

ALFA
LFA



Novel Deodorization Technology with Focus on Micronutrient Recovery in Soybean Oil

– International Soy Conclave, Oct. 7-8th, India

Dr. Ling Hua
Alfa Laval Copenhagen A/S

Agenda



A short introduction to Alfa Laval's Oils & Fats portfolio

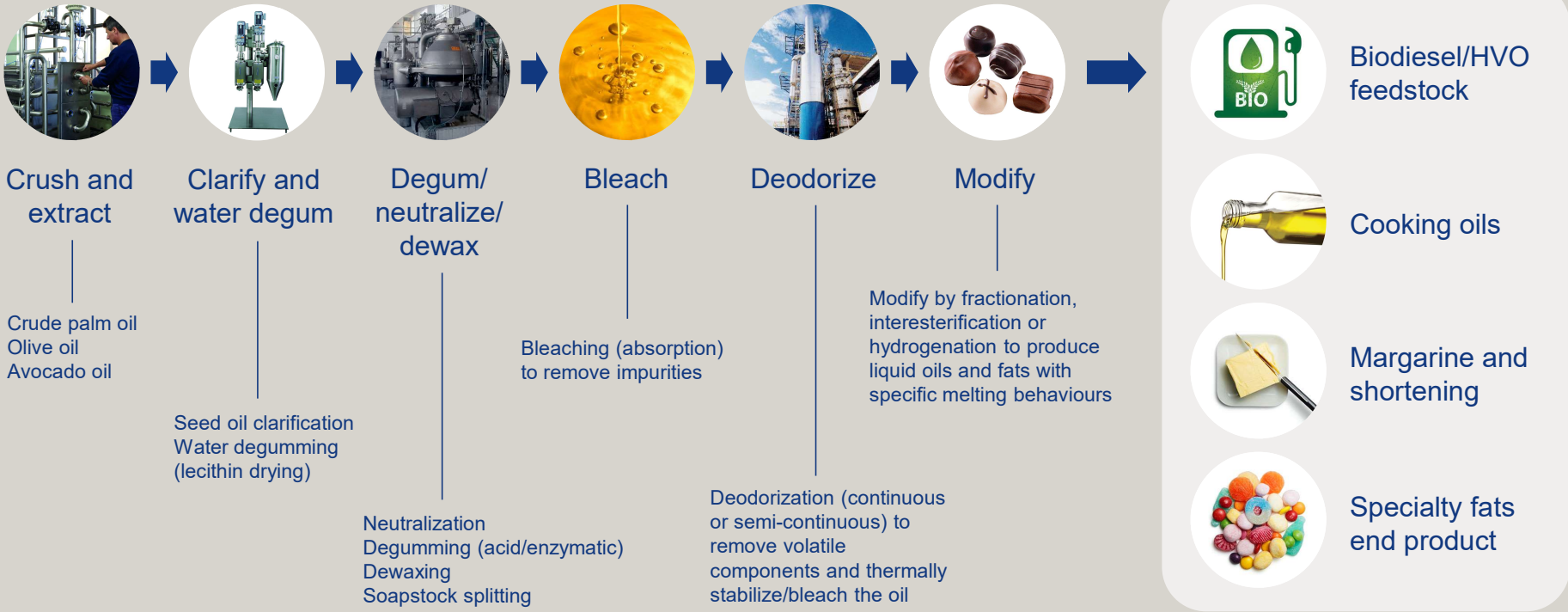
Alfa Laval's deodorization solutions

Micronutrients recovery solutions

Summary

Our Oils & Fats process line portfolio

- Comprehensive solutions





Alfa Laval's Deodorization solutions

Development of Alfa Laval deodorizing technology

– A commitment to continuous development



Tray deodorizing

Packed column refining

- Since 1985
- Bulk quality palm oil
- Low operating cost

SoftColumn refining

- Since 1996
- Seed or palm oils
- High quality oils
- Flexibility retention time
- Low operating cost

Dual strip refining

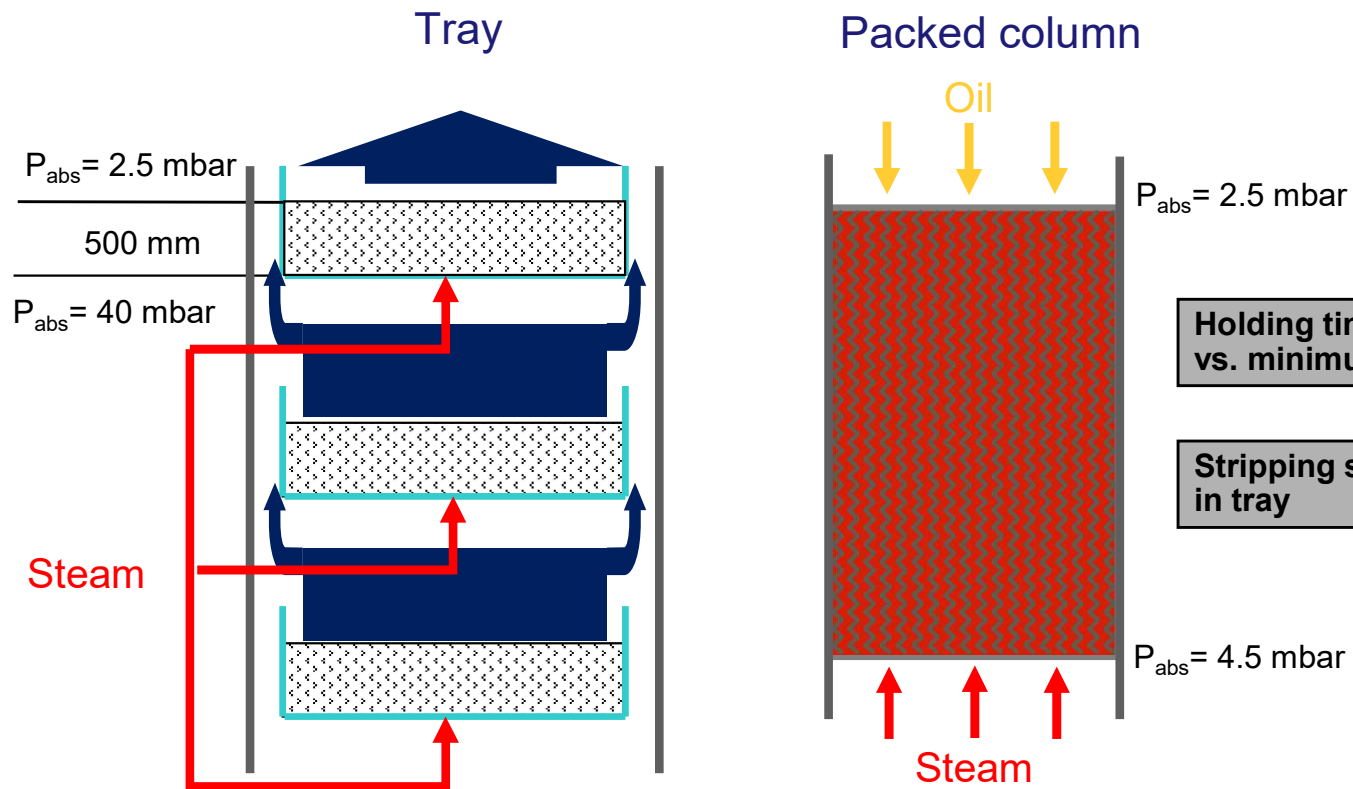
- Since 2009
- Flexibility in processing temperature
- With focus on low trans fat formation for seed oil
- Micronutrition and oil minor components removal

