

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



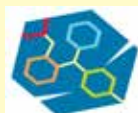
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SHORT COURSE ORGANIZERS

IDEA

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Bioactives World Forum
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SPEAKERS

Ms. Dagmar Behmer, Marketing Manager Applied Spectroscopy, Bruker Optik, Germany

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

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

Dr. Véronique Gibon, Science Manager, DeSmet Ballestra, Belgium

Dr. Kurt Haglund, Nutritionist/Product Specialist, AstaReal, Sweden

Mrs. Lisa Kalvelage, Product Manager, Lipoid, Germany

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

Mr. David Palmer, Business Development Manager, Micropore Technologies, U.K.

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

Dr. Anna Romanotto, Food Cemist, PICA Prüfinstitut Chemische Analytik, Germany

Mrs. Margarita Salazar Peña, Industry Technology Specislist, Novozymes, Denmark

Dr. Michael Schneider, Technical Consultant, Lecico, Germany

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

Dr. Andreas Wuzik, Managing Director, Nateco2, Germany

Dr. Markus Wysshaar, General Manager, Erbo Spraytech, Switzerland



Day 1: Thursday, November 29, 20188:55 *Welcome - Opening remarks***REGULATIONS**9:00 **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**, *Ms. Margarita Salazar Peña, Novozymes, Denmark*10:00 **Dry Fractionation for Designing Specialty Fats**, *Dr. Véronique Gibon, DeSmet Ballestra, Belgium*10:30 *Coffee/Tea Break and Networking*11:00 **Supercritical CO₂ Extraction of Specialty Oils and Lipids**, *Dr. Andreas Wuzik, Nateco2, Germany*11:30 **Nutritional Phospholipid Development and Application**, *Ms. Lisa Kalvelage, Lipoid, Germany***OMEGA-3s FORMULATION & MICROENCAPSULATION**12:00 **Microencapsulated Omega-3 Oils**, *TBC*12:30 *Lunch and Networking*13:30 **Update and Review of DHA, AA and EPA from Micro Algae**, *TBA*14:00 **Opportunities with Plant Based PUFAs in Food Products; Flax, Chia and Echium**, *Ms. Carolina Chica, Benexia, Chile*14:30 **Matrix Encapsulation of Sub-Micron Emulsions and Particles, Including Omega-3-rich Oils**, *Dr. Markus Wysshaar, Erbo Spraytec, Switzerland*15:00 *Coffee/Tea Break and Networking*15:30 **Formulation of Astaxanthin and Antioxidant Systems for Omega 3 Oils**, *Dr. Kurt Haglund, AstaReal, Sweden*16:00 **Membrane Emulsification – Microencapsulation and Novel Formulation Strategies**, *Mr. David Palmer, Micropore Technologies, U.K.*16:30 **FT-NIR Analysis of Marine Oils for Individual Omega-3s and Oxidation Status**, *Ms. Dagmar Behmer, Bruker Optik, Germany*17:00 *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, Germany*9:30 **Emulsifiers in Margarine and Spread Applications**, *Mr. Anders Mølbak, Palsgaard, Denmark*10:00 **Sucrose Esters Emulsification Methods**, *Mr. 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 **Novel Identification of Pesticides and Plasticizers in Specialty Lipid and Food Products**, *Dr. Anna Romanotto, PiCA Prüfinstitut Chemische Analytik, Germany*12:00 *End of program***REGISTRATION**

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

EARLY BIRD Registration ON or BEFORE October 28, 2018	795 EUR
STANDARD Registration rate AFTER October 28,, 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
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On-line Registration and credit card payment.

See link: <http://www.bioactivesworld.com/lipidsregistration.html>
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