3rd Practical Short Course: Food Texture Technology: Hydrocolloids, Emulsions and Proteins
Crowne Plaza Lille Europe, Lille, France
Monday and Tuesday November 30 and December 1, 2015
Easy to combine with HI Europe Trade show (*), Dec. 1-3, 2015
www.smartshortcourses.com; info@smartshortcourses.com

SPEAKERS

Dr. Roland Adden, R&D Manager, Dow Pharma & Food Solutions, Germany
Mr. Thomas Bernsmeyer, Technical Service Manager Xanthan, Jungbunzlauer International, Switzerland
Mr. Ross Campbell, Business Director, Cybercolloids, Ireland
Mrs. Mary Descamps, Application R&D Manager, Cosucra Groupe, Belgium
Dr. Daniel Hagmeyer, Product Manager Colloid Analytics, Particle Metrix, Germany
Dr. Britta Huebner-Keese, Research Scientist R&D Food & Nutrition, Dow Pharma & Food Solutions, Germany
Mr. Gertjan Klijnstra, Technical Sales Manager, AVEBE Proteins & Fibres - Solanic, the Netherlands
Mrs. Maja Laungaard, Senior Scientist, CP Kelco, Denmark
Mr. Yoann Lefeuvre, EMEA Manager, Formulation, France
Mr. Gilles Maller, VP International & Technologies, Clextral, France
Dr. Ashok Patel, Research Director-Vandemoortele Centre / Associate Professor-Microstructure Based Product Development, Ghent University, Belgium
Dr. Laurice Pouvreau, Project Manager Vegetable-derived Ingredients, NIZO Food Research, the Netherlands
Mr. Brian Sehested, Application Specialist, Oils & Fats, DuPont Nutrition & Health, Denmark
Dr. Paul Smith, Principal Scientist, Cargill Global Food Research, Belgium
Mr. David Sturm, Technical & Analytical supervisor, Tate & Lyle Ingredients, France
Mr. Bjorn Vergauwen, R&D Project Manager, Darling International - Rousselot, Belgium
Mr. Frederik Wolf, Product Manager Tribology, Anton Paar, Germany

FURTHER INFORMATION CONTACT

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(*) Brand HI Europe Trade show Owned by UBM
Monday, November 30, 2015

8:50 Introduction and Opening

16:30 Meat Replacers by Protein Extrusion, Mr. Gilles Mallier, Clextral, France
17:00 Functionality of Pea Proteins in Healthy Food, Mrs. Mary Descamps, Cosucra Groupe, Belgium
17:30 End of Day 1

Tuesday, December 1, 2015

EMULSIFIERS & WAXES IN FOOD STRUCTURING

9:00 Complex Food Emulsions, Dr. Ashok Patel, Ghent University - Vandemoortele Research Centre, Belgium
9:30 Choice of Oil Emulsifiers in Bakery and Spread Applications, Mr. Brian Sehested, DuPont Nutrition & Health, Denmark
10:00 Functional Role of Emulsifiers in Product Structuring of Margarine and Shortening, Mr. Brian Sehested, DuPont Nutrition & Health, Denmark
10:30 Coffee/Tea Break & Networking
11:00 Wax-based Structuring of Food Oils into Solid-like Systems, Dr. Ashok Patel, Ghent University - Vandemoortele Research Centre, Belgium

ANALYSIS AND APPLICATIONS

11:30 Colloid Analytics in Beverages and Food, Dr. Daniel Hagmeyer, Particle Metrix, Germany
12:00 Rheological and Tribological Measurements of Emulsions and Hydrocolloid Gels, Mr. Frederik Wolf, Anton Paar, Germany
12:30 Lunch Break & Networking
13:30 Enable Fat Reduced Deep Fried Food and Meat Products by Cellulose Ethers, Dr. Britta Huebner-Keese, Dow Pharma & Food Solutions, Germany
14:00 Choice of Oil Emulsifiers in Bakery and Spread Applications, Dr. Paul Smith, Cargill Global Food Research, Belgium
14:30 Developing Soluble Dietary Fiber Applications with Inulin, Mrs. Mary Descamps, Cosucra Groupe, Belgium
15:00 End of program

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/foodtexture/registration.html

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