Palm

- Since
- Low
- High
- Ability
- system
- Flex
- Low

A glance back to SoftColumn™ deodorizer

- Tray vs. Packed column



Holding time: less than 5 minutes vs. minimum 20 minutes in tray

Stripping steam: less than half used in tray

A glance back to SoftColumn™ deodorizer



Physical separation process



Steam stripping
Control by steam and temperature

Removal of FFA and other volatiles

Fast

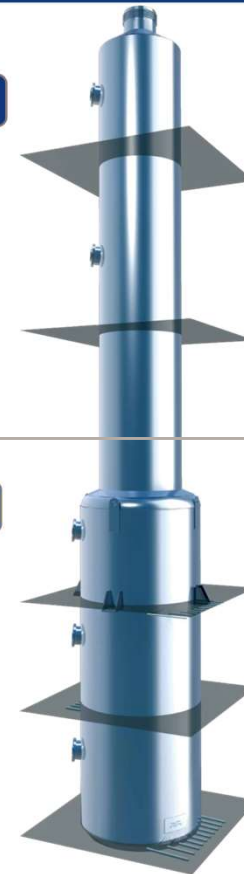
Chemical reaction process



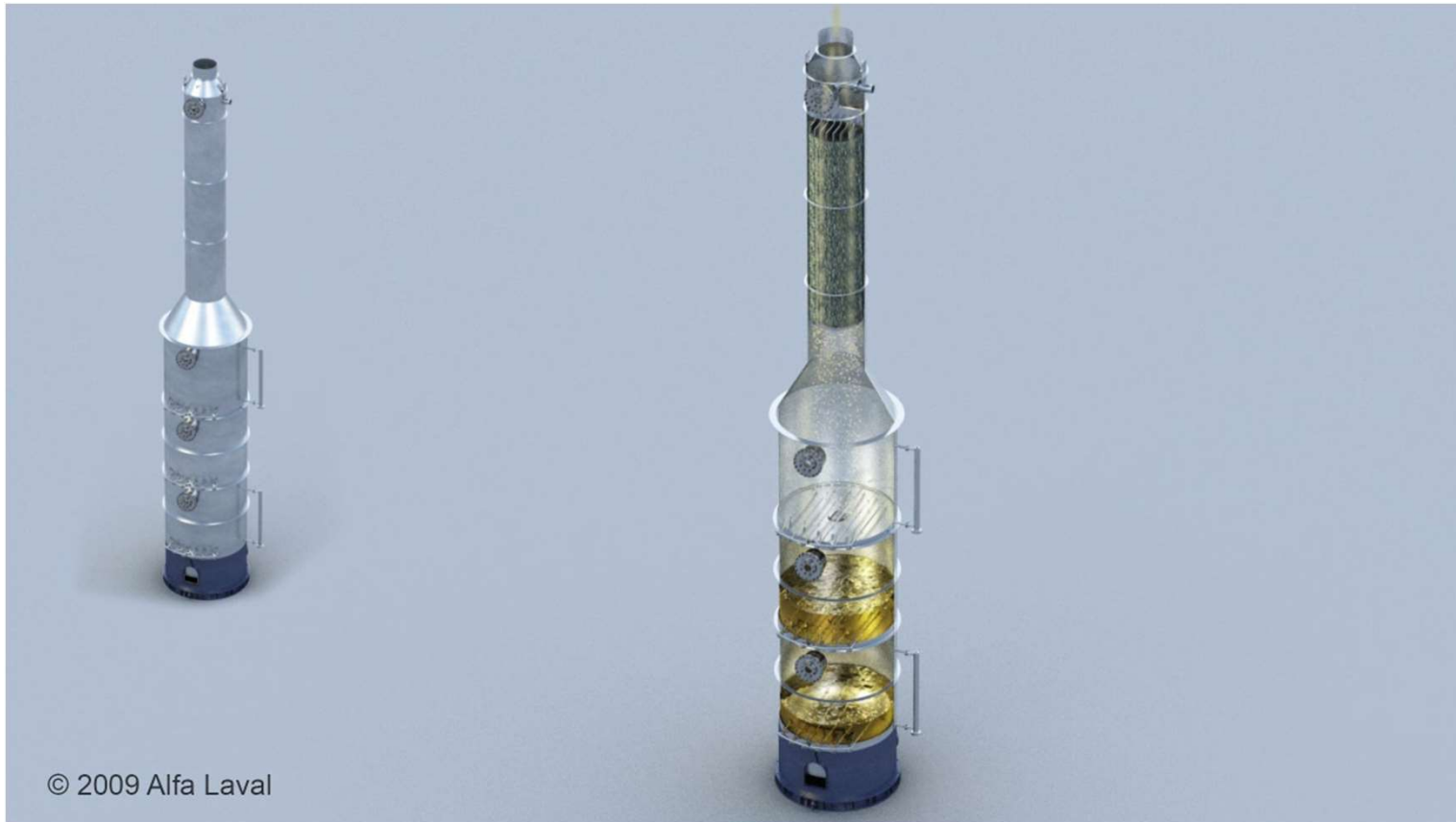
Retention time
Control by time and temperature

Deodorization/Heat bleaching

Flexible



A glance back to SoftColumn™ deodorizer

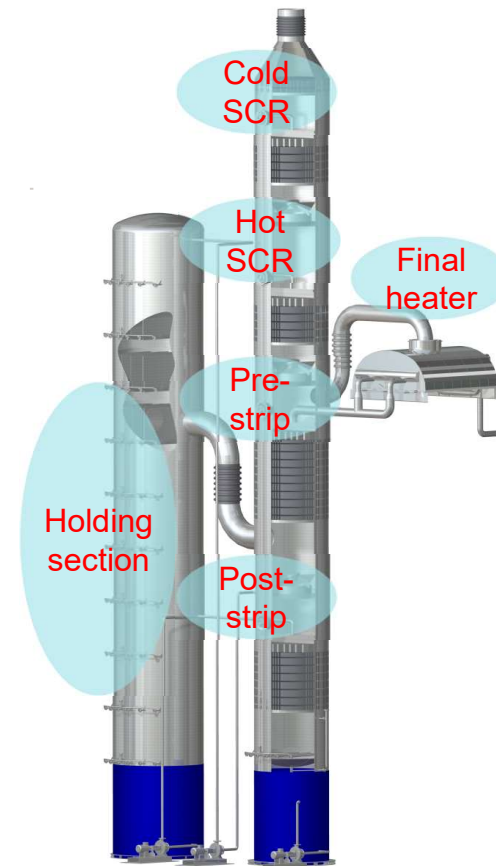


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Dual Strip



- Two stage stripping: Before & after holding section.
- More complete stripping.
- Significantly improved heat recovery.
- Possible dual temp process by installing HEX in top holding tray.
- Possible retrofit solution.



