



Conference Program

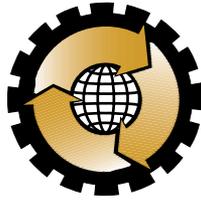


AOCS Oils and Fats World Market Update

2015

12–13 November 2015
The Convention Centre Dublin | Dublin, Ireland

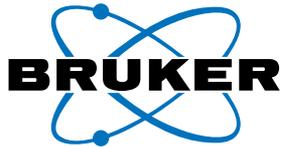
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AOCS Oils and Fats World Market Update 2015

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Welcome to Dublin!



Sefa Koseoglu
Conference General Chair
and CEO of Bioactives
World Forum

Dear Colleagues and Distinguished Guests:

I'd like to personally welcome each of you to the AOCS World Market Update 2015 premier leadership event created for oils and fats senior executives, traders, suppliers, producers, and processors from food and non-food companies around the world.

The AOCS World Market Update conference series provides an environment where the brightest minds and most influential leaders in the oils and fats industry could collaborate for strategic thinking, as well as discuss the progress, opportunities, and challenges facing the industry.

The oils and fats industry is confronting a time of many changes worldwide. The next two days will showcase world-class speakers and promote lively discussions with leading CEOs and decision makers as they delve into key issues relevant to all aspects of the oils and fats industry including World Oils and Fats Markets; Critical Global Issues for Soybeans, Meal, and Oils, Sunflower, Palm, and Rapeseed; Worldwide Trade Issues and Regulations and Drivers for Supply and Demand.

I would like to thank each of you for attending our conference and I ask you to stay engaged, keep us proactive, and help us shape the future of Oils and Fats Industry.

Kind Regards,

Program Index

Presenter Biographies	10
Schedule of Events	2
Session Schedule with Abstracts	3



Schedule of Events

All events take place at The Convention Centre Dublin

Thursday, 12 November 2015

8:00	Registration
9:00	Session 1: World Oils and Fats Markets Update—Part I
11:05	Break
11:35	Session 2: Market Update and Critical Global Issues for Soybeans, Meal, and Oils: Sunflower, Palm, and Rapeseed—Part I
13:05	Luncheon
14:30	Session 3: Market Update and Critical Global Issues for Soybeans, Meal, and Oils: Sunflower, Palm, and Rapeseed—Part II
16:00	Break
16:30	Session 4: Worldwide Trade Issues and Regulations
17:30	Networking Reception

Friday, 13 November 2015

8:00	Registration
9:00	Session 5: World Oils and Fats Market Updates—Part II
10:35	Break
11:05	Session 6: Drivers for Supply and Demand
12:35	Closing Remarks

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Plenary Session Schedule

(with abstracts)

Thursday, 12 November 2015

Wicklow Hall 2B

9:00



Introduction of the Conference

Sefa Koseoglu, General Chair
President, Bioactives World Forum, USA

Session 1: World Oils and Fats Markets Update—Part I

9:05



Oils and Fats Overview.

David Jackson, Head of Oilseeds Research, LMC International Ltd., United Kingdom.

The world oils and fats market is settling into a new equilibrium. This new world encompasses a revised relationship with crude oil markets, where the role of discretionary biodiesel sales will determine any price premia that vegetable oils can maintain. The relative prices of the oils and fats are also moving to new levels, with some of the conventional wisdom governing these differentials requiring a rethink. This paper will cover each of these elements, asking how the new world for oils and fats will look for the rest of this decade.

10:05



Chinese Edible Oils Market and its Effect on Global Market and Price Trends.

Tiankui Yang, Director, Wilmar Global R&D Center, China.

In 2014, the world usage of the nine most important vegetable oils is 175MMT, a rise of 4.2% in comparison to the previous year. China's edible vegetable oil consumption reached 32.7MMT, increased by 6% compared to 2013; 13.5MMT was attributed to soybean oil, 6.4MMT to palm oil, 6.8MMT to rapeseed oil, and 3MMT to peanut oil, respectively. However, both global and Chinese vegetable oil prices are currently at the lowest level since the start of 2008, due to the development of farm technology and harvests of oilseeds such as soybean in USA and South America, and rapeseed in Europe.

As the world's biggest consumer of vegetable oils, the Chinese edible oil market, has a great effect on the world's market. Domestic demand keeps increasing quickly in the catering and food processing industry. Consumption is enjoying a growth in the last decade in China. According to the data from the USDA, production of the nine global major vegetable oils is expected to increase to a record level of 181.1MMT in 2015

(175MMT in 2014) as a result that the total supplies will reach 268.7MMT. In general, China is on the pathway of industrialization and urbanization, so it still has potential to keep growing at a high speed in the next 10-20 years. Healthy fat consumption concepts, *trans* fatty acid standards, and food safety concept would also have a great effect on the pattern and quantity of oil consumption.

10:35



Investment Attractiveness of the Agricultural Sector of Africa with a Focus on the Fat and Oil Industry—What is the Future for Africa and How Significant of a Player Could the Continent Become?

Mutuma Marangu, Owner, Sage UK Services Limited, United Kingdom.

