



# MVO Course Oils and Fats

## *Basics Technology, Applications and Food Safety*

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*This 4 day course updates you on all the relevant aspects of the oils and fats supply chain. The course deals with sourcing, production, processing, chemistry, food and feed safety, and applications. It also highlights the important nutritional aspects, regulatory and sustainability aspects. The broad overview offered by this course provides an excellent overview on oils and fats.*

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### Learnings

At the end of the course, you will have relevant knowledge about oils and fats, the supply chain, the way of processing, applications and food/feed safety of oils and fats. You will know about the different stages that the oils and fats go through and the important contaminants that can enter in the supply chains. Further-more you will have experienced the differences between various oils and fats and their functionality and will have knowledge on the role of superintendents and laboratories in the oils and fats industry. This will give you more in-sight into how current developments related to oils and fats could impact your daily business. Furthermore you will be able to integrate the learnings into your own work.

### Course leader and keynote speakers

The course leader is **Gerrit van Duijn**. Gerrit has a PhD in Applied Physics from Delft University of Technology. He worked for Unilever where he was responsible for technical support in edible oil processing and oil refining. He also worked for MaasRefinery as general manager. Gerrit retired in January 2014 and is still active as a consultant.

Keynote speaker is **Leendert Wesdorp**. Leendert Wesdorp has a long standing experience and expertise in food science, food process technology and food applications. He obtained a PhD on oils and fats crystallization at the department of Chemical Engineering of Delft University of Technology. Leendert has worked in various R&D positions at Unilever. His last job was vice president R&D dressings, baking, cooking products & spreads. Since 2016 Leendert has worked as advisor on food technology and R&D strategy to various companies.

The various topics are given by the course leader and keynote speaker and by experienced employees of companies from the MVO industry, experts in health and nutrition, legislation, HACCP and employees of MVO.

#### Nice extras

The course includes a practical workshop, using different types of oils and oil products. A visit to an oil mill and a boat trip is also included.



## Topics

<p><i>The supply chain (day 1)</i></p> <p>Sector introduction  Basics chemistry, physics and analysis  Natural sources and supply chains  Oilseeds and tropical oils (including food and feed safety)  Extraction trial  Surveying crude oils  Case on sustainability  Dinner and visit oil mill</p>	<p><i>Functionality and food applications (day 3)</i></p> <p>Heat transfer  Crystallization  Emulsions and dressings  Confectionery and bakery  Health and nutrition  Practical workshop  Dinner</p>
<p><i>Processing (day 2)</i></p> <p>Purpose of edible oil refining  Vegetable oil refining and modification  Vegetable oil storage, handling and support  Animal fat processing</p>	<p><i>Non-food applications and HACCP (day 4)</i></p> <p>Feed applications  Technical applications  Structure food and feed legislation  HACCP principles and case</p>

## Participants

The course is open to all employees from companies in the oils and fats industry and related companies in the fields of food, feed, oleochemicals and energy. Participants may be new employees to the job or experienced workers wanting a more integrated insight into the supply chain. Interested employees may be from the processing-, sales-, marketing-, research and product development-, public affairs-, and policy advice departments, quality assurance, logistics etc. Furthermore the course will be interesting for employees from certification bodies, sector associations, consultancy organisations or (non-) governmental organisations.

## Level

The course is at BSc level; basic knowledge is not required. The language of the course will be English. Participants will receive a certificate on successfully completing the course.

## Fee and registration

The course fee is € 1475 (ex VAT) for MVO member companies and € 1995 (ex VAT) for non-MVO member companies. The fee covers lectures, course materials, visit oil mill, workshop, certificate, drinks, lunches, snacks and two dinners. Registration is limited to 30 people. The course will be held in Zaandam (first two days) and Rotterdam (day 3 and 4).

For more information, please contact Jolanda van Roon by e-mail: roon@mvo.nl.

## About MVO and the MVO Academy

MVO represents the companies in the oils and fats industry in the Netherlands. The oils and fats industry is one of the main agribusiness sectors in the Netherlands. We are dedicated to supporting a sustainable and internationally competitive supply and distribution chain. Within MVO Academy, we aim to disseminate knowledge about oils and fats and thus contribute to a dialogue between the supply chain actors, (future) employees clients, partners and stakeholders.

Course fee for MVO member companies	€ 1475 (ex VAT)
Course fee for non-MVO member companies	€ 1995 (ex VAT)
Hotel in Zaandam area	± € 142 (incl VAT) per night, including breakfast
Hotel in Rotterdam area	± € 130 (incl VAT) per night, including breakfast