

3RD PRACTICAL SHORT COURSE:
Specialty and Functional Oils
Market Trends, Nutrition & Health,
Utilization in Food Systems

“Het Pand”
Ghent University
Ghent, Belgium

October 9-10, 2008



SHORT COURSE ORGANIZERS

Dr. Ignace Debruyne
ID&A Ignace Debruyne & Associates – FLIPIDS
Haverhuisstraat 28
B-8870 Izegem (Belgium)
Tel: +32 51 31 12 74
Fax: +32 51 31 56 75
E-mail: flipids@scarlet.be
Web: www.smartshortcourses.com

Dr. R. Verhe
Faculty of Agricultural and Applied Biological
Sciences, Ghent University, Coupure Links, 53
B-9000 Ghent (Belgium)
Tel: +32 9 264.59.54
Fax: +32 9 264.62.43
E-mail: roland.verhe@ugent.be

SPEAKERS

Dr. Mogens Andersen, Professor, University of Copenhagen, Denmark
Mr. Ken Ardisson, Arcadia Biosciences, U.S.A.
Dr. Armand Christophe, Professor, Ghent University, Belgium
Dr. David Cowan, CS Application Scientist, Novozymes, U.K.
Dr. Fabien De Meester, Columbus Paradigm Institute Ltd, a BNL Food Company, Belgium
Dr. Koen Dewettinck, Professor, Ghent University, Belgium
Dr. Véronique Gibon, R&D Project Manager, DeSmet Ballestra, Belgium
Mr. Philip Fass, Executive Director of Sales, Martek, U.S.A.
Dr. André Huyghebaert, Professor, Ghent University, Belgium

Mr. Arnaud Kosinski, Cargill CHN, France
Dr. John Kurstjens, Marketing Manager, Lipid Nutrition, The Netherlands
Dr. Michael Schneider, Consultant, Lecithos, Germany
Dr. Isabelle Sioen, Researcher, Ghent University, Belgium
Mr. David Stark, Vice President, Monsanto, U.S.A.
Prof. Dr. Wim van Dokkum, TNO Quality of Life, The Netherlands
Ir. Vera Van Hoed, Researcher, Ghent University, Belgium
Ir. José Vila Ayala, R&D Project Leader, DeSmet Ballestra, Belgium



TENTATIVE TECHNICAL PROGRAM

THURSDAY, OCTOBER 9, 2008

8:55 Opening Remarks, Dr. Roland Verhé, University of Ghent

FUNCTIONAL FOODS AND HEALTH CLAIMS

9:00 Nutrition and Health Claims in Europe: Status - Oils & Fats Related Claims, Prof. Dr. André Huyghebaert, Ghent University, Belgium

MECHANISMS

9:30 Oils and Oil Components – Absorption Mechanisms, Dr. Armand Christophe, University of Ghent, Belgium
 10:00 Oxidation Mechanisms of Fats and Oils – Role of Pro- and Anti-oxidants, Dr. Mogens Andersen, University of Copenhagen, Denmark
 10:30 Coffee Break
 11:00 Minor Components in Specialty Oils: Separation Methods, Characterization and Commercial Potential, Ir. Vera Van Hoed, Ghent University, Belgium
 11:30 LC-PUFA Fortification, the Way to Avoid the Nutritional-Toxicological Conflict Related to Seafood Consumption, Dr. Isabelle Sioen, Ghent University, Belgium

TECHNOLOGY

12:00 Refining and Stabilization of Fish Oils and Fish Oil Components, Ir. José Vila Ayala, DeSmet Ballestra, Belgium
 12:30 Lunch
 14:00 Dry Fractionation of Specialty Fats for Edible Applications, Dr. Véronique Gibon, DeSmet Ballestra, Belgium
 15:00 Novel Oil Compositions: Drivers, Development, and Market Introduction, Mr. David Stark, Monsanto, USA.
 15:30 Tea/Coffee Break
 16:00 Enzymatic Interesterification as Tool for Making Specialty Lipids and

Lipid Components, Dr. David Cowan, Novozymes, U.K.

APPLICATIONS

16:30 Functionality of Milk Polar Lipids – Application in Dressings and Chocolate, Dr. Koen Dewettinck, Food Technology, University of Ghent, Belgium

FRIDAY, OCTOBER 10, 2008

9:00 New Trends in Functional Foods and Use of Bioactive Compounds, Prof. Dr. Wim van Dokkum, TNO Quality of Life, Netherlands
 9:30 Applying Conjugated Linolenic Acids in Dairy Foods, Dr. John Kurstjens, Lipid Nutrition, The Netherlands
 10:00 Lipids and Satiety: Pinnothin, Effects on Satiety Hormones, Dr. John Kurstjens, Lipid Nutrition, The Netherlands
 10:30 Tea/Coffee Break
 11:00 Omega-3 FA's in Dietetic Formulas, and Infant Formulas, Mr. Philip Fass, Martek, USA
 11:30 Stability of Encapsulated Omega-3 Fatty Acid in Food Systems, Mr. Philip Fass, Martek, USA
 12:00 Phosphatidylserine and Other Phospholipids for Functional Foods, Dr. Michael Schneider, Lecithos, Belgium
 12:30 Lunch
 13:30 Preparation of Functional Beverages with Phytosterols, stability in Milk and Dairy Products, Mr. Arnaud Kosinski, Cargill CHN, France
 14:00 Pathway Synergy of GLA/EPA and the Enhanced Value of These Formulations – with Traditional and Innovative GLA Oils, Mr. Ken Ardisson, Arcadia Biosciences, USA
 14:30 The Columbus Concept: Omega-6/3 Diet & Cholesterol, Dr. Fabien De Meester, Columbus Paradigm Institute Ltd, a BNLfood Company, Belgium.
 15:00 End of Short Course

REGISTRATION

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

REGISTRATION INFORMATION

Registration rate includes short course manuals, lunches, dinner and coffee breaks

Registration Fees	On or Before September 7, 2008	After September 7, 2008	Amount
Regular Registration	€ 695.00 (EUR)	€ 795.00 (EUR)	
Academic Registration	€ 495.00 (EUR)		
Full-time Student Registration (fax or e-mail letter from department head)	€ 245.00 (EUR)		

PAYMENT INFORMATION

** VAT and Cancellation policy see <http://www.smartshortcourses.com>

International Bank Transfer:

Make transfer to: IBAN account number BE16 7380 1455 5274 (BIC code: KRED BEBB) of Ignace Debruyne & Associates - F LIPIDS, KBC Bank, Izegem, Belgium. Please mention: "F Lipids Short Course"

Cheques should be made payable to: "F Lipids Short Course" and mailed to: Ignace Debruyne & Associates VOF - F LIPIDS, Haverhuisstraat 28, B-8870 Izegem (Belgium)

Tel: +32 51 31 12 74

Fax: +32 51 31 56 75

CREDIT CARD PAYMENT

Web: www.smartshortcourses.com