

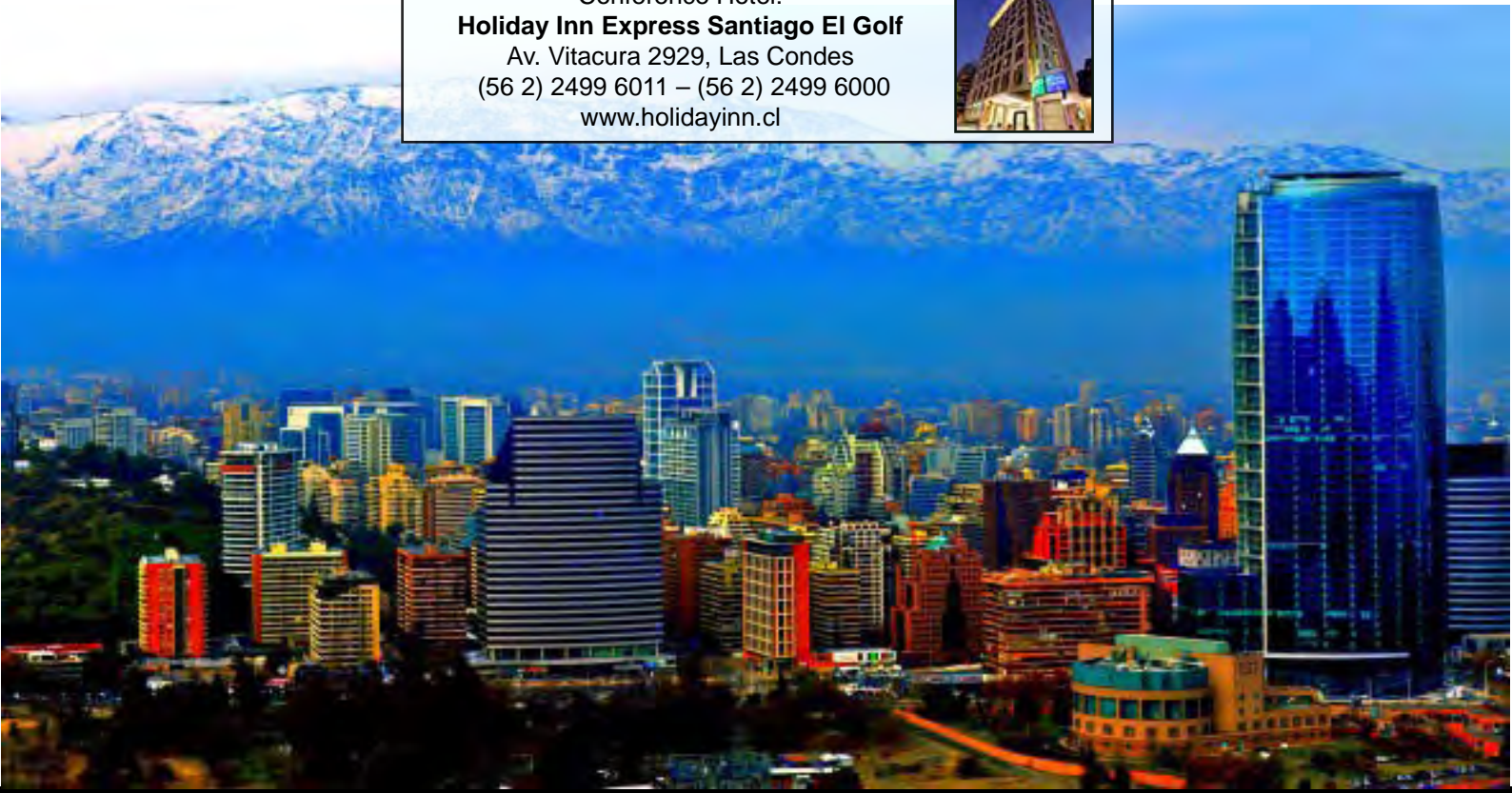
Practical Short Course: Fish Oil and Concentrated Omega-3 Oils Processing, Transformation, Application, Nutrition and Quality

Santiago, Chile – August 19 & 20, 2013

In advance of the XV Latin American Congress and Exhibition on Fats and Oils (English is the official language of the short course. There will be simultaneous translation into Spanish)

Conference Hotel:

Holiday Inn Express Santiago El Golf
Av. Vitacura 2929, Las Condes
(56 2) 2499 6011 – (56 2) 2499 6000
www.holidayinn.cl



SHORT COURSE ORGANIZERS

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SPEAKERS

Mr. Knut Lage Andersen, Managing Director, Andersen Process Consulting, Norway

Mr. Thomas Balle, Application Scientist, Novozymes, Denmark

Dr. Aldo Bernasconi, Director of Information and Research, GOED Omega3, U.S.A.

