

Value Addition Techniques in Vegetable Oil Refining - "Boost in Profit by TocoBoost®."

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India's recent increase in import duties on edible oils, effective September 14, 2024, has significantly impacted the domestic edible oil market. The Basic Customs Duty (BCD) on crude edible oils was raised from 0% to 20%, resulting in an effective duty of 27.5% when including additional taxes. Similarly, the BCD on refined edible oils increased from 12.5% to 32.5%, leading to an effective duty of 35.75% (Ref: Financial Express; www.financialexpress.com)

In response to these challenges, producers are under pressure to enhance production profitability and secure their market position. Strategies to achieve this include:

- **Reassessing Total Costs of Ownership (TCO):** Optimizing energy efficiency in refineries.
- **Improving Yields:** Introducing enzymatic processing techniques.
- **Adding Value to Byproducts:** Utilizing byproducts like fatty acid distillate more effectively.

One innovative solution is TocoBoost® technology. This system recovers high-value by-products enriched with micronutrients from deodorizer vapor streams during edible oil deodorization. It concentrates valuable compounds such as tocopherols/tocotrienols/squalenes (subject to processed oil type) which are beneficial for dietary supplements, healthcare, and cosmetic products. By implementing TocoBoost®, producers can diversify their byproduct offerings, thereby enhancing profitability and competitiveness in the evolving market landscape.