Dual Strip

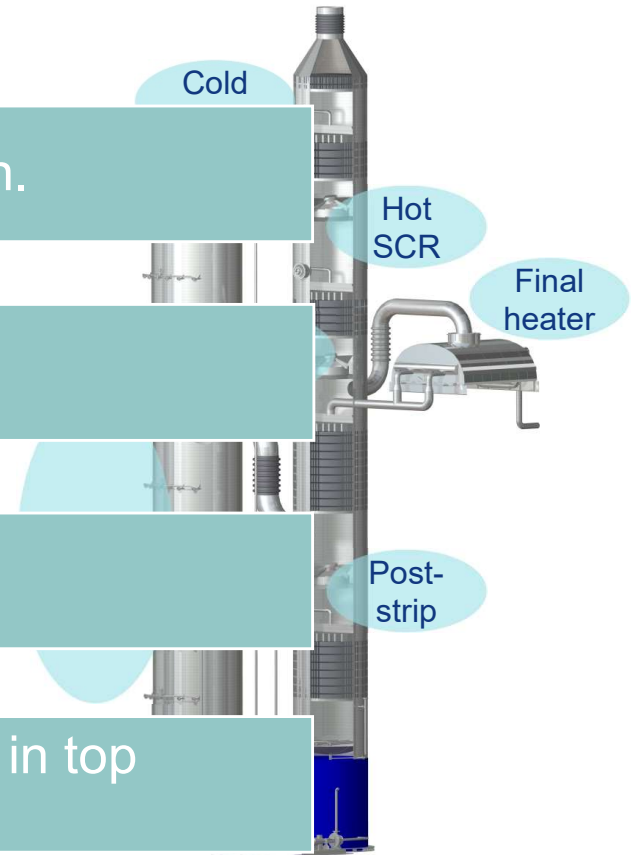


Two stage stripping: Before & after holding section.

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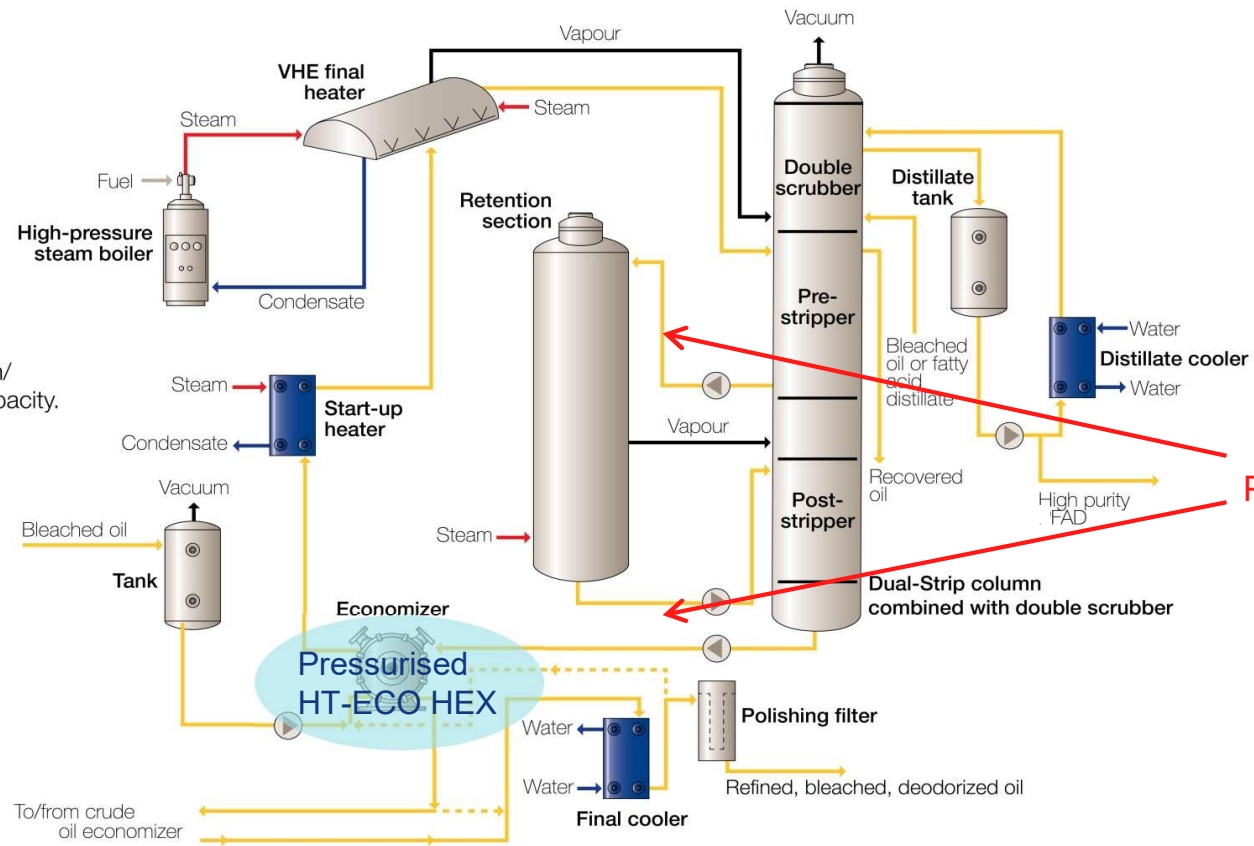
Possible dual temp process by installing HEX in top holding tray.



Dual Strip process overview



SoftColumn Dual-Strip continuous deacidification/ deodorization for high capacity.



Possible to add HEX

Achieve the highest quality



- Consistent high-quality oil
- Flexibility in operating choices
- Low operating cost with high heat recovery
- Flexibility in plant layout
- Safe and easy operation and maintenance
- Modularized setup and easy upgrade

Micronutrients recovery solutions

Occurrence in crude oils

- In PPM

Toco's 1)

	α-T*	β-T	γ-T	δ-T	α-TT*	β-TT	γ-TT	δ-TT
palm	89	-	18	-	128	-	323	72
soybean	100	8	1021	421	-	-	-	-
maize	282	54	1034	54	49	8	161	6
sunflower	670	27	11	1	-	-	-	-
rapeseed	202	65	490	9	-	-	-	-

T = tocopherols,
TT = tocotrienols

Sterols 1)

	Corn oil	cottonseed	olive	palm	rapeseed	safflower	soybean	sunflower
cholesterol	-	-	-	26	-	-	-	-
campesterol	2691	170	28	358	1530	452	720	313
stigmasterol	702	42	14	204	-	313	720	313
β-sitosterol	7722	3961	1310	1894	3549	1809	1908	2352
Δ5-avenasterol	468	85	29	51	122	35	108	156
Δ7-stigmastenol	117	-	58	25	306	696	108	588
Δ7-avenasterol	-	-	-	-	-	104	36	156
brassicasterol	-	-	-	-	612	-	-	-
other	-	-	-	-	-	69	-	39

