

Enzyme Technology in Oilseeds, Oils, Fats & Protein Processing and Use

Novotel Ghent Centrum, Ghent, Belgium

19 & 20 March 2018

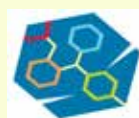
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SPEAKERS

Mr. Krishnadath Bhaggan, R&D Manager, IOI Loders Crokiaan, the Netherlands

Mr. Hans Christian Holm, Global Manager, Novozymes, Denmark

Mr. Ling Hua, Technology Manager, Edible Oil Systems, Alfa Laval, Denmark

Mr. Massoud Jalalpoor, Manager TCS Consumer, Grace, Germany

Mr. Per Munk Nielsen, Business Development Manager Oil & Fats, Novozymes, Denmark

Mr. Antonios Papastergiadis, R&D Engineer, DeSmet Ballestra Group, Belgium

Dr. Peter Reimers, Managing Director, Arisdyn Systems, U.S.A.

Ir. Bart Schols, Area Sales Manager, DeSmet Ballestra Group, Belgium

Dr. Arjen Sein, Associate Scientist Applied Biochemistry, DSM Food Specialities, the Netherlands

Dr. Ir. Inge Van Bogaert, Professor on Transport Engineering and Biosurfactants, Centre for Synthetic Biology, Ghent University, Belgium

Dr. Roland Verhé, Professor, Ghent University - BioBase Europe, Belgium

Mr. Stuart West, Managing Director, Biocatalysts, U.K.

Dr. Ying Zha, Senior Associate Scientist Product Application Oils&Fats, DSM Food Specialities, the Netherlands

Day 1: Monday 19 March 2018

13:50 Opening remarks and introduction

Session 1: Enzymatic Degumming

14:00 **Expanding the Enzymatic Degumming Toolbox with Phospholipases C**, Mr. Per Munk Nielsen, Novozymes, Denmark

14:30 **Oil Degumming using Phospholipases A and C**, Dr. Ying Zha, DSM Food Specialities, the Netherlands

15:00 Coffee/Tea Break- Networking

15:30 **Improved Enzymatic Degumming with Higher Yield**, Ir. Bart Schols, DeSmet Ballestra Group, Belgium

16:00 **Review of Enzymatic Degumming Processes - Cold Enzymatic Sunflower Oil Degumming**, Mr. Ling Hua, Alfa Laval, Denmark

16:30 **Cavitation Technology in Enzymatic Degumming and Enzymatic Biodiesel Production**, Dr. Peter Reimers, Managing Director, Arisdyn Systems, U.S.A.



Session 2: Enzymatic Interesterification Technology

- 17:00 **Lipase Applications, Including Bulk Fat Modification and Biodiesel from Lower Cost Raw Materials**, *Mr. Hans Christian Holm, Novozymes, Denmark*
 17:30 End of Day 1

Day 2: Tuesday, 20 March 2018

- 9:00 **The Role of Synthetic Amorphous Silica in Enzymatic Interesterification**, *Mr. Massoud Jalalpoor, W R Grace, Germany*
 9:30 **Specialty Fats CBE and HMF substitute - SOS/OPO**, *Mr. Krish Bhaggan, IOI Loders Crokiaan, the Netherlands*
 10:00 **Enzymatic Modification of Cocoa Butter and Cocoa Butter Substitutes**, *Dr. Roland Verhé, Ghent University, Belgium*
 10:30 Coffee/Tea Break- Networking

Session 3: Industrial Application of (Phospho) Lipases in Food Technology

- 11:00 **Enzymatic Production of Lysolecithin from Lecithin with PLA2**, *Dr. Arjen Sein, DSM Food Specialities, the Netherlands*
 11:30 **Analytical Tools for Optimizing Enzymatic Lipid Modifications**, *TBN, Bunge Europe, Hungary*
 12:00 **Microbiological Synthesis of Glycolipid Surfactants**, *Dr. Inge Van Bogaert, Centre for Synthetyic Biology, Ghent University, Belgium*
 12:30 Lunch- Networking
 13:30 **Enzymatic Gums Deoiling as Alternative for Enzymatic Oil Degumming**, *Dr. Antonios Papastergiadis, DeSmet Ballestra Group, Belgium*
 14:00 **Enzymatic Development of Lipid-based Flavour Componentns**, *Mr. Stuart West, Biocatalyst, U.K*
 15:00 **Bus transport to BioBase Europe - Introduction and Guided Tour**
 17:30 Program Ends

REGISTRATION

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REGISTRATION INFORMATION:

Full Registration includes access to all presentations, short course manuals, lunches and coffee breaks; prices in EUR

STANDARD Registration	945 EUR
ACADEMIC Registration	495 EUR

(*) Group registration rates: 10 % off for three or more; 20% off for five or more

PAYMENT INFORMATION

Payment by Bank Transfer

Ignace Debruyne & Associates – SMART SHORT COURSES, KBC Bank, Izegem, Belgium
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(**) Cancellation policy and VAT:

<http://www.smartshortcourses.com/lipidenzymes2/registration.html>

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