

# 18th Euro Fed Lipid Congress and Expo

18 – 21 October 2021 · Online

Hosted by  
Deutsche Gesellschaft  
für Fettwissenschaft e.V.



## FATS, OILS AND LIPIDS

For a Healthy and  
Sustainable World



## PROGRAMME

[www.eurofedlipid.org](http://www.eurofedlipid.org)



# Oils and Fats Analytical Competence Worldwide

NEW:  
IOC-Official  
Recognition

**Our expertise in testing covers the  
most comprehensive range of parameters**

- Sensory analyses
- Basic fat analyses
- Identity, quality & authenticity
- Pesticide analyses
- Organic contaminants, e.g. PAHs, phthalates, dioxins, 3-MCPD-esters incl. glycidol, MOSH/MOAH
- Inorganic contaminants
- International label check
- Sampling
- Workshops & seminars
- Audits & certification
- Research & development

## Our service

- Personal and competent consultancy on-site
- Extensive international network
- State-of-the-art and innovative testing technology

# INVITATION

The European Federation for the Science and Technology of Lipids (Euro Fed Lipid e.V.) cordially invites you to attend its 18<sup>th</sup> International Congress:

## Fats, Oil and Lipids For a Healthy and Sustainable World 18 – 21 October 2021, On-Line Congress

### SCIENTIFIC COMMITTEE

<b>Noelia Aldai</b>	Universidad del País Vasco, Spain
<b>Ruth Birner-Grünberger</b>	Technische Universität Wien, Austria
<b>Ludger Brühl</b>	Max Rubner-Institut, Germany
<b>Sylvain Caillol</b>	Institut Charles Gerhardt Montpellier, France
<b>Wim De Greyt</b>	Desmet Ballestra Group, Belgium
<b>Markus Dierker</b>	BASF Personal Care and Nutrition GmbH, Germany
<b>Eckhard Flöter</b>	Technical University Berlin, Germany
<b>Imogen Foubert</b>	Katholieke Universiteit Leuven Kulak, Belgium
<b>Diego L. García-González</b>	Instituto de la Grasa – CSIC, Spain
<b>Jeannette Hollien</b>	B+B Engineering GmbH, Germany
<b>Karel Hrncirik</b>	Upfield, The Netherlands
<b>Charlotte Jacobsen</b>	National Food Institute, Denmark
<b>Torben Küchler</b>	Eurofins Analytik GmbH, Germany
<b>Robert Kourist</b>	Technische Universität Graz, Austria
<b>Florence Lacoste</b>	ITERG, France
<b>Christine Lang</b>	Belano Medical AG, Germany
<b>Michel Largarde</b>	INSA, France
<b>Younghau Li</b>	CEA Centre de Cadarache, France
<b>Bertrand Matthäus</b>	Max Rubner-Institut, Germany
<b>Anna Nicolaou</b>	University of Manchester, Great Britain
<b>Fatima Paiva-Martins</b>	University of Porto, Portugal
<b>Thomas Piofczyk</b>	PPM Pilot Pflanzenöltechnologie Magdeburg e.V., Germany
<b>Klaus Schurz</b>	Clariant Produkte (Deutschland) GmbH, Germany
<b>Karin Schwarz</b>	Christian-Albrechts-Universität zu Kiel, Germany
<b>Ingrid Undeland</b>	Chalmers University of Technology, Sweden
<b>Pierre Villeneuve</b>	CIRAD, France
<b>Ina Willenberg</b>	Max Rubner-Institut, Germany
<b>Christian Wolfrum</b>	ETH Zürich, Schwerzenbach, Switzerland

### ORGANISATION

**Euro Fed Lipid Headquarters, Frankfurt/DE**  
Sevim Saritaş

# INVITATION

Dear Colleagues,

The German Society for Fat Science is very happy and proud to host the

## 18<sup>th</sup> Euro Fed Lipid Congress

18 – 21 October 2021

Online Congress

The motto of the congress, Fats, Oils and Lipids - For a Healthy and Sustainable World, is still relevant in the second decade of the 21st century and not only interesting for academics and scientists but also for responsible stakeholder in the industry. Health and the sustainable use of the world's limited resources are aspects that also play an important role in the area of oils, fats and lipids. Therefore, the congress will feature in addition to well-known sessions like analytics, oxidation, olive oil or biotechnology also new aspects like bio-economy/green deal, processing and sustainability or insect lipids. Thus, the Euro Fed Lipid Congress takes up the urgent questions of the present and tries to give answers for the future. With a number of famous experts in the Organizing committee organizing the different sessions and coordinated by Markus Dierker (BASF) and Bertrand Matthäus (Max Rubner-Institut) a strong program with interesting keynote speakers, invited lectures, awarded lectures, volunteer lectures and posters has been prepared. Therefore, we are sure that the 18th Euro Fed Lipid Congress and Expo online will give the attendees the opportunity to get new insights and knowledge on fats, oils and lipids.

The current health situation in Europe is still serious and, in the moment, it is not possible to predict how the situation is going to develop until October. This has ultimately led us to the decision to hold the congress as a virtual meeting.

This decision was very hard for us because in addition to the scientific part with lectures and posters, it is above all the personal discussions with colleagues from different countries that make such a congress unforgettable.

We think that in the meantime, extensive experiences with the modern media are available and also already numerous meetings and congresses had to be accomplished online, so that we consider the execution of the Euro Fed Lipid Congress and Expo in a virtual format in the momentary situation for the best solution. We can promise you that we will endeavour to prepare the online congress over the next few months in such a way that we can offer you various elements of a face-to-face event, such as breakout rooms, poster sessions and exhibition area, etc.

We look forward to welcoming you online for the 18th Euro Fed Lipid Congress from 18 – 21 October 2021!



**Markus Dierker**  
Congress Chair



**Bertrand Matthäus**  
Congress Chair



**Karin Schwarz**  
President Euro Fed Lipid

## PLENARY SPEAKERS / KEYNOTE SPEAKERS

### PLENARY SPEAKERS

MONDAY, 18 OCTOBER 2021



#### EUROPEAN LIPID TECHNOLOGY AWARD

Enzyme Discovery and Engineering for Applications in the Modification of Lipids  
Uwe T. Bornscheuer, Greifswald, DE

TUESDAY, 19 OCTOBER 2021



#### EUROPEAN LIPID SCIENCE AWARD

Omega-3 Fatty Acids for Optimal Health across the Life Course  
Philip C. Calder, University of Southampton, UK

WEDNESDAY, 20 OCTOBER 2021



#### DGF NORMANN MEDAL AWARD

Minimizing Waste of Foods Rich in Omega-3 Fatty Acids by Preventing Lipid Oxidation  
C. Jacobsen, National Food Institute, Kgs. Lyngby/DK



#### SCI YOUNG SCIENTIST AWARD

Adipose Tissue Inflammation in Human Obesity and Response to Chronic Marine Omega3 Fatty Acid Supplementation: The BIOCLAIMS Study at the University of Southampton  
H. Fisk, Southampton/GB



#### EUROPEAN YOUNG LIPID SCIENTIST AWARD

Examining the role of Endogenous Factors for Lipid Oxidation in Muscle Food Systems and Development of New Cost-effective Stabilization Technologies  
Haizhou Wu, Chalmers University of Technology, Gothenburg, Sweden

THURSDAY, 21 OCTOBER 2021



#### SFEL: CHEVREUL MEDAL AWARD

Analysis and Application of Microbial Functions Expanding Lipid Science  
Jun Ogawa, University of Kyoto, Japan

### KEYNOTE SPEAKERS



#### Bioeconomy and Green Deal

How Plant Biotechnology can help deliver a Greener Future  
Johnathan Napier, Rothamsted Research, UK



#### Bioscience and Technology

Microbial Oil Production with the Oleaginous Yeast *Cutaneotrichosporon oleaginosus*.  
A Journey from Genomics to Technical Scale Oil Production  
Thomas Brück, Technical University of Munich (TUM), DE



#### Contaminants

Mineral Oil Contamination in Food: A Comprehensive Journey beyond the Hump  
Giorgia Purcaro, University of Liège, BE



#### Contaminants

Mitigation of Mineral Oil Compounds in Edible Oils and Fats  
Ludger Brühl, Max Rubner Institut, DE



#### Dairy and Animal Lipids

Refining By-products Rich in Free Fatty Acids: Are they the “ugly duckling” Among Feeding Fats for Monogastric Animals?  
Alba Tres, University of Barcelona, ES

## KEYNOTE SPEAKERS



### Deep Frying

**Different Routes for Degradation of Fats and Oils at Room and Elevated Temperature**  
Christian Gertz, Maxfry GmbH, Hagen, DE



### Health and Nutrition

**Adipose Tissue as an Interface between our Body and the Environment**  
Matthias Blüher, University Hospital of Leipzig, DE



### Insect Lipid

**Insect Oils and Potential Applications**  
Geert Verheyen, RADIUS, Thomas More University of Applied Sciences, Geel, BE



### Lipidomics

**Shotgun Lipidomics of Tissue Biopsies**  
Andrej Shevchenko, MPI of Molecular Cell Biology and Genetics, DE



### Lipid Oxidation

**The Location, Orientation and Buoyance effects of Radical Probes in Micellar and Oil-in-Water Emulsions: The Diving Swan Analogy**  
Carolina Aliga, University of Santiago de Chile, CL



### Marine and Algae Lipids

**n-3 LC-PUFA from Microalgae: From Green Water to Health Conscious Consumer**  
Imogen Foubert, Katholieke Universiteit Leuven Kulak, BE



### Marine and Algae Lipids

**Potential Benefits of Omega-3 Fatty Acids Supplementation to Patients Infected with SARS-CoV-2**  
Inar Castro, Research Innovation and Dissemination Center of São Paulo Research Foundation, São Paulo, BR



### Oleochemicals

**Isomerizing Metathesis as a Concept for the Valorization of Renewables**  
Luks Goossen, University of Bochum, DE



### Olive Oil and Vegetable Oils

**Latest Developments in EU Marketing Standards for Olive Oil**  
Laura Alexandrescu, DG AGRI, European Commission, DG Agriculture and Rural Development, Brussels, BE



### Olive Oil and Authenticity

**Toward a Continuum of Actions from Official Approval to Commercial Implementation of Health, Nutrition and Provenance Claims. The Case of Olive Oil**  
Maria Tsimidou, Aristotle University of Thessaloniki, GR



### Physical Chemistry

**Nanostructure of Cocoa Butter in the Molten, Liquid Crystalline and Solid State**  
Michael Rappolt, University of Leeds, UK



### Plant Lipids and Vegetable Oils

**Plant Oils Volatilomics. Which Questions does it Answer?**  
Henryk H. Jelen, Poznan University of Life Sciences, PL



### Processing and Sustainability

**Ethanol mild Extraction of Dehulled Rape Seed – The long way to EthaNa**  
Gunter Börner, B+B Engineering, Magdeburg, DE



**Larodan makes a comprehensive range of research grade lipids for use as reference standards and reagents with customers all over the world.**  
**Our facilities are located at the Karolinska Institute in Stockholm, Sweden.**

**Fatty acids** | Fatty acid methyl esters | Carnitines | Coenzyme A and CoA esters | Wax Esters | Fatty Alcohols | Saturated Hydrocarbons | **Oxylipins** | Octadecanoids | Eicosanoids | Prostaglandins | **Glycerides** | Monoglycerides | Diglycerides | Triglycerides | Single and mixed fatty acids | **Phospholipids** | Natural and Synthetic | PC | PG | PE | PS | PI | **Sphingolipids** | Sphingosines | Ceramides | Phosphosphingolipids | Spingomyelins | Glycosphingolipids | Cerebrosides | Sulfatides | Gangliosides | **Sterols** | Polyprenols and Dolichols | Polyprenyl Phosphate | MCPD | Glycines

# PROGRAMME AT A GLANCE

## Monday, 18 October 2021

	Meeting room 1			
09.30 a.m.	Welcome			
09.50 a.m.	European Lipid Technology Award			
10.30 a.m.	Coffee Break			
	Meeting room 1	Meeting room 2	Meeting room 3	Meeting room 4
11.00 a.m.				
11.20 a.m.	Processing and Sustainability – Rapeseed/Oilseed Valorisation	Exhibitor Presentations	Analytics	Marine and Algae Lipids
11.40 a.m.				
12.00 a.m.				
12.20 a.m.				
12.40 p.m.	Lunch – Table top Exhibition (Virtual Booths)			
01.40 p.m.				
02.00 p.m.	Processing and Sustainability/Bio-economy and Green Deal Joint Session – Sustainability and Bio-economy for the Lipid Industry	Bioscience and Biotechnology	Analytics	Lipid Oxidation - Factors Affecting Antioxidant Efficiency
02.20 p.m.				
02.40 p.m.				
03.00 p.m.				
03.20 p.m.	Coffee Break			
03.50 p.m.				
04.10 p.m.	Processing and Sustainability – Sustainable Oil Processing for the Future I	Bioscience and Biotechnology	Olive Oil and Authenticity – Health, Phenols and Innovative Approaches	Marine and Algae Lipids
04.30 p.m.				
04.50 p.m.				
05.10 p.m.				
05.30 p.m.	POSTER SESSION AND TABLE TOP EXHIBITION (17:30–18:30)			

## OTHER CONGRESS EVENTS

### Euro Fed Lipid General Assembly

Wednesday, 20 October 2021, 17:30

Euro Fed Lipid members are cordially invited to participate.

### Poster Award

The best posters on display will receive the Euro Fed Lipid poster award - consisting of a one year free subscription to the European Journal of Lipid Science and Technology and 250 Euro in prize money.

The awards are sponsored by Wiley-VCH and Elsevier.

## PROGRAMME AT A GLANCE

**Tuesday, 19 October 2021**

	Meeting room 1			
09.30 a.m.	<b>European Lipid Science Award</b>			
10.30 a.m.	Coffee Break			
	Meeting room 1	Meeting room 2	Meeting room 3	Meeting room 4
11.00 a.m.	Oleochemicals	Lipid Oxidation – Microencapsulation and Pickering Emulsions	Exhibitor Presentations	Insect Lipids
11.20 a.m.				
11.40 a.m.				
12.00 a.m.				
12.20 a.m.				
12.40 p.m.	Lunch – Table top Exhibition (Virtual Booths)			
01.40 p.m.	Oleochemicals – Polymer and Application	Olive Oil and Authenticity – Authenticity, Policy and Research	Plant Lipids and Vegetable Oils – Plant Lipids and Volatilomics	Processing and Sustainability – Sustainable Oil Processing for the Future II
02.00 p.m.				
02.20 p.m.				
02.40 p.m.				
03.00 p.m.				
03.20 p.m.	Coffee Break			
03.50 p.m.	Marine and Algae Lipids/ Lipid Oxidation Joint Session – Prevention of Marine Lipids Oxidation by Antioxidants	Olive Oil and Authenticity – OLEUM: Final Results and New Approaches	Health and Nutrition	Deep Frying
04.10 p.m.				
04.30 p.m.				
04.50 p.m.				
05.10 p.m.				
05.30 p.m.	<b>POSTER SESSION AND TABLE TOP EXHIBITION</b> (17:30–18:30)			

# PROGRAMME AT A GLANCE

Wednesday, 20 October 2021

	Meeting room 1						
09.30 a.m.	SCI Young Scientist Award						
09.50 a.m.	DGF Normann Medal Lecture						
10.30 a.m.	Coffee Break						
	Meeting room 1	Meeting room 2	Meeting room 3	Meeting room 4			
11.00 a.m.	Health and Nutrition	Plant Lipids and Vegetable Oils – From Analysis to Application	Lipid Oxidation: Impact of Processing on Lipid Oxidation	Physical Chemistry			
11.20 a.m.							
11.40 a.m.							
12.00 a.m.							
12.20 a.m.							
12.40 p.m.		Lunch – Table top Exhibition (Virtual Booths)					
01.40 p.m.	Lipid Oxidation – Prevention of Oxidation by Antioxidants	Plant Lipids and Vegetable Oils – Plant Lipidomics	Olive Oil and Authenticity – Quality and Technology Aspects	Physical Chemistry			
02.00 p.m.							
02.20 p.m.							
02.40 p.m.							
03.00 p.m.							
03.20 p.m.							
03.50 p.m.	Contaminants	Exhibitor Presentations	Olive Oil and Authenticity – Spectroscopy in the Analysis of Olive Oil	FLASH POSTER PRESENTATIONS			
04.10 p.m.							
04.30 p.m.							
04.50 p.m.							
05.10 p.m.							
	Zoom online Meeting						
05.30 p.m.	Euro Fed Lipid General Assembly (17:30-18:30)						

