



Food & Feed

Oils & Fats

Animal Feed

Chemicals for Life

Oleochemicals

Detergents, Surfactants & Chemicals

Soap

Biofuels

Biodiesel

Bioethanol

Biomass

www.desmetballestra.com

9th Euro Fed Lipid Congress

OILS, FATS AND LIPIDS

for a Healthy and
Sustainable World

18-21 September 2011

Rotterdam · The Netherlands

PROGRAMME



Tonsil® – highly active bleaching earths

MADE IN BAVARIA –
FOR THE WORLD

The reason why our bleaching earth products are so successful is because they are made from the best raw clay. Tailored by our team to meet the exact needs of each individual customer, they are always delivered on time. This claim ensures our constant high level of quality.

SÜD-CHEMIE AG
Food and Feed Additives
Ostenrieder Straße 15
85368 Moosburg, Germany
Phone: 08761-82-603
Fax: 08761-82-670
www.sud-chemie.com

SÜD-CHEMIE
CREATING PERFORMANCE TECHNOLOGY



OILS AND FATS BIOANALYTICAL COMPETENCE WORLDWIDE

Eurofins has built up a global network of laboratories and Competence Centres for food & feed analyses and offers unmatched expertise in the analyses of oil and fat products.

- Vegetable oils
- Olive oils
- Seed oils (refined and cold-pressed)
- Oil seeds
- Animal oils (e.g. fish oils)
- Lecithins
- Lipid commerce and consumer demands

Our laboratories offer a complete testing portfolio for oils and fats consisting of the most comprehensive range of analytical parameters.

- Sampling in accordance with international standards
- Sensory analysis
- Basic fat analysis
- Fatty acid profile (incl. Trans fatty acids)
- Sterols, Phenols, Triglycerides
- Alcyesters
- Organic contaminants (PAHs, phthalates, PCBs, dioxins, VOCs, BTEX etc.), Pesticides
- Quality parameters in accordance with international standards etc.
- Customer focused research & development

FatsandOils@eurofins.de
www.eurofins.de



INVITATION

The European Federation for the Science and Technology of Lipids (Euro Fed Lipid e.V.) cordially invites you to attend its 9th International Congress:

Oils, Fats and Lipids

for a Healthy and Sustainable World

18-21 September 2011, Rotterdam, The Netherlands

Chair: Gerrit van Duijn, Unilever R&D, Vlaardingen/NL

Vice Chair: Eckhard Flöter, Unilever R&D, Vlaardingen/NL

Chair of the Scientific Committee: Ronald Mensink, University of Maastricht/NL

» MEMBERS OF THE SCIENTIFIC COMMITTEE

| | |
|-----------------------------------|---|
| Giuseppe Bee | Swiss Fed. Res. Station for Animal Production, Posieux/CH |
| Uwe T. Bornscheuer | University of Greifswald/D |
| Lanfranco Conte | University of Udine/I |
| Wim De Greyt | Desmet Ballestra Group, Zaventem/B |
| Gerhard de Ruiter | Sime Darby R&D Plant, Zwijndrecht/NL |
| Diego Luis Garcia Gonzalez | Instituto de la Grasa (CSIC), Sevilla/E |
| Ulf Hanefeld | Technical University of Delft/NL |
| Lars Hellgren | Technical University of Denmark, Kgs Lyngby/DK |
| Karel Hrnčirik | Unilever R&D, Vlaardingen/NL |
| Charlotte Jacobsen | National Inst. of Aquatic Resources, Kgs. Lyngby/DK |
| René Lessire | University of Bordeaux II/F |
| Michael Meier | Karlsruhe Institute of Technology/D |
| Kalanithi Nesaretnam | Malaysian Palm Oil Board, Kajang, Selangor/MAL |
| Anna Nicolaou | University of Bradford/UK |
| Stefanie Oude Elferink | FrieslandCampina Research, Deventer/NL |
| Marcel Paques | FrieslandCampina Research, Deventer/NL |
| Rudy Rabbinge | University of Wageningen/NL |
| Erik van der Linden | University of Wageningen/NL |
| Jacco van Haveren | University of Wageningen/NL |
| Karlijn van Lierop | Dutch Product Board for Margarine, Fats and Oils (MVO), Rijswijk/NL |
| Robert van Loo | University of Wageningen/NL |
| Mar Verhoeff | LabCo BV, Rotterdam/NL |

» ORGANISATION

Euro Fed Lipid Headquarters, Frankfurt/D:

Frank Amonait, Sevim Saritas, Andrea Wiesner

MVO, Rijswijk/NL: Claudia Oomen

INVITATION

DISCOVER ROTTERDAM!

Dear Colleague,

The ninth Euro Fed Lipid congress brings us to the city of Rotterdam. Is there any better location in Europe than Rotterdam to host the Euro Fed Lipid congress? The Rotterdam harbour is the main entry point of fats and oils into Europe. Large storage capacities and also 25% of the European refining capacity can be found in the Rotterdam area. Furthermore, a long list of analytical laboratories, innovation and research centres and fat and oils consuming industries complete the picture of Rotterdam as the „European Capital of Fats and Oils“. The boat tour through the Rotterdam harbour, scheduled for Monday evening, will give you the opportunity to judge yourself.

The two main themes of the congress are Health and Sustainability. Next to our regular Health session there will be a symposium especially designed to comprehensively discuss the subject of saturated fatty acids in nutrition. Also sustainability, for the first time explicitly in the programme, gets significant attention with a very diverse group of speakers. Many more interesting sessions complete the programme.

The programme we have put together and the venue will again give ample opportunity to network and stimulate fruitful discussions at the interface of science and technology, research and application.

It is our pleasure to invite you to join us in downtown Rotterdam for this sparkling Euro Fed Lipid congress.



Marc Kellens
De Smet Ballestra,
Zaventem, Belgium,
Euro Fed Lipid e.V.
President



Gerrit van Duijn
Unilever R&D,
Vlaardingen,
The Netherlands,
Congress Chair



Ronald Mensink,
University of
Maastricht, The
Netherlands,
Chair of the
Scientific
Committee



Eckhard Flöter,
Unilever R&D,
Vlaardingen,
The Netherlands,
Vice Congress
Chair

The architectural city on the water!

Rotterdam is known nationally and internationally as a city of architecture. The imposing skyline can be seen from afar, with characteristic landmarks such as the Erasmus Bridge and the New Orleans. The special Show Cube provides an opportunity to view the famous Cube Houses from within. The Maas River, which flows through the middle of the city, is an attraction in itself. Discover Europe's largest port with a Spido tour boat, or take the water taxi for a quick trip to the Hotel New York.

Fun for everyone!

Rotterdam Zoo with its spectacular crocodile river and the newly opened polar bear enclosure is one of the most popular attractions in the Netherlands. The 185-metre Euromast, with its unparalleled view, also draws many visitors. During the summer season, true daredevils can even abseil down with ropes, provided there isn't too much wind.

Rotterdam is also a must for art and culture!

It is a city comprising of large art institutions such as the Boijmans Van Beuningen Museum, Wereldmuseum, Kunsthal Rotterdam, The Netherlands Photo Museum and The Netherlands Architecture Institute (NAi). Places such as de Doelen, the Rotterdamse Schouwburg and the Luxor Theatre are leaders in outstanding theatre, music and dance.

Shopping 7 days per week!

With a wide diversity of shopping areas, Rotterdam is a Mecca for shopaholics. Feast your eyes on one of the many chic shops in Van Oldenbarneveltstraat or visit the hip boutiques on Nieuwe Binnenweg, Witte de Withstraat and Pannekoekstraat. Even on Sunday, shoppers are welcome in Rotterdam; the shops in the centre are open 7 days per week.

Always something to do!

From the International Film Festival Rotterdam to the World Port Days, Rotterdam is the festival city of the Netherlands, with both small and large-scale events. There is always something to do. Rotterdam is a lively metropolis all year round with countless cafes and restaurants representing every cuisine in the world. During the evenings and nights you can hang loose in hip clubs and trendy discotheques.

TIMETABLE

Sunday, 18 September 2011

| | |
|---------------|---|
| 12:00 – 15:30 | Registration |
| | Willem Burger Zaal |
| 15:30 – 15:45 | Opening and Welcome |
| 15:45 – 16:30 | PLENARY LECTURE |
| 16:30 – 17:15 | PLENARY LECTURE |
| 17:30 – 19:00 | Welcome Reception Poster Session A |

Monday, 19 September 2011

| | Willem Burger Zaal | Jurriaanse Zaal |
|---------------|---|---|
| 09:00 – 10:00 | PLENARY LECTURE | |
| 10:00 – 10:30 | Coffee Break | |
| 10:30 – 10:50 | Processing (An Update on 3-MCPD Issues) until 12:30 | Sustainability (Sustainable Sourcing) |
| 10:50 – 11:10 | | |
| 11:10 – 11:30 | | |
| 11:30 – 11:50 | | |
| 11:50 – 12:10 | | |
| 12:10 – 13:30 | Lunch and Poster Session B | |
| 13:30 – 13:50 | Processing (Fats for the Future) | Health and Disease (Omega-3 Fatty Acids) |
| 13:50 – 14:10 | | |
| 14:10 – 14:30 | | |
| 14:30 – 14:50 | | |
| 14:50 – 15:10 | | |
| 15:10 – 15:40 | Coffee Break | |
| 15:40 – 16:00 | Sustainability (Food Security) | Health and Disease |
| 16:00 – 16:20 | | |
| 16:20 – 16:40 | | |
| 16:40 – 17:00 | | |
| 17:00 – 17:20 | | |
| 18:00 | Boat Trip | |

TIMETABLE

Monday, 19 September 2011

| Mees/Fortis Bank Zaal | Plate Zaal/ van der Vorm Zaal | Rijkevorsel/Ruys Zaal |
|---|--|--|
| PLENARY LECTURE | | |
| Coffee Break | | |
| Physical Chemistry (Non-Triglyceride Applications) | Bioscience, Biocatalysis, Biochemistry (Biochemistry) | Olive Oil |
| Lunch and Poster Session B | | |
| Milk, Dairy Products and Animal Science (Animal Science: Dietary Fat and Reproduction) | Bioscience, Biocatalysis, Biochemistry (Bioscience) | Olive Oil |
| Coffee Break | | |
| Oxidation, Deep Frying, Marine Lipids (Lipid Oxidation and Health Effects) | Bioscience, Biocatalysis, Biochemistry (Biocatalysis) | Oil Seeds, Plant Breeding, Plant Lipids |
| Boat Trip | | |

TIMETABLE

| Tuesday, 20 September 2011 | | |
|----------------------------|---|---|
| Willem Burger Zaal | | |
| 09:00 – 10:00 | PLENARY LECTURE | |
| 10:00 – 10:30 | Coffee Break | |
| | Willem Burger Zaal | Jurriaanse Zaal |
| 10:30 – 10:50 | Processing (Enzymatic Processing) | Milk, Dairy Products and Animal Science (Milk, Dairy Products, and Health) |
| 10:50 – 11:10 | | |
| 11:10 – 11:30 | | |
| 11:30 – 11:50 | | |
| 11:50 – 12:10 | | |
| 12:10 – 13:30 | Lunch and Poster Session C | |
| 13:30 – 13:50 | Health and Disease (Health Effects of Saturated Fatty Acids (SAFA) and its possible Replacements) | Sustainability (Use and Limitations: Life Cycle Assessment of Oils and Fats) |
| 13:50 – 14:10 | | |
| 14:10 – 14:30 | | |
| 14:30 – 14:50 | | |
| 14:50 – 15:10 | | |
| 15:10 – 15:40 | Coffee Break | |
| 15:40 – 16:00 | Health and Disease (Health Effects of Saturated Fatty Acids (SAFA) and its possible Replacements) | Oxidation, Deep Frying, Marine Lipids (Oxidation – General Issues) |
| 16:00 – 16:20 | | |
| 16:20 – 16:40 | | |
| 16:40 – 17:00 | | |
| 17:00 – 17:20 | | |
| 17:30 – 18:00 | | |
| 19:30 – 23:00 | Congress Dinner | |

TIMETABLE

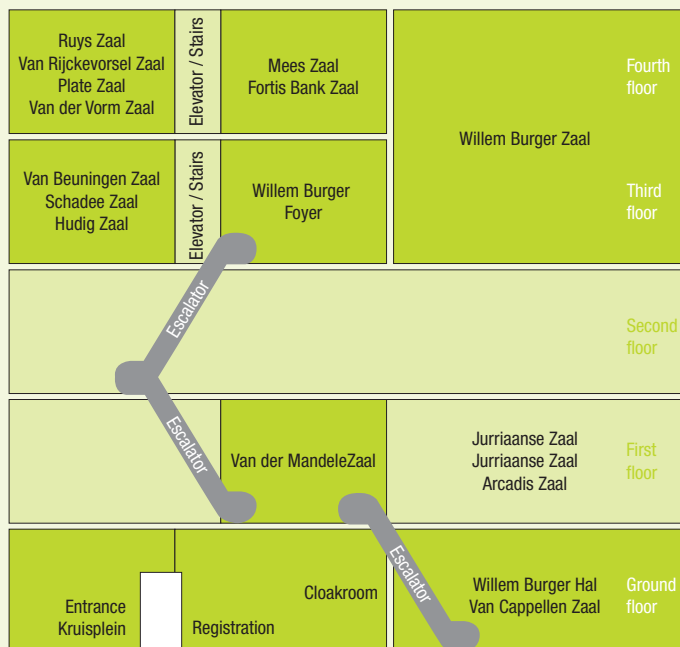
| Tuesday, 20 September 2011 | | |
|--|--|---|
| Willem Burger Zaal | | |
| PLENARY LECTURE | | |
| Coffee Break | | |
| Mees/Fortis Bank Zaal | Plate Zaal/ van der Vorm Zaal | Rijkevorsel/Ruys Zaal |
| Oxidation, Deep Frying, Marine Lipids (Frying and Food Quality) | Oleochemistry, Biodiesel (Catalysis) | Oil Seeds, Plant Breeding, Plant Lipids |
| Lunch and Poster Session C | | |
| Analytics, Authenticity, Lipidomics | Oleochemistry, Biodiesel (Synthesis) | Physical Chemistry (Techniques and Modelling) |
| Coffee Break | | |
| Analytics, Authenticity, Lipidomics | Oleochemistry, Biodiesel (Biodiesel and related topics) | Physical Chemistry (Filled Chocolate) |
| | Euro Fed Lipid General Assembly | |
| Congress Dinner | | |

TIMETABLE

| Wednesday, 21 September 2011 | | |
|------------------------------|--|---------------------------|
| | Willem Burger Zaal | Jurriaanse Zaal |
| 09:00 – 09:20 | Processing | Health and Disease |
| 09:20 – 09:40 | | |
| 09:40 – 10:00 | | |
| 10:00 – 10:20 | | |
| 10:20 – 10:40 | | |
| 10:40 – 11:10 | Coffee Break | |
| 11:10 – 12:00 | PLENARY LECTURE | |
| 12:00 – 12:10 | Closing Remarks and Invitation to Cracow 2012 | |

TIMETABLE

| Wednesday, 21 September 2011 | | |
|--------------------------------------|--|---|
| Mees/Fortis Bank Zaal | Plate Zaal/ van der Vorm Zaal | Rijkevorsel/Ruys Zaal |
| Sustainability (Palm Oil) | Oxidation, Deep Frying, Marine Lipids (Prevention of Oxidation in Food) | Physical Chemistry (Crystallization) |
| Coffee Break | | |



Sunday, 18 September 2011

Afternoon

12.00 **Registration open**
(City tour tickets can be picked up from 09:00)

PLENARY LECTURES

Willem Burger Zaal

Chair: Marc Kellens, Ronald Mensink, Gerrit van Duijn, Eckhard Flöter

15.30-15.45 **Opening and Welcome**

15.45-16.30 **EUROPEAN LIPID SCIENCE AWARD LECTURE**
Lipids, Curvature and Nano-Medicine
O.G. Mouritsen, Odense/DK

16.30-17.15 **Sustainability: Challenges & Opportunities for Palm Oil**
M.R. Chandran, Kuala Lumpur/MAL

Foyers

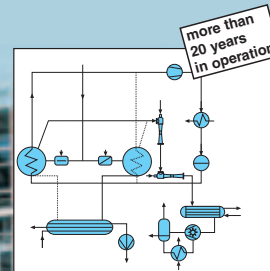
17.30-19.00 **Welcome Reception and Poster Session A**



Willem Burger Zaal

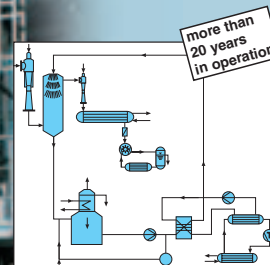
Körting

Clean and Efficient Vacuum Systems!



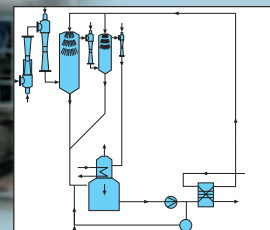
ICE (DRY) Condensing

Ice or dry condensation system – the most efficient system for large capacities with lowest energy consumption and minimum amount of waste water.



