



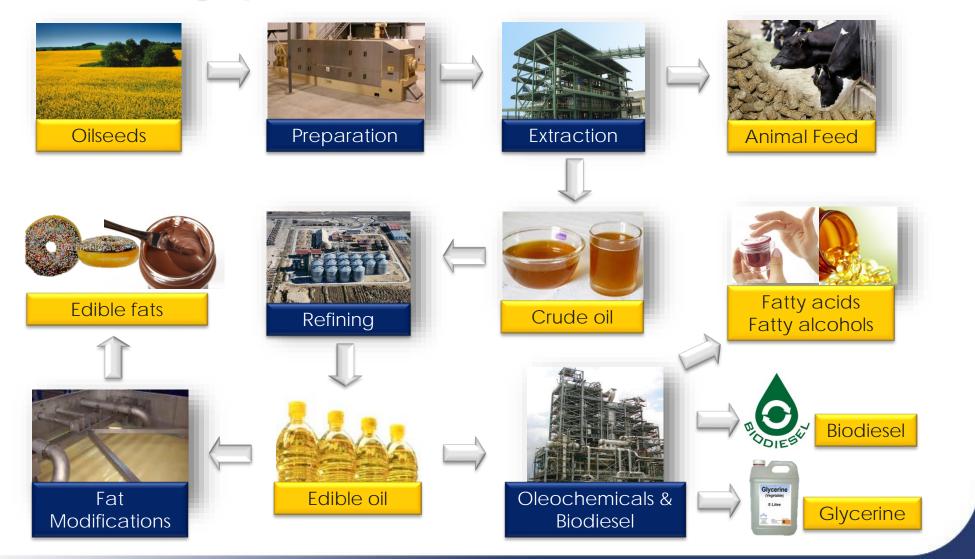


Mitigating Process Contaminants during Palm Oil Refining: How to Prevent the Formation of GE and How to Eliminate GE Once Formed

> <u>Chia</u> Ing Chuk Technical Manager Desmet Ballestra Malaysia

### desmet ballestra

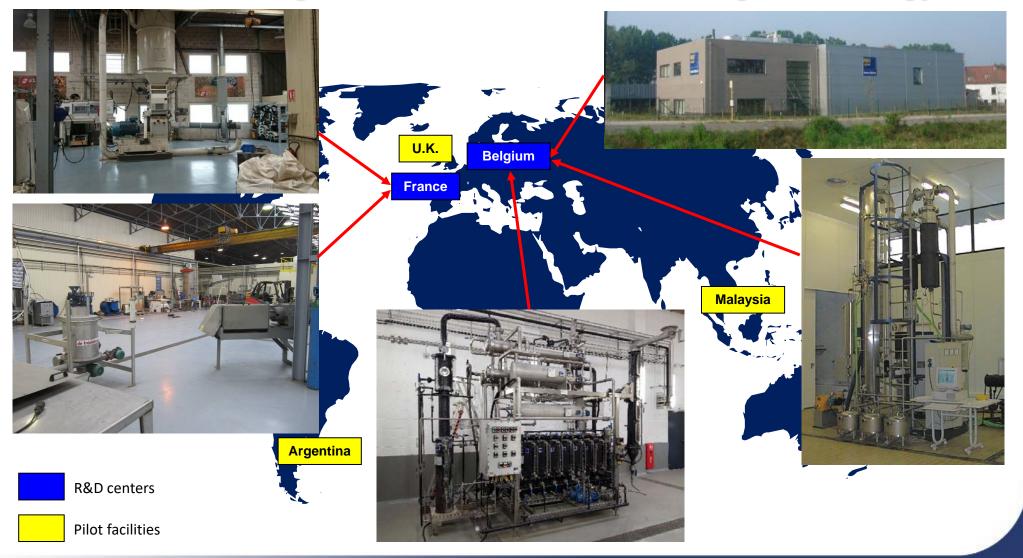
#### **World Leading Specialist in Oils, Fats & Oleochemicals**