## PROGRAMME AT A GLANCE

Thursday, 21 October 2021

	Meeting room 1			
09.30 a.m.	<b>SFEL Chevreul Medal Lecture</b>			
10.30 a.m.	Coffee Break			
	Meeting room 1	Meeting room 2	Meeting room 3	Meeting room 4
11.00 a.m.				
11.20 a.m.				
11.40 a.m.	<b>Health and Nutrition</b>	<b>Dairy and Animal Lipids</b>	<b>Lipidomics</b>	<b>Contaminants</b>
12.00 a.m.				
12.20 a.m.				
12.40 p.m.	Lunch – Table top Exhibition (Virtual Booths)			
01.40 p.m.				
02.00 p.m.				
02.20 p.m.	<b>Exhibitor Presentations</b>	<b>Dairy and Animal Lipids</b>	<b>Lipidomics</b>	<b>FLASH POSTER PRESENTATIONS</b>
02.40 p.m.				
03.00 p.m.				
03.20 p.m.	<b>Closing and Announcement of the 19th Euro Fed Lipid Congress and Expo</b>			
03.50 p.m.	Coffee Break			

		European Lipid Technology Award	Meeting room 1
09:30 a.m.	<b>Welcome</b> Karin Schwarz, Markus Dierker, Bertrand Matthäus <i>Chair: Calle Arewäng</i>		
09:50 a.m.	<b>EUROPEAN LIPID TECHNOLOGY AWARD LECTURE</b> <b>Enzyme Discovery and Engineering for Applications in the Modification of Lipids</b> Uwe T. Bornscheuer, Greifswald, DE		
10:30 a.m.	Coffee Break	<b>Processing and Sustainability: Rapeseed/Oilseed Valorisation</b>	Meeting room 1
		<i>Chairs: Wim de Gruy, Jeannette Hollien</i>	
11.00 a.m.	<b>For a New Theoretical Approach of Mechanical Extraction through the Example of Dehulled Sunflower</b> P. Carré, Pessac/FR		
11.20 a.m.	<b>An Innovative Approach to Rapeseed/Canola Processing</b> M. Kaválek, Česká Skalice/CZ		
11.40 a.m.	<b>Pilot Plant for a Continuous Dehulling, Drying and Conditioning of Rapeseed in a Fluidized Bed Application</b> F. Sajontz, Magdeburg/DE, A. Pior, Magdeburg/DE, F. Steffler, Leuna/DE, M. Henneberg, G. Börner, Magdeburg/DE		
12.00 p.m.	<b>Requirements for Rapeseed Proteins for Use in Food and Feed</b> J. Palomino, Magdeburg/DE, M-C. Baune, K. Heinzelmann, Quakenbrück/DE, C. Hald, C. Dawid, München/DE		
12.20 p.m.	<b>Impact of Filter Screens on Bleaching Earth Consumption</b> S. Neufeld, Rosenberg/DE		
12:40 p.m.	Table Top Exhibition – Lunch Break	<b>Processing and Sustainability: Sustainability and Bio-economy for the Lipid Industry (joint session)</b>	Meeting room 1
		<i>Chairs: Wim de Gruy, Jeannette Hollien, Christine Lang</i>	
01.40 p.m.	<b>KEYNOTE LECTURE</b> <b>How Plant Biotechnology can help Deliver a Greener Future</b> J. Napier, Hertfordshire/GB		
02.20 p.m.	<b>Climate Change. What is it and What can the Oil Seed Industry do about it?</b> A.R. Paine, Horncastle/GB		
02.40 p.m.	<b>Development and Future Prospects of Enzymatic Biodiesel</b> A.R. Madsen, Lyngby/DK, T. Balle, R. Lindström, Lyngby/DK		
03.00 p.m.	<b>Helping Renewable Diesel become an Achievable Goal</b> V. Ribeiro Celinski, Moosburg/DE, C. Rodriguez Gaia, Yuncos/ES		
03:20 p.m.	Coffee Break	<b>Processing and Sustainability: Sustainable Oil Processing for the Future I</b>	Meeting room 1
		<i>Chairs: Wim de Gruy, Jeannette Hollien</i>	
03.50 p.m.	<b>KEYNOTE LECTURE</b> <b>Ethanolic Mild Extraction of Dehulled Rape-/Canola-Seeds - The Long Way to EthaNa</b> G. Börner, Magdeburg/DE, A. Pior, Magdeburg/DE, F. Steffler, Leuna/DE		
04.30 p.m.	<b>Simultaneous Production of Oil and Proteins from Oilseeds using 2-methyloxolane as an Alternative Bio-based Solvent to Hexane</b> O. Claux, Avignon/FR, V. Rapinel, P. Goupy, Avignon/FR, N. Patouillard, Dunkerque/FR, M. Abert-Vian, Avignon/FR, L. Jacques, Dunkerque/FR, F. Chemat, Avignon/FR		
04.50 p.m.	<b>Has the Time Finally come for Production of High Quality Oleochemicals by use of Enzyme Technologies</b> H.C. Holm, Hellerup/DK		
05.10 p.m.	<b>Applications of New Thin Film-short Path Evaporation Technologies in the Purification of Edible Oils</b> E. Hernandez, Tomball, TX/US, P. Alasti, Stoughton, MA/US		
05:30 p.m.	<b>POSTER SESSION AND TABLE TOP EXHIBITION</b> (5:30 p.m. – 6:30 p.m.)		

European Lipid Technology Award		Meeting room 1
09:30 a.m.	<b>Welcome</b> Karin Schwarz, Markus Dierker, Bertrand Matthäus <i>Chair: Calle Arewäng</i>	
09:50 a.m.	<b>EUROPEAN LIPID TECHNOLOGY AWARD LECTURE</b> <b>Enzyme Discovery and Engineering for Applications in the Modification of Lipids</b> Uwe T. Bornscheuer, Greifswald, DE	
10:30 a.m.	Coffee Break	
Exhibitor Presentations		Meeting room 2
	<i>Chairs: Carl Arevang</i>	
11.00 a.m.	<b>Clariant Produkt (Deutschland) GmbH</b> , Frankfurt/DE	
11.20 a.m.	<b>Laix Technologies UG</b> , Eschweiler/DE	
11.40 a.m.	<b>J. Rettenmaier &amp; Söhne</b> , Rosenberg/D	
12:00 p.m.	<b>Milestones srl</b> , Sorisole/IT	
12:20 p.m.	TBA	
12:40 p.m.	Table Top Exhibition – Lunch Break	
Bioscience and Biotechnology		Meeting room 2
	<i>Chairs: Robert Kourist, Pierre Villeneuve</i>	
01.40 p.m.	<b>KEYNOTE LECTURE</b> <b>Oxygenase-Based Whole-Cell Biotransformation of Fatty Acids into Industrially Relevant Chemicals</b> J.-B. Park, Seoul/KR, F. Hollmann, Delft/NL, U.T. Bornscheuer, Greifswald/DE	
02.20 p.m.	<b>Bile Salt-stimulated Catalytic Versatility and Structural Traits of sn-1 Stereoselective Lipase from <i>Cordyceps militaris</i></b> J.O. Lee, Seoul/KR, J.Y. Park, Y.S. Choi, E.H. Yang, H.N. Park, P.S. Chang, Seoul/KR	
02.40 p.m.	<b>Discovery of a Novel Stereoselective Lipase from Agricultural Products: A Case Study of sn-1 lipase from Peanut (<i>Arachis hypogaea</i>)</b> H.N. Park, Seoul/KR, J.Y. Park, E.H. Yang, Y.S. Choi, J.O. Lee, P.S. Chang, Seoul/KR	
03.00 p.m.	<b>Enzymatic Interesterification of Palm-based Oil Blend: Physicochemical Properties, Crystallization Behaviors and Oxidative Stabilities</b> Y. Wang, Guangzhou/CN, W.J. Lee, J. Ye, Guangzhou/CN, C.C. Akoh, Athens/US, Z. Zhang, Guangzhou/CN	
03:20 p.m.	Coffee Break	
Bioscience and Biotechnology		Meeting room 2
	<i>Chairs: Robert Kourist, Pierre Villeneuve</i>	
03.50 p.m.	<b>KEYNOTE LECTURE</b> <b>Microbial Oil Production with the Oleaginous Yeast <i>Cutaneotrichosporon oleaginosus</i>. A Journey from Genomics to Technical Scale Oil Production</b> T.B. Brück, Garching/DE	
04.30 p.m.	<b>Sterol Modified Yeast</b> A. Emmerstorfer-Augustin, Graz/AT, A. Radkohl, L. Bernauer, H. Pichler, Graz/AT	
04.50 p.m.	<b>Exploring the Diversity of Nature in the Discovery of New Lipases</b> S. Landvik, Lyngby/DK	
05.10 p.m.	<b>Lipase Catalyzed Acidolysis of Sunflower Phosphatidylcholine towards Phospholipids Rich in Octanoic Acid: Optimization using Response Surface Methodology</b> F. Hubert, Laval/FR, M. Côme, C. Loiseau, L. Poisson, F. Ergan, Laval/FR	
05:30 p.m.	<b>POSTER SESSION AND TABLE TOP EXHIBITION</b> (5:30 p.m. – 6:30 p.m.)	

European Lipid Technology Award		Meeting room 1
09:30 a.m.	<b>Welcome</b> Karin Schwarz, Markus Dierker, Bertrand Matthäus <i>Chair: Calle Arewäng</i>	
09:50 a.m.	<b>EUROPEAN LIPID TECHNOLOGY AWARD LECTURE</b> <b>Enzyme Discovery and Engineering for Applications in the Modification of Lipids</b> Uwe T. Bornscheuer, Greifswald, DE	
10:30 a.m.	Coffee Break	
	Analytics	Meeting room 3
	<i>Chairs: Torben Küchler, Florence Lacoste</i>	
11.00 a.m.	<b>Detection of Adulteration of Sunflower Oil with Safflower Oil Using Some Triacylglycerol Components and Tocopherol Compounds</b> N. Basaran, Istanbul/TR, O. Anuk, Istanbul/TR, M. Tasan, Tekirdag/TR, A. Tekin, Ankara/TR, O. Ozdikicierler, Izmir/TR	
11.20 a.m.	<b>A Practical Approach to Validate Quantitative NIR Methods for the Analysis of Fats and Oils</b> C. Gertz, Hagen/DE, A. Gertz, Hagen/DE	
11.40 a.m.	<b>The Development of a Universal Analyser for Fats and Oil Refining and Processing</b> J.D. Speed, Oxford/GB, S. Wood, Oxford/GB	
12.00 p.m.	<b>Lipid Epoxide Quantification in Food Emulsions by <math>^1\text{H}</math>-<math>^{13}\text{C}</math> HSQC NMR Spectroscopy</b> V.J.P. Boerkamp, Wageningen/NL, D.W.H. Merkx, J. Wang, J.P. Vincken, M. Hennebelle, J.P.M. Duynhoven, Wageningen/NL	
12.20 p.m.	<b>Development of a GC-FID Method for the Quantitative Determination of Polyglycerol Polyricinoleate (PGPR) in Foods</b> C. Su, Ghent/BE, P. Van der Meeren, B. De Meulenaer, Ghent/BE	
12:40 p.m.	Table Top Exhibition – Lunch Break	
	Analytics	Meeting room 3
	<i>Chairs: Torben Küchler, Florence Lacoste</i>	
01.40 p.m.	<b>Investigation of Integral Stereoselectivity of Lipase using Chiral-phase HPLC and Computational Modeling of the Kinetics</b> Y.S. Choi, Seoul/KR, J.Y. Park, E.H. Yang, H.N. Park, J.O. Lee, P.S. Chang, Seoul/KR	
02.00 p.m.	<b>UHPLC-ESI-MS/MS Analysis of Phospholipid Regioisomers</b> M. Fabritius, Turku/FI, B. Yang, Turku/FI	
02.20 p.m.	<b>Determination of Geometric Isomers of Disaturated Triacylglycerols by GC/MS and their Possible Applications</b> J.J. Salas, Sevilla/ES, E. Martínez-Force, M. Venegas-Calerón, R. Garcés, Sevilla/ES	
02.40 p.m.	<b>Monitoring the Fate of Different Lipid Classes upon Oxidation using Two-dimensional Liquid Chromatography</b> E. Lazaridi, Wageningen/NL, M. Hennebelle, H.-G. Janssen, J.-P. Vincken, Wageningen /NL	
03.00 p.m.	<b>An <i>in-situ</i> Technique to Conduct DSC Measurements</b> L Morris, Leeds/GB, L. Metilli, E. Simone, Leeds/GB, P. Hugh, S. Marty-Terrade, York/GB, M. Povey, Leeds/GB	
03:20 p.m.	Coffee Break	
	Olive Oil and Authenticity – Health, Phenols and Innovative Approaches	Meeting room 3
	<i>Chairs: Diego Luis Garcia Gonzalez, Ina Willenberg</i>	
03.50 p.m.	<b>KEYNOTE LECTURE</b> <b>Toward a Continuum of Actions from Official Approval to Commercial Implementation of Health, Nutrition and Provenance Claims. The Case of Olive Oil</b> M. Tsimidou, Thessaloniki/GR	
04.30 p.m.	<b>Extraction and Characterization of Phenolic Compounds in California Olive Pomace and Evaluation of the Antioxidant Activities</b> H. Zhao, Davis/US, S. Wang, Davis/US	
04.50 p.m.	<b>Virgin Olive Oil Shelf-life from the Phenolic Composition</b> E. Diaz-Montaña, Seville/ES, M. Barbero-Lopez, R. Aparicio-Ruiz, M.T. Morales, Seville/ES	
05.10 p.m.	<b>Factors Affecting the Presence of Phenolics in Extra Virgin Olive Oil, Efforts to Increase their Conservation and their Functional Activity on Oxidative Stress, Telomere's Length and Aging</b> A. Kiritsakis, Thessaloniki/GR, T. Keceli, Adana/TR, E. Iorio, Salerno/IT, C. Anousakis, Chania/GR, S. Sellis, H. Kelebek, Adana/TR, D. Gerasopoulos, Thessaloniki/GR	
05:30 p.m.	<b>POSTER SESSION AND TABLE TOP EXHIBITION</b> (5:30 p.m. – 6:30 p.m.)	

