

MVO COURSE 2017

FOOD & FEED SAFETY OF OILS AND FATS: 13 - 15 JUNE

WITH OPTIONAL PRE-COURSE ON BASICS OIL REFINING: 12 JUNE

Port of Rotterdam | The Netherlands

- Combination of theory and practice
- Lectures by experts from industry
- Course limited to 30 persons

A course on food & feed safety of oils and fats

This course will give a deep insight in all food and feed safety aspects related to the oils and fats chain. The course includes general lectures on legislative aspects, industrial codes, risk evaluations, important specifications and standards for the oils and fats industry. Attention will be paid to food and feed safety procedures during the subsequent steps in the supply and production chain of oils and fats starting from the arrival at the port of entry until the receipt at the final food or feed production plant.

Furthermore, the specific roles of superintendents and laboratories will be addressed. In addition, the course includes lectures on Halal and Kosher and sustainability, as well as lectures from organisations important to the oils and fats sector.

The course will combine theoretical lectures by experts from industry and government with case studies on food and feed 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 food and feed customers of the oils and fats sector (e.g. potato processors, producers of bakery ingredients, margarine and sauces and producers of animal feed). 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. For participants who are not familiar with the basics of oil refining it is recommended to register for the pre-course as well.

Programme instructors

Leading course instructors are Gerrit van Duijn (Consultant at Gerrit van Duijn Consultancy), Ron van Noord (MVO and Secretary General NOFOTA) and Annette Klomp (MVO). Specific subjects will be taught by experts from industry, government and sectoral organisations.

Costs and location

The course fee is € 750 (ex VAT) for MVO companies and € 1250 (ex VAT) for non-MVO companies and covers lectures, course materials, certificate, visits, boat trips, drinks, three lunches, snacks and one course dinner. Registration is limited to 30 persons.

The additional fee for the optional pre-course on 12 June on oil refining is € 250. The pre-course is open only to those who also participate in the main course. A minimum of 5 persons is required to go ahead with this pre-course. Fees do not cover hotel accommodation.



Course fee MVO companies
excluding hotel accommodation €750

Course fee non-MVO companies
excluding hotel accommodation €1250

Additional fee optional pre-course
on Basic Oil Refining €250

Hotel accommodation (course price)
(on 11 June, 12 June, 13 June
and/or 14 June)* €125 per night
including
breakfast

* Hotel accommodation at Delta Hotel, Vlaardingen.



Course outline

Monday June 12th, 10:00 - 17:00 h (OPTIONAL PRE-COURSE)

Topics:

- Oils and fats supply chains
- Refining/oil purification
- Modification to change physical properties
- Applications

The topics are alternated with practical cases.

The pre-course is given by Gerrit van Duijn. Gerrit is President of Euro Fed Lipid and Consultant in the field of oil processing, supply chains and sustainability. His knowledge is based on 30 years experience within Unilever.

Tuesday June 13th, 8:30 - 17:30 h

Topics (presented by experts from the oils and fats industry):

- Food and feed safety and quality / supply chain of tropical oils
- Removal of contaminants during oil refining
- Food and feed safety aspects of oilseed crush and refining
- The supply chain of animal fats
- Crude oil buying and risk related to sea transport
- Role of the superintendent
- Role of the laboratory
- Kosher and Halal

The topics are alternated with practical cases.

Wednesday June 14th, 8:30 - 21:00 h

- Port of Rotterdam: vegetable oils and fats
- Introduction lectures regarding the excursions
- Excursion to a storage facility – Vopak terminal Vlaardingen
- Excursion to a refinery - Wilmar Edible Oils B.V.
- Excursion to a margarine plant (with focus on oil/fat receipt) - Unilever B.V.
- Boat trip in Rotterdam port area
- Course dinner

Thursday June 15th, 9:00 - 16:00 h

Topics (presented by and representatives of organisations active in the oils and fats industry and experts from the Netherlands Food and Consumer Product Safety Authority NVWA):

- Role of trade and contracts
- Sustainability of oils and fats
- Role of standards (NEN/CEN/ISO)
- European legislation and RASFF (Rapid Alert System Food and Feed)
- FEDIOL lobby activities in EU regulatory framework on food and feed contaminants
- Principles of HACCP on oil refining from an authority perspective
- Closing case study on HACCP

The topics are alternated with practical cases.

Course venue: Delta Hotel, Vlaardingen

Delta Hotel, Maasboulevard 15
3133 AK Vlaardingen
The Netherlands (www.deltahotel.nl)

About MVO

MVO represents 95% of the companies in the oils and fats chain in the Netherlands. The 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 fats and oils.

Registration and contact

Enrolment for the course is possible by filling in a registration form which is available on the MVO website (www.mvo.nl) and via this link.

For more information please contact Annette Klomp (klomp@mvo.nl, +31 79 363 4366).