This presentation will look to begin to bring together current fat and oilseed metrics that have not been historically joined together, with newly issued African Demographic and Calorific Intake Data to provide a more granular understanding of the macro investment attractiveness of the Agricultural Sector within Africa, as well as provide a focus on the split between fat and oilseeds consumption within the African continent and where on a country by country basis there will be opportunities for growth, based on current and projected population.

The focus of this presentation is to begin to provide the foundation for the right questions to be asked today, that will require ongoing answers tomorrow. This presentation should be viewed as an initial part of an iterative process, the outcome of which will provide long-term macro and micro opportunities for interested participants.

11:05 Break—Wicklow Hall 2A

Session 2: Market Update and Critical Global Issues for Soybeans, Meal, and Oils: Sunflower, Palm, and Rapeseed—Part I

11:35



Improving the Commodity Soybean—It's Not Just About the Bushels.

Mark L. Dahmer, Soybean Technology Director, Platform Management, DuPont Pioneer, USA.

Soybean seeds, which contain approximately 40% protein and 20% oil, are an important source of crude vegetable oil for food and industrial uses including biodiesel. Our overall goal is to



generate soybean seed quality traits that provide added value for feed, fuel, industrial and food applications. Our first generation soybean quality trait was based upon improving the oxidative stability of soybean oil, which resulted in the development and commercialization of high oleic soybeans (Plenish™). In addition to fatty acid manipulation, our current research efforts are directed at increasing the oil and protein content of soybean seeds, as well as improving the carbohydrate profile of the meal. Historically, there has been an inverse relationship between the oil and protein of the bean, high oil soybeans are usually low in protein and vice versa. We have improved soybeans to produce significantly more oil and protein, at the expense of unwanted carbohydrates. These new soybean traits offer significant value to the soybean industry.

12:05



Managing Agricultural Biotechnology.

Kip Tom, Managing Member, Tom Farms LLC; and President, CereServ Inc., USA.

The emerging and future trends in crop production that are, and will, bring additional value in supply chains from the field to the fork will be addressed. Transparency, traceability, leveraging of resources while increasing output, reducing carbon footprint, protecting the environment, and providing an affordable safe source of nutrition globally are all critical elements for our industry to meet global demand.

12:35



Future Impact of Technological Changes in Oilseed Processing and Oil Refining.

Timothy G. Kemper, Global Operations Director, OFO Division, Desmet Ballestra, USA.

While the basic technologies used for oilseed preparation, solvent extraction, oil refining and fat modification remain much the same, incremental changes continue to improve yields, improve the quality of finished products, and reduce the cost of operation. In seed preparation, vapor/solid heat exchange is significantly reducing OPEX. In solvent extraction, sieve tray oil strippers are reducing environmental impact, improving crude oil quality and reducing OPEX. In oil refining, enzymes are improving yield and reducing OPEX, while modern deodorizers are improving yield and quality. In fat modification, continuous fractionation and static crystallization are significantly decreasing OPEX, while enzymatic interesterification enables production of specialized melting curve fats as replacers of partially hydrogenated products containing *trans* fatty acids. This presentation will cover these topics and summarize their impact on the future of our industry.

13:05 Luncheon—Wicklow Hall 2A

Session 3: Market Update and Critical Global Issues for Soybeans, Meal, and Oils: Sunflower, Palm, and Rapeseed—Part II

14:30



Critical Issues in Palm and Palm Kernel Oil and Its By-products.

Kalanithi Nesaretnam, Minister, Embassy of Malaysia and Mission of Malaysia to the European Union and Regional Manager, MPOB Europe, Belgium.

The world total production of oils and fats increased from 121 million tonnes in 2002 to 199.75 million tonnes in 2014. These figures refer to the 17 major oils and fats, which include vegetable oils and animal fats. In 2014, the global scenario was dominated by palm, soyabean, rapeseed, and sunflower oils. Palm oil accounted for more than 30% of the world oils and fats production. In 2014, a total of 78.58 million tonnes of oils and fats entered the global trade. Palm oil with the exports of 45.5 million tonnes had the major share at 59%, compared to soyabean oil at 13%, rapeseed oil 10%, and sunflower oil 5%. The world oils and fats trade is influenced by the complex inter-relationship of the demand and supply balance of the major oils and fats, and their co-products. Both developed and developing countries are involved as producers, exporters and consumers of oils and fats. Countries that are net exporters of certain oils and fats may be actively involved as importers of other oils, especially when factors such as price and technical attributes favour such imports. As the world's largest traded oil there are often trade related issues that we are confronted with. Trade with Europe is always challenging. A number of critical issues and opportunities will be addressed during the presentation.

15:00



Management of Contaminants in Edible Oils and Fats.

Roland Verhé, Professor Emeritus, Ghent University—Bio Base Europe Pilot Plant, Belgium.

During the last years, a lot of progress has been made in the detection and the management of contaminants in oils and fats. The origin of undesirable compounds involves environmental contamination, crop protection, storage, and production process. The majority of the contaminants can be efficiently removed during the refining process. However, the contaminants are concentrated in the refinery side-streams: soap stock, bleaching earth, and deodorizer distillate.

In this presentation, the management of influence of the several refining steps on the concentration of contaminants will be studied. Degumming and neutralization are of little effect on the elimination of contaminants except for some pesticides and heavy metals. The bleaching process can largely remove traces of heavy metals, pesticides, PAHs, dioxins, and PCBs.