European Lipid Technology Award		Meeting room 1
09:30 a.m.	<b>Welcome</b> Karin Schwarz, Markus Dierker, Bertrand Matthäus <i>Chair: Calle Arewäng</i>	
09:50 a.m.	<b>EUROPEAN LIPID TECHNOLOGY AWARD LECTURE</b> <b>Enzyme Discovery and Engineering for Applications in the Modification of Lipids</b> Uwe T. Bornscheuer, Greifswald, DE	
10:30 a.m.	Coffee Break	
Marine and Algae Lipids		Meeting room 4
	<i>Chairs: Charlotte Jacobsen, Ingrid Undeland</i>	
11.00 a.m.	<b>KEYNOTE LECTURE</b> <b>Potential Benefits of Omega-3 Fatty Acids Supplementation to Patients Infected with SARS-CoV-2</b> I. Castro, São Paulo/BR	
11.40 a.m.	<b>Relevance of Codium Tomentosum Lipidome Plasticity for Biotechnological Applications</b> F. Rey, Aveiro/PT, P. Cartaxana, T. Melo, R. Calado, Aveiro/PT, R. Pereira, H. Abreu, Ilhavo/PT, P. Domingues, S. Cruz, M.R. Domingues, Aveiro/PT	
12.00 p.m.	<b>Polar Lipid Profiling and Antioxidant Activity of <i>Chrysotila pseudoroscoffensis</i> Lipid Extracts</b> A. Moreira, Aveiro/PT, J. Gonçalves, T. Conde, D. Couto, T. Melo, Aveiro/PT, I. Maia, H. Pereira, Faro/PT, J. Silva, Pataias/PT, R. Domingues, C. Nunes, Aveiro/PT	
12.20 p.m.	<b>Macroalgae Species-specific Lipidomic Signature: Advantages and Challenges in Sea Vegetables Valorisation for a Sustainable Development</b> R. Domingues, Aveiro/Portugal/PT, D. Lopes, T. Melo, F. Rey, Aveiro/PT	
12:40 p.m.	Table Top Exhibition – Lunch Break	
Lipid Oxidation: Factors Affecting Antioxidant Efficiency		Meeting room 4
	<i>Chairs: Fatima Paiva Martins, Karin Schwarz</i>	
01.40 p.m.	<b>KEYNOTE LECTURE</b> <b>The Location, Orientation and Buoyance effects of Radical Probes in Micellar and Oil-in-Water Emulsions: The Diving Swan Analogy</b> C. Aliaga, Santiago/CL	
02.20 p.m.	<b>Transport of Lipid Oxidation Intermediates and its Impact on the Lipid Oxidation Rate in a Model Food Emulsion</b> S. ten Klooster, Wageningen/NL, J. Buijs, K. Schroën, Wageningen/NL, C. Berton-Carabin, Nantes/FR	
02.40 p.m.	<b>Relationships between the Rate of Initiation of Lipid Peroxidation and the Effective Interfacial Concentration of Antioxidants in Olive Oil-in-Water Nanoemulsions</b> C. Bravo-Díaz, Vigo/ES, M. Costa, Porto/PT, J. Freiría-Gándara, S. Losada-Barreiro, Vigo/ES, F. Paiva-Martins, Porto/PT	
03.00 p.m.	<b>Plant Protein-stabilized Emulsions: Implications of Protein and Non-protein Components on Lipid Oxidation</b> K. Münch, Wageningen/NL, K. Schroën, S. Stoyanov, Wageningen/NL, C. Berton-Carabin, Nantes/FR	
03:20 p.m.	Coffee Break	
Marine and Algae Lipids		Meeting room 4
	<i>Chairs: Charlotte Jacobsen, Ingrid Undeland</i>	
03.50 p.m.	<b>KEYNOTE LECTURE</b> <b>n-3 LC-PUFA from Microalgae: From Green Water to Health Conscious Consumer</b> I. Fourbet, Kortrijk/BE, E. Mienis, R. Demets, C. Dejonghe, L. Gheysen, Kortrijk/BE	
04.30 p.m.	<b>Impact of Extraction Methods on Lipid Composition and Oxidative Status of <i>Nannochloropsis oceanica</i> Oil</b> W. Sun, Wageningen/NL, J.-P. Vincken, M. Hennebelle, Wageningen/NL	
04.50 p.m.	<b>NEO-PUFAs (Isoprostanoids) in Algae and Edible Oils from Marine Species: Biomarkers and Bioactive Lipids</b> T. Durand, Montpellier/FR, C. Vigor, C. Oger, V. Bultel-Poncé, G. Reversat, J.-M. Galano, Montpellier/FR	
05.10 p.m.	<b>Green Extraction of Eicosapentaenoic Acid (EPA) from <i>Nannochloropsis oculata</i> Through High Hydrostatic Pressure (HHP) and Moderate Electric Fields (MEF)</b> S.C. Sousa, Porto/PT, A.P. Carvalho, Porto/PT, C.A. Pinto, R.A. Amaral, J.A. Saraiva, Aveiro/PT, R.N. Pereira, A.A. Vicente, Braga/PT, A.C. Freitas, A.M. Gomes, Porto/PT	
05:30 p.m.	<b>POSTER SESSION AND TABLE TOP EXHIBITION</b> (5:30 p.m. – 6:30 p.m.)	

European Lipid Science Award			Meeting room 1
09.30 a.m.	<b>Welcome</b> Karin Schwarz, Markus Dierker, Bertrand Matthäus <i>Chair: Karel Hrncirik</i>		
09.50 a.m.	<b>EUROPEAN LIPID SCIENCE AWARD</b> <b>Omega-3 Fatty Acids for Optimal Health across the Life Course</b> Philip C. Calder, University of Southampton, UK		
10:30 a.m.	Coffee Break	<b>Oleochemicals</b>	Meeting room 1
11.00 a.m.	<b>KEYNOTE LECTURE</b> <b>Isomerizing Metathesis as a Concept for the Valorization of Renewables</b> L. Goossen, Bochum/DE, J. Pollini, Bochum/DE		
11.40 a.m.	<b>Branched Fatty Acids: Advancements in Synthesis and Analysis</b> D. Kerstens, Leuven/BE, S. Van Praet, N. Vermeulen, B. Wambacq, B. Sels, Leuven/BE		
12.00 p.m.	<b>Biobased Aldehydes from Fatty Epoxides through Thermal Cleavage of <math>\beta</math>-hydroxy Hydroperoxides</b> N. Duguet, Villeurbanne/FR, T. De Dios Miguel, N.D. Vu, M. Lemaire, Villeurbanne/FR		
12.20 p.m.	<b>Aromatic Biobased Latex: From Natural Cashew and Clove Oil to Radical Emulsion Polymerization</b> S. Caillol, Montpellier/FR, V. Ladmiral, P. Lacroix-Desmazes, Montpellier/FR		
12:40 p.m.	Table Top Exhibition – Lunch Break	<b>Oleochemicals: Polymers and Application</b>	Meeting room 1
01.40 p.m.	<b>“Solutions” for the Recycling of Homogeneous Catalysts in the Functionalization of Unsaturated Oleo Chemicals</b> T. Seidensticker, Dortmund/DE		
02.00 p.m.	<b>Styrene-free Thermosetting Resins from Vegetable Oils</b> D. Cavuoto, Milan/IT, F. Bertini, A. Vignali, N. Ravasio, F. Zaccheria, Milan/IT		
02.20 p.m.	<b>Aerobic Oxidation of Fatty Acids and their Esters for Production of Industrial Chemicals</b> A. Cherepanova, Moscow/RU, E. Savel'ev, V. Sapunov, Moscow/RU		
02.40 p.m.	<b>Nano-Structured Organogel Lipid Carrier System; Effect of Gamma Oryzanol &amp; Beta Sitosterol Self-Assembling Ability on Oxidative Stability</b> K. Sisioglu, Elazig/TR, D.J. McClements, Amherst/US, İ. Karabulut, Malatya/TR		
03.00 p.m.	<b>The Antimicrobial Properties of Quaternary Esters and Quaternary Hydroxyamides</b> K. Sasínová, Prague/CZ, J. Šmidrkal, M. Berčíková, K. Alishevich, Prague/CZ		
03:20 p.m.	Coffee Break	<b>Marine and Algae Lipids/Lipid Oxidation Joint Session: Prevention of Marine Lipids Oxidation by Antioxidants</b>	
03.50 p.m.	<b>Oxidative Stability of Side-streams from Cod Filleting Preserved by Antioxidant Dipping and Low Temperature Storage</b> A.-D.M. Sørensen, Kgs Lyngby/DK, H. Wu, Gothenburg/SE, O. Mejliholm, N. Bøknæs, Svenstrup/DK, I. Undeland, Gothenburg/SE, C. Jacobsen, G. Hyldig, Kgs Lyngby/DK	Meeting room 1	
04.10 p.m.	<b>CROSS – A Clean Label Concept for Preventing Lipid Oxidation of Protein Isolates Recovered from Fish Co-products</b> J. Zhang, Gothenburg/SE, X. Lei, M. Abdollahi, M. Alminger, I. Undeland, Gothenburg/SE		
04.30 p.m.	<b>Influence of Nordic <i>F. vesiculosus</i> Extracts on Oxidative and Physical Stability of Fish-Oil-Enriched Mayonnaise</b> A. Getachew, Kgs. Lyngby/DK, W. Liu, D.B. Hermund, S.Lø. Holdt, C. Jacobsen, Kgs. Lyngby/DK		
04.50 p.m.	<b>Development and Optimization of Methods to Quantify Lipid Oxidation in Complex Fish Matrices</b> C. Oroy, Elven/FR		
05.10 p.m.	<b>Comparison between the Photo- and Auto-oxidative Stability of Aqueous Model Systems Enriched with Photoautotrophic and Heterotrophic n-3 LC-PUFA Rich Microalgae</b> R. Demets, Kortrijk/BE, L. Bonneux, Antwerpen/BE, C. Dejonghe, L. Gheysen, Kortrijk/BE, A. Van Loey, Leuven/BE, I. Foubert, Kortrijk/BE		
05:30 p.m.	<b>POSTER SESSION AND TABLE TOP EXHIBITION</b> (5:30 p.m. – 6:30 p.m.)		

European Lipid Science Award		Meeting room 1
09.30 a.m.	<b>Welcome</b> Karin Schwarz, Markus Dierker, Bertrand Matthäus <i>Chair: Karel Hrcicik</i>	
09.50 a.m.	<b>EUROPEAN LIPID SCIENCE AWARD</b> <b>Omega-3 Fatty Acids for Optimal Health across the Life Course</b> Philip C. Calder, University of Southampton, UK	
10:30 a.m.	Coffee Break	
<b>Lipid Oxidation: Microencapsulation and Pickering Emulsions</b>		Meeting room 2
	<i>Chairs: Fatima Paiva Martins, Karin Schwarz</i>	
11.00 a.m.	<b>Lipid Oxidation in the Pickering Emulsion Era</b> C. Berton-Carabin, Nantes/FR, A. Schröder, K. Schroën, Wageningen/NL, M. Laguerre, Avignon/FR	
11.20 a.m.	<b>Natural Particles can Armor Emulsions against Lipid Oxidation and Coalescence</b> Anja Schröder, Wageningen/NL	
11.40 a.m.	<b>Utilization of Potato Proteins and Peptides as Emulsifiers in the Micro Encapsulation of Fish Oil</b> M.E. Bjørlie, Kgs. Lyngby/DK, B. Yesiltas, Kgs. Lyngby/DK, P. J. García-Moreno, F. J. Espejo-Carpio, E.M. Guadix, Granada/ES, A. Jafarpour, E.B. Hansen, P. Marcatili, C. Jacobsen, Kgs. Lyngby/DK, S. Gregersen, Aalborg/DK	
12.00 p.m.	<b>Does Wall Material Composition Influence Lipid Oxidation in Freeze-dried Pumpkin Seed Oil Microcapsules?</b> Z. Aksoylu Özbel, Manisa/TR, P. Günç Ergönül, Manisa/TR	
12.20 p.m.	<b>Interfacial Properties, Oxidative Stability and Bioaccessibility of Fish Oil-loaded Microcapsules Stabilized with Whey Protein Hydrolysate</b> P.J. García-Moreno, Granada/ES, E.M. Guadix, N.E. Rahmani-Manglano, M. Tirado-Delgado, J.M. Ruiz-Álvarez, T. del Castillo-Santaella, J. Maldonado-Valderrama, Granada/ES, N.C. Jones, S.V. Hoffmann, Aarhus/DK, C. Jacobsen, Kgs. Lyngby/DK, R. Pérez-Gálvez, A. Guadix, Granada/ES	
12:40 p.m.	Table Top Exhibition – Lunch Break	
<b>Olive Oil and Authenticity – Authenticity, Policy and Research</b>		Meeting room 2
	<i>Chairs: Diego Luis Garcia Gonzalez, Ina Willenberg</i>	
01.40 p.m.	<b>KEYNOTE LECTURE</b> <b>Latest Developments in EU Marketing Standards for Olive Oil</b> L. Alexandrescu, DG-AGRI, Brussels/BE	
02.20 p.m.	<b>MS-based Lipidomic Analysis of Polar Lipids from Olives and Olive Oil at the University of Aveiro: How far have we come and where should we go?</b> E. Alves, Aveiro/PT, T. Jardim, A. Simoes, T. Melo, F. Rey, Aveiro/PT, M.P. Barros, Nelas/PT, M.R.M. Domingues, P. Domingues, Aveiro/PT	
02.40 p.m.	<b>Varietal and Geographical Authentication of Virgin Olive Oil: Proving the Efficiency of Sesquiterpene Fingerprinting</b> B. Torres-Cobos, Barcelona/ES, B. Quintanilla-Casas, Barcelona/ES, A. Romero, A. Ninot, Constantí/ES, R. M. Alonso-Salces, Mar del Plata/AR, T. Gallina Toschi, A. Bendini, Bologna/IT, F. Guardiola, A. Tres, S. Vichi, Barcelona/ES	
03.00 p.m.	<b>Authentication of Varietal Origin (cultivar) of Monovarietal Virgin Olive Oils According to their Volatile Profile by HS-SPME-GC-MS and Chemometrics</b> L. Cecchi, Florence/IT, M. Migliorini, E. Giambanelli, A. Cane, B. Zanoni, N. Mulinacci, F. Melani, Florence/IT	
03:20 p.m.	Coffee Break	
<b>Olive Oil and Authenticity – OLEUM: Final Results and New Approaches</b>		Meeting room 2
	<i>Chairs: Diego Luis Garcia Gonzalez, Ina Willenberg</i>	
03.50 p.m.	<b>A View on the Olive Oil Global Scenario through the results of the EU OLEUM Project</b> T. Gallina Toschi, Bologna/IT, D.L. Garcia-Gonzalez, Seville/ES, A. Bendini, Bologna/IT, A. Maquet, Geel/BE, P. Brereton, Belfast/GB, J. Kanieswska, Brussels/BE	
04.10 p.m.	<b>SPME-GC-MS Analysis of Volatile Compounds of Virgin Olive Oil. An Inter-Laboratory Study for Method Development, Performance Evaluation and Application Prospects</b> D.L. Garcia-Gonzalez, Seville/ES, P.A. Golay, Lausanne/CH, P. Lucci, E. Moret, Udine/IT, A. Bendini, T. Gallina-Toschi, E. Casadei, E. Valli, Bologna/IT, R. Aparicio-Ruiz, C. Ortiz-Romero, Seville/ES, M. Servili, R. Selvaggini, Perugia/IT, F. Lacoste, J. Escobessa, Pessac/FR, S. Vichi, B. Quintanilla-Casas, Barcelona/ES	
04.30 p.m.	<b>A Harmonized SPME-GC-FID Method for the Analysis of Selected Volatile Markers in Virgin Olive Oils: Some Evidence from the Cooperative Inter-Laboratory Study</b> E. Casadei, Bologna/IT, E. Valli, Bologna/IT, D.L. Garcia-Gonzalez, C. Ortiz-Romero, Seville/ES, S. Vichi, B. Quintanilla-Casas, A. Tres, Santa Coloma de Gramenet/ES, T. Bendini, T. Gallina Toschi, Bologna/IT	
04.50 p.m.	<b>SPE-GC-FID Method for the Detection of Free and Esterified Hydroxylated Minor Compounds in Virgin Olive Oils</b> P. Lucci, Udine/IT, E. Valli, Bologna/IT, A. Milani, A. Srbinovska, E. Moret, S. Moret, Udine/IT, A. Bendini, Bologna/IT, W. Moreda, Sevilla/ES, T. Gallina Toschi, Bologna/IT	
05.10 p.m.	<b>Determination of Freshness in Virgin Olive Oils. The Current Possibilities and the Future Developments</b> M. Servili, Perugia/IT, R. Selvaggini, A. Taticchi, S. Esposto, S. Urbani, G. Veneziani, B. Sordini, L. Daidone, Perugia/IT, D.L. García-González, Sevilla/ES, T. Gallina Toschi, Bologna/IT	
05:30 p.m.	<b>POSTER SESSION AND TABLE TOP EXHIBITION</b> (5:30 p.m. – 6:30 p.m.)	

European Lipid Science Award		Meeting room 1
09.30 a.m.	<b>Welcome</b> Karin Schwarz, Markus Dierker, Bertrand Matthäus <i>Chair: Karel Hrncirik</i>	
09.50 a.m.	<b>EUROPEAN LIPID SCIENCE AWARD</b> <b>Omega-3 Fatty Acids for Optimal Health across the Life Course</b> Philip C. Calder, University of Southampton, UK	
10:30 a.m.	Coffee Break	
Exhibitor Presentations		Meeting room 3
	<i>Chairs: Carl Arevang</i>	
11.00 a.m.	<b>Maxfry GmbH</b> , Hagen/DE	
11:20 a.m.	<b>Bruker Optik GmbH</b> , Ettlingen/DE	
11:40 a.m.	<b>Gerstel GmbH &amp; Co.KG</b> , Mülheim an der Ruhr/DE	
12:00 p.m.	<b>Merck KGaA</b> , Darmstadt/DE	
12:20 p.m.	TBA	
12:40 p.m.	Table Top Exhibition - Lunch Break	
Plant Lipids and Vegetable Oils: Plant Lipids and Volatilomics		Meeting room 3
	<i>Chair: Ludger Brühl</i>	
01.40 p.m.	<b>KEYNOTE LECTURE</b> <b>Plant Oils Volatilomics. Which Questions does it Answer?</b> H.H. Jelen, Poznan/PL	
02.20 p.m.	<b>Carotenoid, Tocopherol, and Volatile Aroma Compounds in Eight Sacha Inchi Seed (<i>Plukenetia volubilis L.</i>) Oil Ecotypes</b> A. Valencia, Lima/PE, S. Casimiro-Gonzales, K. Cancino Chávez, F. Ramos-Escudero, Lima/PE	
02.40 p.m.	<b>Characteristics of Post-Fermentation Corn Oil</b> J. Susik, Tychy/PL	
03.00 p.m.	<b>Advances in Lipid Research of Apricot</b> D. Zhang, Yangling/CN, Z. Zhao, Yangling/CN	
03:20 p.m.	Coffee Break	
Health and Nutrition		Meeting room 3
	<i>Chairs: Michel Lagarde, Christian Wolfrum</i>	
03.50 p.m.	<b>A High-fat Diet Enriched in Medium Chain Triglycerides Triggers Hepatic Thermogenesis and Improves Metabolic Health in Lean and Obese Mice</b> C. Mounier, Montréal/CA, S.A. Rial, A. Jutras-Carignan, K.F. Bergeron, Montréal/CA	
04.10 p.m.	<b>Fermentation, Polar Lipids, and Thrombosis</b> I. Zabetakis, Limerick/IE, R. Lordan, A. Tsoupras, Limerick/IE	
04.30 p.m.	<b>New Insights into Short Chain Fatty Acids from the Gut Microbiome may contribute to Impaired Brain Health</b> R. Thomas, Corner Brook/CA, S. Cheema, St Johns/CA, K. Doody, Corner Brook/CA, S. Shah, St Johns/CA, T. Pham, J. Blundell, Corner Brook/CA	
04.50 p.m.	<b>Pro-resolving Potency of SPM-Enriched Oils</b> E. Venegas-Venegas, Zaragoza/ES, C. López-Vicario, Barcelona/ES, B. Angulo, R. Gracia, Zaragoza/ES, X. de la Rosa, Boston/US	
05.10 p.m.	<b>Omega-3 Glycerides in Weaned Piglet Diet: Improvements in Production, Mortality and Morbidity</b> B. Angulo, Zaragoza/ES, E. Venegas-Venegas, L. Gil, S. Diago, J. Letosa, M. Fondevila, Zaragoza/ES	
05:30 p.m.	<b>POSTER SESSION AND TABLE TOP EXHIBITION</b> (5:30 p.m. – 6:30 p.m.)	

