

OMEGA – 3 - PLATFORM 2010

**Omega-3 Fatty Acids:
Market Trends, Nutrition & Health, Utilization in Food Systems
Embassy Suites Chicago Downtown/Lakefront
Chicago, IL, July 16 - 17, 2010**

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TABLE TOP EXHIBITORS



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SPEAKERS

Mr. Charles Brain, President, Ingredient Innovations International, USA
Mr. Brian Connolly, Technical Applications Manager, Denomega Nutritional Oils, USA
Dr. Fabien De Meester, DM Frontiers, Belgium
Dr. Martin Ernst, Head of R&D, BDI – BioDiesel International AG, Austria
Mr. Philip Fass, Executive Director of Sales, Martek, USA
Ms. Kelley Fitzpatrick, Technical Advisor, Glanbia, Canada
Mr. Colin Garrioch, Manager, Business Development Nutrasource Diagnostics, Canada
Mr. Robert Gonzalez, Director Commercial Development - Health & Nutrition Corn Products International, USA
Dr. William S. Harris, Professor, University of South Dakota, USA

Dr. Ernesto Hernandez, Director of Process Technology, USA OmegaPure, USA
Mr. Hans Christian Holm, Global Marketing Manager, Oils Novozymes, Denmark
Mr. Adam Ismail, Executive Director, Global Organization for EPA and DHA Omega-3, USA
Ms. Kuljeet Kaur, Application Manager, Tine SA, Norway
Dr. Peter Lembke, Chief Scientific Officer, Bioseutica plc, Germany
Dr. Michael J. Leonard, Omega-3 Platform Leader, Solae, LLC, U.S.A.
Dr. Eric Lien, Adjunct Professor, University of Illinois, USA
Mr. Steve Mellor, Technical Manager, Croda Healthcare, USA

Mr. Dan Murray, Vice President of Business Development Xsto Solutions, USA
Dr. Ian Newton, Principal, Ceres Consulting, Canada
Mr. Anthony Palmieri, Market Development Manager, DSM Nutritional Products, U.S.A.
Mr. Greg Stephens, Vice President, Strategic Consulting Natural Marketing Institute (NMI), USA
Ms. Gretchen Vannice, Dietitian, Omega 3 Dietitian, USA
Dr. Kathy Musa-Veloso, Associate Director, Food & Nutrition Group, Cantox Health Sciences International, Canada
Dr. Bruce A. Watkins, Professor, Purdue, USA
Mr. James Willits, Technical Sales & Marketing, Desmet Ballestra North America, Inc., U.S.A.

Friday, July 16, 2010

8:45 am **Welcome**

MARKET AND REGULATIONS

- 9:00 am **Omega-3 Market Overview: Products, Size and Applications**, Mr. Adam Ismail, GOED, USA
- 9:30 am **Omega-3 Intake from Nutritional Adequacy to Therapeutic Use: Baseline Nutrition; Disease Prevention; and Medical Intervention**. Ms. Gretchen Vannice, Omega 3 Dietitian, USA
- 10:00 am **Regulatory and Labeling Challenges for Omega-3 Products**, Dr. Ian Newton, Ceres Consulting, Canada
- 10:30 am Coffee/Tea Break
- 11:00 am **Omega-3 Oils: Health Claims Global Perspectives**, Dr. Kathy Musa-Veloso, Cantox HSI, Canada
- 11:30 am **Biochemistry and Nutritional Significance of Omega-3 Fatty Acids**, Dr. Bruce A. Watkins, Purdue, USA
- 12:00 Noon **Omega-3 Oils Health Promotion and Disease Risk Reduction**, Dr. William S. Harris, University of South Dakota, USA
- 12:30 pm Lunch and Networking - Sponsored by 
- 1:30 pm **The Omega-3 Index and Health**, Dr. William S. Harris, University of South Dakota, USA

