

# SCHEDULE

# INSTRUCTORS

## Practical Short Course on Processing and Products of Vegetable Oils October 26-30, 2008 Texas A&M University

### Sunday, October 18, 2009

- 4:00 PM Registration and Welcome Dinner -- Hilton-College Station
- 5:15 PM Short Course Orientation : How to Get the Most Out of a Training Program - Staff, Food Protein R&D Center
- 6:00 PM Dinner-- Rudy's BBQ

### Monday, October 19, 2009

- 7:40 AM Bus leaves the hotel for Rudder Tower, Texas A&M
- 8:00 AM Basics of Fats and Oils Chemistry — Factors Affecting Crude Oil Quality — M.S. Alam
- 9:00 AM Consideration for Corn, Sunflower, and Palm Oil Processing — J. Willits
- 10:15 AM Break
- 10:30 AM Modification Technologies for Vegetable Oils — E. Hernandez
- 11:45 AM Lunch
- 12:45 PM Group Photo
- 1:00 PM Deodorizer Design and Heat Recovery in Deodorization — J. Willits
- 2:15 PM Break
- 2:30 PM Vegetable Oil Extraction : Pros and Cons — R. Clough
- 3:30 PM [Bus leaves for Riverside Campus - Combined Degumming and Caustic Refining Demonstration](#)
- 5:00 PM Bus leaves for hotel

### Tuesday, October 20, 2009

- 7:40 AM Bus leaves the hotel for Rudder Tower, Texas A&M
- 8:00 AM Degumming of Crude Oils and Basics of Vegetable Oil Refining — J. Piazza
- 9:00 AM Break

- 9:15 AM Centrifuges and Decanters In Vegetable Oil Processing. Design, Operation and Maintenance — T. Neuman
- 10:30 AM Break
- 10:45 AM Adsorptive Bleaching Materials and Processes — D. Little
- 11:45 AM Lunch
- 1:00 PM New Development in Adsorptive Purification of Vegetable Oils — D. Little
- 2:00 PM Break
- 2:15 PM Critical Consideration in Filtration during Processing of Bleached and Winterized Oils — F. Veldkamp
- 3:30 PM [Bus leaves for Riverside Campus - Adsorptive Oil Refining Demonstration \(Bleaching\)](#)
- 5:00 PM Bus leaves for hotel
- 7:45 PM Discussion and Workshop — Hilton-College Station

### Wednesday, October 21, 2009

- 7:40 AM Bus leaves for Rudder Tower, Texas A&M
- 8:00 AM Latest Technologies in Edible Oil Refining and Biodiesel — W. Farr
- 9:15 AM Analytical Method for Quality Control — S. Ghosh
- 10:15 AM Break
- 10:30 AM Silica Adsorption in Vegetable Oil Processing — D. Michos
- 12:00 PM Lunch
- 1:00 PM Practical Optimization of Bleaching Process — R. Berbesi
- 2:00 PM Biodiesel Manufacture. Principals and Equipment - G. Waranica
- 3:00 PM Break
- 3:15 PM [Bus leaves for Riverside Campus - Deodorization of Vegetable and Biodiesel Production Demonstration](#)
- 5:00 PM Bus leaves for hotel

### Thursday, October 22, 2009

- 7:40 AM Bus leaves for Rudder Tower, Texas A&M
- 8:00 AM Formulations and Technologies of Non Trans Products - M. Whitehead
- 8:45 AM Application of Thin Film Separation. New Deodorization Technology — P. Alasti
- 9:30 AM Safety and Environmental Issues for Vegetable Oil Processing — T. Thibaut
- 10:15 AM Break
- 10:30 AM Vacuum Systems: Operation and Troubleshooting — A. Fris
- 11:30 AM Lunch --> Graduation
- 1:00 PM Principal of Hydrogenation of Edible Oils and Efficient Hydrogenation of oils from Different Species — D. Okonek
- 2:30 PM Enzymatic Degumming of Vegetable Oils. Recent Developments — T. Hichman
- 3:30 PM Potential Membrane Separation Applications in Vegetable Oil Refining — C. Vavra
- 4:30 PM Short Course Adjourns



The Fats and Oils Pilot Plant at Texas A&M University is available for contract research.

### Instructors and Staff

- Dr. M.S. Alam, Head Fats and Oils Program, Food Protein R&D Center, Texas A&M University
- Perry Alasti, Vice President, Technical Director, Artisan Industries Inc.
- Roberto Berbesi, Technical Service Engineer, Oil Dri Corporation
- Dr. Rich Clough, Head, Protein and Extraction Tech. Food Protein R&D Center, Texas A&M University
- Walter Farr, Walter E Farr and Assoc.
- Allen Fris, Graham Corporation
- Dr. Supriyo Ghosh, Applications Manager, Bruker Optics Inc.
- Dr. Ernesto Hernandez, Director, Process Development, Omega Pure
- Dr. Tim Hichman, Product Manager, Verrenium Corporation
- Darren Little, Business Solutions Director, Sud Chemie Adsorbents
- Dr. Demetrius Michos, Senior Research Chemist, W. R. Grace & Co.
- Ted Neuman, Westfalia Separators Inc.
- Doug Okonek, Engelhard Corp.
- John Piazza, Alfa Laval Inc.
- Jerri Thibaut, Bunge North America
- Carl Vavra, Head of Separation Sciences, Food Protein R&D Center, Texas A&M University
- Frank Veldkamp, Amafiltergroup
- Greg Waranica, Crown Iron Works.
- Mark Whitehead, Food Oils Technical Service, ADM
- Stacy Williams, Food Protein R&D Center, Texas A&M University
- Jim Willits, De Smet Ballestra