European Lipid Science Award		Meeting room 1
09.30 a.m.	<b>Welcome</b> Karin Schwarz, Markus Dierker, Bertrand Matthäus <i>Chair: Karel Hrcicrik</i>	
09.50 a.m.	<b>EUROPEAN LIPID SCIENCE AWARD</b> <b>Omega-3 Fatty Acids for Optimal Health across the Life Course</b> Philip C. Calder, University of Southampton, UK	
10:30 a.m.	Coffee Break	
	<b>Insect Lipids</b>	<i>Meeting room 4</i>
	<i>Chair Thomas Piofczyk</i>	
11.00 a.m.	<b>KEYNOTE LECTURE</b> <b>Insect Oils and Potential Applications</b> G.R. Verheyen, Geel/BE, F. Meersman, Heist-Op-Den-Berg/BE, S. Van Miert, Geel/BE	
11.40 a.m.	<b>The Effect of the Diet and Killing Methods on Insect Lipids: The Case Study of Black Soldier Fly</b> V. Lolli, Parma/IT, A. Fuso, A.V. Luparelli, F. Bonzanini, G. Leni, S. Sforza, A. Caligiani, Parma/IT	
12.00 p.m.	<b>Replacing Vegetable Oil by Insect Oil in Food Products: Effect of Deodorization on the Sensory Evaluation</b> D.A. Tzompa-Sosa, Ghent/BE, K. Dewettinck, X. Gellynck, J.J. Schouteten, Ghent/BE	
12.20 p.m.	<b>Modulation of Nutritional Value of <i>Hermetia illucens</i> Larvae by Feeding Microalgae-enriched Coffee Silverskin: Amino Acids, Fatty Acids and Carotenoids</b> A. Nartea, Ancona/IT, P. Riolo, S. Ruschioni, S. Ratti, M. Cattalani, L. Corsi, I. Olivotto, E. Foppa Pedretti, N. Frega, D. Pacetti, Ancona/IT	
12:40 p.m.	Table Top Exhibition – Lunch Break	
	<b>Processing and Sustainability: Sustainable Oil Processing for the Future II</b>	<i>Meeting room 4</i>
	<i>Chairs: Wim de Greyt, Jeannette Hollien</i>	
01.40 p.m.	<b>On the Feasibility of Continuous Fat Fractionation by Combination of Scrapped Surface Heat Exchangers and Decanter Centrifuge</b> M. Kirimlidou, Berlin/DE, E. Floeter, Berlin/DE	
02.00 p.m.	<b>Soap Carbonate Technology - Sustainable Soapstock Splitting with CO<sub>2</sub></b> A. Brandner, Frankfurt/DE, A. Lecca, Frankfurt/DE	
02.20 p.m.	<b>Demonstrating the Viability of Implementing Phospholipases in Alkaline Refining of Rapeseed Oil</b> C. Bhatt, Lyngby/DK	
02.40 p.m.	<b>'SAFE' Ice Condensing System: The Ammonia Free Alternative</b> B. Schols, Zaventem/BE, J. De Kock, Zaventem/BE	
03.00 p.m.	<b>Natural Bleaching Earths Reloaded</b> G. Kacandes, Athens/GR, M. Drossos, Athens/GR	
03:20 p.m.	Coffee Break	
	<b>Deep Frying</b>	<i>Meeting room 4</i>
	<i>Chair: Bertrand Matthäus</i>	
03.50 p.m.	<b>KEYNOTE LECTURE</b> <b>Different Routes for Degradation of Fats and Oils at Room and Elevated Temperatures</b> C. Gertz, Hagen/DE	
04.30 p.m.	<b>Rapeseed Oil Based Oleogels as a Promising New Alternative to Conventional Deep-frying Media</b> S. Nikolay, Detmold/DE, N. Erlenbusch, I. Smit, L. Weber, M. Schubert, B. Matthäus, Detmold/DE	
04.50 p.m.	<b>The Impact of Type of Oil and Fat on the Formation of Acrylamide in Fried Foods</b> C. Gertz, Hagen/DE, S. Seifer, Hagen/DE	
05.10 p.m.	<b>Effect of Intermittent Frying of French Fries on Quality of Low Diglycerides Palm Oil</b> N.A. Ab Karim, Selangor/MY	
05:30 p.m.	<b>POSTER SESSION AND TABLE TOP EXHIBITION</b> (5:30 p.m. – 6:30 p.m.)	

## SCI Young Scientist Award / DGF Normann Medal Award

Meeting room 1

Chairs: Markus Dierker, Bertrand Matthäus, Kevin W. Smith

09.30 a.m.

### SCI YOUNG SCIENTIST AWARD

**Adipose Tissue Inflammation in Human Obesity and Response to Chronic Marine Omega3 Fatty Acid Supplementation: The BIOCLAIMS Study at the University of Southampton**

H. Fisk, Southampton/GB, R. Ayres, C. Childs, Southampton/GB, O. Kuda, J. Kopecky, Prague/CZ, E. Antoun, K. Lillycrop, P.C. Calder, Southampton/GB

09.50 a.m.

### DGF NORMANN MEDAL LECTURE

**Minimizing Waste of Foods Rich in Omega-3 Fatty Acids by Preventing Lipid Oxidation**

C. Jacobsen, National Food Institute, Kgs. Lyngby/DK

10:30 a.m.

Coffee Break

## Health and Nutrition

Meeting room 1

*Chair: Michel Lagarde, Christian Wolfrum*

11.00 a.m.

**Effects of Dietary CLA on n-3 HUFA Score and N-acylethanolamides Biosynthesis in the Liver of Obese Zucker Rats**

P.A. Lopes, Lisboa/PT, G. Carta, E. Murru, A. Piras, Cagliari/IT, J. A. M. Prates, Lisboa/PT, S. Banni, Cagliari/IT

11.20 a.m.

**Potential Anti-inflammatory and Neuroprotective effect of Docosahexaenoic Acid and Bioactive Lipid Mediators in SARS-CoV-2 Neuroinvasion**

M. Hachem, Abu Dhabi/AE

11.40 a.m.

**Exogenous Fatty Acids Modulate ER Lipid Composition and Metabolism in Breast Cancer Cells**

P.A. Corsetto, Milan/IT, G. Montorfano, S. Zava, S. Borghi, I. Colombo, A.M. Rizzo, Milan/IT

12.00 p.m.

**Targeting Oxidative Stress in Brain Aging. Effects of Increasing DHA Intake**

F. Moreno, Vigo/ES, L. Mendez, M.J. Gonzalez, S. Lois, Vigo/ES, B. Miralles, M. Romeu, R. Nogues, Reus/ES, S. Ramos-Romero, J.L. Torres, Barcelona/ES, I. Medina, Vigo/ES

12.20 p.m.

**Changes in Free Fatty Acid Profile and Antioxidation Activity in the Liver and Brain of Mice receiving Nanolipid Complexes**

N. Palmina, Moscow/RU, T.A. Misharina, N.I. Krikunova, N.N. Sazhina, A.S. Antipova, E.I. Martirosova, M.G. Semenova, Moscow/RU

12:40 p.m.

Table Top Exhibition – Lunch Break

## Lipid Oxidation: Prevention of Oxidation by Antioxidants

Meeting room 1

*Chairs: Fatima Paiva Martins, Karin Schwarz*

01.40 p.m.

**Caffeic Acid Phenolipids in the Protection of Cell Membranes from Oxidative Injuries**

F. Paiva-Martins, Porto/PT, M. Costa, R. Lopes, M. Ferreira, P. Gameiro, S. Fernandes, C. Catarino, A. Santos-Silva, Porto/PT

02.00 p.m.

**Bioinformatically Predicted Antioxidant Peptides Derived from Plant, Microbial, and Marine Protein Sources: Effects on the Oxidative Stability of Low Fat Emulsion at pH 4 and Mayonnaise**

B. Yesiltas, Kgs. Lyngby/DK, E. Varona Sánchez, Barcelona/ES, P. García-Moreno, Granada/ES, T. Hegelund Olsen, P. Marcatili, Kgs. Lyngby/DK, S. Gregersen, Aalborg/DK, E. Bech Hansen, C. Jacobsen, Kgs. Lyngby/DK

02.20 p.m.

**New Method for Investigating the Influence of Antioxidants on Food Products**

C. Edinger, Blankenfelde-Mahlow/DE

02.40 p.m.

**Savoury Snacks: How to Minimize Lipid Oxidation and Extend their Shelf Life with Naturally Derived Food Additives?**

H. Lu, Suffolk/GB

03.00 p.m.

**Effects of Heating and *in vitro* Digestion Phases on the Oxidative Stability and Antioxidant Activity of Olive Oil**

Y. Bao, Vienna/AT, M. Strauss, M. Pignitter, Vienna/AT

03:20 p.m.

Coffee Break

## Contaminants

Meeting room 1

*Chairs: Karel Hrcirk, Klaus Schurz*

03.50 p.m.

### KEYNOTE LECTURE

**Mitigation of Mineral Oil Compounds in Edible Oils and Fats**

L. Brühl, Detmold/DE, Ch. Albert, Detmold/DE, G. Rühl, Braunschweig/DE, D. Koltermann, M. Kießling, Quakenbrück/DE

04.30 p.m.

**Software Approach to Improve Tracing and Evaluation of MOSH and MOAH Contaminations in Food Supply**

**Chains based on LC-GC-FID**

A. Klingberg, Teldau/DE, C. Albert, C. Läubrich, Bad Schwartau/DE, L. Richter, Fellbach/DE, L. Brühl, Detmold/DE

04.50 p.m.

**Analysis of MCPD and Glycidyl Esters in Processed Foods: Current Research at the U.S. Food and Drug Administration**

J. Beekman, College Park/US, S. Popol, S. MacMahon, College Park/US

05.10 p.m.

**Monitoring of Chlorinated Paraffin in Oils and the first Explanation for their Degradation**

J. Scholl, Berlin/DE, W. Vetter, Stuttgart/DE, J. Biewald, A. Mattulat, Berlin/DE

05.30 p.m.

**Euro Fed Lipid General Assembly** – All Euro Fed Lipid Members are cordially invited to attend.

## SCI Young Scientist Award / DGF Normann Medal Award

Meeting room 1

Chairs: Markus Dierker, Bertrand Matthäus, Kevin W. Smith

09.30 a.m.	<b>SCI YOUNG SCIENTIST AWARD</b> <b>Adipose Tissue Inflammation in Human Obesity and Response to Chronic Marine Omega3 Fatty Acid Supplementation: The BIOCLAIMS Study at the University of Southampton</b> H. Fisk, Southampton/GB, R. Ayres, C. Childs, Southampton/GB, O. Kuda, J. Kopecky, Prague/CZ, E. Antoun, K. Lillycrop, P.C. Calder, Southampton/GB
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09.50 a.m.	<b>DGF NORMANN MEDAL LECTURE</b> <b>Minimizing Waste of Foods Rich in Omega-3 Fatty Acids by Preventing Lipid Oxidation</b> C. Jacobsen, National Food Institute, Kgs. Lyngby/DK
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10:30 a.m.	Coffee Break
	<b>Plant Lipids and Vegetable Oils: Plants Lipids – From Analysis to Application</b>

Meeting room 2

Chair: Yonghau Li

11.00 a.m.	<b>Lipid Metabolism in Microalgae in Response to a changing Environment</b> Y. Li-Beisson, St Paul lez Durance/FR
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11.20 a.m.	<b>Investigation of a High-oleic-acid Mutant in Brassica napus based on the whole-genome Resequencing and Transcriptome Sequencing</b> Y. Shan, Zhen Jiang/CN, R. Geng, X.-N. He, W.J. Chen, X.L. Tan, Zhen Jiang/CN
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11.40 a.m.	<b>Extraction of Oils Seeds and Production the Bio-soaps of the <i>Carthamus tinctorius L</i> from different Origins (Algerian, Moroccan, Yemeni)</b> F. Tissouras, Mostaganem/DZ, F. Belarbi –Chibani, A. Rebouhi, M. Kaced, Tiaret/DZ, L. Zahaf, H. Meftah, A. Bouzide, S. Bouhamri, Mostaganem/DZ
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12.00 p.m.	<b>Efficacy of Bioactive Components of Bottle Gourd Oilseed Extracts on the Antimicrobial Activity and Toxigenic Fungi</b> A.G. Abdel-Razek, Cairo/EG, Ahmed N. Badr, Cairo/EG
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12.20 p.m.	<b>The Effect of Microwave Roasting on Compositional Characteristics of Cold-Pressed Fig Seed Oil</b> A. Yıldırım Vardin, Aydin/TR, D. Deniz Şirinyıldız, A. Yorulmaz, Aydin/TR
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12:40 p.m.	Table Top Exhibition – Lunch Break
	<b>Plant Lipids and Vegetable Oils: Plant Lipids – Plant Lipidomics</b>

Meeting room 2

Chair: Ludger Brühl

01.40 p.m.	<b>Fatty Acid Profile Discriminated Varietis of <i>Triticum Turgidum</i> Subspecies (dicoccum, turanicum and durum)</b> R. Foligni, Ancona/IT, M. Mozzon, M. Pasquini, A. Merletti, C. Mannozzi, S. Tavoletti, Ancona/IT
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02.00 p.m.	<b>Plant Lipid Metabolism in Response to Phytophthora sojae Infection and Colonization in Soybean (Glycine max) Cultivars</b> O. Adigun, St. John's/CA, T. Pham, Corner Brook/CA, D. Grapov, Colfax/US, M. Nadeem, Corner Brook/CA, L. Jewell, St. John's/CA, M. Cheema, R. Thomas, Corner Brook/CA
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02.20 p.m.	<b>Oxidative Stress Biomarkers from Date Palm Fruit and By-products: Five different Varieties Grown in Two different Locations as Potential Sources</b> O. Ahmed, Montpellier/FR, C. Vigor, Montpellier/FR, S. Sedraoui, Sousse/TN, B. Zhou, G. Reversat, A. Rocher, V. Bultel-Poncé, A. Guy, Montpellier/FR, S. Selim, Al-Jouf/SA, J-M. Galano, T. Durand, C. Oger, Montpellier/FR
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02.40 p.m.	<b>Genes Involved in the Sunflower Seed Wax Ester Synthesis</b> C. De Andrés-Gil, Sevilla/ES, M. Venegas-Calerón, A.J. Moreno-Pérez, E. Martínez-Force, J.J. Salas, Sevilla/ES
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03.00 p.m.	<b>Investigation of High Alpha-linolenic Acid Mutant in Brassica napus</b> L. Li, Zhen Jiang/CN, Y. Shan, Zhen Jiang/CN, W. Chen, Yangling/CN, X. Tan, Zhen Jiang/CN
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03:20 p.m.	Coffee Break
	<b>Exhibitor Presentations</b>

