge (indicated by green box above).