Selection of the most efficient bleaching conditions is necessary. Deodorisation is removing the pesticides, PAH's, dioxins, PCB's, phthalates, and mineral oils. However, higher boiling compounds (high viscosity mineral oils, polymeric materials) will stay in the oil.

Special attention will be given to the formation of 3-MPCD and glycidyl esters in oils. These compounds are not present in the crude oils, but are formed during the refining process during bleaching, and especially deodorization. Various approaches in the management of these compounds are followed to minimize their concentration: removal of initial precursors, removal from the refined oils, and preferably adjusting the refining process conditions.

Management of contaminants in oils and fats can be efficiently conducted by an optimal refining process and the calculation of the concentration of the contaminants in the refining side-streams, dependent on the type of oils and fats, and the nature of the contaminants.

15:30



Global Oils and Fats: Addressing Major Challenges.

Richard C. Cantrill, Chief Science Officer, AOCS, USA.

Movement of oils and fats is a major component of the trade in edible commodities. The global sites of oil crops and fats production can be distinct from the sites of major consumption and so transportation is a major consideration in trade. Strict legislation controls the movements of fats and oils around the globe through the regulations set by the International Maritime Organization (IMO) and import and export criteria reflected in the specifications of Codex Alimentarius. The requirement for specialized vessels to reduce the risk of accidental spillage and the existence of both "approved" lists and "banned" lists of immediate previous cargoes developed by both governmental and trade organizations also produces a bottleneck in international trade. Some oils and fats are transported in a finished form whereas others are refined on arrival at their destination. In some cases, edible grade oils may not be reprocessed if found to be contaminated and must be diverted to a non-food stream. Contamination of oils and fats may be environmental, accidental, process-dependent, or economically motivated. Though undesirable components may be removed by carefully-controlled refining processes and avoided by storage and handling procedures, governments have set limits on a number of potentially harmful contaminants, such as heavy metals, mycotoxins, pesticides, and polycyclic aromatic hydrocarbons. Other contaminants may arise during the oil refining process, such as MCPD- and glycidyl-esters, lubrication and heat transfer materials, plasticizers, and food contact materials. Central to control of contaminants is the availability of reliable, harmonized, globally-accepted methods of analysis such as those found in the *Official Methods and Recommended Practices of the AOCS* and also developed and published by ISO/TC 34/SC 11 (Vegetable and animal oils and fats).

16:00 Break—Wicklow Hall 2A

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Session 4: Worldwide Trade Issues and Regulations

16:30



Transportation: Bulk Shipment and the Issue of Previous Cargoes as Discussed by CCFO and Future Trade Implications.

Frank Swartenbroux, Administrator, European Union DG Health and Food Safety, Belgium.

The wide geographical distribution of producers of edible fats and oils, the long-distance transports to their end users, and the limited availability for food-grade means of transports in certain sections of these transports have resulted in a Codex Alimentarius: *Code of Practice for the Storage and Transport of Edible Fats and Oils in Bulk*, allowing bulk transport in tanks that are not exclusively reserved for the transport of foodstuffs.

By the recent adoption of the *List of Acceptable Previous Cargoes*, transports preceding those of edible fats and oils are limited to substances on this list, now an integral part of the *Code of Practice*. The presentation will explain the previous cargo derogation at Codex and at EU level, including future work and possible trade implications.

17:00



The Future of Biodiesel in Europe: Mandates, Product Performance, and Feedstock Supply.

Elmar Baumann, Managing Director, Association of the German Biofuel Industry, Germany.

Biodiesel or fatty acid methyl ester (FAME) is today, and will be for the years to come, the most popular biofuel in the EU market. Member states are likely to fulfil the two EU 2020-targets for energy used in traffic to a very high share with biodiesel. The Renewable Energy Directive (RED) requires 10% of renewable energy in the transport sector, and the Fuel Quality Directive (FQD) sets a reduction of GHG emissions by 6%. Until now, the different national mandates in place do not reflect how in particular the 6% decarbonisation shall be achieved and documented, with the exception of Germany that has introduced its new GHG quota from the beginning of 2015. Higher biodiesel blends like B30, as well as pure biodiesel B100, both appropriate for heavy duty vehicles, will be used if other technical options like electric mobility, hydrogen and power-to-gas/power-to-liquid do not contribute noteworthy in 2020. Due to its boiling curve, and other physico-chemical characteristics, using biodiesel in modern motor and exhaust gas treatment systems requires a set of adaptations to the engine management system and other components to meet all threshold values. Concerning the feedstocks used, different crop biomasses, as well as wastes and residues are available. The use of the different feedstocks depends on their relative prices, their climatic and physico-chemical suitability as

well as on regulatory conditions (for wastes and residues, e.g.). All of them are obliged to document their sustainability according to the requirements laid down in the EU directives and the certification systems accepted by the European Commission.

17:30 Networking Reception—Wicklow Hall Foyer

Friday, 13 November 2015

Wicklow Hall 2B

9:00

Opening Remarks

Sefa Koseoglu, General Chair
President, Bioactives World Forum, USA.

Session 5: World Oils and Fats Markets Update—Part II

9:05



Plant Oils Production Update for Australian Region: Innovation in Oilseeds and Novel Biomass Oils for Food Security, Renewable Fuels, and Industrial Materials.