Meeting room 2

Chair: Carl Arevang

03.50 p.m.	<b>Oil Dri, Chicago/USA</b>
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04:10 p.m.	<b>Wiley-VCH, Weinheim/DE</b>
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04:30 p.m.	<b>Desmet Ballestra, Zaventem/BE</b>
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04:50 p.m.	TBA
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05:10 p.m.	TBA
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05.30 p.m.	<b>Euro Fed Lipid General Assembly – All Euro Fed Lipid Members are cordially invited to attend.</b>
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## SCI Young Scientist Award / DGF Normann Medal Award

Meeting room 1

Chairs: Markus Dierker, Bertrand Matthäus, Kevin W. Smith

09.30 a.m. **SCI YOUNG SCIENTIST AWARD**

**Adipose Tissue Inflammation in Human Obesity and Response to Chronic Marine Omega3 Fatty Acid Supplementation: The BIOCLAIMS Study at the University of Southampton**

H. Fisk, Southampton/GB, R. Ayres, C. Childs, Southampton/GB, O. Kuda, J. Kopecky, Prague/CZ, E. Antoun, K. Lillycrop, P.C. Calder, Southampton/GB

09.50 a.m. **DGF NORMANN MEDAL LECTURE**

**Minimizing Waste of Foods Rich in Omega-3 Fatty Acids by Preventing Lipid Oxidation**

C. Jacobsen, National Food Institute, Kgs. Lyngby/DK

10:30 a.m. Coffee Break

## Lipid Oxidation: Impact of Processing on Lipid Oxidation

Meeting room 3

Chairs: Fatima Paiva Martins, Karin Schwarz

11.00 a.m. **EUROPEAN YOUNG LIPID SCIENTIST AWARD LECTURE**

**Examining the role of Endogenous Factors for Lipid Oxidation in Muscle Food Systems and Development of New Cost-effective Stabilization Technologies**

H. Wu, Göteborg/SE

11.20 a.m. **Examining the Impact of Non-thermal Plasma on Lipid Model Systems**

D. Liu, Gent/BE, A. Nikiforov, N. De Geyter, B. De Meulenaer, Gent/BE

11.40 a.m. **Lipid Oxidation in Protein Enriched Products from Cod- Salmon and Herring Backbones during Ice and Frozen Storage**

H. Wu, Göteborg/SE, M. Abdollahi, Göteborg/SE, I. Undeland, Göteborg/SE

12.00 p.m. **Assessment of Lipid Oxidation in Sardine (*sardina pilchardus*) Treated by Plasma-Activated Water (paw)**

M. Mozzon, Ancona/IT, L. Ismaiel, A. Nartea, C. Mannozzi, R. Foligni, Ancona/IT

12.20 p.m. **Enzymatic Degradation of *Chlorella vulgaris* Cell Wall Improved Protein Bioaccessibility while Preserving Lipid Oxidative Stability**

G. Canelli, Zurich/CH, I. Kuster, B. Maude Hauser, Zurich/CH, P. Murciano Martínez, Z. Rohfritsch, F. Dionisi, Lausanne/CH, C.J. Bolten, Singen/DE, L. Neutsch, Wädenswil/CH, A. Mathys, Zurich/CH

12:40 p.m. Table Top Exhibition – Lunch Break

## Olive Oil and Authenticity – Quality and Technology Aspects

Meeting room 3

Chairs: Diego Luis Garcia Gonzalez, Ina Willenberg

01.40 p.m. **Data Validity within the Sensory Evaluation of Extra Virgin Olive Oil - Do different test locations have a relevant impact?**

A. Bongartz, Waedenswil/CH, M. Popp, Waedenswil/CH, R. Retsch, Nuremberg/DE

02.00 p.m. **Turbidity of Extra Virgin Olive Oil: Characterization and its Effect on Product Quality and During Processing and Distribution**

C Breschi, Florence/IT, L. Guerrini, L. Calamai, P. Masella, A. Parenti, B. Zanoni, Florence/IT

02.20 p.m. **Impact of Coadjuvants on Enzymes Activity during VOO Extraction**

G. Squeo, Bari/IT, R. Silletti, G. Difonzo, C. Summo, C. Crecchio, F. Caponio, Bari/IT

02.40 p.m. **Effect of Ripening on Quality Attributes and Volatile Profile of Extra Virgin Olive Oils from 'Megaritiki' and Chondroli Chalkidikis' Greek Cultivars**

V. Papoti, Thessaloniki/GR, K. Moustaka, D. Marlis, T. Adamidis, K. Zinoviadou, Thessaloniki/GR

03.00 p.m. **Effect of Olive Leaf Incorporation during the Industrial Extraction of cv. Arbequina Olive Oils on their Quality and Bioactive Composition**

I. Marx, Bragança/PT, N. Rodrigues, J. Pereira, A. Peres, Bragança/PT, A. Veloso, Coimbra/PT, R. Cruz, S. Casal, Porto/PT

03:20 p.m. Coffee Break

## Olive Oil and Authenticity – Spectroscopy in the Analysis of Olive Oil

Meeting room 3

Chairs: Diego Luis Garcia Gonzalez, Ina Willenberg

03.50 p.m. **Green and Fast Determination of Ethyl Ester Content in Olive Oil by IR Spectroscopy**

C. Alamprese, Milan/IT, S. Grassi, Milan/IT, G. Squeo, F. Caponio, Bari/IT

04.10 p.m. **Fourier-Transform near Infrared Spectroscopy (FT-NIR) with Multivariate Techniques for Virgin Olive Oil Analysis**

T.M. Keceli, Adana/TR, A.A. Mecit, Adana/TR, A. Kiritsakis, Thessaloniki/GR

04.30 p.m. **Detection of Adulterated Olive Oil by Near Infrared Spectroscopy Coupled to Multivariate Statistics**

C. Gertz, Hagen/DE, I. Willenberg, Detmold/DE

04.50 p.m. **Stability Assessment of Virgin Olive Oils by Mesh Cell-FTIR Spectroscopy: Spectral changes in a Real-time Storage Experiment**

A. Lobo-Prieto, Seville/ES, N. Tena, R. Aparicio-Ruiz, M.T. Morales, D.L. García-González, Seville/ES

05.10 p.m. **<sup>1</sup>H-NMR Spectral Fingerprints of Extra Virgin Olive Oils: Confirmation of the Identity and Homogeneity within Commercial Lots**

O. Winkelmann, Hamburg/DE, T. Kuechler, Hamburg/DE

05.30 p.m. **Euro Fed Lipid General Assembly** – All Euro Fed Lipid Members are cordially invited to attend.

## SCI Young Scientist Award / DGF Normann Medal Award

Meeting room 1

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09.30 a.m.	<b>SCI YOUNG SCIENTIST AWARD</b> <b>Adipose Tissue Inflammation in Human Obesity and Response to Chronic Marine Omega3 Fatty Acid Supplementation: The BIOCLAIMS Study at the University of Southampton</b> H. Fisk, Southampton/GB, R. Ayres, C. Childs, Southampton/GB, O. Kuda, J. Kopecky, Prague/CZ, E. Antoun, K. Lillycrop, P.C. Calder, Southampton/GB
09.50 a.m.	<b>DGF NORMANN MEDAL LECTURE</b> <b>Minimizing Waste of Foods Rich in Omega-3 Fatty Acids by Preventing Lipid Oxidation</b> C. Jacobsen, National Food Institute, Kgs. Lyngby/DK
10:30 a.m.	Coffee Break

## Physical Chemistry

Meeting room 4

Chairs: Eckhard Flöter, Imogen Foubert

11.00 a.m.	<b>KEYNOTE LECTURE</b> <b>Nanostructure of Cocoa Butter in the Molten, Liquid Crystalline and Solid State</b> M. Rappolt, Leeds/GB
11.40 a.m.	<b>Modeling Triglyceride Pure Component Properties by a Configurational Approach</b> J. Seilert, Berlin/DE, E. Flöter, Berlin/DE
12.00 p.m.	<b>Mixing Phase Behavior of Trilaurin and oleic-rich Triacylglycerols Forming Molecular Compound</b> J. Macridachis, Barcelona/ES, L. Bayés-García, T. Calvet, Barcelona/E
12.20 p.m.	<b>Monitoring the Crystallization of <i>Trans</i>-free Cocoa Butter Replacers in the Cooling Tunnel by differential Scanning Calorimetry</b> M. Bootello, Wormerveer/NL, J. Werleman, P. Garcia-Macias, Wormerveer/NL

12:40 p.m. Table Top Exhibition – Lunch Break

## Physical Chemistry

Meeting room 4

Chairs: Eckhard Flöter, Imogen Foubert

01.40 p.m.	<b>The Influence of Minor Oil Components on Wax Oleogels</b> M. Scharfe, Berlin/DE, E. Flöter, Berlin/DE
02.00 p.m.	<b>On the Effect of Oil Type and Wax Composition on Oleogel Properties</b> T. Wetzlaufer, Berlin/DE, E. Flöter, Berlin/DE
02.20 p.m.	<b>Multicomponents Oleogels and Emulgels Formation using High-Intensity Ultrasound</b> T.L.T. da Silva, Gembloux/BE, S. Danthine, Gembloux/BE
02.40 p.m.	<b>Unravelling the Contribution of Wax Esters to Wax-based Oleogels</b> H. Brykczynski, Berlin/DE, E. Flöter, Berlin/DE
03.00 p.m.	<b>Characterization of Physical Properties and Stability of Edible Oleogel as a Substitute for Solid Fat Crystal Network</b> E. Matsuda, Hiroshima/JP, H. Koizumi, S. Ueno, Hiroshima/JP

03:20 p.m. Coffee Break

Chairs: Markus Dierker, Bertrand Matthäus

03.50 p.m. 05.30 p.m.	<b>Flash Poster Presentations</b>
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Meeting room 4

05.30 p.m. **Euro Fed Lipid General Assembly** – All Euro Fed Lipid Members are cordially invited to attend.

SFEL Chevreul Medal Award

Meeting room 1

*Chair: Philippe Guesnet*

09.30 a.m. **SFEL CHEVREUL MEDAL LECTURE**  
**Analysis and Application of Microbial Functions Expanding Lipid Science**  
J. Ogawa, Kyoto/JP

10:30 a.m. Coffee Break

Health and Nutrition

Meeting room 1

*Chairs: Michel Lagarde, Christian Wolfrum*

11.00 a.m. **KEYNOTE LECTURE**  
**Adipose Tissue as an Interface between our Body and the Environment**  
M. Blueher, Leipzig/DE

11.40 a.m. **Novel Very-Long-Chain Polyunsaturated Fatty Acids Uptake and Tissue Distribution by Dietary Supplementation**  
M. Torrisen, Oslo/NO, H. Svensen, I. Stoknes, Ålesund/NO, A. Nilsson, T.-K. Østbye, G. Berge, E. Ytteborg, B. Ruyter, Oslo/NO

12.00 p.m. **Post-prandial Triglyceride-rich Lipoproteins from Type 2 Diabetic Patients Activate Platelets Regardless of the Fat Source in the Meal**  
C. Calzada, Pierre-Bénite/FR, M.M. Boulet, Pierre-Bénite/FR, M. Di Filippo, P. Moulin, D. Cheillan, Bron/FR, M.-C. Michalski, Pierre-Bénite/FR

12.20 p.m. **The Effect of Omega-3 Dosage on Interventional Trials with Cardiovascular Outcomes**  
A. Bernasconi, Salt Lake City/US

12:40 p.m. Table Top Exhibition – Lunch Break

Exhibitor Presentations

Meeting room 1

*Chair: Carl Arevang*

01.40 p.m. **Novozymes, Kgs. Lyngby/DK**

02.00 p.m. **Axel Semrau GmbH & Co. KG, Sprockhövel/DE**

02.20 p.m. **Leco Instrumente GmbH, Kirchheim/DE**

02.40 p.m. **Solex Thermal Science Inc., Prague/CZ**

03.10 p.m. TBA

03.20 p.m. **Closing and Announcement of the 19th Euro Fed Lipid Congress and Expo**  
Markus Dierker, Bertrand Matthäus, Karin Schwarz

SFEL Chevreul Medal Award

Meeting room 1

Chair: Philippe Guesnet

09.30 a.m. **SFEL CHEVREUL MEDAL LECTURE**

**Analysis and Application of Microbial Functions Expanding Lipid Science**  
J. Ogawa, Kyoto/JP

10:30 a.m. Coffee Break

Dairy and Animal Lipids

Meeting room 2

Chair: Noelia Aldai

11.00 a.m. **KEYNOTE LECTURE**

**Refining By-products Rich in Free Fatty Acids: Are they the “ugly duckling” Among Feeding Fats for Monogastric Animals?**

A. Tres, Barcelona/ES, E. Varona, P. Albendea, S. Vichi, M. Rafecas, Barcelona/ES, R. Sala, A.C. Barroeta, Bellaterra/ES, F. Guardiola, Barcelona/ES

11.40 a.m. **Dietary Supplementation with EPA-rich Microalgae: Lamb Muscle and Subcutaneous Fat Lipidome**

S.P. Alves, Lisboa/PT, B. Fuchs, Dummerstorf/DE, A.C.M. Vitor, Lisboa/PT, A. Francisco, J. Santos-Silva, Santarem/PT, R.J.B. Bessa, Lisboa/PT, D. Dannenberger, Dummerstorf/DE

12.00 p.m. **Dietary Hazelnut Skin Improves Lipid Oxidative Stability of Lamb Meat**

A. Natalello, Catania/IT, A. Priolo, Catania/IT, B. Valenti, Perugia/IT, R. Menci, Catania/IT, M. Pauselli, Perugia/IT, G. Luciano, Catania/IT

12.20 p.m. **Influence of Rosemary, Clove and Propolis on the Oxidation Stability of Lard Measured by an Accelerated Oxidation Test**

H. Stoffers, Bern/CH, M. Freivogel, Zollikofen/CH, R. Blase, Bern/CH, B. Früh, Frick/CH

12:40 p.m. Table Top Exhibition – Lunch Break

Dairy and Animal Lipids

Meeting room 2

Chair: Noelia Aldai

01.40 p.m. **Effect of Feeding Olive Pomace Oil and Olive Pomace Acid Oil on Lipid Composition and Oxidative Stability of Pork**

P. Albendea, Santa Coloma de Gramenet (Barcelona)/ES, A. Tres, E. Varona, Santa Coloma de Gramenet/ES, G. Verge-Merida, D. Solà-Oriol, Bellaterra/ES, M. Verdú, M. Balart, Guissona/ES, S. Vichi, Santa Coloma de Gramenet/ES, M. Rafecas, Barcelona/ES, F. Guardiola, Santa Coloma de Gramenet/ES

02.00 p.m. **Implications of Feeding Hydrogenated Palm Oil to Dairy Cows on Milk Triacylglycerol Composition and Structure, and its Effect on Milk Solid Fat Content**

S. Pacheco-Pappenheim, Wageningen/NL, S. Yener, K. Nichols, J. Dijkstra, K. Hettinga, H.J.F Valenberg, Wageningen/NL

02.20 p.m. **Intensively Finishing Cattle Supplemented with Extruded Linseeds Presents an Increased Variability of the Biohydrogenation Intermediates in Meat**

R.J.B. Bessa, Lisboa/PT, C.M. Alfaia, J.A.M. Prates, S.P. Alves, Lisboa/PT

02.40 p.m. **Correlation between Milk Fat Components and Polymorphism**

N. Arita-Merino, Wageningen/NL, H. van Valenberg, E. Scholten, Wageningen/NL

03.00 p.m. **Towards Tailored Crystallization of Buffalo Milk Fat**

Y. Pratama, Leeds/GB, E. Simone, M. Rappolt, Leeds/GB

03.20 p.m. **Closing and Announcement of the 19th Euro Fed Lipid Congress and Expo**

Markus Dierker, Bertrand Matthäus, Karin Schwarz

## SFEL Chevreul Medal Award

Meeting room 1

Chair: Philippe Guesnet

## 09.30 a.m. SFEL CHEVREUL MEDAL LECTURE

**Analysis and Application of Microbial Functions Expanding Lipid Science**  
J. Ogawa, Kyoto/JP

10:30 a.m. Coffee Break

## Lipidomics

Meeting room 3

Chairs: Ruth Birner-Grünberger, Anna Nicolaou

## 11.00 a.m. KEYNOTE LECTURE

**Shotgun Lipidomics of Tissue Biopsies**

A. Shevchenko, MPI of Molecular Cell Biology and Genetics, DE

## 11.40 a.m. Lipidomics View on Human Obesity

M. Fedorova, Leipzig/DE

## 12.00 p.m. Lipid Molecular Timeline Profiling Reveals Diurnal Crosstalk between the Liver and Circulation

C. Ejsing, Odense/DK

## 12.20 p.m. Acyl Editing of Phosphatidic Acid and Phosphatidylethanolamine via Acyl-CoA:lysophospholipid acyltransferases