**For additional technical information, write, call, fax or e-mail to:**

**Dr. M.S. Alam**  
**Food Protein R&D Center**  
**2476 TAMU, The Texas A&M University System**  
**College Station, Texas 77843-2476 U.S.A**  
**Tel: (979) 845-2740; Fax: (979) 845-2744**  
**Email: msalam@tamu.edu**

# PROGRAM

# REGISTRATION

## OBJECTIVES

Train production personnel in principles and practices of:

- New method in vegetable oil refining
- Latest methods in bleaching, hydrogenation, interesterification and deodorization of major vegetable oils.
- Production of biofuels.

## LOCATION AND FACILITIES

Lectures will be held at Rudder Tower, Main Campus, while practical demonstrations will be held at the Fats and Oils Pilot Plant, Riverside Campus. Participants can be reached by phone at (979)845-2741 or by fax at (979)845-2744 from 8 am-5 pm Monday-Thursday and on Friday morning in case of emergencies.

## SHORT COURSE CONDUCT

All Short Course sessions will be interactive. Questions are encouraged during the lectures, breaks and social periods. College Station temperatures in October are in the 70-85°F (21-29°C) range.

## TRANSPORTATION

College Station (Easterwood) Airport has about 10 flights per day, with service from Dallas/Ft. Worth International Airport via American Eagle (American Airlines commuter) and from Houston Intercontinental Airport via Sky West (Continental Airlines commuter). Early reservations are recommended.

## ACCOMODATIONS

Lodging reservations should be made directly by attendees. A block of rooms has been reserved at the Hilton-College Station for short course participants at the special rate of \$ 99/night plus tax for single or double occupancy. Ask for the rate specifically and mention the group code OIL. All reservations should be made before September 27, 2009. Other hotels are nearby. Buses will be provided to and from lectures and social functions.

College Station Hilton  
801 University Drive East  
College Station, TX 77840  
Tel. 1-979-694-4903; Fax (979) 260-1931.  
www.hiltoncs.com

## REGISTRATION

The registration fee is \$1,550.00 and includes the Sunday evening meal, Graduation Banquet, Monday through Thursday lunches, Short Course manual, and van/bus service. Rights to substitute speakers and change topics and schedules, as necessary to expedite the course are reserved. Participants must be pre-registered before arrival in College Station. Space is limited, and applications will be accepted on a first come first serve basis.

Make checks payable to TEES (Texas Engineering Experiment Station) and mail to TEES Fiscal Office, 3124 TAMU, College Station, TX 77843-3124. You may pay the fee by credit card (American Express, Visa or Master Card).

Registration fees are not refundable, but the same firm may send substitute personnel. Mail the registration form and a copy of your check to Leslie Tisdale, Short Course Coordinator (see address on registration application form).

Practical Short Course on  
Processing and Products of Vegetable Oil / Biodiesel  
October 18-22, 2009  
Texas A&M University  
(Please Type or Print Clearly)

Name: \_\_\_\_\_

This name will appear on your graduation diploma

Job Title: \_\_\_\_\_

Company: \_\_\_\_\_

Mailing Address: \_\_\_\_\_

City: \_\_\_\_\_ State: \_\_\_\_\_

Zip Code: \_\_\_\_\_ Country: \_\_\_\_\_

Phone: \_\_\_\_\_ Fax: \_\_\_\_\_

E-mail: \_\_\_\_\_

Name Card (you would like to be called):  
\_\_\_\_\_

Contact in case of emergency:  
\_\_\_\_\_

List any special diet requirements:  
\_\_\_\_\_

## APPLICATION

The registration fee per person is \$1,550.00. Space is limited and participants must be pre-registered before arrival in College Station. Applications are accepted under the terms described in the accompanying short course program. Payment, by check drawn on a U.S. bank or an international cashier's check in U.S. dollars, must accompany applications.

Method of Payment (mark one)

Make Checks payable to TEES

If paying with credit card please include type of card:

American Express  Visa  Master Card  Diners Club

Number: \_\_\_\_\_

Exp. Date: \_\_\_\_\_ Total Amount: \$ \_\_\_\_\_

Signature: \_\_\_\_\_

Return this application to:

Cyndi Casanova, Short Course Coordinator  
Food Protein R&D Center  
The Texas A&M University System  
2476 TAMU, 373 Olsen Blvd., Cater-Mattil Hall  
College Station, Texas 77843-2476 U.S.A.  
Tel: 979/847-8997; Fax: 979/845-2744  
E-mail: shortcourse@tamu.edu



Fats and Oils Program  
Food Protein Research and Development Center  
The Texas A&M University System  
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College Station, TX 77843-2476 USA

# Practical Short Course on Processing and Products of Vegetable Oil / Biodiesel

## October 18-22, 2009



## New Developments

### Soybean, Canola, Cottonseed, Corn, Palm oils and Biodiesel

*Organized by*

**Food Protein R&D Center**  
Texas Engineering Experiment Station  
Texas A&M University System  
Artie McFerrin Department of Chemical  
Engineering  
College Station, TX 77843-2476 U.S.A.