Allan Green, Research Director—Bioproducts, CSIRO Food and Nutrition Flagship, Australia.

The Australian oilseed sector has a long-running record of innovation, having progressed from the early days founded on linseed (flax) production, through the introduction of safflower, sunflower, and cottonseed, and eventually to the rapid uptake of canola as the dominant oilseed crop over the last two decades. Within these crop species, Australian scientists have also been at the forefront in product quality innovation. Following over a decade of research at CSIRO, two new GM oilseeds are now entering commercial deployment for the first time through Australian efforts. The first of these is DHA canola, a new form of canola that has been engineered to contain the very long chain omega-3 fatty acids (EPA & DHA) that are normally only found in marine sources such as algae and fish. DHA canola promises to provide a safe, sustainable, and low-cost source of these essential fatty acids as an alternative to over-exploitation of inadequate fish sources. In parallel, a novel form of safflower oil has been developed that contains super-high levels of oleic acid, in the range of 93-94%, the highest known concentration of oleic acid achieved in any plant oil. SHOSO (Super High Oleic Safflower Oil) has significant potential as a renewable replacement for petroleum derived lubricants and oleochemicals. Coming behind these new seed-based products is novel technology to produce oils in the leaves of crop plants, a potential game-changer for increasing food oil production, and for shifting industrial chemical and fuel production to renewable plant based resources.



9:35

**Edible Fats and Oils Market in the Middle East and Turkey.**

Adnan Ozsahin, General Manager, Marsa, Turkey.

Turkey is strategically positioned at the crossroads of Europe, Asia, and the Middle East. It is the 19th largest economy in the world with its population of 81 million and USD 813.3 billion GDP with 8.9% inflation rate (2014 est.).

Food consumption patterns are dictated by income levels, nourishment habits and social demographic structures.

Turkish fats and oils consumers are classified into six main segments according to their needs and expectations. These segments are: premium health, driven by taste, fat indulgence, indifferent, young mothers, and margarine rejectors.

The Turkish food market has significant growth potential with its young and still growing population, with growing trends toward packaged products due to health and hygiene reasons and consumer trends toward functional products.

Working in the Middle East Region for over 20 years was a great challenge and learning experience. The biggest challenge of operating in any export market is to get accepted by the consumers and community. Whether it is a service or a product you are trying to sell, it needs a comprehensive investigation of the concerned countries, cultures, habits, and the way they do business.

A series of market research must be conducted to understand the consumer preferences. Doing business in these versatile geographies requires perseverance, empathy, respect, and sincerity.

10:05

**Consumer Attitudes Related to Oils, Fats, and Biotechnology.**

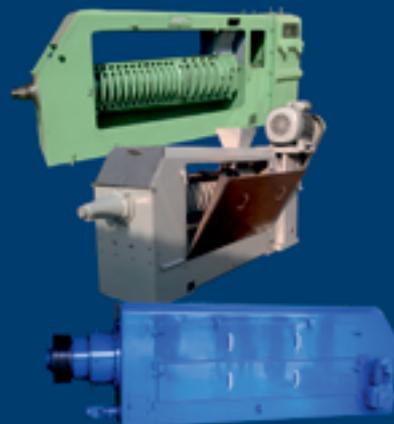
David B. Schmidt, President and CEO, International Food Information Council (IFIC) & Foundation, USA.

Consumers around the world are increasingly interested or concerned about how their food is produced, and their focus includes oils, fats and the use of biotechnology. Drawing upon years of IFIC and IFIC Foundation research on US consumer attitudes, Dave Schmidt will provide an overview of major research projects from 2014 and 2015 that updated trends of IFIC's Food Technology surveys that date back to 1997, and the IFIC Foundation's annual Food & Health Survey that began in 2006. You will learn to what extent consumers seek or avoid certain dietary fats and oils, and the surprising consistency in attitudes toward food and agricultural biotechnology in the US. Implications for future global food production and how best to communicate to achieve consumer understanding of its benefits will be included.

10:35 Break—Wicklow Hall 2A

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Session 6: Drivers for Supply and Demand

11:05



Global Sourcing Strategies for High Oleic Oils: A Cargill and McDonald's Case Study.

Ram Reddy, Vice President, McDonald's Business Unit - Global Oils and Liquid Products, Cargill Inc., USA.

Global Sourcing Strategies for High Oleic Oils is a case study that follows the seven-year journey that transformed a 50-year old oil seed formula into a trans fat free oil solution for the most iconic French fry in the world. The study focuses on the interdependency of farmers, processors, retailers and consumers and the critical roles that gold standard taste, nutrition, sustainability, sourcing, and disposal play in the process. The outcomes of the oil transformation include longer fry life in a high performing oil, fewer safety issues, improved nutrition, sustainable solutions that benefit the entire supply chain, and increased profit through repeat business and satisfied customers.

11:35



Expectations of Baking Industry: Blends, Technical Aspects, and Quality Control Issues.

Müjde Saraçoğlu, Food R&D Director, Yildiz Holding, Turkey.

Fat is an essential ingredient in any baking recipe. Whereas all-purpose margarines have been used for bakery products in the past, today there is a detailed classification for all pastry fats and margarines because of the developing technology and differentiation in the application areas.