#### **Global Coverage: Efficient Customer Service**



#### Innovation through R&D: Backbone of Leading Technology



### Challenge for Food Oils: 3-MCPD and Glycidyl Esters

3-MCPD		2-MCPD		Glycidyl esters	
Monoesters	diesters	monoesters	diesters		
СН <sub>2</sub> —О—СОР   СН—ОН   СН <sub>2</sub> — <mark>С</mark>	CH2-O-COR1   CH-O-COR2	CH2-O-COR I CH-CI	CH2 <sup>—</sup> O—COR1 I CH— <mark>CI</mark>	CH2-COR	
СН <sub>2</sub> —ОН 	ĊH <sub>2</sub> —CI	ĊH₂—OH	ĊH <sub>2</sub> -O-COR <sub>2</sub>	CH2	
ĊH—O—COR   CH₂— <mark>C</mark> I	Source: Pudel,F. and Ma	thäus,B. (2012) - AOCS conference, Long B	Beach, CA,USA		

- \* Occurrence in food oils first reported mid of 2000's
- \* Were considered as potential harmful contaminant
- \* Oil processing industry was requested to reduce 3-MCPD/GE in refined food oils
- \* Efficient mitigation strategies were developed and are industrially applied

### Limits for GE and 3-MCPD

EU Regulatory Limits				
	3-MCPD	GE		
Vegetable oils (incl. palm)	2.5	1.0		
Vegetable oils (for use in infant food)	0.75	0.5		

### **GE/3-MCPD esters are mainly issue for palm oil**

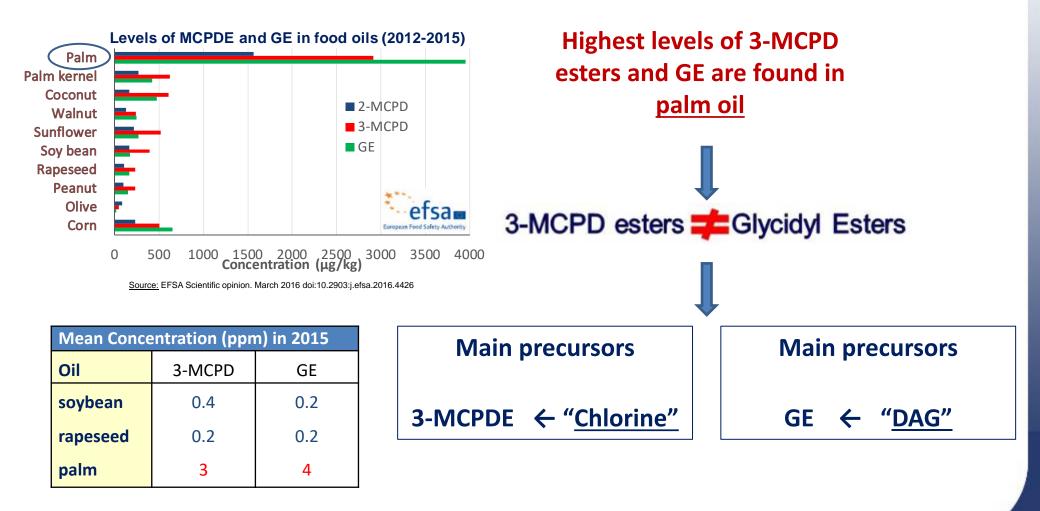
Oil	Glycidyl (ppm)	3-MCPD (ppm)	DAG (%)
Rapeseed	0.12	0.21	0.40
Sunflower	0.30	0.54	0.65
Coconut	0.25	0.54	N.A.
Corn	0.54	0.68	2.12
Soya	0.35	0.55	0.40
Palm	1.03-7.5	0.15-13.7	4-10

Analysis of commercial oils (purchased in supermarket – 2016)