15 – 60% esterified

Squalene 2)

Corn oil ^a	133	Peanut oil ^a	123
Corn oil ^b	280	Peanut oil ^b	270
Olive oil ^a	2 400	Soyabean oil ^a	31
Olive oil ^b	3 830	Soyabean oil ^b	120
Sesame oil ^a	25	Shark liver oil ^c	27x10 ⁴
Sesame oil ^b	50	Shark liver oil ^d	71x10 ⁴
Sunflower oil ^a	15	Crude palm oil ^a	580
Sunflower oil ^b	120	Crude palm oil ^b	588
Safflower oil ^a	29		

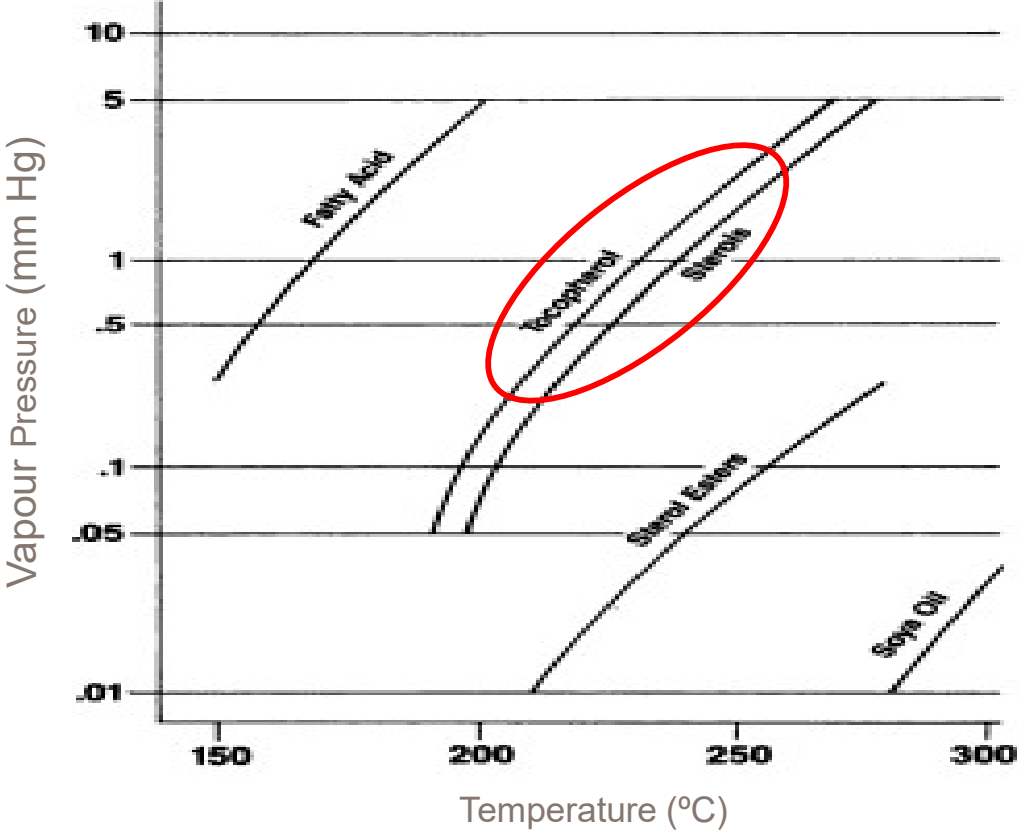
1) lipidlibrary.aocs.org

2) Gapor MT, Hazrina AR. Squalene in oils and fats. Palm Oil Developments 2000; 32: 36-40; (Malaysian Palm Oil Board).



Slide
15

Pure component vapour pressures



Squalene (estimated)	
Pressure mmHg	Temperature °C
0.05	184
0.1	193
0.5	217
1	228
5	255

Reference: "Deodorizer Distillate Values and Uses in the Evolving Edible Oil Process", Winters, Robert L., p 154ff, Proceedings from World conference on emerging technologies in the fats and oil industry (1986)

Uses for micronutrients

Class	Prominent sources	Examples of use		
		Food	Feed	Personal care & cosmetics **)
Tocopherols	soybean oil	antioxidant (E 306)	antioxidant	antioxidant, masking, skin conditioning
Tocotrienols	palm oil	antioxidant, but no E number	n/a	oral care, skin conditioning, UV absorber
Sterols	soy, corn	food additive (functional), GRAS status *)	n/a	e.g. SOY STEROLS: Emulsifying, humectant, skin conditioning
Squalene	shark liver oil, olive, ricebran and palm oils	?	n/a	Antistatic, emolient, hair conditioning, refatting, skin conditioning. Hydrogenated to squalane (more stable) as above, but not as antistatic

*) Generally Regarded As Safe, health claims being debated

**) as per INCI (international Nomenclature Cosmetic Ingredient) classification.

Distillate Composition



VODD types	FFAs	Acylglycerols	Tocopherols	Free phytosterols	FASEs	Squalene	Others ^b
SODD	73.8	7.67	7.51	6.32	4.45	0.65	N.A ^a
CODD	81.2	0.72	1.42	2.71	0.62	0.21	13.12
CODD	77.1	2.20	3.31	5.42	N.A	0.99	10.98
SuODD	70.82	3.33	1.28	3.67	0.09	1.00	19.81
SODD	57.80	N.A	8.97	N.A	N.A	N.A	N.A
SuODD	82.00	N.A	10.00	2.00	2.00	4.00	0

^aNot available.

^bHydrocarbons, aldehydes, ketones, pesticides, herbicides, breakdown product of tocopherols and phytosterols.

VO = Vegetable Oil, SO= Soybean Oil, CO = Corn Oil, SuO = Sunflower Oil, PFAD = Palm Oil Fatty Acid Distillate