S. Klińska, Gdańsk/PL, K. Jasieniecka-Gazarkiewicz, K. Demski, A. Banaś, Gdańsk/PL

12.40 p.m. Table Top Exhibition – Lunch Break

## Lipidomics

Meeting room 3

Chairs: Ruth Birner-Grünberger, Anna Nicolaou

## 01.40 p.m. Application of Lipidomics to Better Understand Plant Acclimation to Environmental Stress in Boreal Ecosystems or Northern Climates

T. Raymond, St Johns/CA, A. Sey, M. Cheema, L. Galagedara, M. Nadeem, Corner Brook/CA

## 02.00 p.m. LC-MSn Based Glycolipidomics to Monitor Gangliosides and their Potential as Cell Differentiation Markers in Human Mesenchymal Stem Cells

E. Rampler, Vienna/AT, K. Hohewallner, T. Nina, P. Lisa, Vienna/AT, N. Thomas, Munich/DE, K. Cornelia, K. Gunda, Vienna/AT, H. Jürgen, Graz/AT, Egger Dominik, Vienna/AT

## 02.20 p.m. Lipid Profile of Erythrocyte Membranes as a Novel Inflammatory Biomarker to Distinguish Metabolically Healthy Obesity in Children for more Precise Nutritional Recommendations

S. Arranz, Derio/ES, J. Jauregibeitia, K. Portune, Derio/ES, I. Rica, Barakaldo/ES, I. Tueros, Derio/ES, O. Velasco, G. Grau, L. Castaño, Barakaldo/ES, F. Di Nolfo, C. Ferreri, Bologna/IT

## 02.40 p.m. Hepatic Response to Fatty Acid Treatment: A Study of Lipotoxicity, rescue and Trans Fatty Acids

J. Gindlhuber, Graz/AT, L. Liesinger, M. Schinagl, Graz/AT, M. Schittmayer, R. Birner-Grünberger, Wien/AT

## 03.00 p.m. The Phospholipid Profile of Melanoma-derived Exosomes does not Appear to Influence Cell Osteotropic Propensity

P. Lopalco, Bari/IT, P. Tanzarella, F. Mannavola, M. Tucci, F. Silvestris, A. Corcelli, S. Lobasso, Bari/IT

## 03.20 p.m. Closing and Announcement of the 19th Euro Fed Lipid Congress and Expo

Markus Dierker, Bertrand Matthäus, Karin Schwarz

SFEL Chevreul Medal Award

Meeting room 1

Chair: Philippe Guesnet

09.30 a.m. **SFEL CHEVREUL MEDAL LECTURE**

**Analysis and Application of Microbial Functions Expanding Lipid Science**  
J. Ogawa, Kyoto/JP

10:30 a.m. Coffee Break

Contaminants

Meeting room 4

Chairs: Karel Hrcirk, Klaus Schurz

11.00 a.m. **KEYNOTE LECTURE**

**Mineral Oil Contamination in Food: A Comprehensive Journey beyond the Hump**  
G. Purcaro, Gembloux/BE

11.40 a.m. **Current Advances in Automated Analysis of MOSH/MOAH for Vegetable Oils and Fats**  
M. Nestola, Srockhövel/DE

12.00 p.m. **Rapid and High-Sensitivity Determination of Mineral Oil Aromatic Hydrocarbons (MOAH) in Extra Virgin Olive Oil (EVOO): Method Validation and First Results**  
L. Menegoz Ursol, Udine/IT, C. Conchione, A. Srbinovska, S. Moret, Udine/IT

12.20 p.m. **Quantification and Characterization of Mineral Oil in Fish Feed by LC-GC-FID and LC-GC $\times$ GC-TOFMS/FID**  
G. Bauwens, Gembloux/BE, G. Purcaro, Gembloux/BE, S. Moret, C. Conchione, Udine/IT

12.40 p.m. Table Top Exhibition – Lunch Break

Chairs: Markus Dierker, Bertrand Matthäus

01.40 p.m. – 03.20 p.m. **Flash Poster Presentations**

Meeting room 4

03.20 p.m. **Closing and Announcement of the 19th Euro Fed Lipid Congress and Expo**  
Markus Dierker, Bertrand Matthäus, Karin Schwarz

# POSTER PROGRAMME

## Analytics

**ANLI-001** **Formation of Dialkyl Ketones (DAKs) in Fats as Related to different Deodorization Conditions in Refining Processing**  
N.I. Salgarella, Turin/IT, E. Forte, Alba /IT, V. Cardenia, Turin/IT

**ANLI-002** **Mono- and Diacylglycerides as Emulsifiers in Powdered Coffee Creamers**  
M. Rudzińska, Poznań/PL, A. Grygier, Poznań/PL

**ANLI-003** **Characterization of Patchouli and Vanillin Industrial Wastes as a Strategy for their Valorization**  
F.S. Teixeira, Porto/PT, L. L. Pimentel, Porto/PT, S.S.M.P. Vidigal, Porto/PT, P.T. Costa, Porto/PT, M.E. Pintado, Porto/PT, L.M. Rodríguez-Alcalá, Porto/PT

**ANLI-004** **One-step microwave-assisted extraction and derivatization followed by flow-modulation GCxGC-FID for rapid determination of fatty acid in a variety of food samples**  
Giorgia Purcaro, Gembloux/BE

**ANLI-005** **Multi-Cumulative Trapping HS-SPME-GC-MS in Combination with a Novel Data Handling Software for Quality and Geographical Origin Classification of Virgin Olive Oil**  
G. Purcaro, Gembloux/BE, N. Spadafora, Bridgend/GB, S. Mascrez, Gembloux/BE, L. McGregor, Peterborough/GB

**ANLI-006** **Extraction and Characterization of Lipids and Phenolic Compounds from Mango Seed**  
A.M. Gómez-Caravaca, Granada/ES, E. Ceresa, Turin/IT, M.C. Razola-Díaz, Granada/ES, A. Bonciolini, Turin/IT, M.J. Aznar-Ramos, Granada/ES, V. Verardo, Granada/ES, V. Cardenia, Turin/IT

## Bioeconomy/Green Deal

**BGRE-001** **Modelling and Optimization of Ultrasound-assisted Extraction of Phenolic Compounds from Sesame Cake by Response Surface Methodology**  
E. Boulopas, Thessaloniki/GR, M. Irakli, Thessaloniki/GR, C.G. Biliaderis, Thessaloniki/GR

## Bioscience and Biotechnology

**BIOT-001** **A Quantum Mechanical Explanation for the Unique Role of Docosahexaenoic Acid in Photon-electron Transduction**  
M.A. Crawford, London/GB, L. Broadhurst, Beltsville/US, Y. Wang, London/GB, W. Schmidt, Beltsville/US

**BIOT-002** **Physicochemical and Textural Properties of Natural Cosmeceutical Fats following Interesterification from Palm Olein and Palm Kernel Oil**  
Z. Zhang, Guangzhou/CN, W.J. Lee, Guangzhou/CN, Y. Zhang, Jinan/CN, Y. Wang, Guangzhou/CN

**BIOT-003** **Lipase Entrapped in Film Gels from Natural Polymers for the Synthesis of Fatty Acid Ester**  
E. Vassiliadi, Athens/GR, M. Zoumpanioti, A. Xenakis, Athens/GR

**BIOT-004** **Stability Study of Squalane and Hemisqualane derived from Synthetic Biology**  
F.S. Teixeira, Porto/PT, L.L. Pimentel, Porto/PT, S.S.M.P. Vidigal, Porto/PT, P.T. Costa, Porto/PT, M.E. Pintado, Porto/PT, L.M. Rodríguez-Alcalá , Porto/PT

**BIOT-005** **Development of Antimicrobial Hydrogels containing Microalgae-derived Lipids, for Dermal Applications**  
Konstantina Matskou, Athens/GR, I. Matis, Athens/GR, A. Xenakis, Athens/GR, M. Zoumpanioti, Athens/GR

**BIOT-006** **Light-Driven Biocatalytic Decarboxylation Through Triplet-Triplet Annihilation-based Upconversion**  
S.Y. Hwang, Seoul/KR, D. Song, Seoul/KR, F. Hollmann, Delft/NL, Y. You, Seoul/KR, J.-B. Park, Seoul/KR

**BIOT-007** **Heterologous Expression of *cis/trans* Fatty Acid Isomerase from *Pseudomonas putida* KT2440 in *Escherichia coli* System**  
J.Y. Park, Seoul/KR, Y.S. Choi, Seoul/KR, J.O. Lee, Seoul/KR, P.S. Chang, Seoul/KR

**BIOT-008** **Structured “Designer” Phospholipids- Approaches and Possibilities**  
O. Bogojevic, Aarhus/DK

**BIOT-009** **Enzymatic Synthesis of 12-oxododecanoic Acid, a Lipid-based Precursor for Biopolymers**  
A. Coenen, Leverkusen/DE, V. Gala Marti, Leverkusen/DE, U. Schörken, Leverkusen/DE

**BIOT-010** **Structural Considerations on Specificity Variations in Two Lipases from Filamentous Family**  
Z. Dong, Lund/SE, K. Olofsson, Malmö/SE, J. Linares-Pastén, Lund/SE, E. Nordberg Karlsson, Lund/SE



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# POSTER PROGRAMME

**BIOT-011** **Screening and Biochemical Characterization of Fungal Lipases and Phospholipases Suitable for Biotechnological Applications**  
A. Dab, Villeurbanne/FR, A. Noiriel, Villeurbanne/FR, B. Jaouadi, Sfax/TN, A. Abousalham, Villeurbanne/FR

**BIOT-012** **Screening of Lipase-producing Microorganisms Isolated from By-products of the Olive Industry**  
I. Hasnaoui, Villeurbanne/FR, H. Abouloifa, Oujda/MA, Y. Rokni, Oujda/MA, N. Ghabbour, Oujda/MA, E. Saalaoui, Oujda/MA, A. Noiriel, Villeurbanne/FR, A. Asehraou, Oujda/MA, A. Abousalham, Villeurbanne/FR

## Contaminants

**CONT-001** **Food contamination with Mineral Oils, determined by GCxGC-TOFMS-FID**  
T. Selecky, Berlin/DE, G. Purcaro, Gembloux/BE, S. Panto, Berlin/DE, G. Bauwens, Gembloux/BE, S. Aguilo Losa, Berlin/DE

**CONT-002** **Microwave Assisted Saponification follow by LC-GC-FID and LC-GCxGC-TOFMS/FID FOR MOSH and MOAH Determination in different Dry Samples**  
G. Bauwens, Marche-en-Famenne/BE, G. Purcaro, Gembloux/BE

**CONT-003** **An Alternative Method for the Reduction of Vegetable Oil Contaminants: Removal of 3-MCPD and GE by Distillation**  
A. Aydin, Yozgat/TR, R. Askin, Yozgat/TR, O. Ozdikicierler, Izmir/TR, F. Yemiscioglu, Izmir/TR, A. Karadag, Yozgat/TR

## Dairy and Animal Lipids

**DAIRY-001** **Enhancing Long-chain Omega-3 Polyunsaturated Fatty Acids in the Retina of Lambs by Feeding *Nannochloropsis* sp. Microalga**  
A.C.M. Vitor, Lisbon/PT, S.P. Alves, R.J.B. Bessa, Lisbon/PT

**DAIRY-003** **Crystallization Behavior of Tallow from Different Part of Cattle and their Mixtures with Palm Stearin by DSC**  
F. Chen, Shanghai/CN, J. Hu, P. Tong, H. Zhang, T. Zhao, T. Wei, Y. Li, W. Cao, X. Xu, Shanghai/CN

**DAIRY-004** **Stability of a Lyophilized Milk enriched with Microbial CLA/CLNA**  
A.L. Fontes, Porto/PT, L.L. Pimentel, Porto/PT, L.M. Rodríguez-Alcalá, Porto/PT, A.M. Gomes, Porto/PT

**DAIRY-005** **Alpha-Linolenic Acid Ruminal release from intact Lipids and Biohydrogenation**  
S.P. Alves, Lisboa/PT, T. Fernandes, Lisboa/PT, R.J.B. Bessa, Lisboa/PT

**DAIRY-006** **Influence of Rosemary, Clove and Propolis on the Oxidation Stability of Lard Measured by an Accelerated Oxidation Test**  
H. Stoffers, Bern/CH, M. Freivogel, Zollikofen/CH, R. Blase, Bern/CH, B. Früh, Frick/CH

## Health and Nutrition

**HENU-002** **Determination of Physical and Oxidative Stability of Apricot Juice enriched with Omega-3 Oils**  
S. Uluata, Malatya/TR, Z.M. Abaci, Malatya/TR

**HENU-003** **Molecular and Biochemical Insights into the Regulation of Fatty Acid Uptake in Caco-2 Cells by Oxidized Lipids**  
M. Pignitter, Vienna/AT, Y. Bao, I. Stricker, S. Fruehwirth, V. Preinfalk, B. Lieder, V. Somoza, Vienna/AT

**HENU-004** **Essential Phospholipids Decrease Apoptosis and Increase Membrane Transport in Human Hepatocyte Cell Lines**  
D. Wupperfeld, Heidelberg/DE, G. Fricker, Heidelberg/DE, B. Bois De Fer, Gentilly/FR, L. Frank, Heidelberg/DE, A. Wehrle, Heidelberg/DE, B. Popovic, Frankfurt/DE

**HENU-006** **Pros and Cons of Consumption of Extra Supplements by Children**  
T. Das, Kolkata/IN, Avery Sengupta, Kolkata/IN

**HENU-007** **Sleep Inducing Nutrients an Upcoming Paradigm in Menu Planning**  
A. Sengupta, Kolkata/IN, E Das, Kolkata/IN

**HENU-009** **Impact of Milk Polar Lipid Supplementation on Postprandial Bile Acid Composition**  
M. Le Barz, Pierre-Bénite/FR, C. Vors, Pierre-Bénite/FR, L. Humbert, Paris/FR, E. Gauliard, Paris/FR, P. Gaborit, Surgères/FR, S. Lambert-Porcheron, Pierre-Bénite/FR, L. Ouchchane, Clermont-Ferrand/FR, H. Vidal, Pierre-Bénite/FR, C. Malpuech-Brugère, Clermont-Ferrand/FR, D. Rainteau, Paris/FR, M.C. Michalski, Pierre-Bénite/FR

## POSTER PROGRAMME

**HENU-011** **Characterization of Lipidomic Profiles in Mature Erythrocyte Membranes from Individuals with Familial Hypercholesterolemia**  
K. Portune, Derio/ES, I. Tueros, Derio/ES, M.S. Gaztambide Sáenz, O. Velasco, L. Castaño, A. Alonso, F. Goñi, Bilbao/ES

**HENU-012** **Innovative Platform for Target Delivery of Nanoliposomes: Fabrication and Characterization of pH-sensitive Capsosomes**  
E.H. Yang, Seoul/KR, J.Y. Park, Y.S. Choi, H.N. Park, J.O. Lee, Seoul/KR

**HENU-013** **Differences in Fatty Acid Profile between Cow's Milk and Plant-based Milk Alternatives**  
I. Antunes, Lisbon/PT, M. Quaresma, Lisbon/PT, R. Bexiga, Lisbon/PT, C. Pinto, Angra do Heroímo/PT, C. Santos, Oeiras/PT, H. Gonçalves, Oeiras/PT, C. Roseiro, Oeiras/PT, S. Alves, Lisbon/PT, R. Bessa, Lisbon/PT

**HENU-014** **Conjugated Linoleic Acid and Purified Oil Deodorizer Distillates Mix Improves Lipid Metabolism Alterations caused by High Fat Diets**  
I. Scanarotti, Santa Fe/AR, J. Lavandera, Santa Fe/AR, A. Fariña, Santa Fe/AR, L. Vera Candiotti, Santa Fe/AR, S. Mancini, Santa Fe/AR, C. Bernal, Santa Fe/AR

**HENU-015** **Flaxseed Oil alone or in combination with Tocopherols and Phytosterols Attenuates Liver Steatosis in Liver of Rats Fed a High-fat Diet**  
I. Scanarotti, Santa Fe/AR, A. Fariña, Santa Fe/AR, L. Vera Candiotti, Santa Fe/AR, C. Bernal, Santa Fe/AR, J. Sain, Santa Fe/AR

**HENU-016** **Enrichment of Eggs with n-3 Polyunsaturated Fatty Acids and Natural Tocopherols**  
I. Scanarotti, Santa Fe/AR, C. Gerstner, Santa Fe/AR, L. Vera Candiotti, Santa Fe/AR, S. Mancini, Santa Fe/AR, M. Müller, Santa Fe/AR, C. Bernal, Santa Fe/AR