(1) Palm Oil is most sensitive oil for 3-MCPD/GE formation

- (2) GE content in refined soft oils is generally very low (< 0.5 ppm)
- (3) 3-MCPD content can also be high(er) in soft oils (quality dependent)

### 3-MCPD & GE: High Levels in Palm Oil

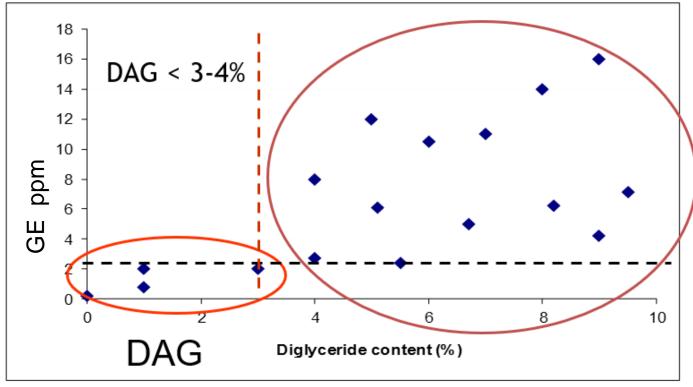


### 3-MCPD Esters **Glycidyl Esters**

	3-MCPD	GLYCIDYL (GE)
Toxicity	Carcinogenic (Non-genotoxic)	Carcinogenic (Genotoxic)
Precursors	Triglycerides, chlorine Acidic conditions	Diglycerides Heat
Mechanism of formation	Nucleophilic substitution (starting at 140°C)	Radicalar reaction (> 230°C)
Critical refining stage (for minimal formation)	Degumming - Bleaching (but formed during 1st stage of deodorization)	Deodorization
Stability	Can only be degraded with strong alkaline Not volatile	Conversion to MAG with strong acid (BE) Volatile

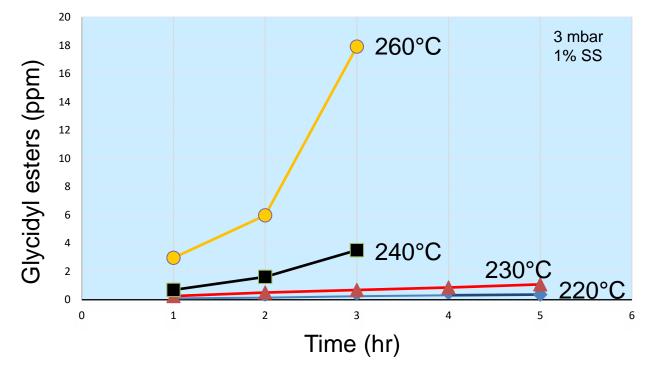
#### Different mitigation strategies for 3-MCPD esters and GE

#### Low DAG in CPO – Low GE



Palm Oil, deodorized at 260°C

#### **GE Formation: Effect of Time and Temperature**



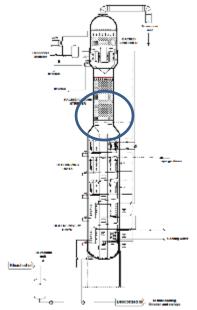
Net GE formation at 260°C :  $\approx$  8 ppm/hr (=  $\approx$  0.13 ppm/min.) Net GE formation at 220°C :  $\approx$  < 0.1 ppm/hr

- Almost no <u>net</u> formation of Glycidyl esters at T < 230°C.</li>
- Very fast formation at T > 240°C.