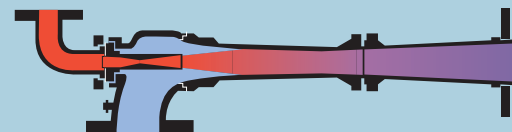
ACL (cold)

Alkaline condensate loop with refrigeration system – with low energy consumption and low amount of waste water.



ACL (warm)

Alkaline condensate loop operating at normal cooling water temperature – low cost system with clean cooling water; maintenance free.



Körting Hannover AG

Badenstedter Straße 56
Tel.: +49 511 2129-0
E-mail: st@koerting.de

30453 Hannover / Germany
Fax: +49 511 2129-223
www.koerting.de

SCIENTIFIC PROGRAMME – LECTURES

SCIENTIFIC PROGRAMME – LECTURES

Monday, 19 September 2011

Morning Session

PLENARY LECTURE

*Willem Burger Zaal***Chair: Marc Kellens and Klaus Schurz**

09.00-10.00

DGF Normann Medal Lecture
Lipid Storage: Yeast We Can!
G. Daum, Graz/A

10.00-10.30

Coffee Break

PROCESSING

An Update on 3-MCPD issues

*Willem Burger Zaal***Chair: N.N.**

10.30-11.10

Toxicological Risk Assessment of 3-monochloropropane-1,2-diol (3-MCPD) Esters and Glycidol Esters: Is there a Need for Concern?
I.M.C.M. Rietjens, Wageningen/NL

11.10-11.30

Mechanisms of MCPD- and Glycidyl-Ester Formation in Edible Oils unraveled by Modern Mass Spectrometry
K. Nagy, B. Craft, L. Sandoz, M. Dubois, A. Tarres, W. Seefelder, F. Destailats, Lausanne/CH

11.30-11.50

Factors affecting the Formation of 3-MCPD/Glycidyl Esters during Edible Oil Refining
K. Hrnčirik, A. Ermacora, Vlaardingen/NL

11.50-12.10

Final Results from the German FEI Research Project Concerning 3-MCPD Esters and Related Compounds – Mitigation Strategies
B. Matthäus, A. Freudenstein, Detmold/D, F. Pudiel, P. Fehling, Magdeburg/D

12.10-12.30

Cytotoxicity Assays and Acute Oral Toxicity of 3-MCPD Esters
V.P. Tee, Kuala Lumpur/MAL

12.30-13.30

Lunch Break and Poster Session B

SUSTAINABILITY

Sustainable Sourcing

*Jurriaanse Zaal***Chair: Karlijn van Lierop and Rudy Rabbinge**

10.30-11.10

State of Play – Roundtable on Sustainable Palmoil (RSPO)
J.K. Vis, Rotterdam/NL

11.10-11.50

Responsible Soy, Challenges Ahead
C. Franco Moreira, Brasilia/BR

11.50-12.10

Toward Sustainable Rapeseed Production
F.J. Esselink, Vlaardingen/NL, C. Sicking, Schiedam/NL

12.10-13.30

Lunch Break and Poster Session B

Monday, 19 September 2011

Morning Session

PHYSICAL CHEMISTRY

Non-Triglyceride Applications

*Mees/Fortis Bank Zaal***Chair: N.N.**

10.30-11.10

Fatty Acid/Protein Complexes – A Synergy for Potential Health Benefits
A. Brodkorb, Cork/IRL

11.10-11.30

Non-TAG Structuring of Edible Oils
A. Bot, E. Flöter, Vlaardingen/NL

11.30-11.50

Effects of Continuous Oil Phase Type on Structuring of Organogels and Emulsions with γ -Oryzanol + β -Sitosterol Mixtures
H.I.M. Sawalha, G. Margry, Wageningen/NL, R. den Adel, Vlaardingen/NL, P. Venema, Wageningen/NL, A. Bot, E. Flöter, Vlaardingen/NL, E. van der Linden, Wageningen/NL

11.50-12.10

Ethylcellulose Solvent Substitution Method of Preparing Heat Resistant Chocolate
T. Stortz, A.G. Marangoni, Guelph/CDN

12.10-13.30

Lunch Break and Poster Session B

BIOSCIENCE, BIOCATALYSIS, BIOCHEMISTRY

Biochemistry

*Plate Zaal/ van der Vorm Zaal***Chair: Uwe T. Bornscheuer and Ulf Hanefeld**

10.30-11.10

The Sublime and the Mundane: From Lipase to Sodium Hydroxide in the Search for Catalysts and Technologies for Lipid Modification
M.J. Haas, Wyndmoor, PA/USA

11.10-11.30

Modification of Microbial Glycolipids via Biocatalysis
V.K. Recke, Braunschweig/D, M. Gerlitzki, R. Hausmann, C. Syltatk, Karlsruhe/D, V. Wray, Braunschweig/D

11.30-11.50

The Enzymatic Modification of Fatty Acid Profile in Egg-Yolk Phosphatidylcholine
W. Gladkowski, A. Chojnacka, C. Wawrzencyk, Wroclaw/PL

11.50-12.10

The Digestion of Galactolipids by Pancreatic Lipase-related Protein 2
F. Carriere, S. Amara-Douzi, Marseille/F

12.10-13.30

Lunch Break and Poster Session B

Monday, 19 September 2011

Morning Session

OLIVE OIL

Rijkevorsel/Ruys Zaal

Chair: Lanfranco Conte and Diego Luis Garcia-Gonzales

10.30-11.10

Electronic Nose and Tongue for the Evaluation of Fats and Oils

S. Mannino, Milan/I

11.10-11.30

Evolution of Quality and Purity Control of Olive Oils as Highlighted by Improvement in Analytical Instrumentation and New Needs of Standard Elaboration Bodies

L. Conte, S. Moret, G. Purcaro, Udine/I

11.30-11.50

Nutritional and Biological Properties of Extra Virgin Olive Oil

E.N. Frankel, Davis, CA/USA

11.50-12.10

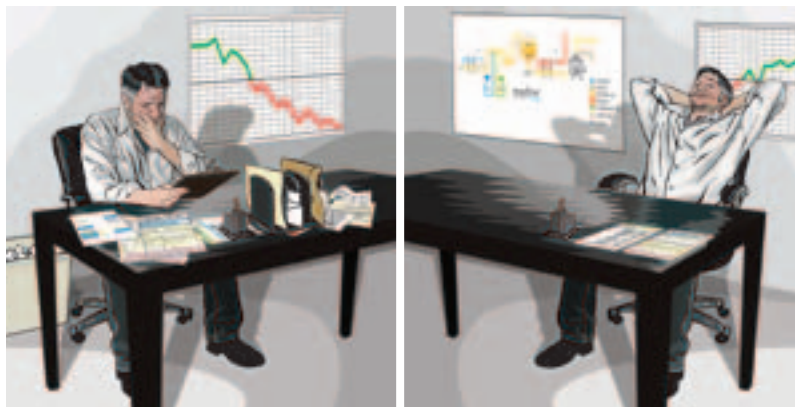
Virgin Olive Oil Polar Phenol Profile and Content can be Enriched through the Addition of Olive Leaves

M.Z. Tsimidou, N. Nenadis, A. Moutafidou, D. Gerasopoulos, Thessaloniki/GR

12.10-13.30

Lunch Break and Poster Session B

Better Process. More Profit. Purifine® PLC



Make your day easier by adopting Purifine® PLC in your degumming and refining of high phosphorous vegetable oils.

Verenium's Purifine® PLC is a ground-breaking product that offers a way to improve yields from degumming and refining of high phosphorus seed oils.

Getting just a little more oil from each of your seeds adds up to more value, less waste and better control over the quality of your products. The result is industry-leading economics and considerably improved operating margins.



Verenium Corporation | 4955 Directors Place, San Diego, CA 92121

Phone: 1.800.523.2990 or 858.431.8500 | Fax: 858.431.7273

verenium.com | enzymes@verenium.com

U.S. Patent No. 7,226,771 and other patents pending. © 2011 Verenium Corporation. Purifine, Verenium, the Verenium logo, and The Energy of Nature are trademarks of Verenium Corporation.

Monday, 19 September 2011

Afternoon

PROCESSING

Fats for the Future

*Willem Burger Zaal***Chair: N.N.**

13.30-13.50

Balancing Functional and Nutritional Quality of Oils and Fats: Current Requirements and Future Trends

K. Van den Bremt, V. Van Hoed, K. Mullendorff, F. Arnaut, Groot-Bijgaarden/B

13.50-14.10

Technologies Available for the Crystallisation Process to the Future Needs of the Food Industry

K. Funch Hoeyer, Broendby/DK

14.10-14.30

Dry Fractionation of Specialty Fats: A Decade of Statolizer Fractionation Technology

G. Calliauw, V. Gibon, M. Hendrix, W. De Greyt, M. Kellens, Zaventem/B

14.30-14.50

Pre-crystallized Low Saturated Fatty Acids (SAFA) Fats for Bakery Products

L.H.E. Berg, K. Smit, H. Kreekel, Zwijndrecht/NL

14.50-15.10

Fractionation of High Saturated Sunflower Oils: An Alternative to Tropical Fats

M.A. Bootello, R. Garcés, E. Martinez-Force, J.J. Salas, Sevilla/E

15.10-15.40

Coffee Break**SUSTAINABILITY**

Sustainability: Food Security

*Willem Burger Zaal***Chair: Karlijn van Lierop and Rudy Rabbinge**

15.40-16.20

The Challenge of Future Food Production

M. Van Ittersum, Wageningen/NL

16.20-17.00

Sustainability and Security of the Global Food Supply Chain

D. Dijk, Utrecht/NL

17.00-17.20

The Role of the Feed Industry in Sustainable Supply Chains

M. Scholten, IJmuiden/NL

Special Fat Plants –

experience you will love

Tailor-made solutions for sophisticated products



Every special fat requires a plant of unique design. Our proven achievements are based on the ability to implement our customer's requirements without compromise and to ensure product quality in plants that operate effectively to the finest detail.

NEWS NEWS NEWS NEWS

Recently: The new semi-continuous deodoriser designed and supplied by ÖHMI Engineering for special fat production was successfully commissioned in Kazakhstan.

Processes

- Chemical interesterification
- Enzymatic interesterification
- Hydrogenation
- Post-bleaching
- Semi-continuous deodorization
- Blending and storage

SCIENTIFIC PROGRAMME – LECTURES

SCIENTIFIC PROGRAMME – LECTURES

Monday, 19 September 2011

Afternoon

HEALTH AND DISEASE

Omega-3 Fatty Acids

*Jurriaanse Zaal***Chair: N.N.**

- 13.30-14.10 **The Role of Long-chain n-3 Polyunsaturated Fatty Acids versus Alpha-linolenic Acid in Meeting Human Needs for n-3 Fatty Acids**
T.A.B. Sanders, London/GB
- 14.10-14.30 **The Supplementation of Vegetable SDA-rich Echium Oil Effectively Increased EPA and DPA in Plasma and Blood Cells of Humans**
K. Kuhnt, G. Jahreis, Jena/D
- 14.30-14.50 **Impact of Dietary Fat on Endocannabinoid Biosynthesis**
S. Banni, G. Carta, E. Murru, C. Vacca, A. Piras, A. Sirigu, M. Collu, R. Stancampiano, M. Carta, Cagliari/I, V. Di Marzo, Napoli/I
- 14.50-15.10 **Comparative Metabolic Fate of Alpha-linolenic Acid from Natural Oil (Flaxseed Oil) and Structured Lipids in Rats**
L. Couëdelo, C. Vaysse, N. Combe, Talence/F, E. Vaique, Pessac/F, A. Guy, T. Durand, Montpellier/F, S. Pinet, I. Gosse, M. Cansell, Pessac/F
- 15.10-15.40 **Coffee Break**

HEALTH AND DISEASE

*Jurriaanse Zaal***Chair: N.N.**

- 15.40-16.00 **A Novel Anti-aging Compound Extends Longevity by Targeting a Programmed Necrotic Cell Death Pathway Triggered by the Age-related Buildup of Free Fatty Acids**
V.I. Titorenko, M.T. Burstein, A. Beach, V. Richard, A. Glebov, O. Koupaki, A. Gomez-Perez, M. Chouster, P. Kyryakov, Montreal/CDN
- 16.00-16.20 **Anti-obesity and Anti-diabetic Effects of Allenic Carotenoid, Fucoxanthin**
K. Miyashita, M. Hosokawa, Hakodate/J
- 16.20-16.40 **Modulation of Conjugated Linoleic Acid Effects by Saturated Fat Diets**
P.A. Lopes, S. Martins, J. Prates, Lisboa/P
- 16.40-17.00 **Release of Microvesicles Regulating Lipid Synthesis between Adipose Tissue Cells is under Epigenetic Control**
G. Müller, S. Wied, M. Schneider, J. Mehlhase, Frankfurt/D
- 17.00-17.20 **Tocotrienols – Taking Breast Cancer Clinical Trials Forward**
K. Nesaretnam, Kajang, Selangor/MAL

Monday, 19 September 2011

Afternoon

MILK, DAIRY PRODUCTS AND ANIMAL SCIENCE

Animal Science: Dietary Fat and Reproduction

*Mees/Fortis Bank Zaal***Chair: N.N.**

- 13.30-14.10 **Fatty Acids in Development: A Farm Livestock Perspective**
J. Rooke, Roslin/GB
- 14.10-14.30 **Impact of Algal Feed Supplementation on Omega-3 PUFA Enrichment in Hen Eggs**
C. Bruneel, K. Muylaert, Kortrijk/B, J. Buyse, Heverlee/B, I. Foubert, Kortrijk/B
- 14.30-14.50 **Contrasting Mesenteric Fat Deposition in Bovines Fed on Silage or Concentrate is Independent of Membrane Permeability to Glycerol**
P.A. Lopes, A. Martins, A. Costa, S. Martins, N. Santos, J. Prates, T. Moura, G. Soveral, Lisboa/P
- 14.50-15.10 **The Alpha-linolenate Requirements of Heliothine Insects**
B. Sorensen, D.G. Heckel, Jena/D
- 15.10-15.40 **Coffee Break**

OXIDATION, DEEP FRYING, MARINE LIPIDS

Lipid Oxidation and Health Effects

*Mees/Fortis Bank Zaal***Chair: Charlotte Jacobsen and Karel Hrnčirik**

- 15.40-16.20 **What is Known about Oxidised Lipids and their Health Effects?**
B. Ruyter, Ås/N
- 16.20-16.40 **Oxidation of Marine LC n-3 PUFA during *in Vitro* Gastrointestinal Digestion**
K.J. Larsson, M. Alminger, I. Undeland, Göteborg/S
- 16.40-17.00 **Enzymes as Biomarkers of Thermally Oxidized Oils Ingestion**
F.J. Sánchez-Muniz, J. Benedi, S. Bastida, Madrid/E, R. Olivero-David, M.J. González-Muñoz, Alcalá de Henares/E
- 17.00-17.20 **Generation of Flavor-active Fatty Acid Decomposition Products as well as Toxicological Relevant Compounds during Deep-frying with Different Edible Vegetable Fats and Oils**
A. Ewert, M. Granvogl, P. Schieberle, Freising/D

SCIENTIFIC PROGRAMME – LECTURES

SCIENTIFIC PROGRAMME – LECTURES

Monday, 19 September 2011

Afternoon

BIOSCIENCE, BIOCATALYSIS, BIOCHEMISTRY

Bioscience

*Plate Zaal/ van der Vorm Zaal***Chair: Mike Haas and Ulf Hanefeld**

13.30-14.10

Protein Engineering of a Lipase to Alter its Fatty Acid Specificity

U.T. Bornscheuer, Greifswald/D

14.10-14.30

Study of the Reaction Conditions for the Production of Conjugated Linolenic Acid with Potentially Health Properties

C. García-Marzo, F. Amárita, J. Ayo, Derio/E

14.30-14.50

ELOVL2 Controls the Level of 24 - 30 PUFA: A Prerequisite for Male Fertility and Sperm Maturation in Mice

A. Jacobsson, D. Zadavec, Stockholm/S, P. Tvrdik, Salt Lake City, UT/USA, H. Guillou, Toulouse/F, R. Haslam, Harpenden, Herts/GB, T. Kobayashi, Stockholm/S, J.A. Napier, Harpenden, Herts/GB, M. Capocchi, Salt Lake City, UT/USA

14.50-15.10

Toward Optimization of Squalene Production using Food-grade Strains of *Saccharomyces cerevisiae*

E. Naziri, F. Mantzouridou, M.Z. Tsimidou, Thessaloniki/GR

15.10-15.40

Coffee Break

BIOSCIENCE, BIOCATALYSIS, BIOCHEMISTRY

Biocatalysis

*Plate Zaal/ van der Vorm Zaal***Chair: Mike Haas and Uwe T. Bornscheuer**

15.40-16.00

Docosahexaenoic Acid Metabolism and Function

M. Lagarde, Villeurbanne/F, M. Picq, N. Bernoud-Hubac, R. Colas, C. Calzada, M. Guichardant, E. Véricel, Lyon/F

16.00-16.20

Polymodal Dose Effect of Alpha-Tocopherol on Lipid Structure of Cell Membranes *in Vitro*