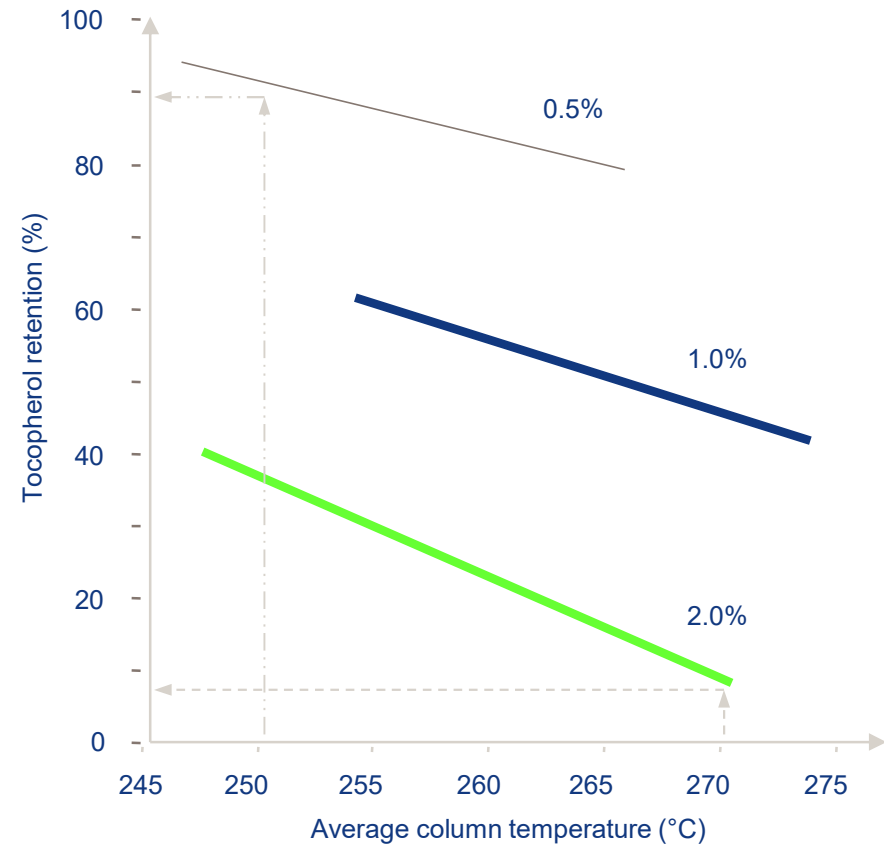
Reference: "Vegetable Oil Deodorizer Distillate: Characterization, Utilization and Analysis", Gunawan, S. and Yu, Y-H., Separation and Purification Reviews, p 207ff (2009)

Unsaponifiabiles

- retention or removal?

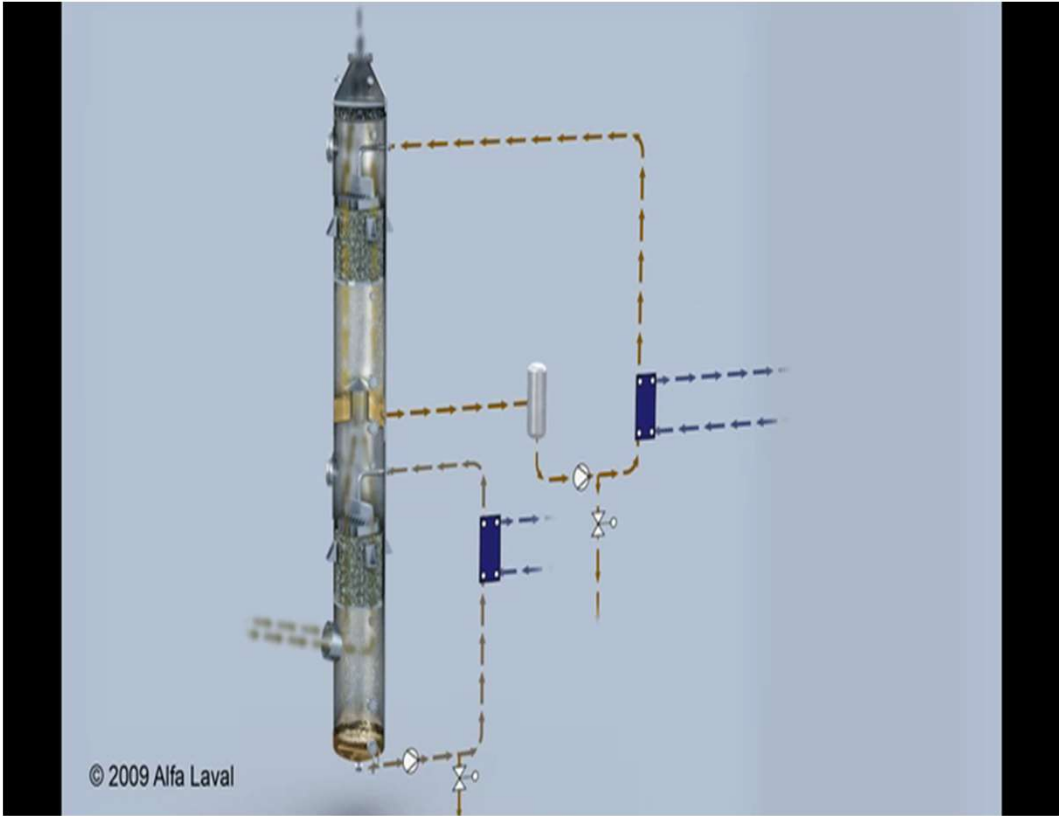
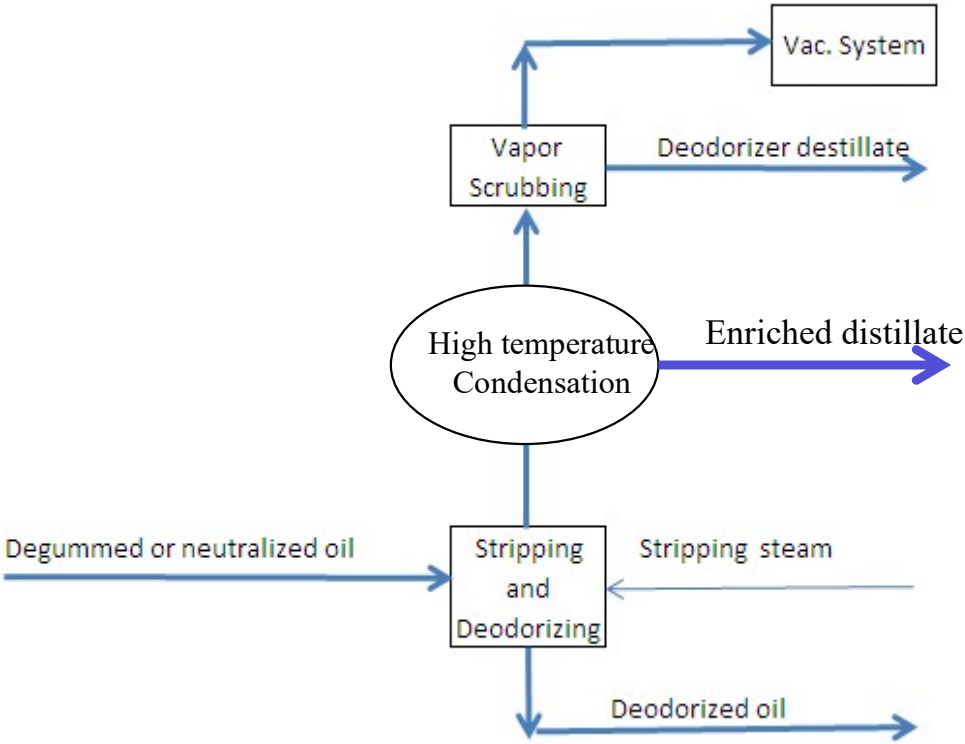


- Unique flexibility in final unsaponifiable concentration
- Example: tocopherol
 - 0.5% stripping steam
 - 1.0% stripping steam
 - 2.0% stripping steam



