

12th Practical Short Course: Nutritional & Functional Lipids - Characteristics and Applications in Food Systems

Marriott Hotel, Frankfurt, Germany - November 29-30, 2018

Easy to combine with Health & Nutrition Week and HI Europe



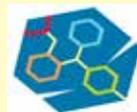
Sponsors



SHORT COURSE ORGANIZERS

IDEA

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
info@smartshortcourses.com
www.smartshortcourses.com



Bioactives World Forum
FUNCTIONAL FOODS AND BIOACTIVE INGREDIENTS NETWORK

Dr. S. Sefa Koseoglu
Bioactives World Forum
1902 Dartmouth Street R4
College Station, Texas 77840
Tel: +1 979-216-1210
Fax: +1 979-694-7031
sefa.koseoglu@gmail.com
www.bioactivesworld.com

SPEAKERS

Ms. Dagmar Behmer, Marketing Manager Applied Spectroscopy, Bruker Optik, Germany
Mr. Charles Brain, Managing Director, 3i Solutions, U.S.A.
Dr. Luca Bucchini, Managing Director, Hylobates Consulting, Italy
Mrs. Carolina Chica Castaneda, Nutrition R&D, Benexia, Chile
Dr. Véronique Gibon, Science Manager, DeSmet Ballestra, Belgium
Dr. Kurt Haglund, Nutritionist/Product Specialist, AstaReal, Sweden
Mr. Anders Mølbak Jensen, Application Manager, Palsgaard, Denmark
Mr. David Palmer, Business Development Manager, Micropore Technologies, U.K.
Dr. Andreas M Pappas, CEO, Antares Health Products, U.S.A.

Dr. Anna Romanotto, Food Chemist, PiCA Prüfinstitut Chemische Analytik, Germany
Mrs. Margarita Salazar Peña, Industry Technology Specialist, Novozymes, Denmark
Dr. Michael Schneider, Technical Consultant, Lecico, Germany
Mr. Peter van der Zande, Product & Sales Manager, Sistema/Cosun Food Technology Center, the Netherlands
Dr. Andreas Wuzik, Managing Director, Nateco2, Germany
Dr. Markus Wysshaar, General Manager, Erbo Spraytech, Switzerland
Dr. Jochen Ziegler, Business Development Manager Pharma & Nutrition, Lipoid, Germany



Day 1: Thursday, November 29, 20188:55 *Welcome - Opening remarks***REGULATIONS**9:00 **Nutrition and Health Claims in Europe: Oils & Fats Related Claims, Regulatory and Labeling Challenges,**
*Dr. Luca Bucchini, Hylobates, Italy***SPECIALTY LIPID MODIFICATION TECHNOLOGY**9:30 **Enzymatic Interesterification as Tool for Making Specialty Lipids and Lipid Components,** *Ms. Margarita Salazar Peña, Novozymes, Denmark*10:00 **Dry Fractionation for Designing Specialty Fats,**
*Dr. Véronique Gibon, DeSmet Ballestra, Belgium*10:30 *Coffee/Tea Break and Networking*11:00 **Supercritical CO₂ Extraction of Specialty Oils and Lipids,** *Dr. Andreas Wuzik, Nateco2, Germany*11:30 **Nutritional Phospholipid Development and Application,** *Dr. Jochen Ziegler, Lipoid, Germany***OMEGA-3s FORMULATION & MICROENCAPSULATION**12:00 **Omega-3 Oils from Microalgae,** *TBC*12:30 *Lunch and Networking*13:30 **Opportunities with Plant Based PUFAs in Food Products; Flax, Chia and Echium,** *Ms. Carolina Chica, Benexia, Chile*14:00 **Matrix Encapsulation of Sub-Micron Emulsions and Particles, Including Omega-3-rich Oils,** *Dr. Markus Wysshaar, Erbo Spraytec, Switzerland*14:30 **Formulation of Astaxanthin and Antioxidant Systems for Omega 3 Oils,** *Dr. Kurt Haglund, AstaReal, Sweden*15:00 *Coffee/Tea Break and Networking*15:30 **Membrane Emulsification – Microencapsulation and Novel Formulation Strategies,** *Mr. David Palmer, Micropore Technologies, U.K.*16:00 **FT-NIR Analysis of Marine Oils for Individual Omega-3s and Oxidation Status,** *Ms. Dagmar Behmer, Bruker Optik, Germany***EMULSION TECHNOLOGY APPLICATIONS**16:30 **Application of Emulsion Technology for Dietary Supplements,** *Mr. Charles Brain, 3i Solutions, U.S.A.*17:00 *End of Day 1***Day 2: Friday, November 30, 2018**9:00 **Lecithins: Approaches to Optimize their Application Profile,** *Dr. Michael Schneider, Lecico, Germany*9:30 **Emulsifiers in Margarine and Spread Applications,** *Mr. Anders Mølbak, Palsgaard, Denmark*10:00 **Sucrose Esters Emulsification Methods,** *Mr. Peter van der Zande, Sisterna/Cosun, the Netherlands*10:30 *Coffee/Tea Break and Networking*11:00 **Oral Lipid-based Drug Delivery Systems – An Overview with Applications,** *Dr. Andreas M Pappas, Antares Health Products, U.S.A.*11:30 **Novel Identification of Pesticides and Plasticizers in Specialty Lipid and Food Products,** *Dr. Anna Romanotto, PiCA Prüfinstitut Chemische Analytik, Germany*12:00 *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		VAT**	

REGISTRATION INFORMATION

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

EARLY BIRD Registration ON or BEFORE November 4, 2018	€ 795
STANDARD Registration rate AFTER November 4,, 2018	€ 945
ACADEMIC Registration	€ 495

Group registration rates: 10 % off for three or more; 20% off for five or more; student rate on demand

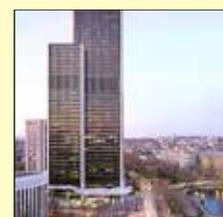
PAYMENT INFORMATION

Payment by Bank Transfers: Please request bank details
Bioactives World Forum - Functional Foods and Bioactives Ingredients Network
1902 Dartmouth Street R4, College Station, Texas 77840
Tel: +1 979-216-1210; Fax: +1 979-694-7031
E-mail: sefa.koseoglu@gmail.com

On-line Registration and credit card payment.

See link: <http://www.bioactivesworld.com/lipidsregistration.html>
E-mail: sefa.koseoglu@gmail.com

Register using registration form by email (sefa.koseoglu@gmail.com) or fax (979)-694-7031
<http://www.smartshortcourses.com/docs/flipidsform.doc>

Short Course Venue

Marriott Hotel
Hamburger Allee 2,
60486 Frankfurt am Main,
Germany
Reservation Code: Bioactives 1
Rates: 185 EUR per night