**HENU-017** **Placental Sphingolipids are altered in Gestational Diabetes Mellitus**  
G.D.A. Pinto, Rio de Janeiro/BR, C.S. Ferreira, Rio de Janeiro/BR, D.A. Bauer, Rio de Janeiro/BR, V. Goes, Rio de Janeiro/BR, G. Burton, Cambridge/GB, A.G. Torres, Rio de Janeiro/BR, T. El-Bacha, Rio de Janeiro/BR

**HENU-018** **Bioactive compounds of Brazil Nut and its coproducts: A Bibliographic Study Focused on their Antioxidant Activity**  
M.L.T. Silva, Florianópolis/BR, A.L.S. Fabri, Florianópolis/BR, G.P. Simão, Florianópolis/BR, I.L.N. Nunes, Florianópolis/BR, M. M. C. Feltes, Florianópolis/BR

**HENU-019** **CLA and CLNA Ameliorate Neuroinflammation and Cellular Oxidation Related with Western Diets**  
A.S. Salsinha, Porto/PT, R. Socodato, Porto/PT, A. Rodrigues, Porto/PT, L.M. Rodríguez-Alcalá, Porto/PT, J.B. Relvas, Porto/PT, M.E. Pintado, Porto/PT

**HENU-020** **Placental Oxylipin Profile is different in Pregnancies Complicated with Maternal Pre-gestational Obesity and Gestational Diabetes Mellitus**  
C. Ferreira, Rio de Janeiro/BR, T. El Bacha, Rio de Janeiro/BR, G. Pinto, Rio de Janeiro/BR, V. Goes, Rio de Janeiro/BR, D. Bauer, Rio de Janeiro/BR, L. Ranquine, Rio de Janeiro/BR, C. Vigor, Montpellier/TF, C. Orger, Montpellier/TF, J. Galano, Montpellier/TF, T. Durant, Montpellier/TF, G. Burton, Cambridge/GB, A. Torres, Rio de Janeiro/BR

### Insect Lipids

**INSK-001** **Fatty Acid Profile and sn-2 Fatty Acid Distribution of Edible Insect Reared on Tomato Crop By-products**  
R. Ramos Bueno, Almería/ES, M.J. Gonzalez-Fernandez, S. Lopez-Salvador, C. Sanchez-Barranco, Almería/ES

**INSK-002** **Insect Fats - Its Potential to replace Non-sustainable Vegetable Fats**  
J. Geuens, Antwerp/BE, A. Wens, Antwerp/BE, G. Verheyen, Geel/BE

### Lipidomics

**LIPD-001** **C16:1 Fatty Acid Isomers in Lipidomic Research: Synthetic, Analytical, Biochemical and Diagnostic Aspects**  
A. Sansone, Bologna/IT, C. Chatgilialoglu, Bologna/IT, C. Ferreri, Bologna/IT

**LIPD-002** **trans-Plasmalogens formed by Free Radical Stress: Synthetic, Analytical and Biomimetic Approaches**  
A. Ferocino, Bologna/IT, A. Sansone, Bologna/IT, C. Chatgilialoglu, Bologna/IT, C. Ferreri, Bologna/IT

**LIPD-003** **Lipidomics Approaches in Lung Cancer**  
A. Aydin, Yozgart/TR

**LIPD-004** **Lipidomics in Diagnosis**  
A. Aydin, Yozgart/TR

# POSTER PROGRAMME

## Lipid Oxidation

**OXI-001 Total Synthesis of PUFA Metabolites, Keystone toward New Biological Discoveries**  
C. Oger, Montpellier/FR, J.M. Galano, A. Guy, V. Bultel-Poncé, T. Durand, Montpellier/FR

**OXI-003 Oxidative Stability of Microencapsulated Sachi Oil (*plukenetia volubilis L.*) using Spray Drying**  
N Avendaño Bustos, Ibagué/CO, M.S. Peña Yara, Pitalito/CO, H.A. Vaquiro Herrera, M. Obando Chaves, Ibagué/CO

**OXI-004 Evaluation of Encapsulated Nano-Pomegranate Oil in Sponge Cake as a Shortening Substitute to Ameliorate the Anti-aflatoxigenic and Nutritional Properties**  
A.G. Abdel-Razek, Cairo/EG, F.M. Mehaya, A.A. Mohammad, A.M.S. Hussein, A.N. Badr, Cairo/EG

**OXI-005 Effect of the Addition of a Pomegranate Extract and High Hydrostatic Pressure on Lipid and Protein Oxidation of Iberian Dry-cured Sausages**  
I. Moreno, Cáceres/ES, N. Higuero, Cáceres/ES, G. Lavado, Cáceres/ES, R. Cava, Cáceres/ES

**OXI-006 Presence of Cholesterol Oxidation Products in Selected Meat and Confectionery Products**  
D. Derewiaka, Warsaw/PL, M. Pydyn, Warsaw/PL

**OXI-007 Tree Nuts Lipid Droplets: Matrix effect on Oxidative Stability and Interfacial Behavior**  
J. Kergomard, Rennes/FR, M. Robert, Montpellier/FR, G. Paboeuf, Rennes/FR, N. Barouh, P. Villeneuve, Montpellier/FR, O Schafer, T. J. Wooster, Lausanne/CH, C. Bourlieu, Montpellier/FR, V. Vié, Rennes/FR

**OXI-008 Contribution of Phenylpropenes to the Radical Scavenging Activity of Bay Laurel (*Laurus nobilis L.*) Essential Oil based on Theoretical and Experimental Evidence**  
N. Nenadis, Thessaloniki/GR, M. Papapostolou, M.Z. Tsimidou, Thessaloniki/GR

**OXI-009 Lipid Oxidation in Protein Enriched Products from Cod- Salmon and Herring Backbones during Ice and Frozen Storage**  
H. Wu, Göteborg/SE, M. Abdollahi, I. Undeland, Göteborg/SE

**OXI-010 Characterization of Primary Oxidation Products Formed at Food Frying Temperature using Triolein as a Triacylglyceride Model**  
E. Alves, Aveiro/PT, S. Petronilho, B. Neves, T. Melo, Aveiro/PT, F.M. Nunes, Vila Real/PT, M.A. Coimbra, M.R.M. Domingues, Aveiro/PT

**OXI-011 Influence of Polarity of Antioxidants on the Oxidative Stability of Fish Oil-Loaded Microcapsules Obtained by Spray-drying**  
P.J. Garcia-Moreno, Granada/ES, N.E. Rahmani-Manglano, W. Chenxing, R. Pérez-Gálvez, E. Guadix, Granada/ES

**OXI-012 NAVO Project: Natural Antioxidants for Fats and Oils**  
A. Vermoesen, Antwerpen/BE, J. Geuens, A. Wens, Antwerpen/BE

**OXI-013 Antioxidant Activity Evaluation of Fermentation Distillation Residues**  
F.S. Teixeira, Porto/PT, A.M.S. Soares, Porto/PT, L.L. Pimentel, Porto/PT, S.S.M.P. Vidigal, Porto/PT, P.T. Costa, Porto/PT, M.E. Pintado, Porto/PT, L.M. Rodríguez-Alcalá, Porto/PT

**OXI-014 Sterol Degradation during Heating of Sterol Glycerides**  
A. Grygier, Poznań/PL, M. Rudzińska, Poznań/PL, D. Kmiecik, Poznań/PL

**OXI-015 Accelerated Storage (photooxidation) of Skin Care Formulations, and an attempt to Control Lipid Oxidation using Polyphenolic-rich Antioxidant extracts from Brown Algae *Saccharina latissima***  
D.B. Hermund, Kgs. Lyngby/DK, X. Hou, Taastrup/DK, N. Ma, Taastrup/DK, A.-B. Bjerre, Taastrup/DK, L.M. Klinder, Hørsholm/DK, C. Jacobsen, Kgs. Lyngby/DK

**OXI-016 Synthesis of Hydroperoxides from Safflower Oil Utilizing a Coupled Enzyme System with in situ Oxygen Generation**  
V. Gala Marti, Leverkusen/DE, A. Coenen, Leverkusen/DE, U. Schörken, Leverkusen/DE

**OXI-017 Effect of Hemp (*Cannabis sativa L.*) Extract on Phytosterol Oxidation Products in High-oleic Sunflower Oil**  
A. Bonciolini, Torino/IT, C. Cantele, Torino/IT, D. Ghirardello, Torino/IT, D. Risso, Alba/IT, V. Cardenia, Torino/IT

**OXI-018 Towards the Protection of Polyunsaturated Lipids in Emulsions Interfacial and Partitioning effect of Antioxidants**  
E.P. Kalogianni, Thessaloniki/GR, A. Charisis, Thessaloniki/GR, D. Georgiou, Thessaloniki/GR



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# POSTER PROGRAMME

**OXI-019** **The Incorporation of a Pomegranate Peel Extract in the Formulation of Dry Sausages without added Nitrites Protects Lipids from Oxidation during *in vitro* Digestion**  
G. Lavado, Cáceres/ES, N. Higuero, Cáceres/ES, I. Moreno, Cáceres/ES, R. Cava, Cáceres/ES

**OXI-020** **Distigmasterol-modified Acylglycerols as a new Structured Lipids**  
M. Rudzińska, Poznań/PL, A. Grudniewska, Wrocław/PL, A. Olejnik, Poznań/PL

**OXI-021** **Effect of Reducing Nitrate/Nitrite on the Fatty Acid Profile, Triglyceride Composition and Hexanal content of Iberian Dry-cured Loins**  
N. Higuero, Cáceres/ES, G. Lavado, Cáceres/ES, I. Moreno, Cáceres/ES, M.R. Ramírez, Badajoz/ES, R. Cava, Cáceres/ES

**OXI-022** **Oxidation of an Omega-3 Dietary Supplement during a Simulated Consumption Period**  
D.D. Weinbinder, Vitoria-Gasteiz/ES, P. Sopelana, Vitoria-Gasteiz/ES, M.J. Manzanos, Vitoria-Gasteiz/ES, M.D. Guillén, Vitoria-Gasteiz/ES

**OXI-023** **Healthy Burgers – Using Olive Oil Oleogels and Olive Leaf Extract to Improve the Nutritional Value of Beef Burgers**  
Marlene Costa, Porto/PT, R. Lopes, Porto/PT, F. Paiva-Martins, Porto/PT

**OXI-024** **Lipid Oxidation in Different Food Matrixes Fortified with Double Microcapsules of Omega-3 Fatty Acids**  
T. Perez-Palacios, Cáceres/ES, A. Jamshidi, Cáceres/ES, J.C. Solomando, Cáceres/ES, A. Antequera, Cáceres/ES

## Marine and Algae Lipids

**MARI-001** **Palmaria palmata as a Source of Anti-inflammatory Ingredients: The Role of Polar Lipids**  
T. Melo, Aveiro/PT, B. Barbosa, Aveiro/PT, D. Lopes, Aveiro/PT, M. R. Domingues, Aveiro/PT, H. Abreu, Aveiro/PT, B. Neves, Aveiro/PT

**MARI-002** **FT-NIR Spectroscopic Analysis of Marine Oils for Individual Omega-3s and Oxidation Status**  
D. Behmer, Ettlingen/DE, O. Haessler, Ettlingen/DE

**MARI-003** **Furan Fatty Acids in Fish Products from the German Market: A Consumer's Perspective**  
J. Rinkel, Hamburg/DE

**MARI-004** **Comparing the Fatty Acid Profile of Freshwater Crayfish *Faxonius limosus* and Sea Crayfish Blue Crab *Callinectes sapidus***  
M. Banjac, Novi Sad/RS, J. Lazarević, Novi Sad/RS, I. Čabarkapa, Novi Sad/RS, S. Rakita, Novi Sad/RS, Z. Tomičić, Novi Sad/RS, G. Radivojević, Novi Sad/RS

**MARI-005** **Lipid Quality in Commercial Omega 3 Supplements from French Market**  
V. Verardo, Granada/ES, F. Pasini, Cesena/IT, A.M. Gómez-Caravaca, Granada/ES, T. Blasco, Villefranche-sur-Mer/FR, J. Cvejić, Novi Sad/RS, M.F. Caboni, Bologna/IT

**MARI-006** **Omega-3 Dietary Supplements. Estimation of some Oxidation Markers by <sup>1</sup>H NMR and SPME-GC/MS Techniques**  
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**OTTO-003 Canola, flaxseed and chia oil oleogels as potential healthy fat substitutes for food applications**  
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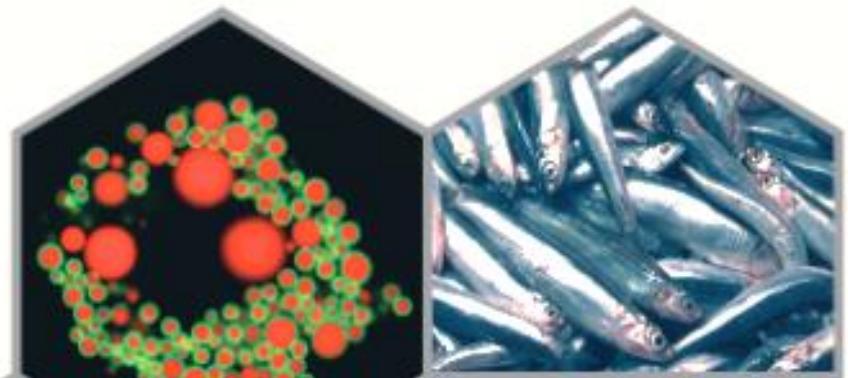
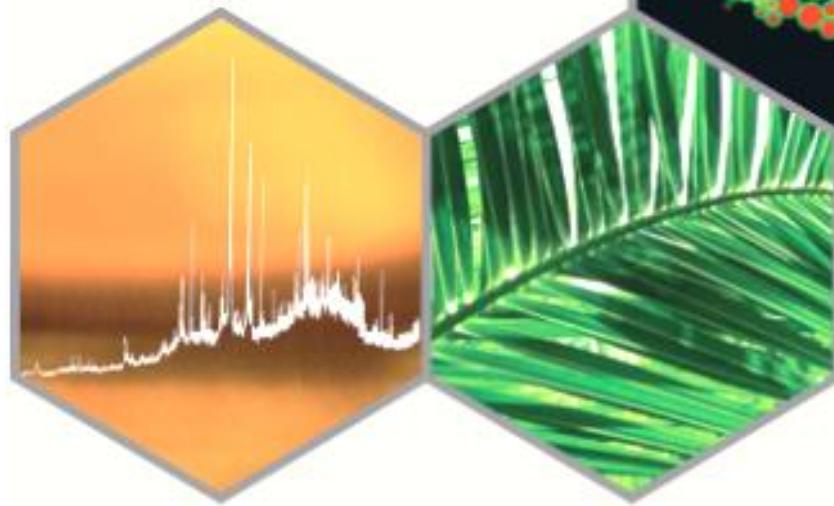
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**Monday, 18 October 2021** 12:45 p.m.  
**Euro Fed Lipid Board Meeting**  
by invitation only, (zoom meeting)

**Wednesday, 20 October 2021** 05:30 p.m.  
**Euro Fed Lipid General Assembly**  
All Euro Fed Lipid members are cordially invited. (zoom meeting)

**Friday, 22 October 2021** 09:30 a.m.  
**9<sup>th</sup> Virtual Panhellenic Conference of Greek Lipid Forum**  
**“Current Trends in the Field of Lipids”**  
Registration is complimentary.  
Attendants of the 18<sup>th</sup> EFL Congress can attend the Greek Lipid Forum Conference by using the same connection credentials as for the EFL Congress.



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Oils & Fats, Oleochemicals Based on Belgium's De Smet know-how as the world specialist in oilseed and edible oil processing plants, Desmet Ballestra Oils & Fats Division delivers tailor-made engineering and procurement services covering each step of the industry, from oilseed, preparation and extraction to oil processing plants including refining and fat modification processes, as well as oleochemicals and biodiesel technologies. Desmet Ballestra Oils & Fats masters the processing of 40 raw materials, of which soybeans, sunflower seed, rapeseed, groundnuts, cottonseed and palm oil are probably the most popular. The Division has supplied small and large plants to some 1,700 oil millers in 150 countries, covering over 6,000 process sections. Leading edge Research & Development and privileged customer relationship are the key assets of Desmet Ballestra Oils & Fats, which is able to provide to the customers the best technologies through an international network of companies. With its headquarters in Brussels, Desmet Ballestra Oils & Fats is present in all major oils and fats market areas of the world through its integrated business units in Northern and Central America (USA, Mexico), South America (Argentina, Brazil, Colombia), Asia & Far East (PR China, Singapore, Malaysia), India and Europe (Belgium, Turkey, Russia, Spain). Desmet Ballestra Oils & Fats is held in high repute all over the world, and its name stands for experience, innovation, first class project management, customer service and environmental protection policy.