### **GE Formation: Effect of Packed FFA Stripping Column**

Temperature (°C)		GE (ppm)	Color (R – 5,25")	FFA (% C16:0)
220		0.10	20	0.12
230		0.14	19	0,09
240		0.17	14	0,07
260	,	0.20	12	0,04

10 min, 0.5% SS

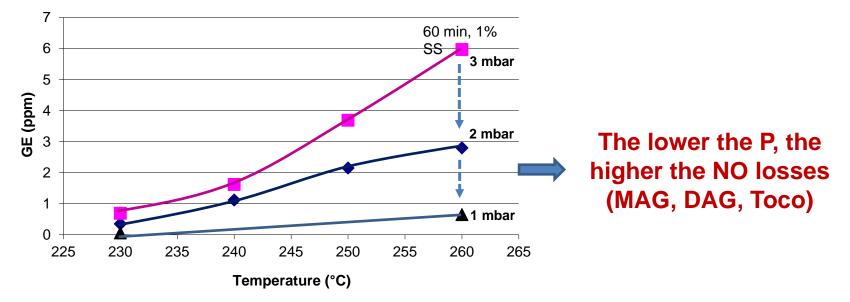


Short residence time at high(er) temperature gives:

- Almost no formation of glycidyl esters, even at T > 240°C
- Very efficient FFA stripping but only limited heat bleaching

Dual temp high temp fast stripping / low temp mild deodorisation

### **Can GE be Stripped During Deodorization ?**

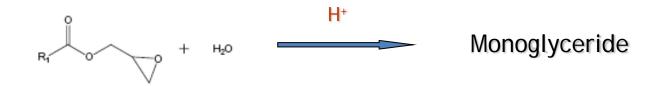


#### Glycidyl esters can be stripped from the oil, but.....

- Stripping will only be significant at higher temperature/lower pressure
- Under 'normal' deodorizing conditions: formation > stripping
- Best strategy is therefore to limit formation (temp. < 240°C)
- Best compromise: strip at high T (250-260°C), deodorise at low T (230-240°C)

### **Glycidyl Esters can be 'removed' from Refined Oil**

Acid catalysed conversion to Monoglycerides



\* To be applied on fully refined (deodorized) oil

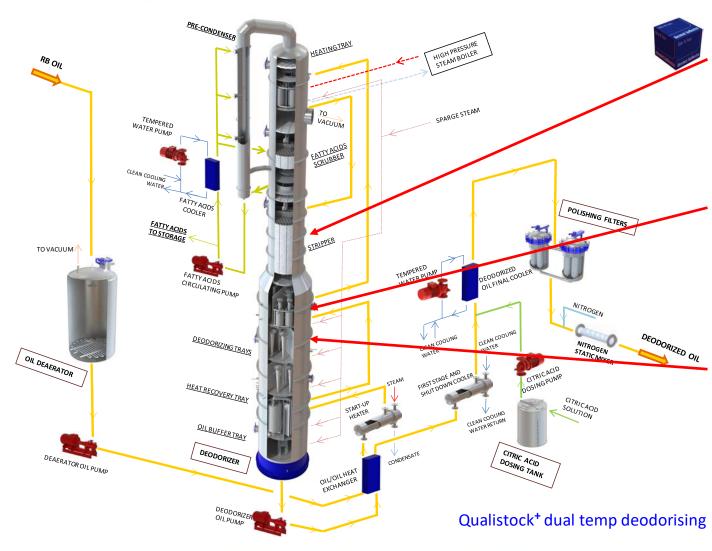
\* Post-bleaching with acid activated BE followed by mild deodorization

\* No effect on 3-MCPD esters

Double refining with higher operating cost but very efficient approach to get GE << 0.5 ppm in RBD Palm Oil (Fractions)