In order to give more convenience and to get a better baking result, dedicated bakery margarines have been developed for the various applications, such as cream, cake, biscuits, bread, short pastry, croissant, Danish pastry, or puff pastry. For

these applications, not only the solid content of the fat (N-value) but also the consistency value (hardness) is important for a number of applications. The level and the type of fat is important for homogeneous distribution in the dough, possibly aeration of the dough, final dough hardness, spread in the oven, hardness of the product, eating quality, texture and flavor, and also the shelf life of the product.

In order to fulfill the constraints for a certain bakery application, it can be necessary to use a mixture of various fat components. Not only straight oils and fats, but also fractions, partially hardened components, or interesterified mixtures. A pastry margarine for application at 20°C can consist of e.g.: liquid oil (like BO or RP), palm oil, palmstearine, partially hardened Palm oil (PO44), and fully hardened Palm oil (PO58). Depending on the price of these components, the ratio can change, as long as it fulfills the required consistency at application temperature around 20°C.

In the past, margarines consisted of fats with high levels of *trans* fatty acids (from high levels of partially hardened fat). Especially in Europe the "trans" level in the margarines have been reduced considerably. Partially hardened components were replaced by fractions of fat (e.g. palmstearine) and interesterified mixtures of various components without *trans* fatty acids. Also in margarines for bakery and other applications the *trans* level has been reduced considerably.

In this study, bakery fats, having 160.000 tonnes/year consumption in Turkey, have been examined in details with their fat blends, processing properties, quality control parameters, and performance evaluations.

12:05

Current and Future Trends for Bioethanol and Biodiesel Markets.

Rory Deverell, INTL FCStone Ltd., Ireland.

Abstract not available at press time.

12:35

Closing Remarks.

Sefa Koseoglu, General Chair
President, Bioactives World Forum, USA.

Antitrust Policy

The American Oil Chemists' Society (the "Society") intends to strictly comply with the antitrust laws of the United States, all state governments, and any other relevant governing authority (the "Antitrust Laws"), and in furtherance of this intention, proclaims the following Antitrust Policy:

I. The Society shall not be used in a manner which violates the Antitrust Laws, and members of the Society, in their capacity as representatives of the Society, shall not tolerate, encourage or participate in any activity which could reasonably be expected to result in a violation of the Antitrust Laws.

II. This policy shall apply to all membership, board, committee and other meetings of the Society, and all events attended by individual members of the Society in their capacity as representatives of the Society.

III. The Society recognizes that the Antitrust Laws make certain activities between industry participants unlawful, and the Society expressly prohibits participation in such activities at any event which the Society holds or sponsors, or by any member of the Society at any event in which such member participates as a representative of the Society. Such prohibited activities include the following:

A. Non-competition, territorial division, or operationally restrictive agreements;

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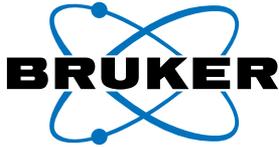
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- v. Discounts;
- vi. Product or service offerings; or
- vii. Production or sales volume, capacity or plans.

IV. In the course of any event in which activities or discussion threatens to border on a prohibited matter, any member, officer, director, employee or representative of the Society present at such event in such capacity shall request that the activity or discussion be terminated immediately, and if such termination does not immediately occur, such person shall seek recordation of the problem if appropriate, shall cease all participation in the event, and shall report the matter to the Society at the earliest possible opportunity.

V. A copy of this Antitrust Policy shall be given at least annually to each officer, director, member, representative, or employee of the Society, or any other party participating in the Society, and the Antitrust Policy shall be readily available at all membership meetings.



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Presenter Biographies

(in order of presentation)

David Jackson, Head of Oilseeds Research, LMC International Ltd., United Kingdom.

David Jackson studied economics at Cambridge University before working in the City of London as an analyst. He subsequently spent five years working on agricultural projects in southern Africa before joining LMC International, where he has worked extensively in many commodity sectors, including oilseeds, sugar and cereals, and their extension into biofuels. He is currently a Director of LMC International, and heads their Oilseeds and Oils research team.

Tiankui Yang, Director, Wilmar Global R&D Center, China.

Tiankui Yang joined Wilmar International as Director of Global R&D Center in October 2009. He has extensive experience in research and development of edible oils, oilseeds, cereals, foods, and biofuels. From 2008 to 2009, Professor Yang worked in Dalian University of Technology as professor and conducted research and teaching in Biotechnology and Biofuels. Professor Yang headed the technology of Dalian Huanong Group as Chief Technology Officer from 2004 to 2007. In 2002, Professor Yang obtained his PhD in Food Science from China Agricultural University associated with Technical University of Denmark. He earned a Bachelor of Science (oils and fats) degree in 1986 and Master of Science (oils & fats and vegetable proteins) degree in 1989 from Henan University of Technology.

Mutuma Marangu, Owner, Sage UK Services Limited, United Kingdom.

Mutuma Marangu is an active investor and company director located in Nairobi, Kenya. He is involved in commodity focused, agri-processing, forestry, agri-forestry, non-renewable and renewable energy companies, as well as real estate, all focused in sub-Saharan Africa. Since 2014, Mutuma has been Vice Chairman and a major shareholder in Soy Afric Limited, one of Kenya's largest, indigenously owned, soybean processing companies, as well as a Director and major shareholder in Green Resources AS, the largest afforestation company in Africa.