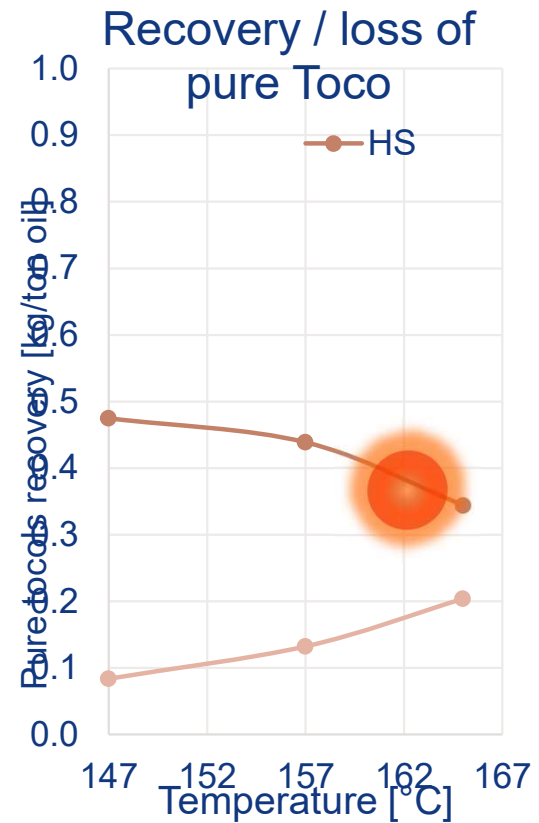
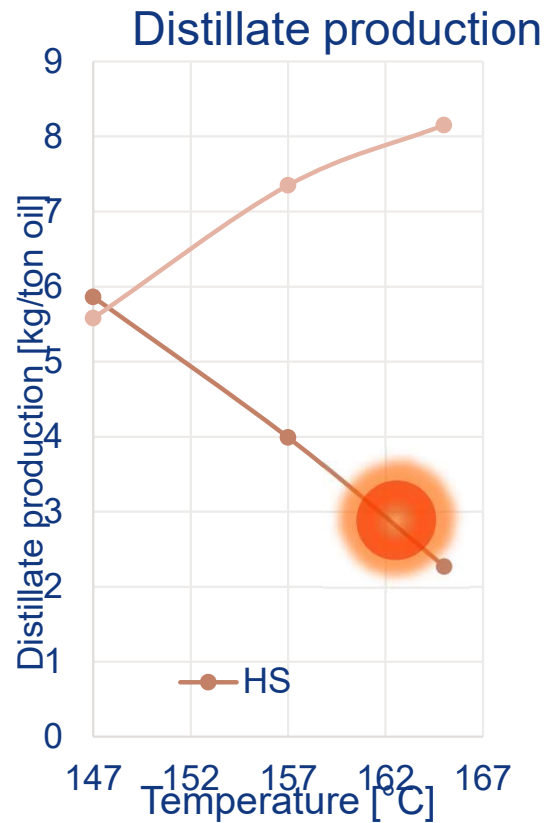
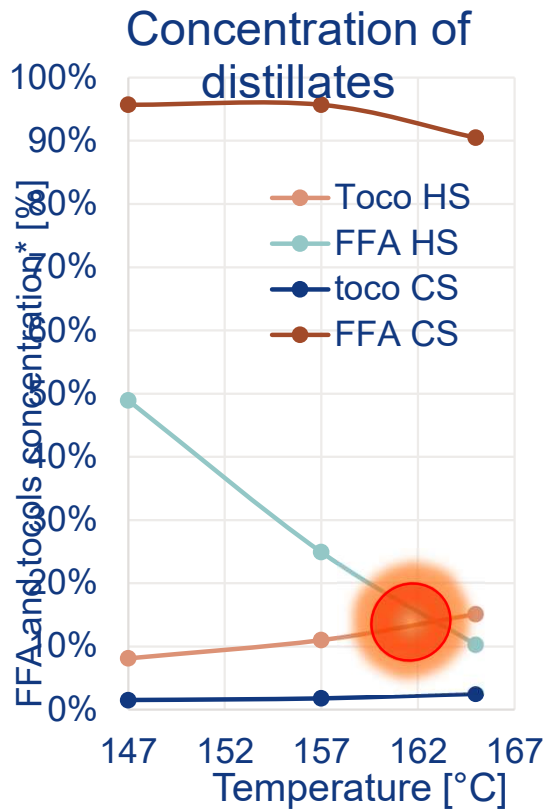
Double scrubber

- Adding a condensation zone



Tocopherol recovery in seed oil

- Actual plant data for Double Scrubber installation of circulating loop type



HS: Hot Scrubber
CS: Cold Scrubber

* FFA measured by titration based on MW 282

Tocol concentration / recovery dilemma

– The limitation / dilemma using Double Scrubber system

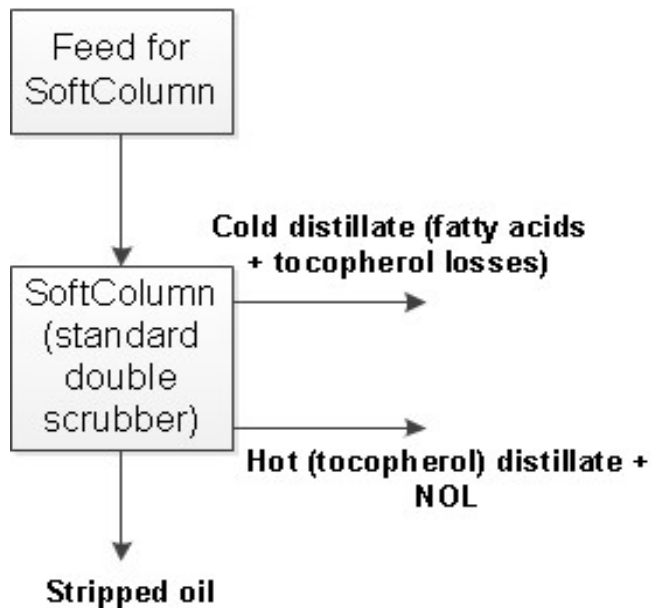
- The Double Scrubber, in principle being 2 simple condensation zones at high and low temperature, cannot “by nature” offer full separation between tocols and FFA.
- At low HSCR temp the tocols will be diluted with condensing FFA - at high HSCR temp the tocols will not be fully condensed in HSCR (so passing to CSCR = loss).
- If really low tocols losses to CSCR are required, the obtained concentration resembles single scrubber performance, because most of fatty acids will be condensated in Hot Scrubber.
- The higher desired concentration, the higher losses of tocols to CSCR will take place.

