

# WORLD CONFERENCE ON OILSEED AND VEGETABLE OIL PROCESSING TECHNOLOGY

## PROGRAM

### OPENING SESSION

MONDAY – MARCH 1, 1976

0900 Main Hall, RAI Center

#### CALL TO ORDER

*T.H. Applewhite*, Kraftco Corporation, Research & Development, Glenview, IL, USA, Conference Chairperson

#### WELCOME AND INTRODUCTIONS

*C.J.M. Meershoek*, VERNOF, The Hague, The Netherlands, Conference Co-Chairperson

#### WELCOMING ADDRESS

#### INTRODUCTION TO THE TECHNICAL MEETING

*T.H. Applewhite*

#### LOCAL ARRANGEMENTS AND ANNOUNCEMENTS

*C.J.M. Meershoek*

Use of cameras and recording devices is prohibited. Each registrant will receive a complete copy of the proceedings at an early date.

### TECHNICAL PROGRAM

MONDAY – MARCH 1, 1976

0930 Main Hall, RAI Center

#### SESSION I - ECONOMIC CONSIDERATIONS

Chairperson: *G.W. Kromer*

- 0930 1. WORLD SUPPLY AND DEMAND SITUATION FOR OILSEEDS, OILS, AND MEALS, *S. Mielke*  
1000 2. REFEREE CHEMISTS AND OFFICIAL METHODS, *W.E. Link*  
1030 3. OFFICIAL METHODS AND ARBITRATION, *E. Faure*  
1100 COFFEE  
1130 4. THE EFFECT OF SHIPPING ON QUALITY OF SEEDS, MEALS, FATS, AND OILS, *M.R. Spencer*

MONDAY – MARCH 1, 1976

1200 Main Hall, RAI Center

#### SESSION II - PROCESSING VEGETABLE OIL BEARING MATERIALS

Chairpersons: *D.K. Bredeson, K.W. Fangauf, and C.L. Kingsbaker*

- 1200 1. CHARACTERISTICS AND COMPOSITION OF VEGETABLE OIL BEARING MATERIALS, *A. Langstraat*  
1220 2. LOADING, UNLOADING, STORAGE, DRYING, AND CLEANING OF VEGETABLE OIL BEARING MATERIALS, *E.H. Gustafson*  
1240 LUNCH  
1400 3. OIL MILL ENERGY SOURCES AND POWER BALANCES IN A PALM OIL OPERATION, *E. Fonade*

- 1420 4. THE CONTINUOUS PROCESSING OF PALM FRUIT, *M. Germain*  
1440 5. PROCESSING PEANUTS AND COTTONSEED, *E.J. Garcia M.*  
1500 COFFEE  
1530 6. PROCESSING HIGH OIL CONTENT SEEDS IN CONTINUOUS SCREW PRESSES, *J.A. Ward*  
1600 7. CURRENT EQUIPMENT FOR MECHANICAL OIL EXTRACTION, *L.H. Tindale*

#### 1630 DISCUSSION PERIOD

ROOM S-3-ECONOMIC CONSIDERATIONS, Moderator: *G. Kromer*. Speakers: *S. Mielke, W.E. Link, E. Faure, and M.R. Spencer.*

Main Hall - PROCESSING OIL BEARING MATERIALS, Moderator: *D.K. Bredeson*. Speakers: *A. Langstraat, E.H. Gustafson, E. Fonade, M. Germain, E.J. Garcia M., J.A. Ward, and L.H. Tindale.*

All members of the audience are invited to participate in the informal discussion periods of their choice. Please prepare your questions on the form provided, indicating which speaker they are addressed to. Give forms to the moderator of the discussion period. Be certain to identify yourself on the question sheet. Please write or print legibly.