Mutuma has been involved in the physical commodity sector for almost 20 years, having worked at Glencore AG for more than 12 years of that time in London as a market analyst and physical trader. Prior to this period, he was a financial analyst at Morgan Stanley and commodity trader trainee at Philipp Brothers in New York. Mutuma has received a BA in Economics from Vassar College, an MPhil in Economics and Politics of Development from Cambridge University, UK, and an MBA in Finance from The Wharton School, University of Pennsylvania. Mutuma also sits on several African focused Advisory Boards including the USAID's Private Capital Group, PCG Partners Forum.

Mark L. Dahmer, Soybean Technology Director, Platform Management, DuPont Pioneer, USA.

Mark Dahmer is the Soybean Technology Director, Platform Management at DuPont Pioneer. In this role, he leads alignment of business strategy, resourcing and cross-functional execution plans for global soybean biotechnology and germplasm development programs.

Prior to joining Pioneer in 2010, Mark was Global Research Director at AgroFresh, LLC (a division of Dow AgroSciences), responsible for global product development activities with an emphasis

on collaborative research in crop stress biology. In addition, Mark has held various management positions related to CLEARFIELD® Crop development and commercialization at BASF and American Cyanamid. Mark was also an Assistant Professor at Texas A&M University, with dual research and teaching appointments in Plant Physiology and Forage Sciences.

Mark has served in a number of roles in both professional and commodity organizations, including the Executive Board of the National Sunflower Association and in leadership and support roles within the American Society of Agronomy, as well as various national and regional Weed Science societies.

Mark earned a BS in Agriculture from the University of Missouri-Columbia and a PhD in Crop Science from the University of Kentucky where his research focused on molecular characterization of soybean seed development and cell culture systems.

Kip Tom, Managing Member, Tom Farms LLC; and President, CereServ Inc., USA.

Kip Tom is the Managing Member of Tom Farms LLC and the President of CereServ Inc. Mr. Tom has been being active in their Agri-Business operations in Indiana for the past 42 years. As well he has served as a crop production consultant to various companies in Argentina, Brazil, and Chile. Today he leads finance, strategy and production operations for Tom Farms and CereServ in the US and Argentina. Under his leadership Tom Farms has actively advanced the adoption of numerous innovations and farm structures in the industry while growing the business to be one of the larger Midwest farming operations. He also serves on the boards of the Indiana Economic Development Corp., Elevate Ventures, Tethy's Agri-Capital, AgriNovus, and a National Trustee at 4-H and FFA.

Timothy G. Kemper, Global Operations Director, OFO Division, Desmet Ballestra, USA.

Tim Kemper is the Global Operations Director at Desmet Ballestra. Previously, he was the Global Technical Director, Solvent Extraction, Desmet Ballestra from 2011 to 2015, after serving as President & CEO, North America, Desmet Ballestra from 2000 to 2011.

Prior to joining Desmet Ballestra, Mr. Kemper held numerous positions with French Oil Mill Machinery Company. He was the Director of Engineering from 1993-1999; Product Manager, Solvent Extraction, 1988-1992; Project Engineer, 1986-1987; and Engineering Co-op, 1982-1985.

Mr. Kemper received his Master of Business Administration degree from Indiana Wesleyan University in 2001 and a Bachelor of Science degree in Mechanical Engineering from the University of Cincinnati in 1986.

His industry activities include: AOCS Member 1988-present; AOCS BMC Chair, 2015-present; AOCS Foundation Chair 2014-2015, AOCS President, 2013-2014; AOCS Governing Board, 2006-2015; AOCS Processing Division Board, 1996-2002; AOCS Annual Meeting Session Chair 1996, 1998, and 2000; IOMSA Member, 1987-present; and NFPA-36 Technical Committee member, 2003-present.

Mr. Kemper is a frequent presenter at national and international conferences. He is a registered professional engineer and the inventor on nine US patents.



Kalanithi Nesaretnam, Minister, Embassy of Malaysia and Mission of Malaysia to the European Union and Regional Manager, MPOB Europe, Belgium.

Kalanithi Nesaretnam obtained her Ph.D. in Biochemistry and Molecular Biology from the University of Reading, UK in 1996. She is currently a Minister at the Malaysian Embassy based in Brussels, Belgium, as well as the Regional Manager for the Malaysian Palm Oil Board (MPOB) in Europe. Dr. Kala started her career at MPOB as a scientist studying the effects of palm oil and its phytonutrients in nutrition and health. She has a number of patents and several publications to her credit and is best known for her contribution to the field of research in tocotrienols and breast cancer. She was awarded the Gold Medal for Excellence in Research by MPOB in 2001, and won the prestigious World Intellectual Property Organisation's (WIPO) Best Woman Inventor in 2006. Dr. Kala is well respected in the scientific community. She was a founding member of the Malaysian Chapter of the Society for Free Radical Research (SFRR) and is the Past-President for SFRR Asia. Prior to her current position she was Director at MPOB in charge of the division covering sustainability for six years. She has been instrumental in persuading the oil palm industry to adopt sustainable practices.