E.L. Maltseva, V.V. Belov, N.P. Palma, Moscow/RUS

16.20-16.40

Lipase-catalyzed Synthesis of New Derivatives from Chlorogenic Acid: 4-O- and 3-O-Palmitoyl Chlorogenic Acids

G. Pencreac'h, C. Lorentz, F. Ergan, S. Soutani-Vigneron, Laval/F

16.40-17.00

Lipase-Catalyzed Production of Human Milk Fat Substitutes Enriched with Stearidonic Acid

N. Şahin Yeşilcubuk, A. Yüksel, Istanbul/TR

17.00-17.20

Enzymatic Epoxidation of Oils in Ionic Liquids

M. Paravidino, F. Hollmann, I.W.C.E. Arends, Delft/NL

Monday, 19 September 2011

Afternoon

OLIVE OIL

*Rijkevorsel/Ruys Zaal***Chair: Lanfranco Conte and Diego Luis Garcia-Gonzales**

13.30-13.50

Phenolic Profile and Sensory Attributes of New Zealand 'Frantoio' Olive Oil

M. Wong, J. Ogwaro, C. Requejo-Jackman, M. Farrell, S. Olsson, M. Beresford, Y. Wang, M. Edwards, A.B. Woolf, Auckland/NZ

13.50-14.10

From Crude to Refined Olive Oil: The Resulting Quality as Affected by the Starting Oxidation Level

V.M. Paradiso, T. Gomes, F. Caponio, V. Durante, C. Summo, Bari/I

14.10-14.30

NMR Characterization of Olive Oils

L. Mannina, A. Casini, D. Capitani, A.P. Sobolev, Rome/I

14.30-14.50

H, C, and O Stable Isotope Ratios in Olive Oils and some Components

F. Camin, San Michele all Adige (TN)/I

14.50-15.10

A Possible Linkage between Temperature of Growth and Oil Composition by Climate Contrast Experiences

G. Bongi, Perugia/I

15.10-15.40

Coffee Break

OIL SEEDS, PLANT BREEDING, PLANT LIPIDS

*Rijkevorsel/Ruys Zaal***Chair: René Lessire**

15.40-16.20

Novel Oilseed Crops Breeding for Industrial Use in Calendula, Crambe and Jatropha

E.N. Van Loo, E.J.M. Salentijn, F.A. Krens, R.E.E. Jongschaap, Wageningen/NL

16.20-16.40

Effects of Environmental Factors on Seed Oil Content and Edible Oil Quality of Organically Grown *Camelina sativa*

B. Kirkhus, B.I.F. Henriksen, A.R. Lundon, G.I. Borge, J.E. Haugen, G. Vogt, Ås/N

16.40-17.00

Genetic Engineering of *Lesquerella fendleri* for Castor Oil Production

G. Chen, Albany, CA/USA

17.00-17.20

Synthesis of Structured Triacylglycerols based on C18-PUFAs from *Echium plantagineum* Seed Oil

M.A. Rincon-Cervera, Almeria/E

SCIENTIFIC PROGRAMME – LECTURES

SCIENTIFIC PROGRAMME – LECTURES

Tuesday, 20 September 2011

Morning

PLENARY LECTURE

*Willem Burger Zaal***Chair: Marc Kellens and Anne Le Guillou**

09.00-10.00

SFEL CHEVREUL MEDAL LECTURE

Omega-3 Fatty Acids, Neurotransmission and Energy Metabolism in the Brain - A possible Role in maintaining Brain Functions during Aging?

Ph. Guesnet, Jouy-en-Josas/F

10.00-10.30

Coffee BreakPROCESSING
Enzymatic Processing*Willem Burger Zaal***Chair: N.N.**

10.30-11.50

Low Saturation Palm Oil Products

S.M. Huey, C.C. Hock, S.W. Lin, Kajang, Selangor/MAL

10.50-11.10

GumZyme™, a New Phospholipase for Enzymatic Oil DegummingA. Sein, M. Uijen, B. Schulze, T. Verleun, Delft/NL,
C.L.G. Dayton, White Plains, NY/USA

11.10-11.30

Enzymatic Production of SUS FatsW.D. Cowan, Chesham/GB, H.S. Yee, H.C. Holm,
Bagsvaerd/DK

11.30-11.50

Enzymatic Production of High TAG Oil

A. Noor, Selangor/MAL

11.50-12.10

Enzyme-assisted Process for DAG Fortification in Edible Oils with Emphasis on Enzyme-catalyzed Neutralization Reactions

D. von der Haar, A. Stäbler, U. Schweiggert, Freising/D

12.10-13.30

Lunch Break and Poster Session C

Jurriaanse Zaal

Tuesday, 20 September 2011

Morning

MILK, DAIRY PRODUCTS AND ANIMAL SCIENCE
Milk, Dairy Products and Health*Jurriaanse Zaal***Chair: N.N.**

10.30-11.10

The Role of Dairy Fats for Human Health

J.B. German, Davis, CA/USA

11.10-11.30

Allergy Prevention by Fatty Acids in Breast Milk and Dairy Products

C. Thijs, Maastricht/NL

11.30-11.50

Recurrent Respiratory Infections in Children Decrease after Dietary Changes: Full Fat Dairy Products, Green Vegetables and BeefE.J. van der Gaag, J. Leegsma, L.G.H. ten Velde,
Hengelo/NL

11.50-12.10

Trans-Palmitoleic Acid, Metabolic Risk Factors and New-Onset Diabetes

D. Mozaffarian, Boston, MA/USA

12.10-13.30

Lunch Break and Poster Session COXIDATION, DEEP FRYING, MARINE LIPIDS
Frying and Food Quality*Mees/Fortis Bank Zaal***Chair: Charlotte Jacobsen and Karel Hrnčirik**

10.30-10.50

Formation of Oxidation Compounds in Oils from Room to Frying Temperatures

J. Velasco, A. Morales, S. Marmesat, Sevilla/E, G. Márquez-Ruiz, Madrid/E, M.C. Dobarganes, Sevilla/E

10.50-11.10

Using Unsaturated Oils for Deep-fat Frying - Challenges and Technological Approaches

K. Franke, U. Strijowski, Quakenbrueck/D

11.10-11.30

Deep-frying Media Alternatives for the Processing of French Fries: An Analytical and Sensory Assessment

J. Fritsche, K.D. Petersen, C. Weck, Hamburg/D

11.30-11.50

A Novel Technique for the Rapid Determination of Frying Oil Quality in Deep Frying Operations

E.P. Kalogianni, E. Athanasiou, O. Stouraiti, Thessaloniki/GR

11.50-12.10

Determination of Total Polar Material in Frying Fat by Preparative Column Chromatography and by Measurement of the Dielectric Constant – A Comparative Interlaboratory Study

H.-D. Isengard, G. Merkh, Stuttgart/D

12.10-13.30

Lunch Break and Poster Session C

SCIENTIFIC PROGRAMME – LECTURES

Tuesday, 20 September 2011

Morning

OLEOCHEMISTRY, BIODIESEL

Catalysis

*Plate Zaal/ van der Vorm Zaal***Chair: Jacco van Haveren and Michael Meier**

- 10.30-11.10 **Novel Linear Longchain Difunctional Molecules and Plastics from Plant Oils**
S. Mecking, Konstanz/D
- 11.10-11.30 **Ruthenium-catalysed Metathesis Reactions with Oleochemicals and Recycling of the Catalyst via Liquid-liquid Two Phase Systems**
A. Behr, J. Perez Gomes, Dortmund/D
- 11.30-11.50 **Oxidative Esterification of Glycerol over Heterogeneous Gold Catalysts**
R.K. Pazhavelikkath Purushothaman, J. van Haveren, D. van Es, Wageningen/NL, E. Heeres, Groningen/NL
- 11.50-12.10 **New Catalytic Routes to Valuable Bulk Chemicals from Glycerol**
P.C.A. Bruijinx, A.N. Parvulescu, R. Palkovits, A.M. Ruppert, R.J.M. Klein Gebbink, B.M. Weckhuysen, Utrecht/NL
- 12.10-13.30 **Lunch Break and Poster Session C**

OIL SEEDS, PLANT BREEDING, PLANT LIPIDS

*Rijkevorsel/Ruys Zaal***Chair: Robert van Loo**

- 10.30-11.10 **Rapeseed Breeding for Oil Quality and Sustainability**
A. Abbadi, Holtsee/D
- 11.10-11.30 **TOBOIL: Developing the Potential of Tobacco as a Novel, High Yielding, Oil Plant**
C. Fogher, Casalmaggiore/I
- 11.30-11.50 **Overexpression of Arabidopsis CER1 Promotes Wax VLC-alkane Biosynthesis and Influences Plant Response to Biotic and Abiotic Stresses**
R. Lessire, B. Bourdenx, A. Bernard, F. Domergue, S. Pascal, Bordeaux/F, D. Roby, V. Denis, Castanet-Tolosan/F, R. Haslam, J.A. Napier, Harpenden, Herts/GB, J. Jouvès, Bordeaux/F
- 11.50-12.10 **Physical, Chemical and Structural Changes in Almond Oil Bodies during *in Vitro* Digestion**
S. Gallier, H. Singh, Palmerston North/NZ
- 12.10-13.30 **Lunch Break and Poster Session C**

We believe that we can only have a successful future if we make sure it's a sustainable one.



SMART SOLUTIONS
IN OILS AND FATS



UNI-MILLS
Innovative partner. Vital to food.

A Sime Darby Plantation Company

SCIENTIFIC PROGRAMME – LECTURES

SCIENTIFIC PROGRAMME – LECTURES

Tuesday, 20 September 2011

Afternoon

HEALTH AND DISEASEHealth Effects of Saturated Fatty Acids (SAFA)
and its Possible Replacements*Willem Burger Zaal***Chair: Pramod Khosla and Peter Zock**

Order of presentations and titles are tentative

13.30-13.50

Dietary SAFA and Blood Lipids in Controlled Diet Studies

R.P. Mensink, Maastricht/NL

13.50-14.10

to be announced

14.10-14.30

SAFA versus other Major Types of Fats and CVD in Epidemiological Studies/Perspectives of the Copenhagen SAFA Meeting, May 2010

M. Uhre Jakobsen, Aarhus/DK

14.30-14.50

SAFA and Health from a Developmental Perspective

J.B. German, Davis, CA/USA

14.50-15.10

SAFA and CVD in Randomized Clinical Endpoint Trials

D. Mozaffarian, Boston, MA/USA

15.10-15.40

Coffee Break

HEALTH AND DISEASEHealth Effects of Saturated Fatty Acids (SAFA)
and its Possible Replacements*Willem Burger Zaal***Chair: Pramod Khosla and Peter Zock**

Order of presentations and titles are tentative

15.40-16.00

Outcomes of the Wayne State University SAFA Symposium, October 2010

P. Khosla, Detroit, MI/USA

16.00-16.20

Health Effects of Specific SAFA and *trans* Fatty Acids

I. Brouwer, Amsterdam/NL

16.20-16.40

Health Effects of Fat Structuring (Interesterification) with Different SAFA

P. Zock, Vlaardingen/NL

16.40-17.20

Panel Discussion / Summary and Conclusions by the chairmen

Tuesday, 20 September 2011

Afternoon

SUSTAINABILITYUse and Limitations –
Life Cycle Assessment of Oils and Fats*Jurriaanse Zaal***Chair: Rudy Rabbinge and Karlijn van Lierop**

13.30-14.10

Reducing the Carbon Foot Print of Palm Oil

P.J. Selvanathan, Kuala Lumpur/MAL

14.10-14.50

Perspectives on Life Cycle Assessment in Food Chains

M. Finkbeiner, Berlin/D

14.50-15.10

The Impact of Carbon Reduction on Innovation in Oils & Fats Solutions

C. Sikking, Schiedam/NL

15.10-15.40

Coffee Break

OXIDATION, DEEP FRYING, MARINE LIPIDS

Oxidation – General Issues

*Jurriaanse Zaal***Chair: Charlotte Jacobsen and Karel Hrnčirik**

15.40-16.00

Sterol Oxidation and Dehydration – Competitive Reactions

V. Filip, J. Kyselka, I. Hradkova, J. Smidrkal, Prag/CZ

16.00-16.20

Phytosterols Oxidation in Vegetable Oils upon Thermal Processing

M.F. Ramadan, Zagazig/ET, A.-M. Lampi, V. Piironen, Helsinki/F

16.20-16.40

Changes of Lipids during Microwave Heating

J. Dostálová, E.A.M. Ahmed, D. Leitnerová, A. Sýpková, Prague/CZ

16.40-17.00

Working Together or Against? An Influence of pH on the Synergism of Polyphenolic Antioxidants

G. Litwinienko, E. Kowalewska, K. Jodko-Piorecka, Warsaw/PL

17.00-17.20

Kinetic Modelling of Lipid Oxidation during Heating of Food Products

O. Roman, M.N. Maillard, B. Broyart, Massy/F

Tuesday, 20 September 2011

Afternoon

ANALYTICS, AUTHENTICITY, LIPIDOMICS

Mees/Fortis Bank Zaal

Chair: Anna Nicolaou and Mar Verhoeff

13.30-14.10

Analysis of Sterols by Charge-Tagging Mass Spectrometry

W.J. Griffiths, Swansea/GB

14.10-14.30

Food Authentication by Fat Fingerprinting

S.M. van Ruth, A. Tres, G. van der Veer, M. Alewijn, M. Rozijn, Wageningen/NL

14.30-14.50

Effective Separation and Analysis of different Isomeric Forms of Oxidized Triacylglycerols using Ultra-High-Performance Liquid Chromatography and Tandem Mass Spectrometry

J.-P. Suomela, H. Leskinen, H. Kallio, Turku/FIN

14.50-15.10

Analysis of 3-MCPD Esters: Study on the Reliability of an Improved Method Based on Acid-catalyzed Transesterification

A. Ermacora, K. Hrnčirik, Vlaardingen/NL

15.10-15.40

Coffee Break

ANALYTICS, AUTHENTICITY, LIPIDOMICS

Mees/Fortis Bank Zaal

Chair: Anna Nicolaou and Mar Verhoeff

15.40-16.00

Structure Elucidation of Polyglycerol Polyricinolate (PGPR) by Dynamic Light Scattering, ESI-MS and NMR Spectroscopy

P. Dais, A. Orfanakis, E. Hatzakis, S. Pergantis, A.K. Rizos, Heraklion, Crete/GR

16.00-16.20

Certified Primary Standards for Solid Fat Content (SFC) Determination by Low-Resolution Nuclear Magnetic Resonance Spectrometry

A. Bernreuther, H. Schimmel, Geel/B

16.20-16.40

Analysis of Regio-isomers of Triacylglycerols in Seed Oils of Echium (*Echium plantagineum*) and Currant (*Ribes spp.*) with High Performance Liquid Chromatography Coupled with Tandem Mass Spectrometry

B. Yang, Turku/FIN, H. Leskinen, Jokioinen/FIN

16.40-17.00

Structural Analysis of *Xanthomonas Axonopodis* pv. *Citri*

A.S. Couto, A. Casabuono, Buenos Aires/RA, S. Petrocelli, J. Ottado J. Rosario, E.G. Orellano, Rosario/RA

17.00-17.20

Regiospecific Analysis of Triacylglycerols in Various Oils and Fats by ¹³C-NMR

S.F. Cheng, S.W. Gouk, S.H.A. Ong, C.H. Chuah, Kuala Lumpur/MAL

Rapid Oil Analysis with Spectroscopy Solutions



Bruker offers solutions for the entire process of oil production and processing.

- Analysis of incoming oil seeds
- On-line and at-line monitoring of the extraction and refinery processes
- Quality control of the finished oils and fats

Ready-to-use calibrations are available for a quick and efficient start.

