

10th Practical Short Course: Omega-3 and Nutritional Lipids - Nutritional & Health, Application in Food Systems

Hotel Hessischer Hof, Frankfurt, Germany - November 15-16, 2012

(Easy to combine with a visit to Health Ingredients Europe Trade show)



Sponsors



SHORT COURSE ORGANIZERS

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SPEAKERS

Dr. Mogens Andersen, Professor, University of Copenhagen, Denmark
Mr. Nigel Baldwin, Director, Scientific and Regulatory Consulting, Europe, Intertek Cantox, U.K.
Mr. Gildas Breton, R&D Manager, Polaris Nutritional Lipids, France
Dr. Inge Bruheim, Research Director, Olympic Seafood, Norway
Dr. Thierry Coste, Scientific Director, Novastell, France
Dr. Els de Hoog, Project Manager Emulsification and Microencapsulation, NIZO Food Research, the Netherlands
Dr. David Cowan, CS Application Scientist, Novozymes, U.K.
Ms. Kelley Fitzpatrick, Technical Advisor, Flax Council of Canada, Canada
Dr. Nils Hoem, Vice President Research & Development, Aker Biomarine Antarctic, Norway
Mr. Oliver Kromer, Managing Director, Imperial-Oel-Import, Germany

Dr. Michael Kühnel, Sales Manager, Eurofins GfA Lab Service, Germany
Dr. Marc Meyers, CEO, Meyers Consulting, U.S.A.
Dr. Ian Newton, Managing Director, Ceres Consulting, Canada
Mrs. Gerdy Ramakers, Technical Product Developer, Bioriginal, the Netherlands
Mrs. Ellen Schutt, Communications Director, GOED - Global Organization for EPA and DHA omega-3, U.S.A.
Mr. Willem van Nieuwenhuizen, Consultant, Lecipro Consulting, Netherlands
Mrs. Virpi Varjonen, Executive Consultant/ Market intelligence & Strategy, Invenire Market Intelligence Oy, Finland
Dr. Clemens von Schacky, Professor, University of Munich and Omegametrix, Germany
Dr. Rob Winwood, Director of Scientific Affairs (Europe), DSM Nutritional Products - Martek, U.K.



Day 1: Thursday, November 15, 2012

8:55 Welcome - Opening remarks

MARKET, REGULATIONS & SCIENCE9:00 **Nutrition and Health Claims in Europe: Oils & Fats Related Claims, Regulatory and Labeling Challenges**, Mr. Nigel Baldwin, Cantox Intertek, U.K9:30 **Omega-3 Market Overview: Products, Size and Applications**, Mrs. Ellen Schutt, GOED, U.S.A.10:00 **Review of New Science in Omega-3**, Dr. Clemens von Schacky, University of Munich, Germany

10:30 Coffee Break and Networking

11:00 **Consumer Product Trends and Sourcing Strategies**, Mrs. Virpi Varjonen, Invenire Market Intelligence, Finland11:30 **Optimizing Resources for Global Functional Food Ingredient/Product Development**, Mr. Ian Newton, Ceres Consulting, Canada**NEW SOURCES, OPPORTUNITIES, AND MINOR OMPONENTS**12:00 **Innovation in Green Chemistry applied to Omega-3 and Omega-6**, Mr. Gildas Breton, Polaris Nutritional Lipids, France
Lunch and Networking12:30 **Nutritional Phospholipid Development and Application**, Dr. Thierry Coste, Novastell, France13:30 **Enzymatic Interesterification as Tool for Making Specialty Lipids and Lipid Components**, Dr. David Cowan, Novozymes, U.K14:00 **Opportunities with Plant Based PUFAs in Food Products; Flax, Chia and Echium**, Ms. Kelley Fitzpatrick, Flax Council of Canada, Canada14:30 **Krill Oil and Omega-3 Phospholipids Functionality**, Dr. Nils Hoem, Aker Biomarine Antarctic AS, Norway

15:30 Coffee/Tea Break and Networking

16:00 **Update and Review of DHA, AA and EPA from Micro Algae**, Dr. Rob Winwood, DSM Nutritional Lipids, U.K.**STABILITY, SENSORY AND ANALYTICAL ISSUES**16:30 **Oxidation Mechanisms of Fats and Oils - Role of Pro- and Anti-oxidants**, Dr. Mogens Anderson, University of Copenhagen, Denmark17:00 **Effects of Lecithin-Antioxidant Addition on Handling Stability of Poly-unsaturated Oils**, Mr. Willem van Nieuwenhuyzen, Lecipro Consulting, Netherlands

17:30 End of Day 1

Day 2: Friday, November 16, 20129:00 **Stability of Encapsulated Omega-3 Fatty Acid in Food Systems**, Dr. Rob Winwood, DSM Nutritional Lipids, U.K.9:30 **Measurement of Contaminants in Omega-3 Oils and How Far to Go**, Dr. Michael Kühnel, Eurofins GfA Lab Service, Germany**APPLICATIONS AND TECHNOLOGY**10:00 **How to Incorporate Nutritional Lipids into Final Products: Nutrition, Sensory Properties and Products Quality and Stability**, Dr. Els de Hoog, NIZO Food Research, the Netherlands

10:30 Coffee/Tea Break and Networking

11:00 **Review of Nutritional Lipids in Chocolate, Shortenings, Liquid Oils and Margarines**, Mr. Ian Newton, Ceres Consulting, Canada11:30 **Microencapsulation of Omega 3 Oils and Nutritional Lipids**, Dr. Marc Meyers, Meyers Consulting, U.S.A.12:00 **Fortified Foods vs. Nutritional Supplements: Development and Positioning of Novel Omega-3 Product Concepts**, Mr. Oliver Kromer, Imperial-Oel-Import, Germany

12:30 Lunch and Networking

13:30 **Formulation of Tablets with Omega-3 Phospholipids from Krill**, Dr. Inge Bruheim, Olympic Seafood, Norway14:00 **Products with Phytosterols, Stability in Milk and Dairy Product**, Mr. Arnaud Kosinski, Cargill CHN, France14:30 **Health Benefits from the Synergistic Effect of GLA and EPA**, Mrs. Gerdy Ramakers, Bioriginal, the Netherlands

15:00 End of Program

REGISTRATION

First Name for Badge			
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Last Name/Family Name			
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E-mail		VAT**	

REGISTRATION INFORMATION

Full Registration includes access to all presentations, short course manuals, lunch and coffee breaks

EARLY BIRD Registration ON or BEFORE October 14, 2012	745 EUR
STANDARD Registration rate AFTER October 14, 2012	845 EUR
ACADEMIC Registration	445 EUR
Group registration rates: 10 % off for three or more; 20% off for five or more; student rate on demand	

PAYMENT INFORMATION

** VAT and Cancellation policy see <http://www.smartshortcourses.com>

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Short Course Venue



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