TocoBoost®

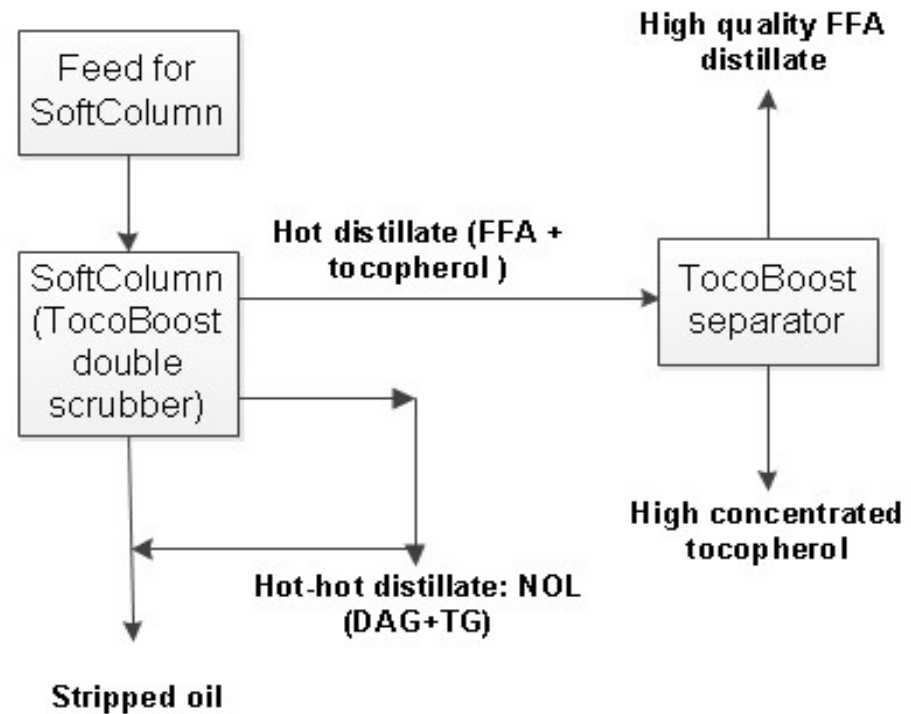
- Increasing BOTH the Tocol recovery AND the concentration



Standard double scrubber

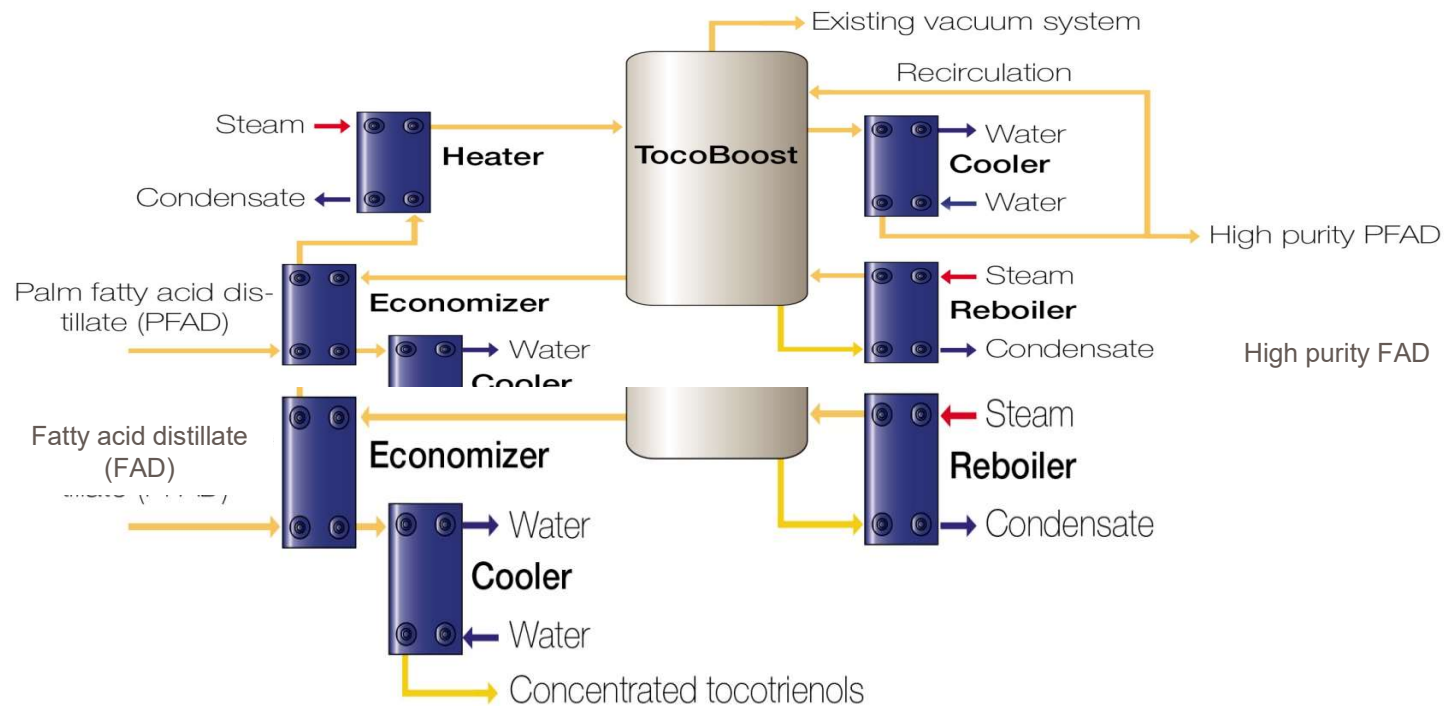


TocoBoost Technology



TocoBoost®

- Example of stand-alone unit



TocoBoost®

– Comparison with other configurations for soybean oil duty



Parameters	Tococontain, Single Scrubber	Tococontain, Double Scrubber	Tocostrip, Single Scrubber	TocoBoost technology*
Tocols concentration	3-7%	7-10%	6-14%	15+%
Tocols recovery [kg pure tocols / ton feed]	0.1-0.2	0.08-0.16	0.4-0.6	0.1-0.6
FFA ^a in FAD [%]	40-50	50-70	30-40	95+
Neutral oil loss [%]	0.1-0.2	0.1-0.2	0.1-0.2	<0.1

^a Measured by titration using the actual, average molecular weight of FA assessed by GLC

*The TocoBoost design can be tailor-made to feed quality and desired separation, and the specific performance can be predicted by advanced modeling/simulation