Roland Verhé, Professor Emeritus, Ghent University—Bio Base Europe Pilot Plant, Belgium.

Roland Verhé obtained a Master degree in Food Engineering in 1967 and a Doctoral Degree in Agricultural Engineering—Option Organic Chemistry in 1972, both at Ghent University Belgium. He became assistant professor in 1972 and spent one year in Stanford University. In 1978, he became associate professor, and, in 1983 a full professor at Ghent University, Faculty of Bioscience Engineering, Department of Organic Chemistry. He was teaching organic synthesis, analysis, and spectrometry of organic compounds, food engineering, lipid chemistry and technology and the chemistry and technology of renewable resources. He was a visiting professor at various institutions (Jerusalem, Santa Barbara, Ulan Bator, Wageningen). During the period of 2000–2009, he was head of the Department of Organic Chemistry. His research activities involve organic synthesis, analysis of minor compounds, safety procedures in the agro-food chain, lipid science and technology, renewable resources, and biofuels from oils and fats (2nd generation). He became emeritus professor in 2010 and continues his activities at Bio Base Europe Pilot Plant Gent as technical expert. From 1988, he was very active in various EU educational projects (student and staff mobility, coordinator of curriculum development, organizer of short courses). He was awarded six honorary doctoral degrees for his efforts in international educational and research projects.

Richard Cantrill, Chief Science Officer, AOCS, USA.

Richard Cantrill earned a BSc in Biochemistry with special honors and a PhD in brain lipid synthesis from the University of Sheffield, UK. He developed a broad interest in fat and oils while working in the academic, industry, and not-for-profit sectors on both sides of the Atlantic. He is a member of the Food Ingredients Expert Committee of the Food Chemicals Codex, a member of the Joint Expert Committee on Food Additives and Contaminants of the United Nations Food and Agricultural Organization and World Health, Organization, and represents AOCS on a number of International Organization for Standardization and other international committees. He is also a regular contributor to journals, conferences, workshops and panels, and has co-authored more than 90 refereed publications.

Frank Swartenbroux, Administrator, European Union DG Health and Food Safety, Belgium.

Frank Swartenbroux graduated as a veterinarian at Ghent University in 1986, followed by a two year post graduate course in hygiene of food of animal origin. In 1991, he joined the Institute for Veterinary Inspection where he held several positions until he joined the Belgian Food Safety Agency.

He continued his career with a passage through the Permanent Representation of Belgium to the European Institutions where he was responsible for all files discussed at EU level related to food safety, animal health and welfare as well as plant health. He joined the European Commission's DG SANCO in 2007 where he currently works on residues of veterinary medicinal products and contaminants.

Elmar Baumann, Managing Director, Association of the German Biofuel Industry, Germany.

Elmar Baumann is a degreed engineer in biotechnology (focus: process engineering) and has a Master of Industrial Engineering with advanced training in investment/financing, logistics, and innovation management. Baumann has been working for the German Biofuel Industry Association (VDB) since 2007. He originally served as a technical specialist for technology, economics, and sustainability, ultimately in a double function as manager of the technological committee of the Biodiesel Quality Management Working Group (AGQM). There he dealt with issues pertaining to the technical application of biodiesel and supervised research projects and cooperative initiatives. He served as a guest lecturer at the Coburg University of Applied Sciences during the 2009 summer semester. Starting in 2009, Baumann has been the managing director of the VDB, where he has been representing the interests of the member companies in their dealings with the spheres of politics and administration. Central issues during his tenure have included the revision of the German Biofuel Legislation (2009), the E10 market launch, the implementation of the Sustainability Directive (both in 2011), as well as the adjustment of the EU directives (2015). At the same time, the VDB has proactively participated in the social discourse on biofuels, e.g. the “food vs. fuel” debate. Baumann is a member of the Advisory Board on Sustainable Biomass at the German Federal Agency for Agriculture and Food (BLE), he is a member of the Advisory Board of REDcert GmbH, he is the chair of the Technical Committee on “the Implementation of RED in Europe” of the ISCC (International Sustainability & Carbon Certification e. V.), and he is also an executive board member in the AGQM. As the debate on the adjustment of EU biofuel policy has intensified, the European level, particularly the Commission, the Parliament and the Council in Brussels, has represented a further focus of his activity.

Allan Green, Research Director—Bioproducts, CSIRO Food and Nutrition Flagship, Australia.

Allan Green is Research Director for the CSIRO Bioproducts Program, which aims to generate additional economic value from Australia's vast biomass capacity through engineering of enhanced feedstocks, greater utilisation of waste streams, and creation of novel bio-based and bio-inspired products. His own research career has been devoted to understanding the genetic control of oil and fatty acid biosynthesis in plants, for the purpose of developing new and improved oil crop products. Dr. Green has been a pioneer in using increasingly sophisticated genetic technologies for the modification of fatty acid composition in oilseed crops to provide improved nutritional value, enhanced functionality, and novel industrial end uses. The Plant Oil Engineering research group that



he established at CSIRO is creating significant opportunities for innovation in the Australian and global oilseeds industries, through the imminent commercialisation of DHA-canola and super-high oleic safflower, as well as their recent development of potentially disruptive technology for producing oils in plant leaves.

