SPXFLOW





PRELIMINARY Programme – GS Margarine Seminar 2022

TUESDAY, 6 SEPTEMBER 2022

| 07.45 | Pick-up at the hotel by bus |
|-------|--|
| 08.30 | Welcome with practical information |
| | Brief company and personal introduction made by each participant |
| 09.00 | Introduction to SPX FLOW |
| 09.30 | Oils and fats by Cargill |
| 10.30 | Coffee break |
| 10:45 | Crystallisation and processing technology |
| 11.45 | Lunch |
| 12.30 | Energy savings in margarine production, using CO2 as refrigerant |
| 13.30 | Product demo 1 |
| | Group 1:Trouble shooting in relation to optimal product quality |
| | Group 2: Puff pastry margarine trials |
| 15.00 | Coffee break |
| 15.15 | Group switch |
| 16.30 | End of seminar day and transportation back to the hotel |
| 18.15 | Pick-up at the hotel for dinner organized by SPX Flow |
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WEDNESDAY, 7 SEPTEMBER 2022

| 07.45 | Pick-up at the hotel by bus |
|-------|--|
| 08.30 | Product demo 2 +3 |
| | 20 % spread |
| | 50 % butter spread by inversion technology |
| 10.30 | GS Product programme |
| 11.30 | Lunch |
| 12.30 | 3-MCPD and GE in oil used for Margarine industry by Texas A&M University |
| 13.15 | Product demo 4 + 5 |
| | 80 % cake and cream margarine |
| | Shortening with nitrogen |
| 15.00 | Production of low SAFA products by Palsgaard |
| 16.00 | Bag in Box Filling machine by Pattyn |
| 17.00 | End of seminar day and transportation back to the hotel |

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THURSDAY, 8 SEPTEMBER 2022

| 07.45 | Pick-up at the hotel by bus |
|-------|---|
| 08.30 | Natural colors for margarine and Spreads by Chr. Hansen |
| 09.30 | Evaluation of samples (Demo 2-5) |
| | Analytic equipment in the lab |
| | Keeping good quality for Margarine and spreads |
| 12.00 | Lunch |
| 12.45 | Group picture |
| 13.00 | Antioxidants and natural extracts by Dupont |
| 14.00 | Hydrocolloids and stabilizers by Dupont |
| 15.00 | Emulsions and emulsifiers by Dupont |
| 15.45 | End of seminar day and transportation back to the hotel |
| 17:45 | Surprise, departure from hotel |
| 19.15 | Dinner organised by SPX FLOW |
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FRIDAY, 9 SEPTEMBER 2022

| 08.15 | Pick-up at the hotel by bus |
|-------|--|
| 09.00 | Enzymatic interesterification by Novozymes |
| 10.00 | Coffee break |
| 10.15 | NIR process control and process evaluation by Q-Interline |
| 11.15 | Group 1: Baking test |
| | Group 2: Evaluation of puff pastry margarine (Demo 1) |
| 12.15 | Lunch |
| 13.00 | Wrap up session: |
| | Up scaling from pilot plant to production |
| | Technology wrap up |
| 14.00 | End of seminar and transportation to Hotel and then to the airport |