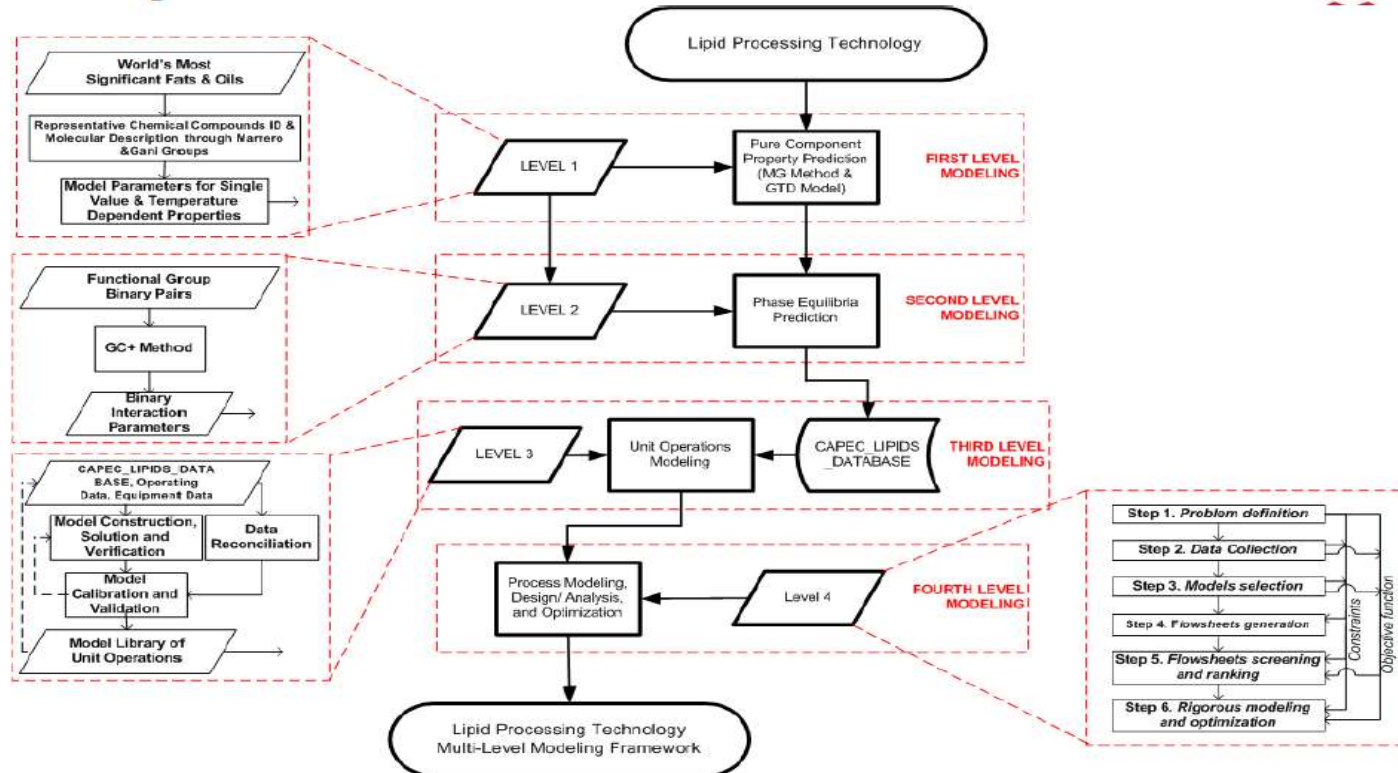


Design tool

– Modeling activities anchored in “CAPEC” in Techn. Univ. of Denmark



Project Structure



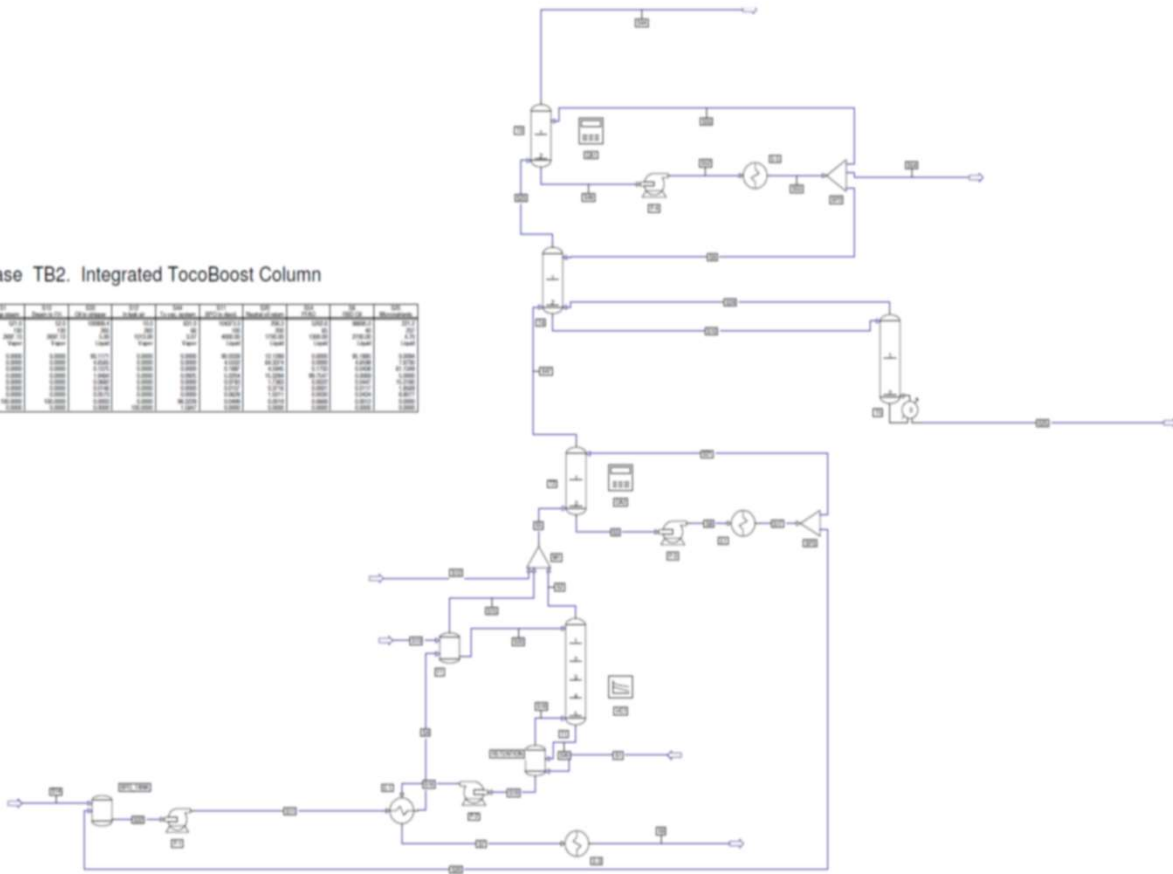
DTU Chemical Engineering
Technical University of Denmark

Design tool

- Modeling the separation options: TocoBoost Integrated

Case TB2. Integrated TocoBoost Column

Stream Name	Flow Rate	Temperature	Pressure	Phase	Composition	Enthalpy	Entropy	Exergy	Exergy Loss	Exergy Efficiency
Feed	100000	300	10	Liquid	H ₂ O: 0.99, NaCl: 0.01	1000000	100000	100000	0	0
Distillate	98000	300	10	Liquid	H ₂ O: 0.99, NaCl: 0.01	980000	98000	98000	2000	0.98
Bottoms	2000	300	10	Liquid	H ₂ O: 0.01, NaCl: 0.99	20000	20000	20000	0	0
Heat Input	-	-	-	-	-	1000000	-	-	-	-
Heat Output	-	-	-	-	-	980000	-	-	-	-



Thank you for your attention!



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