

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

Novotel Ghent Centrum, Ghent, Belgium

19 & 20 March 2018

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SHORT COURSE ORGANIZERS

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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, Product Specialist - HEX, Vegetable Oil Technology, 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

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

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

13:20 Opening remarks and introduction

Session 1: Soft Extraction Technology

13:30 **Enzymatic Cell Opening using (Hemi) Cellulases and Proteases for Higher Palm Oil Yield**, Advanced Enzyme Technologies, India

14:00 **Enzyme Assisted Olive Oil Extraction**, Novozymes, Denmark

Session 2: Enzymatic Degumming

14:30 **Expanding the Enzymatic Degumming Toolbox with Phospholipases C**, Mr. Per Munk Nielsen, Novozymes, Denmark

15:00 Coffee/Tea Break- Networking

15:30 **Oil Degumming using Phospholipases A and C**, Dr. Ying Zha, DSM Food Specialities, the Netherlands

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

16:30 **Improved Enzymatic Degumming with Higher Yield**, Ir. Bart Schols,, DeSmet Ballestra Group, Belgium



Session 3: Enzymatic Interesterification Technology

- 17:00 **The Role of Synthetic Amorphous Silica in Enzymatic Interesterification**, *Mr. Massoud Jalalpoor, W R Grace, Germany*
17:30 **Lipase Applications, Including Bulk Fat Modification and Biodiesel from Lower Cost Raw Materials**, *Mr. Hans Christian Holm, Novozymes, Denmark*
18:00 End of Day 1

Day 2: Tuesday, 20 March 2018

- 9:00 **Specialty Fats CBE and HMF substitute - SOS/OPO**, *Mr. Krish Bhaggan, IOI Loders Crokiaan, the Netherlands*
9:30 **Free Fatty Acid Reduction in Edible Oils**, *Advanced Enzyme Technologies, India*
10:00 **Enzymatic Modification of Cocoa Butter and Cocoa Butter Substitutes**, *Dr. Roland Verhé, Ghent University, Belgium*
10:30 Coffee/Tea Break- Networking

Session 4: Industrial Application of (Phospho) Lipases in Food Technology

- 11:00 **Success Stories in Applying Industrial Interesterification**, *TBN*
11:30 **Microbiological Synthesis of Glycolipid Surfactants**, *Dr. Inge Van Bogaert, Centre for Synthetyic Biology, Ghent University, Belgium*
12:00 **Analytical Tools for Optimizing Enzymatic Lipid Modifications**, *TBN*
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 Production of Lysolecithin from Lecithin with PLA2**, *Dr. Arjen Sein, DSM Food Specialities, the Netherlands*
14:30 **Enzymatic Development of Lipid-based Flavour Componentns**, *Mr. Stuart West, Biocatalyst, U.K*
15:00 **Introduction and Guided Tour of BioBase Europe pilot facilities**
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

EARLY BIRD Registration (ON or BEFORE February 18 , 2018)	795 EUR
STANDARD Registration (AFTER February 18 , 2018)	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
IBAN account number BE16 7380 1455 5274; Swift/BIC code: KRED BEBB

(**) Cancellation policy and VAT:

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

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