

2004

Processing of Seed and Fruit Oils

STUDIES OF PROCESSES FOR PRODUCTION OF SEED AND FRUIT OILS

DESCRIPTION

Plapiqui has experience in:

- Extraction, degumming, desolventizing
- Use of enzymes and solvents other than hexane in extraction processes
- Enzymatic modification of oils and derivatives
- Modeling and simulation of industrial oil processes
- Theoretical modeling of processing and recovery of by-products and their industrial application
- Recovery of by-products from secondary waste streams such as filter cake from winterization process, alperujo from olive oil, etc.
- Meal evaluation

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