# Current Strategies for GE Mitigation

#### GE Mitigation 1: Qualistock+<sup>™</sup> Dual Temperature Deodorisation



Integrated Packed column stripper

- Short residence time
- High temperature FFA stripping

#### Dual Temp Deodorization

 Packed column stripper followed heat recovery to lower temperature

#### Tray type deodorizer

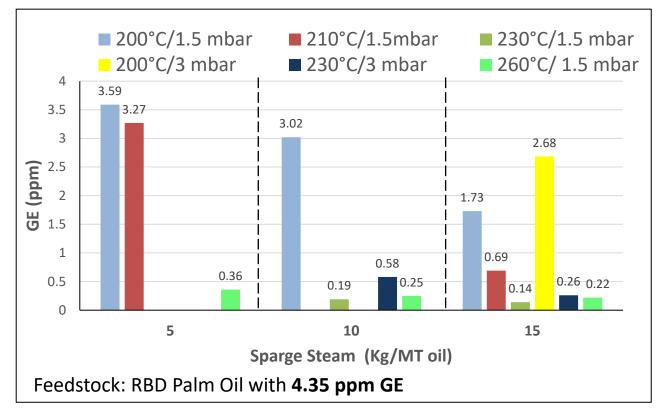
- Longer residence time
- Lower temperature
- Heat bleaching/ deodorization

#### GE Mitigation 1: Qualistock+<sup>™</sup> Dual Temperature Deodorisation

		Single Temperature	Dual Temperature
Temperature	°C	265	230 – 215
Sparging Steam	%	0.6	1.2
Deodorising Retention Time	mins	60	120
FFA	%	0.06	0.04
Colour	R	2.3	2.3
GE	ppm	4.81	0.36

**Industrial Data** 

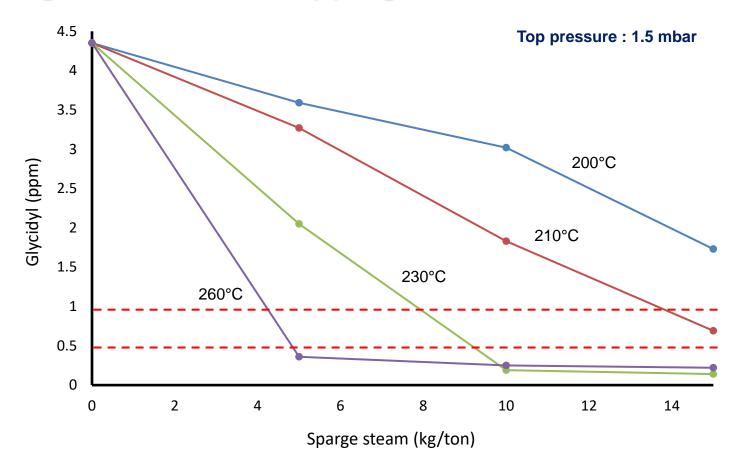
### **GE Mitigation 2: Stripping of GE from Refined Palm Oil**



- Not enough GE Stripping at 200 °C
- More than 95% of the GE can be stripped when using proper stripping conditions

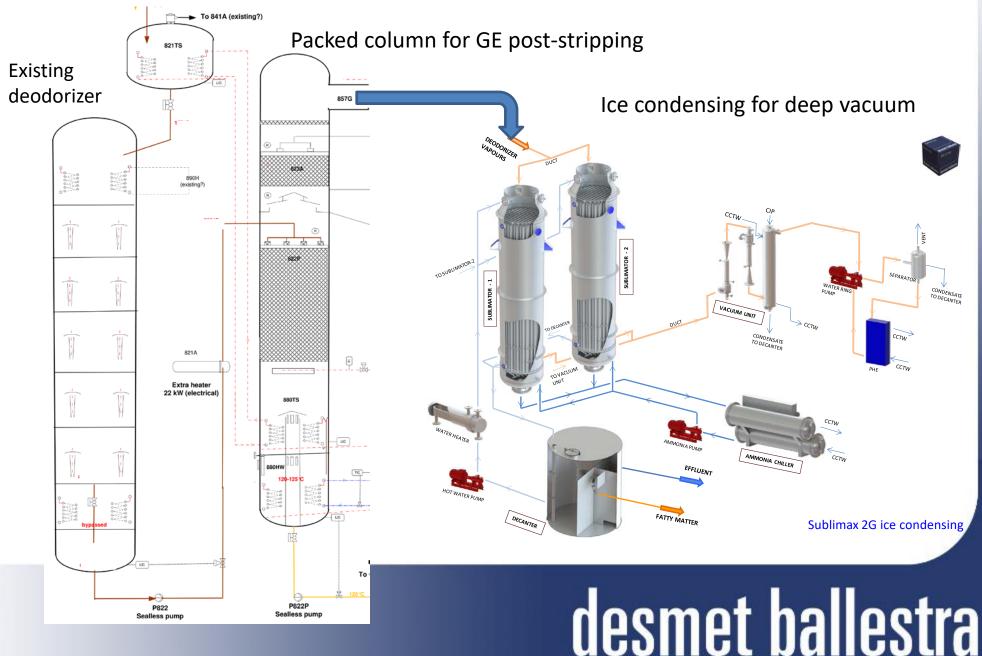
#### Level of vacuum will have big impact on GE Stripping

