



PRELIMINARY PROGRAMME – GS MARGARINE SEMINAR 2025

TUESDAY, 2 SEPTEMBER 2025

- 07.45 Pick-up at the Tivoli hotel by bus
- 08.30 Welcome with practical information
Brief company and personal introduction made by each participant
- 09.00 Introduction to Innovation Centers
- 09.30 Basics on Oils and Fats by Cargill Global Edible Oil Solutions Europe
- 10.30 Coffee break
- 10:45 Crystallisation and processing technology part 1
- 11.45 Lunch
- 12.45 Crystallisation and processing technology part 2
- 13.45 Coffee break (in Innovation Centre)
- 14.00 Product demo 1
Puff pastry margarine trials
- 16.15 End of seminar day and transportation back to the hotel
- 18.15 Pick-up at the hotel for dinner organized by SPX FLOW

WEDNESDAY, 3 SEPTEMBER 2025

- 07.45 Pick-up at the Tivoli hotel by bus
- 08.30 Product demo 2 +3
80 % cake and cream margarine
Shortening with nitrogen
- 10.30 GS Product programme
- 11.30 Lunch
- 12.30 New standards for optimal fat crystallisation using CO₂
- 13.30 Product demo 4 + 5
20 % spread
50 % butter spread by inversion technology
- 15.00 Production of low SAFA products by Palsgaard A/S
- 16.00 Achieve Excellence GS Aftermarket
- 16.45 End of seminar day and transportation back to the hotel



THURSDAY, 4 SEPTEMBER 2025

- 07.45 Pick-up at the Tivoli hotel by bus
- 08.30 Trouble shooting in relation to optimal product quality
- 09.30 Evaluation of samples (Demo 2-5) (Group 1 and 2)
Analytic equipment in the lab
Keeping good quality for Margarine and spreads
- 11.45 Lunch
- 12.45 Group picture
- 13.00 Emulsifiers for margarine and spreads by IFF Nourish
- 14.00 Antioxidants and natural extracts by IFF Nourish
- 15:00 Flavor for margarine and spread by IFF Nourish
- 16.00 End of seminar day and transportation back to the hotel
- 17:45 Surprise, departure from hotel
- 19:15 Dinner organised by SPX FLOW

FRIDAY, 5 SEPTEMBER 2025

- 08.15 Pick-up at the Tivoli hotel by bus
- 09.00 Trans-fat-free margarine and specialty fats with enzyme processing by Novozymes
- 10.00 Coffee break
- 10.15 Process control and optimization 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:
 - Upscaling from pilot plant to production
 - Technology wrap up
- 14.00 End of seminar and transportation to the hotel and to the airport