OMEGA 3 OILS - SOURCES

- 2:00 pm **Production and Use of Stearidonic Acid (SDA) Enriched Soybean Oil for Shelf-Stable Food Applications**, Dr. Michael Leonard, Solae, USA.
- 2:30 pm **DHA from Micro Algae**, Mr. Philip Fass, Martek, USA
- 3:00 pm **Alpha Linolenic Acid: Nutrition and Health Effects**, Ms. Kelley Fitzpatrick, Glanbia, Canada
- 3:30 pm Coffee/Tea Break

SENSORY AND ANALYTICAL ISSUES

- 4:00 pm **Quality Assurance Using Omega-3 Oils: Contaminant Removal**, Mr. Colin Garrioch, Nutrasource Diagnostics, Canada

CONSUMER OVERVIEW


- 4:30 pm **Present and Future Marketing Issues Facing Functional Foods Companies**, Mr. Robert Gonzalez, Corn Products International, USA
- 5:00 pm **Market Research - Consumer Insight Case Studies: Successful Omega 3 Products in the Market**, Mr. Greg Stephens, Natural Marketing Institute (NMI), USA
- 5:30 pm End of Day 1

Saturday July 17, 2010

PROCESSING, PURIFICATION AND MODIFICATION

- 8:30 am **Retention of Omega 3 Free Fatty Acids During Fish Oil Processing**, Mr. James Willits, Desmet Ballestra North America, Inc., USA
- 9:00 am **Concentration of Omega-3 by Enzymes**, Mr. Hans Christian Holm, Novozymes, Denmark
- 9:30 am **Increasing Efficiency of Concentration Units for EPA/DHA from Fish Oils**, Dr. Martin Ernst, Head of R&D, BDI – BioDiesel International AG, Austria
- 10:00am **Concentrating Omega-3 Oils: Supercritical Fluid Technology versus Standard Processes**, Dr. Peter Lembke, Bioseutica, Germany
- 10:30 am Coffee/Tea Break

FORMULATION AND STABILIZATION

- 11:00 am **Novel Omega-3 Emulsion Technologies**, Mr. Steve Mellor, Croda Healthcare, USA
- 11:30 am **Stabilization of Omega-3 Fatty Acids: Microencapsulation Methods and Technologies**, Mr. Charles, Brain, Ingredient Innovations International, USA
- 12:00 am **Omega 3 Formulation Needs for Liquid Food Products – Stabilization of Omega 3 Oils and Anti-Oxidants**, Mr. Dan Murray, Xsto Solutions, USA
- 12:30 pm Lunch and Networking - Sponsored by 

OMEGA - 3 APPLICATIONS IN FOOD SYSTEMS

- 1:30 pm **Applications of Emulsified Omega-3 Fatty Acids in Food Products**, Mr. Brian Connolly, Denomega Nutritional Oils, USA
- 2:00 pm **DHA Requirements during the Second Six Months of Life: Challenges and Opportunities**, Dr. Eric Lien, University of Illinois, USA
- 2:30 pm **Natural Enrichment of Milk, Eggs & Meats Using Sustainable Omega-rich Feeds**, Dr. Fabien De Meester, D M Frontiers, Belgium
- 3:00 pm **Applications of Omega-3 Fatty Acids: Dairy Products**, Mr. Anthony Palmieri, DSM Nutritional Products, USA
- 3:30 pm Coffee/Tea Break
- 4:00 pm **Formulation of Bakery Products and Cereals with Omega-3 Fatty Acids**, Dr. Ernesto Hernandez, OmegaPure, USA
- 4:30 pm **Application of Omega-3 Oils and Emulsions in Foods**, Ms. Kuljeet Kaur, Tine SA, Norway
- 5:00 pm End of Program

REGISTRATION

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Credit Card Number			
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Registration rate includes short course manuals, lunches, dinner and coffee Breaks

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Academic Registration	\$695
Full-time Student Registration***	\$345

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