Contact us for more details:

www.brukeroptics.com • info@brukeroptics.de

SCIENTIFIC PROGRAMME – LECTURES

SCIENTIFIC PROGRAMME – LECTURES

Tuesday, 20 September 2011

Afternoon

OLEOCHEMISTRY, BIODIESEL

Synthesis

*Plate Zaal/ van der Vorm Zaal**Chair: Jacco van Haveren and Michael Meier*

13.30-13.50

New Ways to Polymerize Fatty Acid Derivatives: Thiol-Ene Additions, ADMET, and Multi-Component-Reactions

M.A.R. Meier, Karlsruhe/D

13.50-14.10

“One-pot” Synthesis of Five and Six-membered Cyclic Carbonates bearing Exocyclic Urethane Functions

B. Nohra, L. Candy, Toulouse/F, Y. Raoul, Paris/F, J.F. Blanco, Z. Mouloungui, Toulouse/F

14.10-14.30

Thermally Initiated Additions of Thiols to Unsaturated Fatty Acids and Thiol Catalyzed *cis*, *trans* Isomerization without Added Initiator

U. Biermann, J.O. Metzger, Oldenburg/D, O. Türlinc, M.A.R. Meier, Karlsruhe/D

14.30-14.50

Alpha Olefins from Fatty Acids

R. Blaauw, F. van der Klis, J. Le Nôtre, J. van Haveren, D.S. van Es, Wageningen/NL

14.50-15.10

Selective Decarboxylation of Stearic Acid Over Pd/AI₂O₃
S.A.W. Hollak, F. van der Klis, J. van Haveren, D.S. van Es, Wageningen/NL, K.P. de Jong, Utrecht/NL

15.10-15.40

Coffee Break

OLEOCHEMISTRY, BIODIESEL

Biodiesel and related topics

*Plate Zaal/ van der Vorm Zaal**Chair: Jacco van Haveren and Michael Meier*

15.40-16.00

Lipase Catalyzed Esterification in Biodiesel Production

R. Burton, G. Austic, X. Fan, Pittsboro, NC/USA

16.00-16.20

A Novel ¹H Low Resolution (LR)-NMR method for Estimating Acylglycerol Content in Biodiesel

P. Berman, A. Leshem, Y. Edan, Z. Wiesman, Beer Sheva/IL

16.20-16.40

Effect of the Transesterification Process on the Oxidative Stability of Biodiesel

I. Jachmanián, N. Martínez, B. Irigaray, I. Vieitez, M.A. Grompone, Montevideo/ROU

16.40-17.00

Physicochemical and Tribological Properties of Oleic Acid based Triester Biolubricants

A.N. Salih, J. Salimon, Bangi/MAL, E. Yousif, Baghdad/IRQ

17.00-17.20

Synthesis of Palm Oil-based Polyol via Ring Opening Reaction

K.P. Ang, C.S. Lee, S.F. Cheng, C.H. Chuah, Kuala Lumpur/MAL

Tuesday, 20 September 2011

Afternoon

PHYSICAL CHEMISTRY

Techniques and Modelling

*Rijkevorsel/Ruys Zaal**Chair: N.N.*

13.30-13.50

Dynamic Interfacial Tension of Dietary Oils – Characterization of Quality and Relation to Technology

R. Miller, Golm/D, E.P. Kalogianni, Thessaloniki/GR, K. Dopierala, Poznan/PL, A. Javadi, J. Krägel, Potsdam/D, K.-H. Schano, Berlin/D, M.E. Leser, Lausanne/CH

13.50-14.10

Ultrasound Doppler Based In-line Viscosity and Solid Fat Profile Measurement of Fat Blends

K.B. Bhattacharya, P. Wassell, N. Young, Brabrand/DK, J. Wiklund, M. Stading, Gothenburg/S, G. Bonwick, Chester/UK, C. Smith, Manchester/GB, E. Almirón-Roig, Cambridge/GB

14.10-14.30

The Effects of Shear Stress and Additives for Crystallization of Chocolate

S. Ueno, K. Ohba, Higashi-Hiroshima/J, T. Nagayama, Y. Kuwano, K. Nagashima, T. Koyano, Tokyo/J, K. Sato, Higashi-Hiroshima/J

14.30-14.50

Monitoring the Evolution of Palm Olein Crystallisation by Laser Backscattering

E. Hishamuddin, M.R. Ramli, Z. Omar, Kajang, Selangor/MAL

14.50-15.10

Simulation of Chemical Interesterification and Melting Curves for Vegetable Oils Blends

M. Tese Dos Santos, V. Gerbaud, Toulouse/F, G.A.C. Le Roux, Sao Paulo/BR

15.10-15.40

Coffee Break

PHYSICAL CHEMISTRY

Filled Chocolate

*Rijkevorsel/Ruys Zaal**Chair: N.N.*

15.40-16.00

Introduction and Cracking in Propraline

L. Arne, Gothenburg/S

16.00-16.20

Processing and Process Control in Propraline

E. Windhab, Zürich/CH

16.20-16.40

Post Tempering in Propraline

K. Dewettnik, Ghent/B

16.40-17.00

Advanced Fat Bloom Detection in Propraline

D. Kalnin, Stockholm/S

17.00-17.20

Sensory in Propraline

T. Kuti, Budapest/H

Wednesday, 21 September 2011

Morning

PROCESSING

Willem Burger Zaal

Chair: N.N.

- 09.00-09.20 **Pre-treatment of Oil Seeds for Extraction Processes – How to Define the Efficiency**
F. Meyer, R. Eggers, Hamburg/D
- 09.20-09.40 **Dependence of the Oil Pressing Properties of Rapeseed on Morphological Parameters**
H. Mühmel, F. Pudél, Magdeburg/D, L. Alpmann, Lippstadt/D, C. Müller, Holtsee/D, H. Aniol, Anklam/D, T. Kormann, Neubrandenburg/D
- 09.40-10.00 **Polycyclic Aromatic Hydrocarbon Removal from Coconut Oil**
Zs. Kemény, G. Hellner, A. Radnóti, Budapest/H, T. Erjomaa, Turku/FIN
- 10.00-10.20 **New Refining Method for Improving Canola Oil Quality**
F. Kalantari, M. Ameri, E. Shoaei, M. Bhmaei, Tehran/IR
- 10.20-10.40 **Degumming of Crude Vegetable Oil Using Plasma Modified Composite Membranes**
B. Onal-Ulusoy, Aksaray/TR, E. Tur, E. Akdoğan, M. Mutlu, Ankara/TR
- 10.40-11.10 **Coffee Break**

HEALTH AND DISEASE

Jurriaanse Zaal

Chair: N.N.

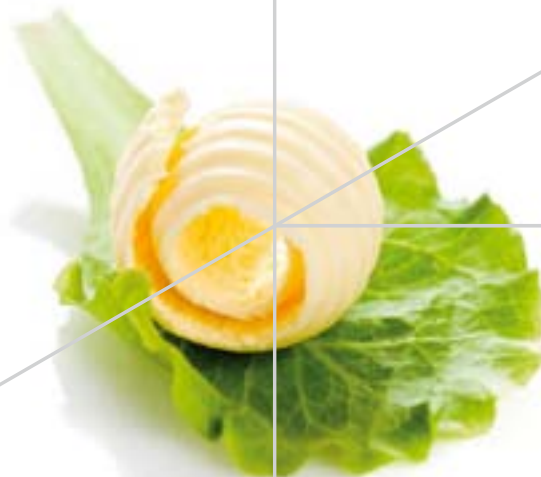
- 09.00-09.20 **An updated Perspective on the Role of Dietary Saturated Fat on Cardiovascular Risk**
J.S. Volek, Storrs, CT/USA
- 09.20-09.40 **How Fat Composition and Formulation affect Absorption and Food Intake. Which Way to go?**
G.A. van Aken, Ede/NL
- 09.40-10.00 **Influence of Fat Emulsified State on the Kinetics of Postprandial Lipemia and Exogenous Lipid Oxidation in Healthy Normal Weight and Obese Subjects**
C. Vors, J. Drai, L. Gabert, G. Pineau, S. Lambert-Porcheron, M. Désage, M. Laville, H. Vidal, Oullins/F, M.C. Michalski, Villeurbanne/F
- 10.00-10.20 **Role of Gut-derived Endotoxemia in the Low-grade Inflammation Induced by High Fat Diets**
M.C. Michalski, F. Laugerette, Villeurbanne/F, C. Vors, Oullins/F, B. Benoit, A. Geloën, C. Soulage, Villeurbanne/F, G. Pineau, M. Alligier, Oullins/F, J.P. Furet, Jouy en Josas/F, S. Lambert-Porcheron, M. Laville, H. Vidal, Oullins/F
- 10.20-10.40 **Functional Lipids and the Prevention of Metabolic Syndrome**
T. Yanagita, K. Nagao, Saga/J
- 10.40-11.10 **Coffee Break**



Crokvitool™

The Natural Choice for Vitality

Crokvitool™
Providing foods the nutritional balance



Let's create
together

www.croklaan.com

SCIENTIFIC PROGRAMME – LECTURES

SCIENTIFIC PROGRAMME – LECTURES

Wednesday, 21 September 2011

Morning

SUSTAINABILITY

Palm Oil

*Mees/Fortis Bank Zaal***Chair: Rudy Rabbinge and Karlijn van Lierop**09.00-09.40 **Governments Role in Sustainable Palm Oil Development**
Y.M. Choo, Kuala Lumpur/MAL09.40-10.20 **RSPO-certified Sustainable Palm Oil: Market Uptake**
H. Van Kersen, Wormerveer/NL10.20-10.40 **Buying Sustainable Palm Oil, a Food Ingredient
Manufacturer Perspective.**
A. Assink, Amersfoort/NL10.40-11.10 **Coffee Break**

OXIDATION, DEEP FRYING, MARINE LIPIDS

Prevention of Oxidation in Food

*Plate Zaal/ van der Vorm Zaal***Chair: Charlotte Jacobsen and Karel Hrnčirik**09.00-09.20 **Microalgae as an Alternative Source of Omega 3 Fatty
Acids**
E. Ryckebosch, K. Muylaert, I. Foubert, Kortrijk/B09.20-09.40 **Microalgae as a Potential Novel Source of Antioxidants**
K. Goiris, Gent/B, K. Muylaert, I. Foubert, Kortrijk/B,
L. De Cooman, Gent/B09.40-10.00 **Antioxidative Effect of Seaweed Extracts in Oil-in-Water
Emulsion**
S.F. Koduvayur Habeebullah, C. Jacobsen, Lyngby/DK10.00-10.20 **Antioxidant Effect of Alkyl Esters of Phenolic Acids in
Nonpolar and Polar Lipid Systems**
I. Hradkova, J. Romanova, R. Merkl, J. Smidrkal, V. Filip,
Prague/CZ10.20-10.40 **Novel Methods for the Prevention of Lipid Oxidation in
Emulsified Foods**
F.J.H.M. Jansen, J.H.M. Van den Broek, Vlaardingen/NL10.40-11.10 **Coffee Break**

Wednesday, 21 September 2011

Morning

PHYSICAL CHEMISTRY

Crystallization

*Rijkevorsel/Ruys Zaal***Chair: N.N.**09.00-09.40 **Crystallization and Structure of Wax Crystal Networks**
A.G. Marangoni, Guelph/CDN, Y. Miyazaki, Tokyo/J09.40-10.00 **Manufacturing of Wax and Solid Lipid Particles by
Melting Emulsification**
H.S. Ribeiro, Vlaardingen/NL, A. Asumadu-Mensah,
D. Atkins, M. Kirkland, Colworth/GB10.00-10.20 **Effect of Symmetric/Asymmetric TAG Ratio on the
Crystallization Behavior of Fat Blends**
V. De Graef, J. Vereecken, Ghent/B, K. Bhaggan,
Wormerveer/NL, K.W. Smith, Bedford/GB, K. Dewettinck,
Ghent/B10.20-10.40 **Influence of Minor Components on Fat Crystallisation**
K.W. Smith, Bedford/GB, K. Bhaggan, Wormerveer/NL,
K.F. Van Malssen, Vlaardingen/ NL10.40-11.10 **Coffee Break**

PLENARY LECTURE

*Willem Burger Zaal***Chair: Marc Kellens, Gerrit van Duijn, Eckhard Flöter,
Krzysztof Krygier**11.10-12.00 **EUROPEAN LIPID TECHNOLOGY AWARD LECTURE**
**Integral Valorization of Lipids as Renewable Resources
for Food and Non-food Products**
R. Verhe, Gent/B12.00-12.10 **Closing Remarks and Invitation to Cracow 2012**

oils + fats

5–7 October 2011
at the M,O,C, Munich
Germany

International Trade Fair
for the Technology and Trade
of Oils and Fats

**NEW momentum
for your business!**

- + The industry's only trade fair in the world
- + Trends and technologies: LIVE!
- + Decision makers and technology specialists from all over Europe
- + Concrete solutions and future-oriented ideas

www.oils-and-fats.com
Tel. (+4989) 949-1 1328
info@oils-and-fats.com

ANALYTICS, AUTHENTICITY, LIPIDOMICS

- ANLI-001** **HPSEC: A Simple and Effective Tool to Monitor Modifications of Fats and Oils by Enzymes**
M. Holwedel, R. Blok, J.V.S. Straalen, Wormerveer/NL
- ANLI-002** **A New Approach in the Quantification of the Major Constituents of Vegetable Oil Soapstocks**
E. Piers, R. Zwagerman, R. Blok, J.V.S. Straalen, Wormerveer/NL
- ANLI-003** **Introduction of High Resolution Triglyceride Gas Chromatography Analysis as a Process Control Tool in the Vegetable Oil/Fat Industry**
P.E. Overman, P.M. Overman, A.P. Blok, J.V.S. Straalen, Wormerveer/NL
- ANLI-004** **Development of a New Method for the Spectrometric Assay of Lipoxigenase in Reversed Micellar System**
K.M. Park, S.H. Choi, P.S. Chang, Seoul/ROK
- ANLI-005** **Fast Screening of Plant Highly Glycosylated Sphingolipids by Tandem Mass Spectrometry**
R. Lessire, C. Buré, J.L. Cacas, F. Wang, K. Gaudin, S. Mongrand, J.M. Schmitter, Bordeaux/F
- ANLI-006** **Simultaneous Determination of 3-MCPD Fatty Acid Esters and Glycidol Fatty Acid Esters using LC/TOF-MS**
K. Tsumura, K. Hori, N. Koriyama, H. Omori, M. Kuriyama, T. Arishima, Osaka/J
- ANLI-007** **Quality of Argan Oil – A Market Survey**
B. Matthäus, L. Brühl, Detmold/D
- ANLI-008** **Study of Phospholipids Ionization by Easy Ambient Sonic-spray Ionization Mass Spectrometry Technique**
D. Barrera-Arellano, G.D. Fernandes, Campinas/BR, P.O. Carvalho, Bragança Paulista/BR, R.M. Alberici, I.B.S. Cunha, M.N. Eberlin, Campinas/BR
- ANLI-009** **Quantitative Analysis of Oleonic Acid in Human Serum by GC. Pharmacokinetic Studies**
M. Rada, V. Ruiz-Gutiérrez, A. Guinda, Sevilla/E
- ANLI-010** **The Effect of Time-Based and Volume-Based Sampling for Detection of FFA % Content in Vegetable Oils by Developed Flow Injection Methods**
H.F. Ayyildiz, H. Kara, Konya/TR
- ANLI-011** **Determination of Lipid Content in the *Sargassum* sp. Algae from the Chabahar Bay and Detection of its Major Compounds**
H. Agah, S. Rahmanpour, M.S. Hashtroudi, H. Rezaei, A. Mehdinia, Tehran/IR

BIOSCIENCE, BIOCATALYSIS, BIOCHEMISTRY

- BIO-001** **Interesterification of Triolein with Palmitic and Caprylic Acids: Optimization of Reaction Parameters by Response Surface Methodology**
H. Keskin, D. Koçak, F. Goğuş, S. Fadiloğlu, Gaziantep/TR
- BIO-002** **Incorporation of Conjugated Linoleic Acid into Corn Oil: Optimization by Response Surface Methodology**
H.A. Aksoy, C. Sezer, G. Üstün, M. Tüter, Istanbul/TR

SCIENTIFIC PROGRAMME – POSTERS

| | |
|---------------------------|--|
| BIO-003 | A Rapid and Efficient HPLC Profiling of Phospholipids in Soy Lecithin used as a Substrate for 1(3)-PI Synthesis Catalyzed by Mutant Phospholipases D J. Damjanovic, R. Takahashi, H. Nakano, Y. Iwasaki, Nagoya/J |
| BIO-004 | Production of Monoacylglycerols and Diacylglycerols by Means of Enzymatic Glycerolysis of Fish Oil in a Solvent-free System M.M. Camino Feltes, Florianopolis/BR, B. Barea, N. Barouh, P. Villeneuve, Montpellier/F, D. Oliveira, Erechim/BR, J.L. Ninow, Florianopolis/BR |
| BIO-005 | Lipolytic Activity of the Cultivation Broths of Four <i>Macrophomina Phaseolina</i> Isolates C. Schinke, M.A.Z. Ayub, A. Brandelli, J.C. Germani, Porto Alegre/BR |
| BIO-006 | The Effects of Acylation, Carbon Chain Length, Unsaturation Degrees on Interfacial Properties, Emulsification Capacity and Biodegradability of Lactonic and Acidic Sophorolipids X. Song, Jinan/PRC |
| BIO-008 | Lipase Positional Selectivity in Production of Omega-3 Enriched Triacylglycerides P.F. Mugford, A.J. Rolle, E.R. Suarez, J.A. Kralovec, Dartmouth, Nova Scotia/CDN |
| BIO-009 | Human Milk Fat Substitutes Rich in Omega-6 Fatty Acids J. Brys, Warsaw/PL, L. Nystrom, Zürich/CH, P. Koczon, Warsaw/PL |
| BIO-010 | Changes in Structure of Microdomains of Liposomes from Plasmatic Membrane Lipids under the Effect of Synthetic Antioxidant in a Wide Concentration Range N. Palmina, T.E. Chasovskaya, Moscow/RUS |
| HEALTH AND DISEASE | |
| HAD-001 | Metabolic Complication and Composition of Plasma Lipoproteins in Obese, Diabetic and Non Diabetics Rats Treated with Metformin and Nicotinic Acid M.H. Osfor, W.G. Nicola, E. Badawy, M. Emam, Giza-Cairo/ET |
| HAD-002 | Trans Fat Consumption among Adolescents living in Bangkok P. Patimanukaseam, Y. Punya-Ngarm, Bangkok/T |
| HAD-003 | Study of Effect of Administration of Statins Lipoproteins and Microalbuminuria of the Patient with Diabetes Mellitus S. Patiakas, Thessaloniki/GR |
| HAD-004 | Comparative Study of the Effects of Thyroxin to the Lipidemic Profile on Euthyroid Patients (with Normal Levels of Thyroid Hormones) with Goitre K. Rousos, Veria/GR, S. Patiakas, Kastoria/GR |
| HAD-005 | Defining Levels of Total Cholesterol, Triglycerides and Hdl-Cholesterol in Cases of Alcohol Abuse S. Patiakas, Thessaloniki/GR |