#### 1800 ADJOURNMENT

TUESDAY – MARCH 2, 1976

0900 Main Hall, RAI Center

#### SESSION II - PROCESSING VEGETABLE OIL BEARING MATERIALS (Cont'd)

Co-Chairpersons: *D.K. Bredeson, K.W. Fangauf, and C.L. Kingsbaker*

- 0900 8. CLEANING, CRACKING, DEHULLING, DECORTICATING, AND FLAKING OF OIL-BEARING MATERIALS, *J.P. Galloway*  
0920 9. BATCH SOLVENT EXTRACTION, *L. Gadotti*  
0940 10. CONTINUOUS SOLVENT EXTRACTION OF SOYBEANS AND COTTONSEED, *R.P. Hutchins*  
1010 11. CONTINUOUS SOLVENT EXTRACTION OF SUNFLOWER SEED, GROUNDNUTS, PALM KERNELS, AND RAPESEED, *F. Glaser*  
1040 COFFEE  
1100 12. A SURVEY OF CURRENT SOLVENT EXTRACTION EQUIPMENT, *E.D. Milligan*  
1130 13. ENERGY CONSERVATION IN SOLVENT EXTRACTION PLANTS, *H.P.J. Jongeneelen*  
1150 14. SAFETY IN SOLVENT EXTRACTION PLANTS: USA, *J.E. Heilman*  
1200 15. SAFETY IN SOLVENT EXTRACTION PLANTS: EUROPE, *C.E.M. Critchfield*  
1210 16. PROCESSING EFFECTS ON OIL QUALITY, *R.J. Ohlson*  
1230 LUNCH  
1400 17. PROTEIN PRODUCTS AND HULLS FOR ANIMAL FOODS, *R. Roberts*  
1420 18. WHOLE SEED PROCESSING FOR ANIMAL FOOD, *E. Nielson*  
1440 19. OILSEED FLOUR FOR HUMAN FOOD, *G. Bastiaans*  
1500 COFFEE  
1520 20. STANDARDS FOR PROTEIN BASED FOODS IN DEVELOPING COUNTRIES, *K.T. Achaya*  
1540 21. PROTEIN CONCENTRATES, *D.W. Johnson*  
1600 22. TEXTURIZED PROTEIN PRODUCTS, *R. Brian*  
1620 23. NEW TECHNOLOGY IN OILSEED PROTEINS, *K.W. Becker and E.A. Tiernan*

*K.W. Becker and E.A. Tiernan*

1640 DISCUSSION PERIOD

ROOM S-3 SOLVENT EXTRACTION, Moderator: *C.L. Kingsbaker*. Speakers: *J.P. Galloway, L. Gadotti, R.P. Hutchins, F. Glaser, E.D. Milligan, H.P.J. Jongeneelen, J.E. Heilman, and C.E.M. Critchfield*

ROOM S-4 PROCESSING EFFECTS ON OIL QUALITY, Moderator: *D.K. Bredeson*. Speaker: *R.J. Ohlson*

ROOM S-5 PROCESSING AND PROTEINS FOR ANIMAL AND HUMAN FOODS, Moderator: *K.W. Fangauf*. Speakers: *R. Roberts, E. Nielson, K.T. Achaya, G. Bastiaans, D.W. Johnson, R. Brian, and K.W. Becker*

1800 ADJOURNMENT

WEDNESDAY, MARCH 3, 1976

0900 Main Hall, RAI Center

SESSION III - PROCESSING VEGETABLE FATS AND OILS

Co-Chairpersons: *K.W. Klein and R. Feron*

- 0900 1. CRUDE OIL HANDLING AND STORAGE, *J.P. Burkhalter*  
0930 2. SPECIAL PROBLEMS IN SMALL SCALE OPERATIONS, *G.M. Neumunz*  
0945 3. SMALL SCALE OPERATIONS IN EUROPE, *C. Baumann*  
1000 4. BLEACHING PRACTICES IN EUROPE, *H.B.W. Patterson*  
1015 5. BLEACHING PRACTICES IN THE US, *F.H. Passalacqua*  
1030 6. DEGUMMING, REFINING, BLEACHING AND DEODORIZATION THEORY, *J.C. Cowan*  
1100 COFFEE  
1130 7. DEGUMMING AND REFINING PRACTICE IN THE US, *R.A. Carr*  
1200 LUNCH  
1300 Depart for trip to Zaanse Schans

THURSDAY, MARCH 4, 1976

0900 Main Hall, RAI Center

SESSION III - PROCESSING VEGETABLE FATS AND OILS (Cont'd)

Co-Chairpersons: *K.W. Klein and R. Feron*

- 0900 8. DEGUMMING AND REFINING PRACTICES IN EUROPE, *B. Braae*  
0930 9. STEAM REFINING, *F.E. Sullivan*  
0945 10. MISCELLA REFINING, *G.C. Cavanagh*  
1000 11. DEODORIZATION, *C.T. Zehnder*  
1030 12. AUTOMATION IN VEGETABLE OIL REFINERIES, *A.J. Duff*  
1100 COFFEE