### Farmet a.s.

Contact:  
Farmet a.s.  
Marketing  
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Mr. Miroslav Štanda  
Head of Marketing Department  
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Farmet a.s., Czech company founded in 1992 is one of the world-wide leading specialist in turnkey projection of pressing shops and feed extrusion technology.

We are strong partner in the field of oilseeds pressing, vegetable oil filtration & refining, feed extrusion and feed milling.

Our product portfolio ranges from individual machines, small plants to large-capacity plants using different presses, extruders with different capacities.

Our hexane free technologies are based on own R&D, production and provide the customers the best cost-effective, economic and environmentally friendly solution.

## EXHIBITORS GUIDE



**French Oil Mill Machinery Company**  
[www.frenchoil.com](http://www.frenchoil.com)

French custom designs, manufactures and supports preparation equipment and mechanical screw presses for the extraction of vegetable oil for food and industrial uses, including biodiesel and other fuels. Our heavy duty and durable equipment has an average life span of over 50 years and operates with maximum productivity and lower processing cost per ton. For 120 years our customers have been satisfied with French's process solutions that meet and exceed industry standards of high quality crude oil and meal and oil extraction efficiencies.

In addition to machinery, French's Innovation Center development laboratory offers a wide variety of testing services utilizing pilot scale and semi-works mechanical screw presses on all types of oil bearing seeds or nuts, and other liquid-bearing solid materials. During the performance trials, French's team of experienced engineers can experiment with a variety of conditioning and shaft temperatures and moistures, press shaft arrangement configurations and more to produce higher quality oil and meal. French can apply the information obtained in the trials to design and supply custom screw presses and other processing equipment that suits each customer's specific processing needs.



### **Gerstel GmbH & KG**

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GERSTEL GmbH & Co. KG  
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[info@gerstel.com](mailto:info@gerstel.com)  
[www.gerstel.de](http://www.gerstel.de)

Since 1967 GERSTEL develops and produces customer focused solutions for automated sample preparation and sample introduction accessories for GC, GC/MS, LC, and LC/MS. GERSTEL technology enhances productivity and significantly improves detection limits; e.g. automated Thermal Desorption and Pyrolysis techniques for the determination of origin and authenticity of products. GERSTEL features full applications support laboratory at headquarters and partner applications laboratories world-wide. The applications team enables GERSTEL to assist customers in automating and applying GC/MS and LC/MS analysis techniques to the solution of real-world challenges.



### **J. Rettenmaier & Söhne GmbH**

Contact:

[www.jrsfiltration.com](http://www.jrsfiltration.com)  
[filter@jrs.de](mailto:filter@jrs.de)

JRS is the global leader in Cellulose Filter Aids and Cellulose based Adsorbents for processing modern oils, fats, and biodiesel.

JRS Cellulose Adsorbents are functionalized Cellulose fibers engineered for the removal of polar contaminants such as soaps, metals, and phospholipids/gums.

Cellulose Adsorbents combine the unsurpassed filterability of Cellulose Filter Aids with superior adsorption properties in just one single product.

Conventional mineral adsorbents (Silica Gel and other Silicates) could be replaced with Cellulose Adsorbents at one third dose. In addition, filter cycle times are tripled.

Used in conjunction with Bleaching Earth, Cellulose Adsorbents improve filter performance significantly while optimizing Bleaching Earth dosing to an absolute minimum.

But there is more:

With the help of Cellulose Adsorbents and more suitable filter screens, Double Pass Bleaching can be optimized for even more effective Filter Cake Bleaching and therefore even lower Bleaching Earth dosing. This lowers the total adsorbent dosing and produces clean, quality oils and fats to meet the most demanding specifications.

Improved Double Pass Bleaching with Cellulose Adsorbents minimizes the formation of 3-MCPD in Palm Oil and maximizes the HVO pretreatment objectives.

## EXHIBITORS GUIDE



### LAIX Technologies UG

#### Contact:

Laix Technologies UG  
Max-Planck-Str. 10a  
52249 Eschweiler  
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LAIX Technologies is a German producer of special laboratory equipment, in particular of automation for the oils and fats industry and of devices for parallel synthesis in the chemical/pharmaceutical industry. Our goal is to make daily routines in the lab more easy and efficient.

From standard instruments to fully customized solutions, we offer complete systems including hardware, software and accessories. In all cases, our solutions blend experience with the most up-to-date technology to create an easy-to-use system that will be an asset to your research, development, QA or production. Our customers operate in various industrial sectors including food, pharmaceuticals, chemicals and biofuels.

We offer a complete service from planning to operation. Our expertise allows us to support you with consulting, design, production, software and service.

We are specialized on auto samplers and temperature dry baths. Highlights of our portfolio are the established SFC-Automation and our automated FatLab. All products comply with international standard methods by AOCS and IUPAC.



### Larodan AB

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Larodan AB  
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Larodan makes a comprehensive range of research grade lipids for use as analytical standards with customers all over the world. Our products include all sorts of lipids, from simple fatty acids and methyl esters to complex acylglycerols, sphingolipids and phospholipids. Our customers are involved in academic research or industrial processes in a number of fields including agro, food, nutrition, cosmetics, biofuels, biotechnology, pharmaceuticals. Our facilities are located at the Karolinska Institute in Stockholm, Sweden.

"Larodan is a subsidiary to ABITEC Corporation."



### LECO INSTRUMENTE GMBH

#### Contact:

Stefan Vinnenberg  
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Tel: + 49 (0)151 20956166  
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Keit enables better monitoring & control of oil refining with advanced in-line technology - the IRmadillo. The IRmadillo is a robust, mid-infrared liquid process analyser integrated directly into a manufacturing line. The IRmadillo simultaneously measures the concentration of multiple components such as FFA, FAME, water, phosphorus, soaps, glycerol & IV. Because the IRmadillo provides real-time process analysis, Keit helps oil refiners realise better process monitoring resulting in optimisation and more control when other technologies struggle.

## EXHIBITORS GUIDE



### Maxfry GmbH

Contact:

Maxfry GmbH  
Grabenstr. 3  
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Sven Seifer  
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[www.maxfry.de](http://www.maxfry.de)

Since 2002, the family-owned company Maxfry® GmbH from Hagen (NRW) has been active in the market as an added value specialist for vegetable oils and fats. Maxfry develops, manufactures and distributes performance-enhancing ingredients for vegetable oils and fats used for deep frying operations in industry and gastronomy. The focus of the improvements on oils and fats is on the one hand the thermal-oxidative stability in the production process and on the other hand the general performance, e.g. in terms of energy/heat transfer.

The philosophy of Maxfry is the exclusive use of plant-based raw materials and the renunciation of genetically modified or synthetic antioxidant ingredients. In addition, Maxfry GmbH also offers analysis services using NIR spectrometry. The offer ranges from the determination of important key parameters for deep-frying fats and oils to more sophisticated and complex tasks like the identification, authentication and comprehensive evaluation of olive oils.



### Merck KGaA

Contact:

Merck KGaA  
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Merck, a leading science and technology company, operates across healthcare, life science and performance materials. Around 56,000 employees work to make a positive difference to millions of people's lives every day by creating more joyful and sustainable ways to live. From advancing gene- editing technologies and discovering unique ways to treat the most challenging diseases to enabling the intelligence of devices – Merck is everywhere. Scientific exploration and responsible entrepreneurship have been key to Merck's technological and scientific advances.

Merck is the exclusive multinational distributor of the Avanti® Polar Lipids research lipids portfolio for all countries outside the United States, where Avanti continues to support customers locally. These highest purity lipids broaden Merck's comprehensive portfolio of products and solutions for scientific discovery. The collaboration offers customers increased on-demand access worldwide to Avanti® lipidomics, adjuvants, and equipment via Merck's e-commerce platform and expert product support with local sales representatives.

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## EXHIBITORS GUIDE



**MILESTONE**  
HELPING  
CHEMISTS

### Milestone SRL

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At Milestone, We Help Chemists 30 Years of experience. 50 Patents. 20,000 Global Users.

At Milestone we help chemists providing the most innovative technology for sample preparation for trace metal analysis and direct mercury analysis. Milestone has been active since 1988 in the field of advanced sample preparation. We are the acknowledged industry leader in microwave instrumentation technology with over thirty patents and more than 20.000 sample preparation instruments installed worldwide covering large and small research institutions, elemental analysis labs as well as universities and industrial laboratories. Our industry-leading technology on sample preparation, in combination with fast, responsive service and applications support, allows Milestone to provide you the highest return on investment possible. Our commitment is to consistently provide scientific and industrial communities with the most effective, safe and productive instruments for Microwave Digestion for ICP analysis, Microwave Extraction, Direct Mercury Analysis, Microwave-Assisted Synthesis and Microwave Ashing.



### Novozymes A/S

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Novozymes is the world leader in biological solutions. Together with customers, partners and the global community, we improve industrial performance while preserving the planet's resources and helping build better lives. As the world's largest provider of enzyme and microbial technologies, our bioinnovation enables higher agricultural yields, low-temperature washing, energy-efficient production, renewable fuel and many other benefits that we rely on today and in the future.

We call it Rethink Tomorrow. [www.novozymes.com](http://www.novozymes.com)



### Oil-Dri Corporation of America

Contact:

Oil-Dri Corporation of America  
410 N. Michigan Ave, Chicago IL 60611  
[www.oildri.com](http://www.oildri.com)

Barry Gursky  
Sales Manager, North America/Europe/Africa  
Division V – Fluids Purification  
Tel: (850) 212-6121  
[barry.gursky@oildri.com](mailto:barry.gursky@oildri.com)

Oil-Dri's adsorbent products have produced quality edible oils in refineries for over 30 years. Around the world, edible oil processors trust the company's Pure-Flo®, Supreme™ and Perform® bleaching clays for chlorophyll, color bodies and trace metals removal. With Select® adsorbent technology for soaps, metals and phospholipid removal, Oil-Dri offers a full array of sorbent products to oil producers for consistently and optimally meeting specification on a wide variety of oils. All bleaching clay products are backed by world-class technical services at the company's global R&D center and supported by technical sales experts in the field.

## EXHIBITORS GUIDE



### Solex Thermal Science Inc.

Contact:

Solex Thermal Science Inc.  
Prague, Czech Republic  
[www.solexthermal.com](http://www.solexthermal.com)

Stan Pala  
Global Sales Director - Oilseeds  
Mobile: +420 776 876 333

Solex provides a robust suite of indirect heat transfer solutions for the oilseeds industry that maximizes production while improving efficiencies in all stages, including:

- Pre-heating
- Conditioning
- Meal Cooling

The vertically oriented modular welded plate channel design of the Solex heat exchanger uses up to 90% less energy than traditional direct heat transfer technology, increases capacity and eliminates production bottlenecks while reducing maintenance costs in the processing of soybean, rapeseed, canola and other types of oilseeds.



### OFI International

Contact:

[www.oilsandfatsinternational.com](http://www.oilsandfatsinternational.com)

Oils & Fats International (OFI) covers all issues related to vegetable oils and animal fats including feedstocks; commodity trading; renewables; biotechnology, technology & processing; and transport & logistics.

The OFI portfolio offers publishing, events, online exposure and social media connections to the global oils and fats industry.

OFI magazine is published eight times a year and each issue has a total worldwide print circulation of 6,300. Our digital edition and weekly newsletter reaches over 13,000 recipients.



European Journal of  
**Lipid Science**  
and Technology

### Wiley

Contact:

Dr. Prisca Henheik  
Editor-in-Chief of the European Journal of  
Lipid Science & Technology  
Wiley-VCH, Weinheim, Germany  
[www.wiley-vch.de/en/www.ejlst.com](http://www.wiley-vch.de/en/www.ejlst.com)

Wiley-VCH, founded in 1921 as Verlag Chemie, is celebrating its 100th anniversary this year. The publishing program covers many areas of the natural sciences - such as chemistry, materials and life sciences, physics, medicine and technology - as well as the field of business. For 25 years now, we have been part of the global publishing group John Wiley & Sons, Inc. based in Hoboken, New Jersey, USA. Founded in 1807, Wiley has served as a key communicator of information and knowledge for more than 200 years.

# GENERAL INFORMATION

## ONLINE ACCESS

Your personalized access information will be sent to you per e-mail 2 weeks prior to the start of the congress (subject to payment of registration fees and invoices)

## ONLINE REGISTRATION DESK

The Registration Desk will be open (online) as follows:

Monday 18 October 2021	08:00 – 19:00
Tuesday 19 October 2021	08:00 – 18:00
Wednesday 20 October 2021	08:00 – 18:00
Thursday 21 October 2021	08:00 – 18:00

E-Mail: [saritas@eurofedlipid.org](mailto:saritas@eurofedlipid.org) or [info@eurofedlipid.org](mailto:info@eurofedlipid.org)

## REGISTRATION

Please register online at: [www.eurofedlipid.org/pages/online2021](http://www.eurofedlipid.org/pages/online2021)

Euro Fed Lipid e.V.  
P.O. Box 90 04 40  
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Germany  
Phone: +49/69/6860 4846  
[saritas@eurofedlipid.org](mailto:saritas@eurofedlipid.org)

Registration is valid after receipt at the Euro Fed Lipid headquarters.

**Please note that your participation is not guaranteed until the registration fee has been paid. Thus, make sure to pay in advance.**

**We reserve the right to refuse access to the congress until full payment has been received.**

## REGISTRATION FEES\*

### Category

Euro Fed Lipid members** and employees of member companies	EUR 220,00
Non-members	EUR 295,00
Students*** (proof required)	EUR 90,00

\* Registration fees are not subject to German VAT in accordance with § 4 Nr. 22a UStG of the German VAT Law. The prices listed for the social programmes(Dinner, Lunches) are subject to regulation VAT as stated with the German VAT requirements.

\*\* Euro Fed Lipid Members are direct members as well as members of AOCS (European Section), Benelux Lipid Network, Czech Chemical Society (Oils & Fats Group), DGF, GERLI, Greek Lipidforum, KNCV (Oils & Fats Group), Nordic Lipidforum, METE (Hungarian Scientific Society for Food Industry, Vegetable Oil Division), Polish Food Technologists Society, (Oils & Fats Section) SCI (Lipids Group), SFEL, SISSG (Società Italiana per lo Studio delle Sostanze Grasse) or YABITED (Turkish Lipid Group).

\*\*\*The student status is granted to undergraduate, postgraduate and Ph.D. students. Please provide suitable proof of your student status with the registration (e.g. copy of the student card, confirmation of the institute or similar).

The registration fee includes:

- » Entry to the scientific programme and poster sessions
- » eBook of Abstracts
- » List of participants
- » Entry to the Table top Exhibition
- » Participation in Round Table discussions



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Adding efficiency to your business – with the plant-based ingredients from Maxfry®! That turn simple vegetable oils into capable deep-frying oils with superior stability. Improving the heat transfer to the food and demonstrably reducing the formation of acrylamide (by 30 – 50 %). For better performance and more food safety.

More information at [www.maxfry.com](http://www.maxfry.com)

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## GENERAL INFORMATION

After registration you will receive a confirmation e-mail. Your invoice will be sent per separate e-mail to the e-mail address provided upon registration (please ensure to print it out).

### PAYING BY BANK TRANSFER:

Please transfer the total fees (free of bank commission) to:

**Euro Fed Lipid e.V.**

**Deutsche Bank, Frankfurt/ Main**

**IBAN DE 71 500 700 24 02401 610 00**

**SWIFT-BIC: DEUTDEDDBFRA**

**Please quote your reference number.**

### PAYING BY CREDIT CARD:

We accept Visa, MasterCard and AMEX

**PLEASE NOTE THAT YOUR PARTICIPATION IS NOT GUARANTEED UNTIL THE REGISTRATION FEE HAS BEEN PAID. THUS MAKE SURE TO PAY IN ADVANCE.**

**WE RESERVE THE RIGHT TO REFUSE ACCESS TO THE CONGRESS UNTIL FULL PAYMENT HAS BEEN RECEIVED.**

### CANCELLATION POLICY

Cancellations must be in writing and are effective after written confirmation by Euro Fed Lipid. Cancellations received on or before **2 September 2021** will be refunded minus a 50 Euro processing fee.

After that date until **1 October 2021**, the cancellation fee is 100 Euro. There will be no refund for cancellations after 1 October 2021 or No-Shows. However, substitute participants can be named anytime without costs.

If the congress is cancelled for whatever reason, paid fees will be refunded. Further recourse is excluded

### FURTHER INFORMATION

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