SCIENTIFIC PROGRAMME – POSTERS

| | |
|---------|--|
| HAD-006 | Young Doctors in Greece: Smoking and Consuming Alcohol. Two Major Health Problems. Multicentre Study K. Rousos, Veria/GR, S. Patiakas, I. Alexidis, Kastoria/GR, C. Charalampous, Thessaloniki/GR, R. Nini, K. Panagiotelis, Kastoria/GR |
| HAD-007 | FFA ER Stress and the Autophagy-related Genes in SVF and HUVEC Cells B.K. Kiec-Wilk, U. Czech, J. Goralska, A. Sliwa, A. Gruca, A. Knapp, Cracow/P, W. Dudek, Myslenice/P, A. Deminska, Cracow/P |
| HAD-008 | Oxidative Stable Hydrophilic Conjugated Linoleic Acid S. Koochi Kamali, Tehran/IR, L.T. Chuan, T. C. Ping, Serdang, Selangor/MAL |
| HAD-009 | Glutamate Transport in Blood Platelets and the Proton Gradient of Secretory Granules during Cholesterol Depletion with Methyl-beta-cyclodextrin T. Borisova, L. Kasatkina, Kiev/UA |
| HAD-010 | A Review of the 2010 Dietary Guidelines for Americans, Recommendations for Saturated Fatty Acids G. McNeill, Channahon, IL/USA |
| HAD-011 | Increased Levels of High-density Lipoprotein Cholesterol after Treatment in Patients with Breast Cancer S.H. Wu, Kaohsiung/RC |
| HAD-012 | Antioxidative and Hepatoprotective Effects of Ellagic Acid on Acetaminophen-induced Liver Damage in Rats Y.F. Lu, I.J. Chang, New Taipei/RC |
| HAD-013 | On the Exploitation of Oleaceae Plant Leaves for Herbal Tea Preparations: The case of <i>Ligustrum Japonicum</i> Species N. Nenadis, V.T. Papoti, K. Pegklidou, E. Perifantsi, V.J. Demopoulos, M.Z. Tsimidou, Thessaloniki/GR |
| HAD-014 | Evaluation of Three Omega 3 Fatty Acids Sources (Algae, Fish and Echium Oils) on Inflammatory and Oxidative Stress Biomarkers of Knockout LDLr Mice P.B. Botelho, K.R. Mariano, L.L. Macedo, M.R. Macedo, I.A. Castro, Sao Paulo/BR |
| HAD-015 | Protective Effect of Conjugated Linolenic Acid Isomers against Oxidative Stress, Inflammation and Erythrocyte Disintegrity in Diabetes S.S. Saha, M. Ghosh, Kolkata/IND |
| HAD-016 | Short-term Toxicological Evaluation of <i>Terminalia catappa</i>, <i>Pentaclethra macrophylla</i> and <i>Calophyllum inophyllum</i> Seed Oils in Rats I.A. Ajayi, Ibadan/WAN |
| HAD-017 | Oily Seeds as Sources of Valuable Vegetable Oils, Phytosterols, Tocopherol and Tocotrienols M. Krajicek, M. Pavlova, Koprivnice/CZ |
| HAD-018 | Omega-3 Fatty Acids and the Human Health: A New Approach to the Problem A.V. Esipov, T.A. Gorbach, Vladivostok/RUS |

SCIENTIFIC PROGRAMME – POSTERS

| | |
|---------|---|
| HAD-019 | Ovine Fat Naturally Enriched in CLA Comparing to Synthetic CLA Promotes a Higher Deposition of the c9,t11 Isomer in Liver and Muscle S.V. Martins, P. Lopes, S. Alves, C. Alfaia, M. Castro, R. Bessa, J. Prates, Lisboa/P |
| HAD-020 | The Unsaturation Degree of Neutral Lipids is Influenced by CLA Supplementation Contrarily to Polar Lipids S.V. Martins, P. Lopes, S. Alves, C. Alfaia, M. Nascimento, M. Castro, R. Bessa, J. Prates, Lisboa/P |
| HAD-021 | Increased Micronutrient Concentration in New Soft Refined Rapeseed and Sunflower Oils: Benefit on the Lymph Bioavailability in Rats C. Vaysse, L. Couëdelo, L. Fonseca, M. Gaud, X. Pagès, A. Rossignol Castera, J.D. Léao, N. Combe, Talence/F |
| HAD-022 | Beneficial Health Effects of Conjugated Linolenic Acids S. Yücel, D. Özçimen, Istanbul/TR, A. Tatli, Adana/TR |
| HAD-023 | Effect of Thymoquinone on Hepatic and Nephritic Titers and on Regeneration of Langerhans Islets M. Benboubetra, Béjaia/DZ, W.Sobi, Setif/DZ, B. Khettal, D. Atmani, Bejaia/DZ, P. Duez, Bruxelles/B |
| HAD-024 | Alcohol-related Hyperlipidemia, Hypertension, Albuminuria R.M. Korth, Munich/D |
| HAD-025 | Effects of Dietary Sea Squirt Oil on Lipid Metabolism in Rats M. Kawasaki, Takizawa-Iwate/J |
| HAD-026 | The Roll of Essential Fatty Acids from Peanuts <i>Arachis hypogaea</i> in Human Health V. Melo Ruiz, R. Gutierrez, C. Calvo, M. García, S. Macin, D.F. Mexico City/MEX |

MILK, DAIRY PRODUCTS AND ANIMAL SCIENCE

| | |
|---------|---|
| MDA-001 | Role of <i>Nigella Sativa</i> Oil as Antibacterial Agent in Male Albino Rats Infected with Gram Positive Bacteria M. Osfor, M. El-Sagher, A.M. Hegazy, A.S. Abdel-Azeem, Giza/ET |
| MDA-002 | Oil Palm Fruit Yagua (<i>Attalea butyracea</i>) in Diets for Growing Pigs R.J. Sánchez-Blanco, G. Nouel-Borges, M. Espejo-Díaz, L. Cuicas, Cabudare/YV |
| MDA-003 | Seasonal Variation of the West Iranian Bovine Raw Milk Fat and Comparison with European Country A.R. Alizadeh, J. Khalili, S. Khalajzadeh, Saveh/IR, K. Kuhnt, Jena/D |
| MDA-004 | Effect of High Pressure Processing on Free Fatty Acids and Lipid Oxidation during the Ripening of a Raw Goat Milk Cheese F.J. Delgado, J. González-Crespo, Badajoz/E, R. Cava, Caceres/E, R. Ramírez, Badajoz/E |
| MDA-005 | Lipolysis and Lipid Oxidation during a Raw Goat Milk Cheese Ripening R. Cava, Caceres/E, F.J. Delgado, J. González-Crespo, R. Ramírez, Badajoz/E |

MPOB

YOUR PARTNER IN
INNOVATIVE R&D
SOLUTIONS



With MPOB, you can tap into a world of palm oil-related business opportunities

In order to develop the nation's palm oil industry to world-class standards, MPOB has remained at the forefront of research and technology, facilitating the transfer of technology (TOT) to palm oil industry as well as Malaysian companies and entrepreneurs. Innovative new technologies are constantly being introduced for commercialisation covering all aspects from upstream to downstream. Additionally, our services include collaborative R&D, consultancy, incubator facilities, pilot plant development and licensing. From Food and Oleochemical to Biotechnology and Green Energy, the potential of palm oil applications is limitless. Call us now to explore the many business possibilities, and you too will be reaping the benefits of a fruitful partnership with MPOB.



Malaysian Palm Oil Board

Ministry of Plantation Industries and Commodities
6, Persiaran Institusi, Bandar Baru Bangi, 43000 Kajang, Selangor Malaysia
Tel: 603 8769 4400 Fax: 603 8925 9446 www.mpo.gov.my

SCIENTIFIC PROGRAMME – POSTERS

| | |
|---------|---|
| MDA-006 | Effect of Olive Oil, Sunflower Oil and Monensin on Production of Vaccinic Acid in Continuous Culture Fermenters A.M. Abd El-Gawad, Giza/ET, R.A. Ali, S.M. Allam, S.A.H. Abo El-Nor, M.S.A. Khattab, M.A. El-Sherbiny, Dokki/ET |
| MDA-007 | Replacement of Dairy Fat with Vegetable Oils in Iranian Feta Cheese B. Fathi Achachlouei, J. Hesari, S. Azadmard Damirchi, S.H. Peighambaroust, Tabriz/IR, M. Esmaili, Urmia/IR |
| MDA-008 | The Determination of Aroma Compounds of Butters Produced From Yoghurt and Cream during the Storage Period E. Gündoğdu, Erzurum/TR |
| MDA-009 | Effect of Black Cumin (<i>Nigella sativa</i> L.) Essential Oil on the Stability of Cow Milk Butter E. Dağdemir, S. Cakmakci, E. Gündoğdu, R. Cakmakci, Erzurum/TR |
| MDA-010 | Galician Horse, a Valuable Omega-3 Source J.L. Guil-Guerrero, E. Venegas-Venegas, M.A. Rincón-Cervera, R. Ramos-Bueno, M.D. Suárez, Almería/E |
| MDA-011 | Nutrient Composition of By-product from Fish Processing Plants G. Navarro, M.A. Rincón-Cervera, E. Venegas-Venegas, R. Ramos-Bueno, M.I. Sáez, M.D. Suárez, J.L. Guil-Guerrero, Almería/E |
| MDA-012 | Gonad Composition of Farmed and Wild Sea Urchins <i>Paracentrotus lividus</i> M.I. Sáez, F. Hidalgo, M.E. Díaz, P.A. Álvarez, E. Venegas-Venegas, M.A. Rincón-Cervera, G. Navarro, R. Ramos-Bueno, J.L. Guil-Guerrero, M.D. Suárez, Almería/E |
| MDA-013 | Fatty Acid Profile of Cultured Dusky Grouper, <i>Epinephelus marginatus</i> (Lowe, 1834), (Pisces: Serranidae) M.I. Sáez, F. González, E. Venegas-Venegas, M.A. Rinc, T. Martínez, M.D. Suárez, Almería/E |
| MDA-014 | Cheeses Fortified with Omega-3 Fatty Acids: A Review A. Georgala, Athens/GR |
| MDA-015 | The Possibility to Increase Linoleic Acid in the Laying Hens Egg V. Sterna, Riga/LV, A. Jemeljanovs, I. Vitina, V. Krastina, S. Cerina, Sigulda/LV |
| MDA-016 | Chemistry, Microbiology and Volatile Profiles of Butter made using Cream or Yogurt in Turkey A.A. Hayaloğlu, Malatya/TR |
| MDA-017 | Purification of DHA-Ethyl Ester from By-products Obtained from <i>Dicentrarchus labrax</i> and <i>Sparus aurata</i> R. Ramos-Bueno, M.A. Rincón-Cervera, E. Venegas-Venegas, J.L. Guil-Guerrero, Almería/E |
| MDA-018 | Feasibility of Mid Infrared Attenuated Total Reflectance Spectroscopy to Predict Individual Fatty Acids of Meat Products and Eggs E. Neyrinck, Kortrijk/B |

SCIENTIFIC PROGRAMME – POSTERS

| | |
|--|---|
| MDA-019 | Comparing the Effects of Diets Enriched with Vegetable Oils on Growth and Tissue Fatty Acid Composition of Juvenile Gilthead Sea Bream (<i>Sparus aurata</i>) N. Zayene, G.H. Wafa, G. Hamadi, H.A. Noureddine, A. Lotfi, Monastir/TN |
| MDA-020 | Fatty Acid Composition of Karin Kaymaği Cheese T. Erkaya, M. Sengül, A.E. Ceyhun, Erzurum/TR |
| OIL SEEDS, PLANT BREEDING, PLANT LIPIDS | |
| OSP-001 | Mowrah Butter: Nature's Novel Fat M.F. Ramadan, Zagazig/ET |
| OSP-002 | Incorporating Rye and Wheat Residue in to the Soil as a Sustainable Strategy for Weed Management in Soybean M. Agha Alikhani, B. Adlvandi, Tehran/IR |
| OSP-004 | Antioxidant Properties of Vegetable Virgin Oil Residual Cakes and their Potential Applications G. Fregapane, A.M. Inarejos-Garcia, Ciudad Real/E, P.B. Navas-Hernández, Maracay/VN, M.D. Salvador, Ciudad Real/E |
| OSP-005 | Production of Sophorolipids by High Cell Density Fermentation R. Gao, Z. Guo, M. Falkeborg, X. Xu, Aarhus/DK |
| OSP-006 | Evaluation of Oil Content and Fatty Acid Composition of <i>Pyrus glabra</i> as a Medicinal Plant (<i>Pyrus glabra</i> Boiss) K. Alirezalu, J. Hesari, S.A. Damirchi, S.H. Peighambaroust, B. Fathi-Achachlouei, S. Emami, Tabriz/IR |
| OSP-007 | Isolation and Characterisation of Rapeseed Protein for Use in Aquaculture Feeds H. Adem, H. Slawski, C. Schulz, Büsum/D, R.P. Tressel, F. Pudel, Magdeburg/D |
| OSP-008 | Fatty Acid Composition and Physicochemical Properties of some Citrus Seed Oils Obtained from some Locations in Turkey Ö. Inan, M.M. Özcan, Konya/TR |
| OSP-009 | Antioxidant and Antimicrobial Activity of Extracts obtained from <i>Camelina sativa</i> Seeds H. Abramovic, T. Kutin, N. Poklar Ulrih, T. Polak, S. Smole Možina, P. Terpinč, Ljubljana/SLO |
| OSP-010 | Tocopherol and Fatty Acid Contents of Some Crude Soybean Oils used by Mixed Feed Factories in Turkey G. Kanbur, Konya/TR, V. Ayhan, Isparta/TR |
| OSP-011 | Total Antioxidant Activity and Fatty Acids Composition of Lipids Fractions from Brazilian Native Fruits: Bacuri and Pequi R.G.B. Mariano, B.S. Amorin, S. Couri, S.P. Freitas, Rio de Janeiro/BR |
| OSP-012 | A Comparative Study of the Properties of Commercial Pomegranate Seed Oils D. Yücesen, N. Akgün, Istanbul/TR |
| OSP-013 | Comparative Study of the Fatty Acid Composition of Some Seed Oils from Nigeria I.A. Ajayi, Ibadan/WAN |

SCIENTIFIC PROGRAMME – POSTERS

OSP-015 **Fatty Acid Profiles of Seed Oil from some *Boraginaceae* Species collected from North Africa**
M.A. Rincon-Cervera, E. Venegas-Venegas, R. Ramos-Bueno, J.L. Guil-Guerrero, F. Gómez-Mercado, Almeria/E

OSP-016 **Prediction of Argan Seed Quality by Vis/NIR**
M. Rada, J.A. Cayuela, Sevilla/E, M. Benaissa, I. Ourrach, Casablanca/MA, A. Guinda, Sevilla/E

OSP-017 **Effect of Solvent on the Measurement of Antioxidant Activity of Cold-pressed Walnut and Pumpkin Oils**
M. Sielicka, M. Malecka, Poznan/PL

OSP-018 **Tocols and Sterols in Wheat and Rye Grains and Milling Fractions**
A.-M. Lampi, V. Piironen, Helsinki/FIN

OSP-019 **Effect of Climatic Factors on the Oil Content, Physico-chemical Properties and Fatty Acid Composition of Medicinal Castor Oil**
A. Alirezalu, J. Hesari, S.A. Damirchi, S.H. Peighambaroust, M. Sarbazi, Tabriz/IR

OSP-020 **Variation in the Composition of *Moringa oleifera* L. Oilseeds from India and Mexico**
V. Melo Ruiz, N. Vargas, H. Sandoval, S. Macin, M. Garcia, D.C. Mexico City/MEX

OLEOCHEMISTRY, BIODIESEL

OLEO-001 **The Role of Free Fatty Acids in Maximizing the Efficiency of the Supercritical Ethanolysis of Vegetable Oils**
I. Jachmanián, I. Vieitez, B. Irigaray, P. Casullo, M.A. Grompone, Montevideo/ROU

OLEO-002 **Millimeter Waves as a Tool for Monitoring Biodiesel Content**
V.V. Meriakri, E.E. Chigrai, M.P. Parkhomenko, S.V. Von Gratovski, R.N. Denisyk, Fryazino/RUS

OLEO-003 **Aqueous Enzymatic Extraction and Recovery of *Jatropha curcas***
H. Wazir, S.F. Cheng, C.H. Chuah, Kuala Lumpur/MAL

OLEO-004 **Ultrasound Assisted Biodiesel Synthesis from Corn Oil**
D. Özçimen, C. Kesgin, S. Yücel, Istanbul/TR

OLEO-005 **Hydrocarbon Biosynthesis in *Euphorbia lathyris*: Renewable Source of Energy**
A. Kumar, Jaipur, Rajasthan/IND, J. Golly, Moradabad/IND

OLIVE OIL

OO-002 **Pigments in Extra Virgin Olive Oils as Depending on Storage Conditions**
L.S. Conte, M. Marega, Udine/I

OO-003 **Sterols Composition of the Fat Residues Obtained from Different Conditioning Processes of Table Olives**
A. Lopez-Lopez, A. Cortes-Delgado, P. Garcia-Garcia, A. Garrido-Fernandez, Sevilla/E

OO-004 **Production and Optimization of Olive Oil Enriched in Conjugated Linolenic Acid**
M. Tüter, E. Aras, G. Üstün, Istanbul/TR



Creating value is what we do

Emery Oleochemicals is one of the world's largest Oleochemicals producers with a worldwide distribution.