Mrs. Carolina Chica, Nutrition R&D, Benexia - Functional Foods Products Trading, Chile

Mr. Brian Cooke, Manager R&D, The Dallas Group of America, U.S.A.

Dr. Ignace Debruyne, Technical Marketing Consultant, IDEA, Belgium

Mrs. Kelly Fitzpatrick, Nutrition Consultant, Nutritech Consulting, Canada

Mr. Serge Ghion, Responsable comercial - America del Sur, Desmet Ballestra Group, Peru

Prof. Ángel Bartolomé Grillo, Seakrill / Uruguayan Medical University, Uruguay

Mr. Bernhard Kaiser, Process Technology & Design, Buss-SMS-Canzler, Germany

Dr. Sefa Koseoglu, President, Bioactives World, U.S.A.

Mr. Ian Newton, Managing Director, Ceres Consulting, Canada

Mr. Frank Veldkamp, Director, Mahle Industrial Filtration-LFC, Netherlands

Mrs. Teresa Villacorta P., Technical Service Responsible, Clariant Corporation (formerly Sud Chemie), Peru



Day 1: Monday, August 19, 2013

- 8:50 Welcome - Opening remarks
- 9:00 **Market for Fish Oil and Concentrated Omega-3 Products**, Dr. Aldo Bernasconi, GOED Omega3, U.S.A.
- 9:30 **Fish and Krill Oil Omega3 Fatty Acids and Phospholipids for Cardiovascular Health**, Prof. Ángel Bartolomé Grillo, Seakrill / Uruguayan Medical University, Uruguay (in Spanish)
- 10:00 **Regulatory Status of Omega-3 Oils and Fatty Acids in Nutrition and Health Regulation around the World**, Mrs. Kelly Fitzpatrick, Nutritech Consulting, Canada
- 10:30 Coffee Break and Networking
- 11:00 **Review of Nutritional Lipids in Chocolate, Shortenings, Liquid Oils and Margarines**, Mr. Ian Newton, Ceres Consulting, Canada
- 11:30 **Enzymatic Fish Oil Processing, Three Steps to Maximize Yields and Minimize Environmental Impact**, Mr. Thomas Balle, Novozymes, Denmark
- 12:05 **Fish oil refining DOs and DON'ts**, Mr. Serge Ghion, Desmet Ballestra Group, Peru
- 12:40 Lunch and Networking
- 14:00 **Novel Sources of Specialty Omega-3s - Chia**, Mrs. Carolina Chica, Benexia - Functional Foods Products Trading, Chile
- 14:30 **Designing a Fish Oil Processing and Concentration Line**, Mr. Knut Lage Andersen,

Andersen Process Consulting, Norway

- 15:05 **Active Bleaching of Fish Oil**, Mrs. Teresa Villacorta P., Clariant Corporation (formerly Sud Chemie), Peru
- 15:40 Coffee/Tea Break and Networking
- 16:10 **Latest Developments in Filtration of Edible Oils and Fats during Oil Processing**, Mr. Frank Veldkamp, MAHLE Filtration, Netherlands
- 16:45 **Active Filtration of Fish Oil for Contaminant Removal**, Mr. Brian Cooke, The Dallas Group of America, U.S.A.
- 17:15 End of Day 1

Day 2: Tuesday, August 20, 2013

- 9:00 **Concentrated Omega-3s Through Molecular Distillation**, Mr. Bernhard Kaiser, Buss-SMS-Canzler, Germany
- 9:35 **Use of Enzymatic Interesterification during Fish Oil Concentration**, Mr. Thomas Balle, Novozymes, Denmark
- 10:10 Coffee/Tea Break and Networking
- 10:40 **Managing Oxidation Stability and Shelf-Life Quality of Highly Unsaturated Oils**, Dr. Ignace Debruyne, IDEA, Belgium
- 11:25 **Microencapsulation of Omega-3s for Food Fortification**, Dr. Sefa Koseoglu, Bioactives World, U.S.A.
- 12:00 **Fortifying Foods with Omega-3s**, Mr. Ian Newton, Ceres Consulting, Canada
- 12:30 End of Program

REGISTRATION

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

REGISTRATION INFORMATION

Full Registration includes access to all presentations, short course manuals, lunch and coffee breaks

STANDARD Registration rate	\$845
ACADEMIC Registration	\$445

Payment by Bank Transfers:

Please request bank transfer information via e-mail or mail nedra.sneed@membraneworld.com

Payment by Check:

Checks should be made to "Short Courses" and mailed to: Filtration and Membrane World, Bioactives World Forum, 309-C, Manuel Drive, College Station, TX 77840 (USA)
E-mail: nedra.sneed@membraneworld.com

Payment by Credit Card: <http://www.bioactivesworld.com/fishregistration.html>

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