Adnan Ozsahin, General Manager, Marsa, Turkey.

Adnan Ozsahin is currently the General Manager at Marsa Oil Industry. Ozsahin was born in Adana, Turkey. After graduating from high school in Adana, he studied advanced English courses in England, then left for the US to pursue his college education.

Mr. Ozsahin received a BS degree in Business Administration (major) and Computer Science (minor) at the University of Central Florida. After graduation, he worked in the East Coast of United States for five years as an area manager for sales and marketing of video projectors.

In 1990, he returned to Turkey and has been in the business of oils and fats in different posts. Mr. Ozsahin has initiated and developed the exportation of oils and fats from Turkey to regions of the Middle East, Central Asia, and Africa. His efforts have contributed to help Marsa become the largest exporter of Turkey in this category. He is married and has two children.

David B. Schmidt, President and CEO, International Food Information Council (IFIC) & Foundation, USA.

David Schmidt has been President and CEO of the International Food Information Council (IFIC) in Washington, DC since 2006. Previously, he held the positions of executive vice president, vice president, and director, and has been a frequent speaker on a wide range of food safety and nutrition issues. Prior to joining IFIC in 1993, Schmidt served as the first Bush Administration's Director of External Affairs for the Food Safety and Inspection Service of the U.S. Department of Agriculture. Earlier, he held food service sales positions with major food and beverage firms. Schmidt serves on the National Steering Committee for *America's Heartland* on PBS and previously participated on the steering committee on Reinventing Agricultural Education for the Year 2020. Dave also served the citizens of Leesburg, Virginia from 2000-2004 and in 2008 as a Town Councilmember. He holds a Bachelor of Arts degree in Business Administration from Vanderbilt University, Nashville, Tennessee and has completed graduate business studies at the University of New Orleans, Louisiana.

Ram Reddy, Vice President, McDonald's Business Unit - Global Oils and Liquid Products, Cargill Inc., USA.

Ram Reddy currently manages Cargill's Global Oil and Liquid Products business with McDonald's Corporation spanning 75 plus countries in North America, Asia Pacific, Middle East, Africa, Europe and Latin America. Reddy has been with Cargill for 25 years and was the first employee of Cargill's McDonald's Business Unit.

With over 35 years of food industry experience in fats and oils, Reddy has focused on the retail and food service segments. While leading Cargill's acquisitions in the areas of high oleic oil and other oil companies, he also deploys global sourcing and supply chain strategies. Within the McDonald's system, he has led all of the oil solutions and more recently developed a proprietary oil solution that eliminates trans fats from their menu globally.

Reddy began his career in 1982 as a research and development scientist at Swift & Company (currently known as ConAgra Foods). He was later promoted to Swift's research manager for refrigerated foods. He worked with Tate & Lyle for two years as a research and technical services manager. In 1990 Reddy joined Interstate Foods, a major supplier of cooking oils to McDonalds that was acquired by Cargill, where he was Vice-President of research and business development. He has been with the McDonald's systems for 27+ years.

Reddy has a BS degree in Agricultural Chemistry from Andhra Pradesh Agricultural University (India), a MS degree in Food Science from the University of Hawaii, and an MBA from the Kellogg School of Management at Northwestern University in Chicago. In 1982, Michigan State conferred his PhD degree in Food Chemistry. During his graduate studies, Reddy led research in inhibiting cancer-causing nitrosamine compounds in foods and authored several papers and patents in lipids.

Ram and his wife Rasika have two adult children, Megha and Ash, and live in the western suburbs of Chicago.

Müjde Saraçoğlu, Food R&D Director, Yildiz Holding, Turkey.

Müjde Saraçoğlu graduated from the Food Engineering Faculty at the Aegean University in 1990. At the start of her career, she worked for a Flour Milling Factory, Yeni Un, as a Production Engineer for two years. After that, she decided to continue her career in academia and worked in the Food Engineering Faculty for five years as a Research Assistant. During this time, she completed her MSc and PhD degrees with cereal science and technology being her chosen thesis. In 1998, she moved to Unilever, Turkey, and worked for there as the Development Manager, responsible for the Oils and Fats Group for four years. Later, she started working in Besler; Ülker, as an R&D Manager. She directed the R&D and QA Departments together for seven years. From 2009 to 2012, she worked as Deputy General Manager, responsible for all production facilities of the two Besler factories. Currently, and including the last three years, she is the R&D Group Director of the Food Group in Yildiz Holding.

Rory Deverell, Commodity Risk Manager, INTLFCStone Ltd., Ireland.

Rory Deverell is a commodity risk manager with INTLFCStone with ten years of experience analysing, trading, and risk managing agricultural and biofuel markets. Rory holds a degree in Agriculture and a doctorate in Agricultural Economics from University College Dublin. In 2008, Rory was awarded a Fulbright scholarship to further his research at the University of Minnesota. He began his career with FCStone in Minneapolis, and returned to Europe to assist in developing the INTLFCStone European Offices. In 2013, Rory briefly left INTLFCStone to join R&H Hall, Ireland's largest importer of animal feed ingredients, as a trader of grains and protein meals. Rory returned to INTLFCStone's Dublin office and works with many of Europe's largest biofuel and agricultural companies to manage their price risk through effective market analysis, education and use of financial hedges.

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