Emery is headquartered in Malaysia with plants in North America, Germany and Malaysia.

With this in mind, we are a truly global Oleochemicals company that will enhance your Competitive Advantage through Trust, Partnership and Innovation.

CREATING VALUE | www.emeryoleo.com

SCIENTIFIC PROGRAMME – POSTERS

| | |
|--------|---|
| OO-005 | Discriminating and Quantifying the Adulteration of Extra Virgin Olive Oil by Means of Optical Spectroscopy and Chemometrics A.G. Mignani, A. Cimato, C. Attilio, Firenze/I, A. Cichelli, Pescara/I, M. Marega, Udine/I, L. Ciaccheri, Firenze/I, H. Ottevaere, H. Thienpont, Brussels/B |
| OO-006 | Evaluation of Virgin Olive Oil Minor Components, Sensory Characteristics and Quality using FT-NIR Spectroscopy G. Fregapane, A.M. Inarejos-García, S. Gómez-Alonso, M.D. Salvador, Ciudad Real/E |
| OO-007 | Phenolic Compounds of Virgin Olive Oils Co-processed with Citrus Fruit M.D. Salvador, S. González-Gamallo, S. Gómez-Alonso, G. Fregapane, Ciudad Real/E |
| OO-008 | Cross Breeding Research in the World to Generating New Olive Varieties for Olive Oil Industry Y. Özdemir, N. Aktepe Tangu, M.E. Akcay, Yalova/TR |
| OO-009 | Determination of Waxes in Olive Oils using Silver Nitrate-Impregnated Silica Gel A.A. Carelli, E.R. Bäumlner, M.T. González, L.N. Ceci, Bahia Blanca/RA |
| OO-010 | Recovery of Biophenols from “Alperujo” L.N. Ceci, L.F. Soberon, M.T. González, Bahia Blanca/RA |
| OO-011 | Simulation of an Olive Oil Extraction Plant M.T. González, L.E. Gottau, M.N. Robayna, A.A. Carelli, Bahia Blanca/RA |
| OO-012 | Carrying the Olive Fruits with Frigorific Trucks and its Economical Evaluation M. Kivrak, Erdemir-Balikesir/TR, Ö. Kula, S. Yilmazoğullari, Balikesir/TR, A. Tatli, Adana/TR |
| OO-013 | Possible Effects of Global Warming on Olive Oil Industry Y. Özdemir, Yalova/TR |
| OO-014 | Dynamic Head Space GC-MS Evaluation of Volatile Compounds of Extra Virgin Olive Oil vs Sensory Evaluation L.S. Conte, Udine/I, G. Procida, Trieste/I, C. Lagazio, Udine/I, A. Cichelli, Chieti/I, A. Giomo, Ancona/I |
| OO-015 | Analytical Evaluation of Olive Oil Oxidation R. Farhoosh, Mashhad/IR |
| OO-016 | Concentrations of Bioactive Phytochemicals in New Olive Oil Kinds From the Cultivar Olivastra of Seggiano A. Ranalli, S. Contento, G. Di Simone, Città Sant Angelo (PE)/I |
| OO-017 | Bitter, Pungency and Phenol Composition of Extra Virgin Olive Oils: A Study on Consumer Acceptability S. Barbieri, T. Gallina Toschi, E. Valli, Cesena/I, F. Gottardi, M. Canavari, Bologna/I, A. Bendini, Cesena/I |
| OO-018 | Commercial Olive Oil Analysis: A Point of View from an Analytical Service Provider T. Kuchler, C. Barthel, L. Ulbricht, N. Liebmann, L. Börs, Hamburg/D |
| OO-019 | Effect of Growing Area on a Polar and Minor Polar Compounds and other Chemical Parameters of Virgin Olive Oils of the Arbequina variety in Turkey A. Tatli, Adana/TR, G. Özkan, F. Köyluoğlu, H. Asik, Isparta/TR, A. Dağdelen, Balikesir/TR |

SCIENTIFIC PROGRAMME – POSTERS

| | |
|--|--|
| OO-020 | Effect of Harvest Time on Volatile Compounds in Memecik Olive Oil S. Cevik, Adana/TR, G. Özkan, Isparta/TR, M. Kiralan, Bolu/TR, H. Asik, F. Köyluoğlu, A. Bayrak, Isparta/TR |
| OO-021 | The Effect of using Salt and Calcium Carbonate on Olive Oil Yield and Quality F. Köyluoğlu, G. Özkan, Isparta/TR |
| OO-022 | Influence of Fruit Ripening Degree on the Physico-chemical and Antioxidant Properties of the Turkish Olive Cultivar Memecik H. Asik, G. Özkan, Isparta/TR |
| OO-023 | Volatile Compounds of Olive Oils from Different Locations of Gemlik Olive Cultivar M. Kiralan, Bolu/TR, G. Özkan, F. Köyluoğlu, H. Asik, Isparta/TR, A. Bayrak, Ankara/TR |
| OO-024 | Changes in Chemical Composition and Olive Oil Quality of Turkish Variety ‘Kilis Yaglik’ with Regard to Origin of Plantation D. Arslan, M.M. Özcan, G. Kanbur, Konya/TR |
| OO-025 | Influence of Genetic Variation, Crop Year and Geographical Location on Fatty Acid Profiles of Turkish Gemlik Extra-virgin Olive Oils G. Özkan, U. Celikkol Akcay, A. Dağdelen, B. San, O. Dolgun, D. Bozdoğan Konuşkan, Isparta/TR |
| OO-026 | Determination of Polyphenols in Virgin Olive Oil using a New Microextraction Technique Coupled with High-Performance Liquid Chromatography (HPLC) F.-A. Vuran, Aydin/TR |
| OO-027 | Use of VOCs and TAGs Data for Identification of Varieties of Extra Virgin Olive Oil C. Ruiz Samblás, Granada/E, A. Tres, A. Koot, S.M. van Ruth, Wageningen/NL, L. Cuadros-Rodríguez, A. González-Casado, Granada/E |
| OO-028 | Olive Fruits for Ultrasonic Humidifying M. Kivrak, M. Algil, Ö. Kula, Erdemir-Balikesir/TR |
| OO-029 | Influence of Harvest Year, Cultivar and Geographical Origin on Greek Extra Virgin Olive Oils Composition: A Study by NMR Spectroscopy and Biometric Analysis P.D. Dais, Heraklion/GR |
| OXIDATION, DEEP FRYING, MARINE LIPIDS | |
| OXI-001 | Evaluation of Antioxidant and Chelating Activities of Cinnamon Extract M. Gharachorloo, L. Kamali Roosta, M. Ghavami, Tehran/IR |
| OXI-002 | Validation of Differential Calorimetry Analysis for the Evaluation of Oil Oxidation M. Cansell, C. Garcia-Darras, Pessac/F, C. Pradere, J. Toutain, A. Sommier, Talence/F |
| OXI-003 | Frozen Food Frying at 160°C Induces Low Thermal Oxidation in Olive Oil and Sunflower Oil F.J. Sánchez-Muniz, S. Bastida, Madrid/E, L. di Lorenzo, R. Sacchi, Naples/I |

SCIENTIFIC PROGRAMME – POSTERS

SCIENTIFIC PROGRAMME – POSTERS

| | |
|---------|--|
| OXI-004 | Effect of Antioxidants on Thermal Stability of Oil in Water Emulsions Rich in Unsaturated Fatty Acids D. Ansorena, S. Campos, Porto/E, I. Berasategi, C. Poyato, M. García-Iñiguez de Ciriano, I. Astiasarán, Pamplona/E |
| OXI-005 | Processing Influence on the Oxidation Level of Sunflower Oil T.T. Nosenko, A.O. Oleksenko, Kyiv/UA |
| OXI-006 | The Effect of Pea Protein on Physicochemical Characterization and Oxidative Kinetics of Rapeseed Oil Nanoemulsions E. Arab Tehrani, E. Mallo, C. Gaiani, N. Belhaj, M. Linder, Vandoeuvre lès Nancy/F |
| OXI-007 | Reduction of <i>trans</i> Fatty Acids in Doughnuts L. Brühl, G. Unbehend, Detmold/D |
| OXI-008 | Phenolic Composition of South American Red Wines Classified According to their Antioxidant Activity, Retail Price and Sensory Quality D. Granato, I.A. Castro, Sao Paulo/BR |
| OXI-009 | Assessment of Physicochemical Properties and Antioxidant Activity of Argentinean Red Wines using Chemometrics D. Granato, I.A. Castro, Sao Paulo/BR |
| OXI-010 | Increasing the Shelf Life of Frying Oils with a Natural Antioxidant or Flavour Blend and the Effect on the Shelf Life of a Fried Product W. Dooghe, M. Liessens, Herentals/B |
| OXI-011 | A Kinetic Study on the Formation of Hydroperoxy-, Keto- and Hydroxy-dienes in FAMES Derived from Sunflower Oils A. Morales, C. Dobarganes, Sevilla/E, G. Márquez-Ruiz, Madrid/E, J. Velasco, Sevilla/E |
| OXI-012 | Antioxidative Potential of Selected Herbs and Spices D. Chrpova, Prague/CZ, C. Garcia Ortiz, I. Roubickova, L. Kourimska, J. Panek, Prague/CZ |
| OXI-013 | Oxidative Stability of Selected Oils with Different Degree of Unsaturation I. Roubickova, D. Chrpova, L. Kourimska, J. Mikeska, J. Panek, Prague/CZ |
| OXI-014 | Recovery of Phenolic Antioxidants from Rice Hulls after Alkaline Digestion A. Kyriakoudi, N. Nenadis, M.Z. Tsimidou, Thessaloniki/GR |
| OXI-015 | Preparation and Functionality of Phenolics-enriched Lecithin (Phenolipids) M.F. Ramadan, Zagazig/ET, B. Matthäus, Detmold/D |
| OXI-016 | The Effect of Polymerization on Rheological Behavior of Canola Oil N. Dehghannejad, Isfahan/IR, M. Hojjatoleslami, Shahre Kord/IR |
| OXI-017 | Changes in Oil Properties due to Repeated Frying and their Effect on the Water, Oil Content and Crust Properties of French-fries T.D. Karapatsios, E.P. Kalogianni, Thessaloniki/GR |

| | |
|-----------------|---|
| OXI-018 | Positional Distribution of Fatty Acids in Refined and Crude Hoki Oils by 1,3 Specific Hydrolysis using Pancreatic Lipase T.R. Tengku Mohamad, E.J. Birch, Dunedin/NZ |
| OXI-019 | Effect of Adding Essential Oil from <i>Origanum onites</i> on Oxidative Stability of Pistachio Nut Paste E. Adal, S. Eren, Gaziantep/TR |
| OXI-020 | Cellular Effects of Oxidised Marine Oil Enriched with Omega-3 S. Grimmer, M. Todorcevic, M. Lilac, G. Vogt, B. Ruyter, Ås/N |
| OXI-021 | Intake of Oxidized Cod Liver Oil and Health Effects: A Randomized Controlled Trial I. Ottestad, G. Vogt, Ås/N, K. Retterstøl, Oslo/N, M. Myhrstad, Akerhus/N, J.-E. Haugen, Ås/N, A. Nilsson, Oslo/N, G. Ravn-Haren, Copenhagen/DK, B. Nordvi, K. Wettre Brønner, L. Frost Andersen, K.B. Holven, Oslo/N, S.M. Ulven, Akerhus/N |
| OXI-022 | Antioxidant and Antimicrobial Activity and Solubility of Alkyl Esters of Phenolic Acids R. Merkl, J. Smidrkal, I. Hrádková, V. Filip, Prague/CZ |
| OXI-023 | Deterioration of Liquid Margarines and Vegetables Oils during Frying A. Lamglait, Oslo/N, G. Vogt, E. Olsen, Ås/N, I. Storrø, Trondheim/N, H. Standall, B. Kirkhus, Ås/N |
| OXI-024 | Polar and Polymeric Compound Analysis to Assess the Influence of Refinery Process on Cottonseed Oil's Quality F.N. Arslan, Karaman/TR, H. Kara, M. Topkafa, Konya/TR |
| OXI-025 | Synthesis and Structure Analysis of Oxidation and Thermo-degradation Products and their One-step Isolation J. Kyselka, V. Filip, I. Hradkova, J. Smidrkal, Prague/CZ |
| OXI-026 | Monitoring of the Changes in Cottonseed Oil Tocopherol Content during Deep-Frying Process H. Kara, Konya/TR, F.N. Arslan, Karaman/TR, H.F. Ayyildiz, Konya/TR |
| OXI-027 | Antioxidant Activity of the Essential Oil and Methanolic Extract of <i>Cuminum cyminum</i> at Three Concentrations in Purified Sunflower Oil S. Einafshar, H. Poorazarang, R. Farhoosh, H. Khorsand Beheshti, Mashad/IR |
| OXI-028 | Image Analysis of Color Changes in Canola Oil to Influence of Bene Kernel Oil and its Unsaponifiable Matters Fraction during Frying Process P. Sharayei, R. Farhoosh, H. Poorazarang, M. Hossein, H. Khodaparast, Mashhad/IR |
| PALM OIL | |
| PALM-001 | Influence of Monopalmitin on the Crystallization Behaviour of Palm Oil S. Verstringe, V. De Graef, F. Depypere, K. Dewettinck, Ghent/B |
| PALM-002 | Latest Developments and Trends in Palm Oil Refining B. Schols, J. De Kock, W. De Greyt, M. Kellens, Zaventem/B |

SCIENTIFIC PROGRAMME – POSTERS

SCIENTIFIC PROGRAMME – POSTERS

| | |
|---------------------------|--|
| PALM-003 | Verification of the Geographical Origin of Palm Oils using Fingerprints and Chemometrics A. Tres, G. van der Veer, Wageningen/NL, C. Ruiz-Samblas, Granada/E, S.M. van Ruth, Wageningen/NL |
| PALM-006 | Life Cycle Assessment for the Production of Fresh Fruit Bunches (FFB) Z. Hashim, Y.M. Choo, M. Halimah, S. Vijaya, Y.A. Tan, C.W. Puah, Kajang, Selangor/MAL |
| PHYSICAL CHEMISTRY | |
| PC-001 | Heterogeneous Microstructures of Spherulites of Lipid Mixtures Examined with Synchrotron Radiation Microbeam X-ray Diffraction L. Bayés-García, T. Calvet, M.A. Cuevas-Diarte, Barcelona/E, S. Ueno, K. Sato, Higashi-Hiroshima/J |
| PC-002 | Synchrotron Radiation X-ray Diffraction Studies of Milk Fat Crystallization S. Itatani, H. Hondoh, S. Ueno, K. Sato, Higashi-Hiroshima/J |
| PC-003 | Puff Pastry Performance of Palm-based Fat Blends with Varying Triacylglycerol Composition but the same Total Saturated Fat K.W. Smith, Bedford/GB, P. Garcia-Macias, M.H. Gordon, R.A. Frazier, Reading/GB, L. Gambelli, Wormerveer/NL |
| PC-004 | Growth and Nucleation Measurements in Crystallising Fat Systems using Image Analysis in Conjunction with Optical Microscopy A.G.F. Stapley, Loughborough/GB, K. Bhaggan, Wormerveer/NL, K.W. Smith, Bedford/GB |
| PC-005 | Crystal Behavior of Beef Tallow Modified by Interesterification with Vegetable Oils I. Jachmanián, N. Segura, L. Suescun, Montevideo/ROU, R. Claro da Silva, F.A. Schäfer de M. Soares, L.A. Gioielli, Sao Paulo/BR |
| PC-006 | Textural Properties of Soybean Oil Organogels Built With Candelilla, Bee and Sugarcane Waxes J.C.B. Rocha, J.L. Dutra, D. Barrera-Arellano, Campinas/BR |
| PC-007 | Influence of Emulsifiers in W/O Low Fat Spreads for Fat Crystallization A. Okamura, Higashi-Hiroshima/J |
| PC-008 | Evaluation of Physicochemical Properties and Fatty Acid Composition of Milk Thistle Seed Oil K. Alirezalu, J. Hesari, S.A. Damirchi, S.H. Peighambardoust, A. Alirezalu, Tabriz/IR |
| PC-009 | Physicochemical, Sensory and Textural Properties of Butter Fortified with Hazelnut Powder S. Emami, J. Hesari, S.A. Damirchi, S.H. Peighambardoust, S.A. Rafar, M. Esmaili, Tabriz/IR |
| PC-010 | Effect of Combination of Emulsifiers on the Crystallization of Low <i>Trans</i>/Low Sat Fat M.A.F. Domingues, R.K.A. Garcia, A.P.B. Ribeiro, L.A.G. Gonçalves, Campinas/BR |

