PERDC
PROCESS ENGINEERING RESEARCH & DEVELOPMENT CENTER
TEXAS A&M ENGINEERING EXPERIMENT STATION

Formerly "Food Protein Research & Development Center"

Practical Short Course on

Organized by the
Fats and Oil Program
Process Engineering Research & Development Center
Texas A&M Engineering Experiment Station
The Texas A&M University System

Vegetable Oil Frying

August 11-13, 2019

SCHEDULE

Sunday, August 11, 2019

4:30 PM Registration, Hampton Inn
5:15 PM Welcoming Remarks & Review of Workshop Plan – M.S. Alam
5:30 PM Dinner, Rudy's BBQ (optional)

Monday, August 12, 2019

7:40 AM Bus leaves hotel for Rudder Tower, Texas A&M University
8:00 AM "Basic Chemistry of Fats & Oils" – M.S. Alam
9:00 AM "Oxidative Stability and Shelf Life of Bulk Oils and Fats" – M. Hu
10:00 AM Break
10:15 AM "3-MCPD and GE in Edible Oils" - J. Bello
11:15 AM "Analytical Methods for Deep Frying Assessment"- J. Ulahanan
12:15 PM Lunch
1:15 PM **Group Photo**
1:30 PM "Case Studies of Frying with Hi-oleic Oils" – G. Wang
2:30 PM Bus leaves Rudder Tower for PERDC, RELLIS Campus for practical demonstrations; Live frying of French fries with various selected frying oils and sensory evaluation of the fried products with discussion
5:30 PM Bus leaves for hotel

Tuesday, August 13, 2019

7:40 AM Bus leaves hotel for Rudder Tower, Texas A&M University
8:00 AM "Use of Palm Oil in Deep Frying (Scientific Studies)" – F. Hidzir
9:00 AM "Industrial Frying System and the Criteria for Selecting Industrial Fryers" – C. Reyes
10:00 AM Break
10:15 AM "Frying Oils: Chemistry, Filtration and Adsorbents" – G. Hicks
11:15 AM ""Rapid Analysis of Frying Oil by -NIR" – J. Hudson
12:00 PM Graduation Lunch
1:00 PM "Fryer Oil Treatment Made Easy" – M. Gupta
2:00 PM "Maximizing Shelf Life to Fried Foods" -M.K. Gupta
3:00 PM Bus leaves Rudder Tower for PERDC, RELLIS Campus for demonstration: Frying battered chicken with product and oil evaluation
5:30 PM Course Wrap-Up; Bus leaves for hotel

OBJECTIVES OF SHORT COURSE

One of a kind practical edible oil frying course to offer:

- The art of frying with various selected frying oils, including palm oil
- What are the differences each oil offers and how to decide for specific applications
- How to handle frying foods
- On site frying of French fries and breaded chicken
- Fried food safety, sensory evaluation on site and much more

You can register online at **https://perdc.tamu.edu/fatsoils/**

ACCOMMODATIONS

Reservations for lodging should be made directly by attendee. A block of rooms has been reserved at the Hampton Inn for short course participants at the special rate of **$99/night** plus tax for single or double occupancy. Ask for the rate specifically and mention the **Group Code "MRJ." Hotel reservations must be received before July 28, 2019** in order to get special rate. You can make your reservation by telephone, fax, or internet.

When faxing or emailing hotel reservations, please include a credit card number to confirm your reservation, and also include your departure and arrival dates.
Hampton Inn
320 Texas Avenue South
College Station, Texas 77840, USA
Tel: 979.846.0184; FAX: 979.268.5807
www.collegestation.hamptoninn.com

TRANSPORTATION

Easterwood Airport at College Station is easily reached by about eight flights daily. From Dallas/Ft. Worth International Airport connect via American Airlines. From Houston Intercontinental Airport connect via United Airlines. The airport code for Easterwood Airport is CLL. To get to the hotel in College Station, participants can call the Hampton Inn (979.846.0184) upon arrival at Easterwood Airport for courtesy van service or schedule a pickup with GroundShuttle.com (855.303.4415) from George Bush Intercontinental airport (IAH) or Houston Hobby airport (HOB).

