



PROGRAMME – GS MARGARINE SEMINAR 2026

TUESDAY, 1 SEPTEMBER 2026

- 07.45 Pick-up at the Copenhagen Island hotel by bus
- 08.30 Welcome with practical information
Brief company and personal introduction made by each participant
- 09.00 Introduction to SPX Flow
- 09.30 Basics on Oils and Fats by Cargill Food Solution
- 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, 2 SEPTEMBER 2026

- 07.45 Pick-up at the Copenhagen Island 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
Low fat 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, 3 SEPTEMBER 2026

- 07.45 Pick-up at the Copenhagen Island 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 organized by SPX FLOW

FRIDAY, 4 SEPTEMBER 2026

- 08.15 Pick-up at the Copenhagen Island hotel by bus
09.00 Trans-fat-free margarine and speciality fats with enzyme processing by Novonesis
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