| | |
|--------|---|
| PC-011 | Processing Effects on the Nano-crystalline Structure and Mechanical Properties of <i>Trans</i>-fat Free Fats based from Fully Hydrogenated Stock N.C. Acevedo, G. Alejandro, A.G. Marangoni, Guelph/CDN |
| PC-012 | Zero <i>Trans</i> Fats Formulation through a Neural Network Operated with Five Components: Two Soybean-soybean Interesterified Fats, Palm, Soybean and Palm Kernel Oils D. Barrera-Arellano, E.H. Akamine, R.K.A. Garcia, K.M. Gandra, Campinas/BR |
| PC-013 | Chemical Composition of Brazilian Cocoa Butter and Industrial Blends A.P.B. Ribeiro, T.G. Kieckbusch, Campinas/BR |
| PC-014 | Melting Point, Solid Fat Content and Consistency of Brazilian Cocoa Butter and Industrial Blends A.P.B. Ribeiro, T.G. Kieckbusch, Campinas/BR |
| PC-015 | Solubility Measurements and Analysis of Binary, Ternary and Quaternary Systems of Lipid Components in Supercritical Carbon Dioxide R.C. Santos, N.I. Aldarmaki, T. Lu, B. Al-Duri, Birmingham/GB, K. Bhaggan, Wormerveer/NL, R.C. Santos, Birmingham/GB |
| PC-016 | Rheology of Cocoa Butter Equivalents: Effect of Diacylglycerols on Crystallisation Behaviour I. Matita, J. Werleman, Wormerveer/NL |
| PC-017 | Retarding Oil Migration and Fat Bloom Development in Filled Chocolate Products by Low- and High-temperature Treatments C. Delbaere, F. Depypere, N. De Clercq, S. De Pelsmaeker, R. Januszewska, X. Gellynck, K. Dewettinck, Ghent/B |
| PC-018 | Effect of Temperature and Cooling Rate on Static Crystallization of Different Cocoa Butters by DSC, PLM and X-Ray Diffractometer G. Şekeroğlu, A. Kaya, Gaziantep/TR |
| PC-019 | Non-triglyceride Structuring of Edible Oils and Emulsions R. den Adel, A. Bot, E. Roijers, E. Flöter, Vlaardingen/NL |
| PC-020 | Rheological Properties of Cocoa Butter at Different Temperatures and Shear Rates G. Şekeroğlu, O. Özkanlı, A. Kaya, Gaziantep/TR |
| PC-021 | Physicochemical Properties of Fat Blends based on Anhydrous Milk Fat and Palm Oil S. Danthine, Gembloux/B |
| PC-022 | Influence of Palm Oil Enzymatic Interesterification on Physicochemical Properties of Ternary Fat Blends involving Anhydrous Milk Fat E. Lefébure, S. Danthine, Gembloux/B |
| PC-023 | Isothermal Crystallization of Milk Fat by Oscillatory Rheometer and Differential Scanning Calorimeter D. Büyükbese, O. Özkanlı, G. Şekeroğlu, E.E. Emre, A. Kaya, Gaziantep/TR |
| PC-024 | Fatty Acid Composition and Isothermal Crystallization of Palm Oil/Hardfats Blends G.M. Oliveira, B.R. Ana Paula, G.K. Theo, Campinas/BR |

SCIENTIFIC PROGRAMME – POSTERS

| | |
|-------------------|---|
| PC-025 | Influence of Hardfats on Melting Point, Solid Fat content and Consistency of Palm Oil G.M. Oliveira, B.R. Ana Paula, G.K. Theo, Campinas/BR |
| PC-026 | Effect of Temperature and Cooling Rate during Thermal Fractionation of Anhydrous Milk Fat on the Stearin Characteristics E.C.B. Castilho Bonomi, T.G. Kieckbusch, V. Luccas, Campinas/BR |
| PC-027 | The Physical Characterization and Sorption Isotherm of Rice Bran Oil Powders Stabilized by Food Grade Biopolymers R. Charoen, A. Jangchud, K. Jangchud, T. Harnsilawat, Bangkok/T |
| PROCESSING | |
| PROC-001 | Innovative Processing for Enhancement of Novel Antioxidant Canolol in Canola U. Thiyam, Winnipeg/CDN |
| PROC-002 | Saponification Method for Carotene Extraction from Red Palm Oil Y. Fazli, P. Kermani, M. Tajdari, Arak/IR |
| PROC-003 | Developments in the Application of Enzymatic Degumming D. Cowan, Chesham, Buckinghamshire/GB, H.S. Yee, H.C. Holm, Bagsvaerd/DK |
| PROC-004 | Aqueous Extraction of Plant Seeds: Effect of Protease Treatment G. Üstün, M. Tüter, H.A. Aksoy, Istanbul/TR |
| PROC-005 | Improvement of Rapeseed Meal by Gentle Fluidized Bed Desolventizing F. Pudél, K.-H. Leidt, L. Mörl, S. Pudél, K. Weigel, R. Zettl, Magdeburg/D |
| PROC-006 | Orthogonal Investigation of the Influence of Process Parameters on Tocopherols, Free Fatty Acids and <i>Trans</i> Fatty Acids during Two-step Deodorization Y.C. Shi, F. Pudél, Magdeburg/D |
| PROC-007 | Removal of Glycidol Fatty Acid Esters from Refined Oils and Fats U. Strijowski, K. Franke, Quakenbrueck/D |
| PROC-008 | Ultrasonic-Assisted Alcoholic Pre-treatment of Seeds for Better Quality Cold-Pressed Oil S. Türkay, S.E.B. Seran, H. Gürbüz, Istanbul/TR |
| PROC-009 | Effect of Different Precursors on the Formation of 3-MCPD Esters and Related Compounds A. Freudenstein, B. Matthäus, Detmold/D |
| PROC-010 | Experimental Investigations on Gas Assisted Pressing of Oilseeds M. Müller, R. Eggert, Hamburg/D |
| PROC-011 | Influence of Processing in the Composition of Unsaponifiable Matter and Oxidative Stability of Avocado Oil I. Santana, L.M.C. Cabral, A.G. Torres, S.P. Freitas, Rio de Janeiro/BR |



Press+LipidTech

HF Press+LipidTech – Your strong partner for trend-setting technologies.

We supply innovative and long-lasting machines and systems. When it comes to quality we do not tolerate any compromises. Price differences are relative in view of your advantages and the customer-oriented service of the technology leader.

Let's talk. We are at your disposal.

New name.
Proven partner.

Pressing & Refining Equipment

Parts & Service



See us at:



05. - 07. October 2011
M,O,C Munich / Germany

www.hf-press-lipidtech.com

Harburg-Freudenberger Maschinenbau GmbH
Seevestrasse 1, 21079 Hamburg / Germany

SCIENTIFIC PROGRAMME – POSTERS

| | |
|----------|--|
| PROC-012 | Pumpkin Seed Oil Extraction using Supercritical Carbon Dioxide N. Akgün, K. Onart, Istanbul/TR |
| PROC-013 | Recovery of Squalene Present in Olive Oil Deodorizer Distillate using Supercritical Fluids N. Akgün, E. Tekneci, Istanbul/TR |
| PROC-014 | Novel Physical Process to Enrich Minor Components from Palm Fatty Acid Distillate (PFAD) K. Bhaggan, L. Gambelli, J. Franx, Wormerveer/NL |
| PROC-015 | Dehulling, Drying and Conditioning of Sunflower and Rapeseed in a Fluidized Bed Application M.B. Börner, F. Sajontz, M. Peglow, M. Ihlow, G. Börner, Magdeburg/D |
| PROC-016 | Formation of 3-MCPD and 3-MCPD Esters and Related Compounds during Barbecuing B. Matthäus, K. Vosmann, Detmold/D, W. Jira, Kulmbach/D |
| PROC-018 | Deacidification of Crude Buriti Oil using Membrane Technology M.C. Chiu, G.B. Gazotto, L.A.G. Goncalves, Campinas/BR |
| PROC-019 | Dewatering of Yeast Biomass for the Production of Single Cell Oils M. De Coninck, Gent/B, R. Van Hecke, R. Deprez, J. De Baerdemaeker, Leuven/B |
| PROC-020 | Separation of Carotenoids from Crude Buriti Oil using Membrane Technology M.C. Chiu, L.M.F. Dias, L.A.G. Goncalves, Campinas/BR |
| PROC-021 | Mechanism of Formation of Acylglycerol Chloroderivatives in Vegetable Oils J. Smidrkal, J. Velisek, V. Filip, M. Dolezal, Z. Zelinkova, J. Kyselka, I. Hradkova, Prague/CZ |
| PROC-022 | The Effect of Surfactants on the Microencapsulation of Flaxseed Oil by Complex Coacervation M. Mascarenhas, Campinas/BR |
| PROC-023 | Purification of a DHA-triacylglycerol fraction from DHASCO® E. Venegas-Venegas, M.A. Rincón-Cervera, R. Ramos-Bueno, C. López-Sánchez, J.L. Guil-Guerrero, Almería/E |
| PROC-024 | Wheat Husk Ash as a Bleaching Agent S. Yücel, P. Terzioğlu, D. Özçimen, Istanbul/TR |
| PROC-027 | Prevention of Formation from doing 3-chloropropan-1,2-diol Esters during Refining of Vegetable Oils J. Smidrkal, Prague/CZ |

Gold Sponsor

Special thanks for supporting the
9th Euro Fed Lipid Congress



Unilever

Unilever R&D
Vlaardingen, The Netherlands

www.unilever.com

SPONSORS AND EXHIBITORS

SPONSORS AND EXHIBITORS

The organisers gratefully acknowledge support by the following Companies, Bodies and Institutions.
As of 26 April 2011.

GOLD SPONSOR



Unilever R&D
Vlaardingen, The Netherlands

SILVER SPONSORS



IOI Group – Loders Croklaan
Wormerveer/Rotterdam,
The Netherlands



Malaysian Palm Oil Board
Kuala Lumpur, Malaysia



Sime Darby – Unimills B.V.
Zwijndrecht, The Netherlands

Other Sponsors (alphabetical order):



Avanti Polar Lipids Inc.
Alabaster, Alabama, USA



Bioriginal
Den Bommel, The Netherlands



Bruker Optik GmbH
Ettlingen, Germany



Cargill Refined Oils Europe
Schiedam, The Netherlands



Danisco A/S
Copenhagen, Denmark



DeSmet Ballestra Group
Zaventem, Belgium



**Dutch Product Board for Margarine,
Fats and Oils**
Rijswijk, The Netherlands



Emery Oleochemicals GmbH
Düsseldorf, Germany



**Eurofins Analytik GmbH, Labor
Wiertz-Eggert, Jörisen**
Hamburg, Germany

Gary List
Peoria, Illinois/USA
(private sponsorship)



HF Press & Lipid Technology
Hamburg, Germany



Körting AG
Hannover, Germany



ÖHMI Engineering GmbH
Magdeburg, Germany



oils+fats
Munich, Germany



Port of Rotterdam
The Netherlands



Süd-Chemie AG
Munich, Germany



Verenium Corp.
San Diego, California, USA



Wiley-VCH Verlag GmbH & Co. KGaA
Weinheim, Germany

OTHER CONGRESS EVENTS

Sunday, 18 September 2011

11:00

Euro Fed Lipid Board Meeting*Hudig Zaal (3rd floor)*

Monday, 19 September 2011

13:00

Scientific Committee**10th Euro Fed Lipid Congress 2012,
Krakow, Poland***Hudig Zaal (3rd floor)*

Tuesday, 20 September 2011

17:30

Euro Fed Lipid General Assembly*Plate Zaal/Van der Vorm Zaal*

Euro Fed Lipid members are cordially invited to participate.

» JOB MARKET

There will be a designated „Job Market“ poster wall to post vacancies or job applications. No registration is required, this being a free of charge service.

Employers who wish to post job offers or applicants who wish to post CV's are asked to simply fix their offers to the designated poster walls near the congress office.

» POSTER AWARD

The best poster on display will receive the Euro Fed Lipid poster award – a one year free subscription to the European Journal of Lipid Science and Technology and 250 Euro prize money. The award is sponsored by Wiley-VCH and Mr. Gary List.

» PRE-CONGRESS EVENT**10th ILPS Phospholipid Congress**

16 – 18 September 2011

Rotterdam, the Netherlands

www.ilps.org/10th%20Congress.htm

GUEST AND SOCIAL PROGRAMME

Sunday, 18 September 2011

11:00 – 15:00

Rotterdam City Tour (guided tour by bus/boat)

Rotterdam is the second largest city in the Netherlands with Europe's biggest harbour. The origins of Rotterdam date back to the 13th century but since World War II the city has been rebuilt in a surprisingly futuristic style. One of the attractions of the city is the way that the old and the new meet. Delfshaven, founded in the 14th century as the port of Delft has since remained intact. In 1620, Pilgrim Fathers left for America from here, reaching Cape Cod on November 4th. You will see the port of Rotterdam during a harbour trip of 1 hour and 15 minutes. It is quite an experience to see the wharfs, quays, docks and silos at such close quarters and to take part in the busy sea and river traffic.

Registration required

Price: 35 Euro p.p.

Departure: 11:00 from De Doelen (Congress Centre)

Return: 15:00 to De Doelen (Congress Centre)



© rotterdamimagebank – Daarzijn



© rotterdamimagebank – Mark Hoermann



© rotterdamimagebank – Paul Dijkstra

GUEST AND SOCIAL PROGRAMME

Sunday, 18 September 2011

17:30-19:00

Welcome Reception and Poster Session A

at the congress Centre de Doelen

Registration is required (free of charge)

Monday, 19 September 2011

09:00-13:00

GUEST TOUR:**Windmills of Kinderdijk**

The Netherlands is famous for its windmills. To date there are still more than 1.000 mills. Nowhere in the world will you find as many windmills as near the Dutch village Kinderdijk. Around 1740, no less than 19 sturdy mills were built here and have been well preserved to the present day.



The mills drain the excess water from the Alblasserwaard polders – which are situated below sea-level – after which the water is sluiced into the river Lek.

The powerful windmill sails serve to transmit the force of the wind on to large paddle-wheels which scoop up the water. Nowadays power-

driven pumping engines do the job, including one of the largest water screw pumping-station in Europe.

The foundation „Wereld Erfgoed Kinderdijk“ maintains and preserves the windmills in Kinderdijk. The preservation is not limited to the windmills themselves, but also covers the area in which the windmills are situated. In 1997 the mills of Kinderdijk were put on the World Heritage List of UNESCO.

Registration is required

Price: 40 Euro p.p.
 Departure: 09:00 from De Doelen (congress centre)
 Return: 13:00 to De Doelen (congress centre)

GUEST AND SOCIAL PROGRAMME

Monday, 19 September 2011

18:00 - 22:30

GUEST TOUR:**Boat trip through the Harbour with Dinner**

Kindly sponsored by the Dutch Product Board for Margarine, Fats and Oils (MVO).



18:00 Embark the ship James Cook at the Spido, Willemskade 85 (see congress webpage for a map with directions)
 18:30 Sailing
 22:30 Arrival at the Willemskade and disembarkation.



During the 3 - 4 hour boat trip you can watch Rotterdam's impressive skyline with its imposing buildings glide by and experience the unique view of the harbours shipyards, docks and the hypermodern trans shipping of thousands of containers and ,De Rotterdam'. You will also be able to see several companies such as Unilever, Vopak, Koole, Cargill and Maasrefinery/Maasttank, whose core business is oils and fats.

Dinner will be served while cruising through the harbour. Dietary requirements should be specified beforehand.

Registration is required

Price: 50 Euro p.p.
 Departure: 18:00 Willemskade
 Return: 22:30 Willemskade

GUEST AND SOCIAL PROGRAMME

GUEST AND SOCIAL PROGRAMME

Tuesday, 20 September 2011

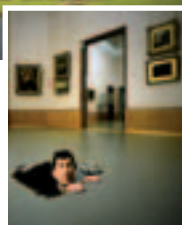
11:00 – 14:00

GUEST TOUR:**A visit to the Museum Boijmans Van Beuningen** (guided walk)

A visit to Museum Boijmans Van Beuningen is a journey through the history of art. Dutch and European masterpieces provide a comprehensive survey of art from the early Middle Ages to the 21st century, from Bosch, Rembrandt and Van Gogh to Dalí and Christo.



© Museum Boijmans Van Beuningen

**Art collection:** Museum Boijmans Van Beuningen

is one of the oldest museums in the Netherlands. In 1849 the lawyer Boijmans left his art collection to the city of Rotterdam. With the acquisition of the Van Beuningen collection in 1958 the museum obtained the second part of its name. The museum houses a unique collection of paintings, sculptures and everyday objects. Its collection of prints and drawings is one of the best in the world. The museum also organises a diverse programme of spectacular temporary exhibitions throughout the year.