SESSION IV - FATS AND OILS MODIFICATION

Chairpersons: *L.H. Wiedermann and A. Crossley*

- 1130 1. HYDROGENATION OF EDIBLE OILS, *J.W.E. Coenen*  
1200 2. INTERESTERIFICATION OF EDIBLE OILS, *H-H. Hustedt*  
1230 LUNCH  
1400 3. FRACTIONATION AND WINTERIZATION OF EDIBLE FATS AND OILS, *H.P. Kreulen*  
1430 4. BLENDING, CHILLING, AND TEMPERING OF MARGARINES AND SHORTENINGS, *A.J. Haighton*  
1500 COFFEE  
1530 5. FOOD EMULSIFIERS: MANUFACTURE, COMPOSITION, AND APPLICATION, *J.B. Lauridsen*

1600 DISCUSSION PERIOD

ROOM S-3 CRUDE OIL HANDLING, REFINING, AND BLEACHING, Moderator: *K.W. Klein*. Speakers: *J.P. Burkhalter, G.M. Neumunz, C. Baumann, H.B.W. Patterson, F.H. Passalacqua, J.C. Cowan, R.H. Carr, and B. Braae*

ROOM S-4 SPECIALIZED REFINING, DEODORIZATION AND AUTOMATION, Moderator: *R. Feron*. Speakers: *F.E. Sullivan, G.C. Cavanagh, C.T. Zehnder, and A.J. Duff*

ROOM S-5 HYDROGENATION AND INTERESTERIFICATION, Moderator: *L.H. Wiedermann*. Speakers: *J.W.E. Coenen and H.-H. Hustedt*

ROOM S-6 FRACTIONATION, TEMPERING, AND EMULSIFIERS, Moderator: *A. Crossley*. Speakers: *H.P. Kreulen, A.J. Haighton, and J.B. Lauridsen*

FRIDAY, MARCH 5, 1976

0900 Main Hall, RAI Center

SESSION V - FINISHED PRODUCTS

Co-Chairpersons: *F.A. Norris and J.P. Helme*

- 0900 1. FINISHED OIL HANDLING AND STORAGE IN THE US, *L.M. Wright*  
0915 2. FINISHED OIL HANDLING AND STORAGE IN EUROPE, *G.M.R. Johansson*  
0930 3. SALAD AND COOKING OILS, *B. Lesieur*  
1000 4. MARGARINE OILS, SHORTENINGS, AND VANASPATI, *K-F. Gander*  
1030 5. SPECIALTY FATS, *F.R. Paulicka*  
1100 COFFEE  
1130 6. LECITHIN PRODUCTION AND PROPERTIES, *W. van Nieuwenhuyzen*  
1145 7. UTILIZATION OF LECITHIN, *P.M. Scocca*  
1200 8. ANTIOXIDANTS, *R.E. Sherwin*  
1230 LUNCH

SESSION VI - OIL PROCESSING WASTES AND BY PRODUCTS

Chairperson: *N.N. Witte*

- 1400 1. USE OR DISPOSAL OF BY PRODUCTS AND SPENT MATERIAL FROM THE VEGETABLE OIL PROCESSING INDUSTRY IN THE US, *K.S. Watson and C.H. Meierhoefer*  
1430 2. USE OR DISPOSAL OF BY PRODUCTS AND SPENT MATERIAL FROM THE VEGETABLE OIL PROCESSING INDUSTRY IN EUROPE, *C. Svensson*  
1500 3. LIQUID WASTE TREATMENT IN THE VEGETABLE OIL PROCESSING INDUSTRY: TECHNIQUES IN EUROPE, *G. Choffel*  
1530 4. LIQUID WASTE TREATMENT IN THE VEGETABLE OIL PROCESSING INDUSTRY: US PRACTICES, *G.N. McDermott*  
1600 REFLECTIONS ON THE CONFERENCE: EUROPEAN VIEW, *Ad Blankestijn*  
1615 REFLECTIONS ON THE CONFERENCE: US VIEW, *T.H. Applewhite*  
1630 DISCUSSION PERIOD  
ROOM S-3 SALAD AND COOKING OILS, Moderator: *F.A. Norris*. Speakers: *L.M. Wright, G.M.R. Johansson, and B. Lesieur*  
ROOM S-4 MARGARINES, SHORTENINGS, VANASPATI AND SPECIALTY FATS, Moderator: *J.P. Helme*. Speakers: *K.F. Gander and F.R. Paulicka*  
ROOM S-5 ANTIOXIDANTS AND LECITHINS, Moderator: *R.E. Sherwin*. Speakers: *W. van Nieuwenhuyzen and P.M. Scocca*  
MAIN HALL - OIL PROCESSING WASTES AND BY PRODUCTS, Moderator: *N.H. Witte*. Speakers: *K.S. Watson, C. Svensson, G. Choffel, and G.N. McDermott*  
1800 FINI