

Workshop on Glycerol Marketing, Uses and Chemistry

Milano, 18/19 October 2012

The availability of huge amounts of glycerol at low price on the market, caused by the explosion of biodiesel production in Europe and worldwide, made possible to restart research on this chemical. New uses of pure glycerol as well as new possible chemical transformations that in the past were forbidden because of the high feedstock cost are now feasible. This WS, specially designed to know and discuss these new opportunities, will be organized in three different sections. During the first session the possible trends and scenarios of glycerol market and production will be evaluated. The second session will be devoted to glycerol chemical transformations, while the last one will deal with technical uses of pure glycerol, mainly as an ingredient for cooling fluids as a substitute of ethylene and propylene glycols.

The WS will be organized in two half days, afternoon of day 18 and morning of day 19.

Official language: English

Because of the limited room capacity attendants will be limited to 30. In case of higher participation requests the WS location might change, in every case in Milano city.

The participation fee is set at 220 Euro, evening dinner included

Two reduced fee participation slots (80 Euro) are reserved for PHD students (evening dinner not included)



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PER LE INDUSTRIE DEGLI OLI E DEI GRASSI

Innovazione e ricerca

**INNOVHUB – Stazioni Sperimentali per l'Industria
Divisione SSOG**

Via Giuseppe Colombo, 79 - 20133 Milano - Italy

Tel. 02.7064971 Fax 02.2363953 E-mail: bondioli@ssog.it



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PROGRAMME

18 October 2012

- 14,00 - PAOLO BONDIOLI (Chair - Innovhub Div. SSOG - Milano, IT)
Welcome address - Workshop presentation

Session 1 – General

- 14,10 - *Bioglycerol as Chemical Raw Material*
MARIO PAGLIARO (CNR - PALERMO, IT)
- 14,35 - *Market overview*
ALBERTO IACONI (SPIGA NORD - CARASCO, IT)
- 15,00 - *Regulatory aspects*
SUSANNA LARocca (SO.G.I.S. – CREMONA, IT)
- 15,25 - *Glycerol: the standpoint of biodiesel industry*
PIERGIUSEPPE POLLA (NOVAOL SRL – MILANO, IT)
- 15,50 - *Coffee Break*

Session 2 – Glycerol chemistry

- 16,10 - *Selective Esterification of Glycerol and Glycerol Formal*
MARK RUESCH GEN. KLAAS (UNIVERSITY OF APPLIED SCIENCES EMDEN-LEER, EMDEN, DE)
- 16,35 - *Glycerol / Five-Membered Cyclic Glycerilic Carbonates: New Tandems for Ring - Opening Oligomerisation Into Glycerilic Oligo-carbonates, Oligoglycerols, and Non-Isocyanate Oligohydroxy-urethanes*
ZEPHIRIN MOULOUGUI (INRA - UNIV. OF TOULOUSE - TOULOUSE, FR)
- 17,00 - *Development of a technology of dehydration of glycerol to acrolein, from catalyst to reactor and process*
FRANCK DUMEIGNIL (UNIVERSITY OF LILLE - LILLE, FR)
- 17,25 - *New heterogeneous catalyst for glycerol esterification*
NICOLETTA RAVASIO (CNR - ISTM - MILANO, IT)

- 17,50 - End of first day

19 October 2012

Glycerol chemistry (cont.)

- 09,30 - *Polyglycerol chemistry and applications*
TBA (SPIGA NORD - CARASCO, IT)
- 09,55 - *New feed ingredients based on glycerol esters*
MANUELA PARINI (SILO - FIRENZE, IT)

Session 3 – Glycerol as it is

- 10,25 - *Glycerol as a feed ingredient (in Italian, slides in English)*
PAOLO GALLIUSI (ED & F MAN - BOLOGNA, IT)
- 10,50 - *Properties of pure glycerol*
MAURA SALA (INNOVHUB DIV. SSOG - MILANO, IT)
- 11,20 - *Coffee break*
- 11,40 - *New applications of glycerol solutions*
TBA (INNOVHUB DIV. SSOG - MILANO, IT)
- 12,05 - *General topics on the use of glycerol as coolant*
MANUELA TOSCANINI (ENI DIV. R & M - SAN DONATO MILANESE, IT)
- 12,30 - **Final Remarks – Closure of Workshop**



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