Old and Modern Masters: Marvel at the beautiful works by Brueghel the Elder and Rembrandt. Follow the development of Impressionism and Modernism in the paintings of Monet, Van Gogh and Mondrian. Lose yourself in the dream world of the Surrealists Dalí and Magritte. The art is not only to be found inside: the museum has a wonderful sculpture garden to view.

Contemporary Art and Design: The museum shows how everyday objects have changed over the last eight hundred years, from medieval jugs and glassware from Holland's Golden Age to Rietveld furniture and contemporary Dutch design. A young generation of visual artists such as Eliasson and Cattelan bring the museum's art collection up to date.

Stately Beacon: The museum's monumental building opened in 1935. It was designed by the municipal architect Van der Steur specially to house the collection. The stately redbrick building contains both large galleries where art can be viewed in daylight and more intimate spaces. The building survived the bombing of the city in 1940 and has been extended several times over the years. To this day the building's tower remains a beacon in the city.

Schedule:

- 11:00 Museum Tour Guide will pick up the group at De Doelen
- 11:15 Tour Guide will start the tour in the Museum - steady collection (tour through the history of Art from the Tower of Babel through Van Gogh, Rembrandt and Dalí)
- 12:15 Tour Guide will take the group to the exhibition space where you can walk around by yourself – the tour guide will stay with you in the same space.
- 12:45 Tour Guide will take the group to the restaurant for lunch (beautiful statue garden view).
- 13:00-14:00 Lunch in the Restaurant. The lunch will consist of: Salad, Soup of the day, biological sandwiches, Fruits salad, Coffee, Tea

Registration is required

- Price: 35 Euro p.p. (includes entrance fee and lunch)
- Departure: 11:00 from De Doelen (congress centre)
- Return: 14:00 to De Doelen (congress centre)

Tuesday, 20 September 2011

19:30

Congress Dinner

At the Cruise Terminal Rotterdam (Wilhelminakade 699) (see congress webpage for a map with directions)



© Cruise Terminal Rotterdam

Registration is required

- Price: 70 Euro p.p.
- The dinner is kindly sponsored by the Port of Rotterdam

**Terms and Conditions for Guest and Social Programme:**

Please collect your tickets at the registration desk.

The number of places for all events is limited and will be allocated on a first come, first serve basis. **Cancellations are non-refundable.** Substitute participants can be named anytime without additional costs.

A minimum number of participants is required on each tour, should the minimum number not be met, the organizer may cancel the tour and inform of its decision within ample time. Purchased tickets will be refunded. Further recourse is excluded.

All the tours will be accompanied by an English Speaking Guide

GENERAL INFORMATION**>> LOCATION**

The congress will place at the:

Concert and Congress Centre de Doelen
Kruisplein 40
3012 CC Rotterdam/NL
Phone +31/10/217 17 00



The stylish building is located at the very heart of Rotterdam, just opposite the central station. It is also home to the Rotterdam Philharmonic Orchestra.

>> TRAVEL INFORMATION**Aircraft**

Most flights arrive at Amsterdam International Airport Schiphol (located between Amsterdam and Rotterdam); it is the most user friendly airport in the world and the 4th largest in Europe. The new high speed train from Schiphol to Rotterdam Central Station takes only 26 minutes.

Rotterdam Airport is a comfortable and easy regional airport, situated approximately 6 miles from the city centre.

**Air France/KLM is offering discounts for delegates
of the Euro Fed Lipid congress:**

Event ID: 11418AF

Valid for travel from 13/09/2011 to 26/09/2011

Discounts are applied to a wide range of airfares
on all Air France and KLM flights worldwide

See

www.eurofedlipid.org/meetings/rotterdam/index.htm#travel
for details and booking information.

GENERAL INFORMATION**Train**

International direct connections to Belgium, France and Germany depart many times a day from Rotterdam Central Station. Paris is only 2 hours and 36 minutes, Brussels 1 hour and 11 minutes. Tickets are available online at the webpage of the Dutch railroad (Nederlandse Spoorwegen)
www.ns.nl/cs/Satellite/travellers

CarFrom Amsterdam/Den Haag

Follow A13 in the direction of Rotterdam, at Kleinpolderplein follow the signs in the direction of Centrum, and at the second traffic light follow the signs for Euromast/Maastunnel. Take the right tunnel after the traffic light and go left at the next traffic light. You will now be on the Weena Boulevard.

From Utrecht

Follow A20 in the direction of Den Haag/Hoek van Holland, take the Rotterdam Centrum/Schiebroek/Hillegersberg exit, and at the end of the exit follow the signs to Centrum (Schieweg/Schiekade). You will now be on Hofplein square.

From Breda/Dordrecht

Take the right lane on the A16 motorway (follow Kralingen/Rotterdam Centrum). Cross the Van Brienoordbrug and take the first exit (Rotterdam Centrum). Turn left at the end of the exit lane (roundabout in the direction of Centrum), and turn onto the Maasboulevard. Continue straight ahead (along de Boompjes). At Hotel Inntel (on your right-hand side), turn right onto the Schiedamsedijk. Continue until you have reached the Coolsingel-Westblaak intersection. Turn left onto the Westblaak and continue in the direction of the Hofplein.

For further details download the directions in .pdf from the congress webpage.

GENERAL INFORMATION

» CONGRESS OFFICE

The Congress Office, located in the foyer, will be open on:

| | | |
|-----------|--------------|----------------|
| Sunday | 18 September | 12:00 – 19:00* |
| Monday | 19 September | 08:00 – 18:00 |
| Tuesday | 20 September | 08:00 – 18:00 |
| Wednesday | 21 September | 08:00 – 12:30 |

* City tour tickets can be picked up from 09:00

E-Mail: saritas@eurofedlipid.org

» LUNCHES

Lunchboxes are available at the congress centre. They have to be pre-booked. The price is 15 Euro per person per day.

» REGISTRATION

Please register **online** at:

www.eurofedlipid.org/meetings/rotterdam

(a 5 Euro discount applies)

or complete the enclosed registration form (one form per participant) and return it to:

Euro Fed Lipid e.V.
P.O. Box 90 04 40
60444 Frankfurt/Main
Germany
Phone: +49/69/7917-345
Fax: +49/69/7917-564

Returning the form no later than **05 August 2011** will guarantee the early bird fee.

Registration is valid after receipt at the Euro Fed Lipid headquarters. Conference tickets will be handed out at the registration desk.

GENERAL INFORMATION

» REGISTRATION FEES*

| Category | until 05 August | after 05 August |
|--|--------------------|--------------------|
| Euro Fed Lipid members** and employees of member companies | EUR 510 | EUR 560 |
| Non-members | EUR 565 | EUR 610 |
| Euro Fed Lipid student member with poster presentation*** (proof required) | EUR 60 | EUR 110 |
| all other students*** (proof required) | EUR 110 | EUR 160 |

* Registration fees are not subject to value added tax (In accordance with §4 Nr. 22a UStG of the German Tax Law).

** Euro Fed Lipid Members are direct members as well as members of Czech Chemical Society (Oils & Fats Group), DGF, GERLI, Greek Lipidforum, KNCV (Oils & Fats Group), Nordic Lipidforum, METE (Hungarian Scientific Society for Food Industry, Vegetable Oil Division), Polish Food Technologists Society, (Oils & Fats Section) SCI (Lipids Group), SFEL, SISSG (Società Italiana per lo Studio delle Sostanze Grasse) or YABITED (Turkish Lipid Group).

*** The student status is granted to undergraduate, postgraduate and Ph.D. students. Please provide suitable proof of your student status with the registration (e.g. copy of the student card, confirmation of the institute or similar).

The registration fee includes:

- Entry to the scientific programme and poster sessions
- Book of Abstracts (on USB Sticks)
- List of participants
- Free registration for the opening mixer
- Coffee Break beverages

After registration you will receive an invoice. This invoice is available directly with the online registration procedure (please make sure to print it as a last step!)

Paying by Bank Transfer:

Please transfer the total fees (**free of bank commission**) to:

Euro Fed Lipid**Commerzbank AG, Frankfurt/Main**

Gallusanlage 2, 60613 Frankfurt/Main

Account No. 4 900 133 00

BLZ 500 800 00 (Routing Number)

IBAN DE 80 5008 0000 0490 0133 00

SWIFT-BIC: COBA DE FF

Please quote your reference number.

Paying by Credit Card

We accept Visa, MasterCard and AMEX

GENERAL INFORMATION

» CANCELLATION POLICY

Cancellations received on or before **05 August 2011** will be refunded minus a 50 € processing fee. After that date, 50% of the paid registration fee will be refunded.

There will be no refunds for cancellations received after **09 September 2011** or for No-Shows.

Substitute participants can be named anytime without additional costs.

If the congress is cancelled for whatever reason, paid fees will be refunded. Further recourse is excluded.

» HOTEL ACCOMMODATION

Hotel rooms in various price categories are available from our partner:

HotelService Rotterdam

Gemma van Bakel - Douwens

Phone: +31/10/205-1580

Fax: +31/10/205-1590

E-mail: reservations@hotelservicerotterdam.nl

To reserve your room make use of the online reservation at www.eurofedlipid.org/meetings/rotterdam/accommodation.htm or fax the reservation form to +31/10/205 1590

Partner for Free:

Partner stays free of charge in the hotel during an international congress in Rotterdam!

This hospitality campaign includes overnight stays including breakfast and a Rotterdam Welcome Card which offers many discounts. This offer is only valid for hotel rooms booked through HotelService Rotterdam.

If you wish to make use of the „partner for free“, please book a single room and send an e-mail to reservations@hotelservicerotterdam.nl stating your confirmation number and the name of the partner.

The Manhattan Hotel (5-Star)

Weena 686, 3012 CN Rotterdam

Distance to Doelen: connected

Single room: 146 Euro incl. breakfast

The Manhattan Hotel, a five-star hotel centrally located directly across from the Rotterdam Central Station and next to the congress centre, just a few blocks from the downtown business and financial district.

GENERAL INFORMATION

The 231 spacious guest rooms all with sleek custom furnishings are designed to instil a serene ambiance. All rooms are non smoking.

The Manhattan Hotel opened a new restaurant in March 2009: Restaurant Vis. Restaurant Vis serves fresh, high quality and exceptional fish and seafood dishes and is situated across Rotterdam Central Station on the first floor of the Millennium Tower.

Hilton Rotterdam (4-Star)

Weena 10, 3012 CM Rotterdam

Distance to De Doelen: 0.5 kilometre (walking distance)

Single room: 173 Euro incl. breakfast

Located off Hofplein square, the Hilton Rotterdam hotel is at the heart of the city's business and shopping areas. The hotel offers shopping on the Weena and sightseeing opportunities nearby. Take a boat tour up the river or see the city from the Euromast Tower. Located 15 minutes' drive from the airport, the hotel has 12 meeting rooms from 4 up to 325 persons, a business centre, Executive Lounge and wireless Internet access throughout the hotel.

NH Atlanta Rotterdam (4-Star)

Coolsingel/Aert van Nesstraat 4, 3012 CA Rotterdam

Distance to De Doelen: 0.5 kilometre (walking distance)

Single room: 152 Euro incl. breakfast

The NH Atlanta Rotterdam dates from the 1930's and is located in midtown Rotterdam. The business district (the hotel is just in front of the World Trade Centre) as well as the shopping areas and the city's famous drinking spots are very close to the hotel.

All 215 rooms offer cable TV, choice of pillows, direct-dial telephone, hairdryer, Internet connection, mini bar, and pay per view films, satellite TV, radio, trouser press, wireless Internet access and work desk.

Best Western Crown Hotel (4-Star)

Schiekade 658, 3032 AK Rotterdam

Distance to De Doelen: 1.5 kilometre (walking distance)

Single room: 126 Euro incl. breakfast

All 124 comfortable rooms, among which are 8 apartments for long stay guests, have air-conditioning, a bath and/or shower, toilet, hairdryer, telephone with modem connection, colour television, laptop size safe, radio and coffee- and tea making facilities. In all rooms you are able to access our Wireless Network (Wi-Fi).

GENERAL INFORMATION

H2otel (3-Star)

Wijnhaven 20A, 3011 WR Rotterdam
 Distance to De Doelen: 2.0 kilometre (walking distance)
 Single room: 85 Euro incl. breakfast

This new hotel is located in the Wijnhaven in the centre of Rotterdam, nearby museums, art galleries, shopping malls, cafés and restaurants. The hotel has 49 rooms in different styles, a brasserie with a terrace and a landing jetty, a lounge, a conference room with party facilities, an art exhibit room as well as picnic boats.

Eurohotel Centrum (3-Star)

Baan 14 - 20, 3011 CB Rotterdam
 Distance to De Doelen: 1.2 kilometre (walking distance)
 Single room: 79 Euro incl. breakfast

The Eurohotel is a friendly 3-star family hotel in the heart of Rotterdam.

It is the perfect place for both business travellers and tourist, very close to the concert and congress hall De Doelen, the WTC, the Erasmus MC, theatres, cinemas and restaurants.

The Ahoy is just 10 minutes away by metro, and the metro station is only 3 minutes walking distance from the hotel.

Terms and Conditions

Rates are per room per night, including breakfast, service charge and applicable taxes.

Rooms are subject to availability.

Online bookings or Hotel Reservation Form

Participants can book their hotel room via internet or send an E-mail to reservations@hotelservicerotterdam.nl. A global deposit of Euro 150.00 is required within 10 days upon booking, to guarantee your room reservation. Each participant will receive a confirmation/invoice. Final payment has to be made latest on **6 August 2011** to HotelService Rotterdam. Please don't send any payments to the hotel.

Booking policy

All requests will be handled on a "first come-first served basis". Hotel bookings will be guaranteed till **6 August 2011**. On or after this deadline, requests will be accepted however, hotel accommodation is subject to availability and cannot be guaranteed. Also, after this deadline, bookings are only possible against full payment by credit card and a late booking fee of Euro 30.00 will be charged.

GENERAL INFORMATION

Cancellation, refund and change policy

If your reservation is cancelled until the deadline the deposit will be refunded, less a Euro 60.00 administration fee. If your reservation is cancelled after the deadline no refunds can be made.

Any change of reservation will be subject to an administration fee of Euro 30.00. Changes or cancellations have to be made in writing to HotelService Rotterdam. If you arrive later or leave earlier than the originally booked dates the total accommodation amount will be charged and no refunds can be made.

Contact details

For further information about hotel related topics, please do not hesitate to contact HotelService Rotterdam:

Ms. Gemma van Bakel – Douwens
 Phone: +31/10/205-1580
 Fax: +31/10/205-1590
 E-mail: reservations@hotelservicerotterdam.nl

» FURTHER INFORMATION

Euro Fed Lipid e.V.
 P.O. Box 90 04 40
 60444 Frankfurt/Main
 Germany

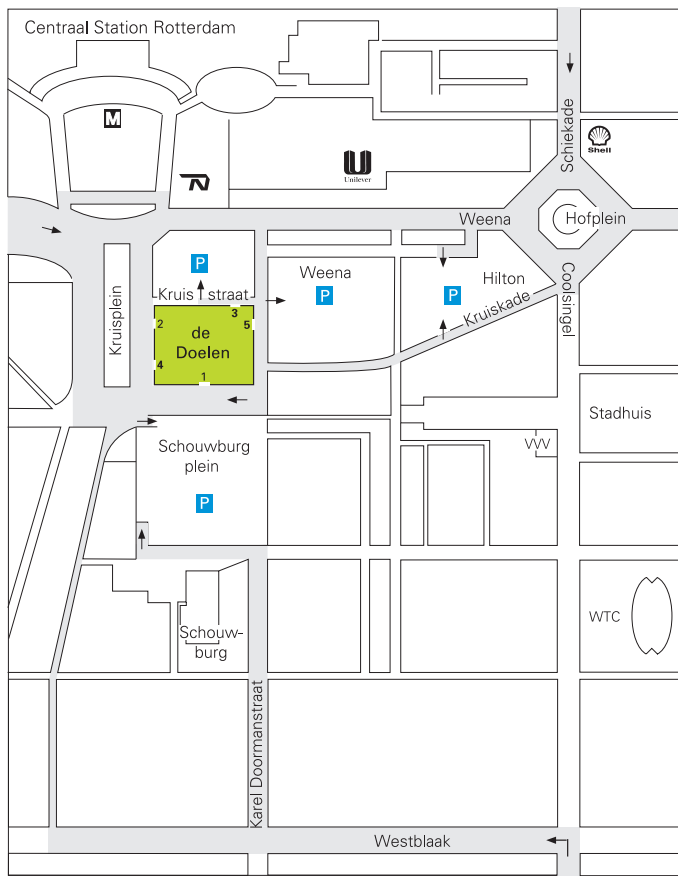
Phone: +49/69/7917-345
 Fax: +49/69/7917-564
 E-mail: info@eurofedlipid.org
www.eurofedlipid.org

*Register now for the
 9th Euro Fed Lipid Congress in Rotterdam
 and mark your calendar for the:*



GENERAL INFORMATION

» MAP



© Concert and Congress Centre de Doelen, Rotterdam

Please use entrance 2 for the congress.