AFETD'S PRE - AGM WEBINAR TALK "ON SEPARATE FFB FRUITLETS AND BUNCHES STERILISATION"

Organized by :

Agricultural and Food Engineering Technical Division, IEM

BEM Approved CPD/PDP Hours: 2 | Ref No: IEM24/HQ/476/T (w)

2nd November 2024
@9am - 11am

Zoom Platform

REGISTRATION FEES
IEM Students: Free
IEM Members:
RM15 (Online)/RM20 (Offline)
Non-IEM Members: RM70

REGISTER NOW

SPEAKERS BIODATA

Ir. Wan Wai Thong Graduated with a Bachelor in Engineering Hons. Agriculture in 1993 and he managed to complete the 3 years of Reserve Officer Training Unit in 1992 before graduated as an engineer. As a recipient of Guthrie scholarship, he started his first job in Ulu Remis Palm Oil Mill in Johore of one of the Guthrie sister mill then, as an assistant manager. He worked his way up with the required knowledge and skills in palm oil milling industries. Obtained his 2nd grade steam engineer in 1995 and 1st grade steam engineer in 1997. In 1996, he obtained his Diploma in Palm Oil Milling and management offered by PORIM. He had worked in power plant in MNI in Mentakab, Pahang as shift manager for 6 over years. Experienced in operation and maintenance of high pressure and temperature power plant , study and monitorboiler efficiency and related machineries. He further his engineering quest by obtaining Professional Engineer certification by Board of Engineer Malaysia (BEM) in year 2011 and is a member of Institute of Engineer Malaysia (IEM).

SYNOPSIS

In search of better oil quality and lower oil losses in sterilisation, above mentioned system being designed, installed and operate. The detached fruitlets from fresh fruit bunch being the most outer layer and most oil content due to bigger fruitlets sizes with most orangy colour. This orangy red colour highly potential to be turned to super virgin red palm oil .

Current red palm oil is the average of all the outer and inner layer fruitlets.
Conventional sterilisation method that ripen detached fruitlets being being sterilised together with fresh fruit bunches. This caused the fruitlets being crushed compacted in the sterilisation process, causes the free oil being absorbed by the fresh fruit bunches. It also produce high FFA oil (10% above) content along with the steriliser condensate . Recovery and blending of this oil has been a challenge in the industry.
Therefore the above system adopted to move forward innovatively of producing better quality red palm oil and minimise oil losses in sterilisation.