

12th Practical Short Course: Nutritional & Functional Lipids - Characteristics and Applications in Food Systems

Marriott Hotel, Frankfurt, Germany - November 29-30, 2018

Easy to combine with Health & Nutrition Week and HI Europe



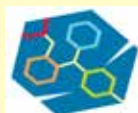
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SHORT COURSE ORGANIZERS



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SPEAKERS

Dr. Luca Bucchini, *Managing Director, Hylobates Consulting, Italy*

Mrs. Carolina Chica Castaneda, *Nutrition R&D, Benexia, Chile*

Mr. Dai Hayworth, *CEO, Micropore Technologies, U.K.*

Mrs. Lisa Kalvelage, *Product Manager, Lipoid, Germany*

Mr. Anders Mølbak Jensen, *Application Manager, Palsgaard, Denmark*

Dr. Andreas M Papas, *CEO, Antares Health Products, U.S.A.*

Mrs. Margarita Salazar Peña, *Industry Technology Specialist, Novozymes, Denmark*

Dr. Michael Schneider, *Technical Consultant, Lecico, Germany*

Mr. Peter van der Zande, *Product & Sales Manager, Sisterna/Cosun Food Technology Center, the Netherlands*

Dr. Rob Winwood, *Manager EMEA Nutrition Science and Advocacy, DSM Nutritional Lipids, U.K.*



Day 1: Thursday, November 29, 2018

8:55 Welcome - Opening remarks

REGULATIONS9:00 **Nutrition and Health Claims in Europe: Oils & Fats Related Claims, Regulatory and Labeling Challenges,** Dr. Luca Bucchini, Hylobates, Italy**SPECIALTY LIPID MODIFICATION TECHNOLOGY**9:30 **Enzymatic Interesterification as Tool for Making Specialty Lipids and Lipid Components,** Margarita Salazar Peña, Novozymes, Denmark10:00 **Fat Alternatives to Cocoa Butter in Confections,** TBC, Nestlé Product Technology Center, U.K.

10:30 Coffee/Tea Break and Networking

11:00 **Supercritical CO₂ Extraction of Specialty Oils and Lipids,** TBC, Nateco2, Germany11:30 **Nutritional Phospholipid Development and Application,** Lisa Kalvelage, Lipoid, Germany12:00 **Characteristics of CLA (Clarinol), Marinol and related Specialty Lipids,** TBC, Stepan Lipid Nutrition, the Netherlands

12:30 Lunch and Networking

OMEGA-3s FORMULATION & MICROENCAPSULATION13:30 **Update and Review of DHA, AA and EPA from Micro Algae,** Dr. Rob Winwood, DSM Nutritional Lipids, U.K.14:00 **Opportunities with Plant Based PUFAs in Food Products; Flax, Chia and Echium,** Carolina Chica, Benexia, Chile14:30 **Microencapsulated Omega-3 Oils,** TBC, Polaris, France

15:00 Coffee/Tea Break and Networking

15:30 **Water encapsulation in oil emulsions: manufacture of****low fat products using membranes,** Dai Hayworth, Micropore Technologies, U.K.16:00 **Formulation of Astaxanthin and Antioxidant Systems for Omega 3 Oils,** TBC, AstaReal, Sweden16:30 **DHA from Algae - Enhancing Nutrition Responsibly,** TBC, Corbion, U.S.A.17:00 **Microencapsulation of vegan DHA by Spray drying,** TBC, VitaSquare, the Netherlands

17:30 End of Day 1

Day 2: Friday, November 30, 2018**EMULSION TECHNOLOGY APPLICATIONS**9:00 **Lecithins: Approaches to Optimize their Application Profile,** Dr. Michael Schneider, Lecico, Germany9:30 **Emulsifiers in Margarine and Spread Applications,** Anders Mølbak, Palsgaard, Denmark10:00 **Sucrose Esters Emulsification Methods,** Peter van der Zande, Sisterna/Cosun, the Netherlands

10:30 Coffee/Tea Break and Networking

11:00 **Oral lipid-based drug delivery systems – An overview with Applications,** Dr. Andreas M Papas, Antares Health Products, U.S.A.11:30 **Emulsion-based flavour delivery systems,** TBC, Firmenich, Switzerland12:00 **Applying and Stabilizing Phytosterols in Milk and Dairy Product,** TBC, Cargill CHN, France

12:30 End of program

REGISTRATION

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|-----------------------|--|------------|--|
| First Name for Badge | | | |
| First Name | | | |
| Last Name/Family Name | | | |
| Job Title | | Company | |
| Address | | | |
| City/State/Province | | | |
| Postal Code | | Country | |
| Business Phone | | Fax Number | |
| E-mail | | VAT** | |

REGISTRATION INFORMATION

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

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| EARLY BIRD Registration ON or BEFORE August 16, 2018 | 795 EUR |
| STANDARD Registration rate AFTER August 16, 2018 | 945 EUR |
| ACADEMIC Registration | 495 EUR |
| Group registration rates: 10 % off for three or more; 20% off for five or more; student rate on demand | |

PAYMENT INFORMATION

Payment by Bank Transfers: Please request bank details Bioactives World Forum - Functional Foods and Bioactives Ingredients Network
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On-line Registration and credit card payment.See link: <https://www.eventbrite.com/e/nutritional-functional-lipids-tickets-47893413489>

E-mail: sefa.koseoglu@gmail.com

Register using registration form by email (sefa.koseoglu@gmail.com) or fax (979)-694-7031<http://www.smartshortcourses.com/docs/flipidsform.doc>

Short Course Venue



Marriott Hotel
Hamburger Allee 2,
60486 Frankfurt am Main,
Germany
Reservation Code: Bioactives 1
Rates: 185 EUR per night