

Oil Seed Crops & On-Farm Processing of Edible and Non-Edible Oils

May 28th 2015
9:00 AM – 4:30 PM

Clemson University Madren Conference Center
240 Madren Center Dr, Clemson, SC 29634



Join Clemson University oilseed crop researcher David Thornton and Virgin Oils Co-founder Mathew Rudolf to learn about ideal edible and high value specialty oil crops for our southern climate and lessons learned from their experience producing food and non-food grade oils. Clemson Extension Program food safety experts Kimberly Baker and Adair Hoover will provide information on regulatory guidelines for making and selling edible oils.

This workshop will cover: crop selection, process techniques, food grade processing guidelines and potential markets. Participants will perform hands on activities expelling and processing their own edible oils to take home. Participants should come prepared for both indoor and outdoor weather conditions and wear closed toe shoes and clothing that can get dirty.

INSTRUCTORS:

Kimberly A. Baker, MS, RD, LD is a Food Safety Associate for Clemson University's Cooperative Extension Service. She serves the state of SC by coordinating Clemson Extension's Food2Market program, which assists food entrepreneurs with ensuring the food safety of their products so they can enter the marketplace. Food2Market's services include product testing, South Carolina food regulation guidance and general food safety assistance. Kimberly also has an extensive background working with retail food safety and home canning. She has a Bachelor of Science degree in Dietetics and Master of Science degree in Food and Nutrition from Indiana University of Pennsylvania, an Associates of Applied Science degree in Culinary Arts from Johnson & Wales University and is currently pursuing a PhD in Food Technology from Clemson University.

Adair Hoover is a Clemson Extension Food Safety Agent. She delivers food safety programs in Pickens and Oconee Counties, provides food safety information to SC residents at the Home & Garden Information Center (HGIC) and assists food-based entrepreneurs with food safety and regulation requirements through the Food2Market program. Adair is also part of the Food Safety for Reel Program which produces educational videos related to food safety.

David Thornton is a biofuels expert and Composting Facilities Manager with the Recycling Program at Clemson University. He is in demand as an expert speaker on biofuels and on-farm energy

systems at venues such as the Carolina Farm Stewardship Association Conference and the Organic Growers School. While at Clemson, David has managed research projects on production of biofuels from algae and biodiesel production. He also managed program to produce biofuel for campus fleet vehicles from waste oils, algal oils, and yeast oils as part of the campus initiative for Net Zero emissions. Before coming to Clemson, David managed the biodiesel production program for Piedmont Biofuels located in Pittsboro, NC.

Matt Rudolf is the Director of Business Development for the Roundtable on Sustainable Biomaterials (RSB) and President of Virgin Oils. In his capacity at Virgin Oils Matt is an advisor to the Western NC Field to Fryer to Fuel Project generating successful production of non-GMO canola in Western North Carolina, fryer oil testing, and conversion to biodiesel. Virgin Oils also maintains a partnership with AgStrong, a northern GA based canola crush plant and food-grade oil refinery, that assists in providing canola oil to biodiesel producers and restaurant suppliers throughout the southeastern USA. Prior to his work with RSB and Virgin Oils Matt served as Executive Director of Piedmont Biofuels in Pittsboro, NC.

AGENDA:

- 8:45 Check-In
- 9:00 Introductions
- 9:15 Overview of Southeast oil crops and oil extraction (David Thornton, Cherry Crossing Research Facility, Clemson University)
- 10:30 Regulatory Guidelines for making and selling edible oils (Kimberly Baker and Adair Hoover, Clemson Extension)
- 11:30 Commercial Oil Production and Lessons Learned (Matt Rudolph, Virgin Oils)
- 12:10 Leave for Student Organic Farm
- 12:15 Lunch (Val Lowe and Katie Tillman, Friends Farm and Catering)
- 1:15 Introductory tour of the Organic Farm (Shawn Jadrnicek)
- 1:45 Hands on oil processing at the Student Organic Farm (David Thornton & Matt Rudolph)
- 4:15 Adjourn

REGISTRATION:

The cost to participate is \$12 for SC Extension Agents and personnel and \$35 for all other participants. Registration includes locally sourced lunch. To register please visit: https://secure.touchnet.net/C20569_ustores/web/product_detail.jsp?PRODUCTID=934