#### **GE Mitigation 2: Post Stripping**

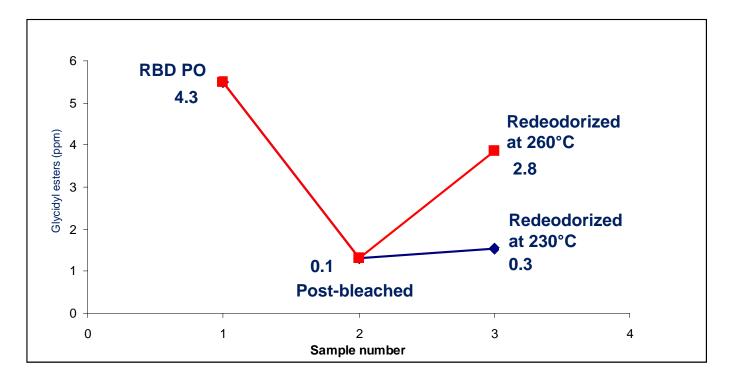


GE Post-stripping will not only reduce GE, but will also create additional **losses** as other components will also be stripped (Toco, MAG, ...)

### Stripping of GE from Refined Oil



#### **GE Mitigation 3: Mild Post Refining**



Post-bleaching : 0.5% Activated BE, 110°C, 30 min.

Post-deodo : 0.5% stripping steam, 3 mbar, 60 min.

#### Attention! GE may again be formed during post-deodorization

Iow deodorization temperature required

### **GE Mitigation 3: Mild Post Refining**

		RBDPO (Feed)	2 <sup>nd</sup> Bleached PO	2 <sup>nd</sup> Deodorised PO
Phosphoric Acid	%	-	0.05	-
Dosage				
Bleaching Earth	%	-	1 – 1.3*	-
Temperature	°C	-	105	210
<b>Retention Time</b>	mins	-	30	30
Sparging Steam	%	-	0.3	0.45
FFA	%	0.06 - 0.08	-	0.02 - 0.03
Colour	R	2.9	-	2.1 – 2.5
GE	ppm	8	Not Detectable	0.15 - 0.40

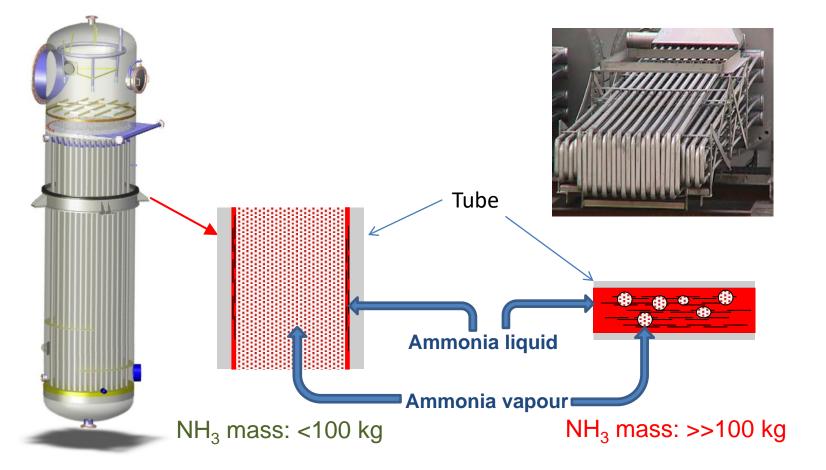
\* BE dosage of 1.3% was mainly due to colour reasons. Required consumption for breaking down GE is lower.

