



About MVO

The Product Board for Margarine, Fats and Oils (MVO) represents all companies in the oils and fats chain in the Netherlands. The margarine, fats and oils sector is one of the main agribusiness sectors in the Netherlands. Ranking after Germany and Spain, the Netherlands is the third-largest processor of oilseeds in Europe and may count itself among the main European producers of refined and processed vegetable fats and oils.

Registration and contact

Enrolment for the course is possible via the online registration form which is available on the MVO website (www.mvo.nl)

For more information please contact:

Annette Klomp
e-mail: klomp@mvo.nl
phone: +31 70 319 5114
Product Board MVO
P.O. Box, 2280 GB RIJSWIJK
The Netherlands.

Online registration:
www.mvo.nl

MVO Course

Food Safety of Vegetable Oils and Fats

24 - 26 April 2012

Port of Rotterdam, The Netherlands

Intensive 2½ day course

- **Combination of theory and practice**
- **Lectures by experts from industry**
- **Course limited to 25 persons**



A course on food safety and quality of vegetable oils and fats

This course will give a deep insight in all food safety aspects related to the vegetable oils and fats chain. The course includes general lectures on legislative aspects, industrial codes, risk evaluations, important specifications and standards for the vegetable oils and fats industry. Attention will be paid to food safety procedures during the subsequent steps in the production chain of oils and fats starting from the arrival at the port of Rotterdam until the receipt at the margarine plant. Furthermore, the specific roles of superintendents and laboratories will be addressed. In addition, the course includes a lecture on Halal and Kosher as well as some lectures from organisations important to the oils and fats sector.

The course will combine theoretical lectures by experts from industry with case studies on food safety aspects. In addition, excursions to an oil storage facility, a refinery and a margarine factory are part of the course.

Who will attend?

The course is at BSc level and has been designed for people working in the oils and fats sector in the area of quality, production, sales, logistics and shipping. It is also of interest for customers of the oils and fats sector (e.g. potato processors, producers of bakery ingredients, margarine and sauces). Furthermore, the course will be interesting for people working at certification bodies, sector associations, consultancy organisations or for the government and for Food Technology BSc students. The working language of the course is English. Participants will receive a certificate upon successful completion of the course.

Basic background knowledge is required to keep up with the course. The process technology module of the MVO knowledge centre (www.mvo-kenniscentrum.nl) gives an impression of the required foreknowledge. To check whether your knowledge is sufficient, the process module of the MVO knowledge centre can be completed with a voluntary test.

Programme instructors

Leading course instructors are dr. ir. Gerrit van Duijn, Oil Supply Technology Director at Unilever and dr. ir. Claudia Oomen, Unit Coordinator Food at the Product Board Margarine Fats and Oils (MVO). Specific subjects will be taught by experts from industry and sectoral organisations.

Costs and location

The course fee is € 450 for MVO companies and € 500 for non-MVO companies and covers lectures, course materials, certificate, visits, boat trips, drinks, three lunches and one course dinner. Registration is limited to 25 persons. Course fee does not cover hotel accommodation.

Course fee MVO companies excluding hotel accommodation	€ 450
Course fee non-MVO companies excluding hotel accommodation	€ 500
Hotel accommodation (on April 23 and/or 24 April and/or 25 April)*	€ 140 per night

* Hotel accommodation at Delta Hotel (www.deltahotel.nl).
Special course-price is € 140 per night including breakfast.



Course outline

Tuesday April 24th, 8:30 - 17:30 h

Theme: food safety and quality in the oils and fats supply chain

- Food safety and quality – Gerrit van Duijn (Unilever R&D)
- Sea transport – Anton Hutten (IOI Loders Croklaan)
- Role of trade and contracts – Ron van Noord (Maasrefinery B.V.)
- Role of superintendents – Oscar Smit (Schutter B.V.)
- Role of laboratories – Mar Verhoeff (Labco B.V.)
- European legislation and RASFF – Hans Jeuring (nVWA)

Wednesday April 25th, 8:30 - 22:30 h

Theme: excursions

- HACCP case – Gabriel Mainer Albiac (nVWA)
- Excursion to a storage facility – Koole Tankstorage Pernis B.V.
- Excursion to a refinery – Wilmar Edible Oils B.V.
- Excursion to a margarine plant (with focus on oil/fat receipt) – Unilever B.V.
- Course dinner

Thursday April 26th, 9:30 - 14:00 h

Theme: sectoral organisations

- Port of Rotterdam – Jaap van Dalen (Port of Rotterdam)
- MVO and its activities – Frans Claassen (MVO)
- Lobbywork FEDIOL in EU contaminant legislation – Claire-Lise Bechert (FEDIOL)
- Halal and Kosher – Jan-Willem van de Berg (Cargill)

Delta Hotel, Vlaardingen: 24 and 25 April 2012

Maasboulevard 15, 3133 AK Vlaardingen, The Netherlands
www.deltahotel.nl

World Port Centre, Rotterdam: 26 April 2012

Wilhelminakade 947, 3072 AP Rotterdam, The Netherlands
www.portofrotterdam.com