REGISTRATION

The registration fee for the course and pilot plant demonstrations includes daily lunch, refreshments at breaks, local transportation, a short course eBook manual, and certificates of completion. **Registration fee is $1075. *Registration fees are not refundable***, but substitute personnel may be sent by the same firm. Space is limited; therefore, applications will be accepted on a first- come, first-served basis. Rights to substitute speakers, change topics and schedules as necessary to expedite the course are reserved. Participants must be pre-registered before arrival in College Station.

You can register online at
https://perdc.tamu.edu/fatsoils/

You can pay by credit card (American Express, Visa, or Master Card) online.

If paying by check, make payable to **TEES (Texas A&M Engineering Experiment Station) and mail to TEES Fiscal Office c/o TEES Edge Program, 7607 Eastmark Dr., Suite 250 D, College Station, TX 77840.**

For registration inquiries, contact:

Cyndi Casanova
Short Course Coordinator
Process Engineering R&D Center
College Station, Texas 77843-2476 U.S.A.
Tel: 979.845.2741
Fax: 979.845.2744
Email: shortcourse@tamu.edu

LOCATION AND FACILITIES

All lectures will be held at Rudder Tower, Texas A&M University Campus and RELLIS Campus. College Station temperatures in February are from 60-75°F (15-23°C). Participants will be taken by bus to Texas A&M University's Rudder Tower and the Process Engineering R&D Center (Texas A&M RELLIS Campus) for afternoon demonstrations.

SHORT COURSE CONDUCT

All short course sessions will be informal. Insurance policies do not allow non-university personnel, other than original manufacturers, to operate equipment. Questions are encouraged during the lectures, breaks, and social periods. **Laptops are allowed in the classroom to follow the presentations in the short course eBook manual.** If you require WiFi access during the conference, please inform the Short Course Coordinator when you register (the hotel has its own WiFi access and is separate from the conference). Rights to cancel this course with refund, to deny service, to substitute speakers, and to change schedules, as necessary to expedite the course, are reserved. Texas A&M University System policy does not allow inclusion of alcoholic beverages in registration fees.

INSTRUCTORS

Dr. MS Alam, Head, Fats & Oils Program, Process Engineering R&D Center, Texas A&M University
Jorgee Bello, Global Technical Service Manager, EP Engineering Clays
Monoj K. Gupta, President, MG Edible Oil Consulting Int'l. Inc., Lynnwood, WA, USA
Fairus Hidzir, Regional Manager, Malaysian Palm Oil Board
George Hicks, Manager of Innovation & Development, Dallas Group of America
Dr. Min Hu, Senior Application Scientist, Food Protection, DuPont Nutrition and Health
Dr. Josh Hudson, Southwest Regional Manager, Perten and Delta Instruments Inc.
Caleb Reyes, Director of Sales, Heat and Control Inc., Hayward, CA, USA
Joby Ulahanan, Lab Director, Crystal Filtration / Filsorb/ Quartz analytics
Guang (Gil) Wang, PhD., PD Manager-Innovation R&D, Bunge
Stacy Williams, Technician, Process Engineering R&D Center, Texas A&M University

UPCOMING PRACTICAL SHORT COURSES

For details, visit https://perdc.tamu.edu/shortcourses/

Trends in Margarine and Shortening Manufacture, Non-Trans Products,
May 12-16, 2019

Vegetable Oil Processing
October 27-31, 2019

For additional technical information, contact:

Dr. MS Alam
Process Engineering R&D Center
Texas A&M University System
College Station, Texas 77843-2476 U.S.A.
Tel: 979.845.2740
Email: msalam@tamu.edu

The Fats and Oils Pilot Plant at Texas A&M University is available for contract research.