#### **Industrial Data**

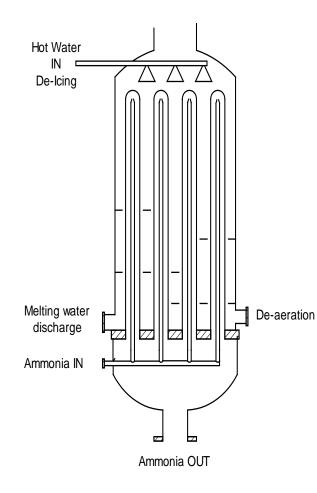


24

Sublimax: Vertical, with Falling film ammonia evaporation Classical: Horizontal, with convective boiling liquid tubes

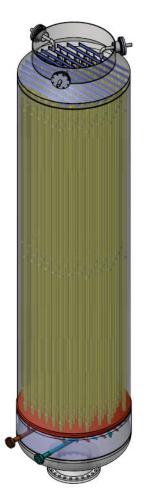






#### Main Advantages

- Effective heat transfer with falling film evaporation
- Low ammonia hold up in system
- Reduced heat loss during melting
- Reduced chiller peak load and electricity consumption
- Reduced motive steam and cooling water consumption for deaeration group
- Efficient cleaning with hot water spraying
- Self draining of refrigerant and melted ice
- Minimal welding joints
- Free vertical expansion of tubes



	Desmet Ballestra	Conventional
Suction Pressure (mbara)	2.0	2.0
Suction Temperature (°C)	8	8
Water Vapour (kg/h)	300	300
Air (kg/h)	8	8
FFA (kg/h)	5	5
Chiller Power (kW)	140	180
Steam Eq. for Melting (kg/h)	100	110
Motive Steam (kg/h)	133	180
Cooling Water (m3/h)	108	154



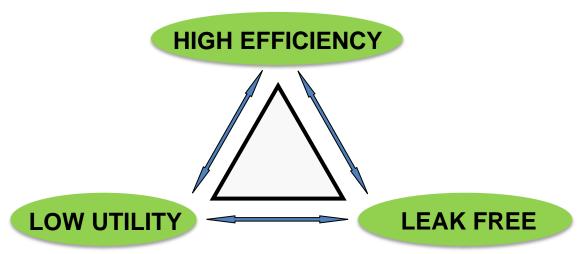
Freezing times Energy consumption Drainage NH<sub>3</sub> Ice removal tubes Ammonia leakage risk Mass NH<sub>3</sub>

#### **Sublimax**®

Long Minimal, stable Gravity Effective Negligible Very low

#### Horizontal

Short Higher, with peaks None Poor Yes High



#### **Final Conclusion**

#### No « one fits all" 3-MCPD/GE mitigation solution

#### Best solution will depend on

(1) Plant configuration : chemical or physical , new or existing plant
(2) Required specs : special vs commodity; individual or formulated fat (CIE)
(3) Technology development (efficiency – quality – sustainability)

New technical solutions (preventive and curative) are further explored and developed taking into account COST factor final oil must remain affordable

<u>Reference</u> : De Greyt W. and Kellens M., 3-MCPD and GE : A new Challenge Oils and Fats International , 32(7) - 2016

#### **Technological Breakthrough with Continuous R&D**







MOSTA Event: Glycidyl Ester Development: Holding Glycidyl Ester (GE) in Check



### **Thank You for Your Attention**



InchukC@desmetballestra.com