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 Specialties, 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, Arisdyne 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 Croklaan, 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 Synthetic 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 Components, 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

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

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

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