







Omega-3 Platform for EUROPE 2011 - Market, Regulations, Science, Sensory and Technical Issues for Foods and Dietary Supplement Applications

December 1 - 2, 2011, Paris, France (next to FI Europe Trade show)

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FURTHER INFORMATION CONTACT



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SPEAKERS

Dr. Mogens Andersen, Professor, University of Copenhagen, Denmark Mr. Nigel Baldwin, Director of Scientific and Regulatory Consulting for Europe, Intertek Cantox Health Sciences International, U.K.

Ir. Jan De Kock, Area Sales Manger, DeSmet Ballestra, Belgium

Dr. Fabien De Meester, CEO, DMF Co, Belgium

Ms. Kelley Fitzpatrick, Director of Health & Nutrition, Flax Council of Canada, Canada

Mr. Colin Garrioch, Manager, Business Development, Nutrasource Diagnostics, Canada

Dr Nils Hoem, Chief Scientist, Aker Biomarine Antarctic AS, Norway Mr. Adam Ismail, Executive Director, Global Organization for EPA and DHA Omega-3, USA

Mr. David Jopling, Business Development Manager Functional Foods, Croda Healthcare, U.K Dr. Eric Lien, Adjunct Professor, University of Illinois, USA

Dr. Kangming Ma, Business Development Manager QTA, Cognis, U.S.A.

Ms. Kathy McNab, Senior Director Europe, Ocean Nutrition Canada Ltd.,, Canada

Dr. Marc A. Meyers, Managing Principal, Meyers Consulting LLC, USA

Mr. Ian Newton, Principal, Ceres Consulting, Canada

Ms. Sharon Spurvey, Director, Technical Service Ocean Nutrition, Canada Mrs. Virpi Varjonen, Executive Consultant/ Market intelligence & Strategy,

Invenire Market Intelligence Oy, Finland

Dr. Clemens von Schacky, Managing Director, Omegametrix / Professor, Universität München, Germany

Dr. Rob Winwood, Director of Scientific Affairs, DSM Martek Biosciences, USA









16:00 Oxidative Stability of Omega-3 Fatty Acids, Dr. DAY 1: THURSDAY, DECEMBER 1, 2011 Mogens Andersen, University of Copenhagen, Denmark 16:30 DHA and EPA from Micro Algae, Dr. Rob Winwood, Welcome - Opening remarks 8:55 DSM Martek Biosciences, U.K. **Technical Considerations and Pitfalls in** 17:00 **MARKET & REGULATIONS Innovative Applications of Omega 3 Containing** Food Products, Ms. Sharon Spurvey, Ocean Nutrition, Omega-3 Market Overview: Products, Size and 9:00 Applications, Mr. Adam Ismail, GOED, U.S.A. 17:30 **Novel Food Product Introductions with Omega-3** 9:30 Regulatory and Labeling Challenges for Omega-3 Oils, Mr. Rob Winwood, DSM Martek Biosciences, U.K. **Products, Mr. Nigel Baldwin, Intertek Cantox Health Sciences** 18:00 End of Day 1 International, U.K. 10:00 Case studies: Consumer Product Trends and DAY 2: FRIDAY, DECEMBER 2, 2011 Sourcing Strategies, Mrs. Virpi Varjonen, Invenire Market Intelligence, Finland APPLICATIONS AND TECHNOLOGY 10:30 Coffee/Tea Break and Networking **Challenges and Marketing Opportunities to** 11:00 9:00 Companion Animal Omega-3s: Market Size, **Launch Omega-3 Functional Foods**, Mrs Kathy Trends and Product Concepts with Fish Oil, McNab, Ocean Nutrition, Canada Mr. Ian Newton, Ceres Consulting, Canada Opportunities with Plant Based Omega-3s in Food 9:30 LATEST SCIENCE ON OMEGA-3 & HEALTH PROMOTION **Products, Ms.** Kelley Fitzpatrick, Flax Council of Canada, AND DISEASE PREVENTION 10:00 Recent Findings on the Beneficial Effects of Krill 11:30 Review of New Science in Omega-3, Dr. Clemens von Oil and Omega-3 Phospholipids, Dr. Nils Hoem, Aker Schacky, University of Munich, Germany Biomarine Antarctic AS, Norway 12:00 Lunch and Networking 10:30 Coffee/Tea Break and Networking 13:30 A Kyoto-type Approach to Omega-6/3 Fatty **New and Current Omega-3 Drug and Supplement** 11:00 Acids: The Tissue is The Issue, Dr. Fabien De Formulations, Dr. Clemens Von Schacky, University of Meester, DM Frontiers, Belgium Munich, Germany 11:30 **Optimizing Resources for Global Functional Food** SENSORY AND ANALYTICAL ISSUES Ingredient/Product Development, Mr. lan Newton, Ceres Consulting, Canada 14:00 Fish Oil Processing and Quality Assurance Microencapsulation for Omega-3 Oils - DOs and 12:00 - Retention of Omega-3 Free Fatty Acids; DONTs, Dr. Marc Meyers, Meyers Consulting, U.S.A. Contaminant Removal, 12:30 Lunch and Networking Ir. Jan de Kock, Desmet Ballestra, Belgium 14:00 Novel Omega-3 Emulsion Technologies, 14:30 Measurement of Contaminants in Omega-3 Oils Mr. David Jopling, Croda Healthcare, U.K. and How Far to Go, Mr. Colin Garrioch, Nutrasource 14:30 Infant Foods: DHA Requirements during the Diagnostics, Canada Second Six Months of Life: Challenges and 15:00 Measuring the Levels of DHA and EPA, Opportunities, Dr. Eric Lien, University of Illinois, U.S.A. Dr. Kangming Ma, BASF Cognis, U.S.A. 15:00 Formulating Foods with Omega-3s - Bakery Coffee/Tea Break and Networking 15:30 Products, Cereals and Snacks, TBN 15:30 End of Program **REGISTRATION**

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REGISTRATION INFORMATION

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

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Registration Fees	On or Before Nov. 1, 2011	After Nov. 1, 2011	Amount
Regular Registration*	€745.00 (EUR)	€895.00 (EUR)	
Academic Registration	€ 545.00 (EUR)		
Full-time Student Registration**	€ 295.00 (EUR)		

(*) GOED Members: 100 EUR off; (**) Students should fax or e-mail letter from department head

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