

# 5th Practical Short Course on Functional Oils: Omega-3 Fatty Acids: Market Trends, Nutrition & Health, Utilization in Food Systems Weitzer Hotel - Graz, Austria October 17 & 18, 2009

## TABLE TOP EXHIBITORS



## MEDIA SPONSOR



## SHORT COURSE ORGANIZERS

# ID&A

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



**Bioactives World Forum**  
FUNCTIONAL FOODS AND BIOACTIVE INGREDIENTS NETWORK

Dr. S. Sefa Koseoglu  
Bioactives World Forum  
309-C, Manuel Drive  
College Station, Texas 77840  
Tel: +1 979-764-8360  
Fax: +1 979-694-7031  
E-mail: [sefa@koseoglu.com](mailto:sefa@koseoglu.com)  
Web: [www.bioactivesworld.com](http://www.bioactivesworld.com)

## SPEAKERS

**Dr. Mogens Andersen**, Professor, University of Copenhagen, Denmark  
**Mr. Charles Brain**, President, Ingredient Innovations International, USA  
**Dr. Neil Buck**, Regulatory Manager, DSM Nutritional Products, Switzerland  
**Dr. David Cowan**, CS Application Scientist, Novozymes, U.K. Ltd.  
United Kingdom  
**Ir. Jan De Kock, Area Sales Manger**, DeSmet Ballestra, Belgium  
**Dr. Fabien De Meester**, Chief Scientific Officer, Belovo Egg Science &  
Technology (div. BNLfood), Luxembourg  
**Mr. Damon Dickinson**, Director of Sales, OmegaPure, USA  
**Dr. Karel Hrnčirik**, Unilever NV, The Netherlands  
**Dr. Adrian Hughes**, Business Development Manager, Equateq, U.K.  
**Dr. Gerhard M. Kostner**, Professor, Medical University

of Graz, Austria

**Dr. Michael Leonard**, Research Investigator, Solae, U.S.A.  
**Dr. Nina Skall Nielsen**, Senior Research Scientist, Danish  
Institute for Fisheries Research, Denmark  
**Ms. Sharon Spurvey**, Director Technical Service, Ocean  
Nutrition Canada Ltd., Canada  
**Ir. Vera Van Hoed**, Researcher, Ghent University, Belgium, Belgium  
**Dr. Frank Vanwijnsberghe**, Consumer Trait & Sustainability  
Director, Monsanto Europe S.A., Belgium  
**Dr. Clemens von Schacky**, Managing Director,  
Omegamatrix / Professor, Universität München, Germany  
**Dr. Rob Winwood**, Martek Biosciences, USA

**This program is  
Sponsored by  
Euro Fed Lipids**



## TENTATIVE TECHNICAL PROGRAM

### SATURDAY, OCTOBER 17, 2009

- 9:00 Opening Remarks
- 9:05 **Biochemistry and Nutritional Significance of Omega-3 Fatty Acids**, Dr. Gerhard M. Kostner, Medical University of Graz, Austria
- 9:35 **Regulatory Challenges for Omega-3 Products**, Dr. Neil Buck, DSM Nutritional Products, Switzerland
- 10:05 **Novel Plant Omega-3 Oils Through Breeding and Genetic Modification**, Dr. Frank Vanwijnsberghe, Monsanto Europe S.A., Belgium
- 10:35 Coffee Break
- 11:00 **DHA and EPA from Micro Algae**, Dr. Rob Winwood, Martek Biosciences, USA
- 11:30 **Specialty Oils as New Sources for Omega 3 Fatty Acids**, Ir. Vera Van Hoed, Ghent University, Belgium
- 12:00 **Oxidative Stability of Omega-3 Fatty Acids**, Dr. Mogens Andersen, University of Copenhagen, Denmark
- 12:30 Lunch
- 14:00 **Concentration of Omega-3 by Enzymes**, Dr. David Cowan, Novozymes, U.K.
- 14:30 **Emulsified Omega-3 Oils: Bioavailability, Production and Applications**, Dr. Nina Skall Nielsen, Danish Institute for Fisheries Research, Denmark
- 15:00 **Encapsulation and Stabilization of Omega-3 Fatty Acids**, Mr. Charles, Brain, Ingredient Innovations International, USA
- 15:30 Coffee Break

- 16:00 **Shelf-Stable Application Development for Stearidonic Acid (SDA) Enriched Food Products**, Dr. Michael Leonard, Solae, LLC, USA
- 16:30 **Production and Use of Ultrapure Omega-3s**, Dr. Adrian Hughes, Equateq, U.K
- 17:00 **Applications of Omega-3 FA's: Dietetic and Infant Formulas**, Dr. Rob Winwood, Martek Biosciences, USA
- 17:30 **The Omega-3 Index and Health**, Dr. Clemens von Schacky, Germany

### SUNDAY, OCTOBER 18, 2009

- 9:00 **Retention of Omega-3 Free Fatty Acids During Fish Oil Processing**, Ir. Jan De Kock, DeSmet Ballestra, Belgium
- 9:30 **Applications of Egg Phospholipids Containing Natural Omega 6 & Omega 3**, Dr. Fabien De Meester, Belovo (a BNL Food Company), Luxembourg
- 10:00 **Applications of Omega-3 FA's: Dairy Products**, Mr. Damon Dickinson, OmegaPure, USA
- 10:30 Coffee Break
- 11:00 **Formulation of Bakery Products and Cereals with Omega 3 Fatty Acids**, Mr. Damon Dickinson, OmegaPure, USA
- 11:30 **Applications of Omega-3 Fatty Acids: Beverages, Fruit Juices and Flavored Milk Drinks**, Ms. Sharon Spurvey, Ocean Nutrition Canada Ltd., Canada
- 12:00 **Fortification of Margarines and Spreads with Omega-3 Fatty Acids**, Dr. Karel Hrnčirik, Unilever, the Netherlands
- 12:30 **End of Program**

#### REGISTRATION

First Name for Badge			
First Name			
Last Name/Family Name			
Title		Company	
Address			
City/State/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 Sept. 13, 2009	After Sept. 13, 2009	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](http://www.smartshortcourses.com)

CONFERENCE HOTEL  
HOTEL DAS WEITZER  
Grieskai 12-16, 8020  
Graz, Austria



Tel: +43 316 703-0  
Fax: +43 316 703-629  
E-mail: [hotel@weitzer.com](mailto:hotel@weitzer.com)

The Weitzer Hotel  
- Single "Casual" room EUR 111,00  
- Single "Weitzer Classic" EUR 131,00  
All rates including breakfast and taxes  
Reservation Code OMEGA-3