



11<sup>th</sup> Practical Short Course:  
**Functional Lipids - Oils and Fats Emulsions and their Applications in Food Systems**

Florence Congress & Exhibition Center - Palazzo degli Affari  
Florence, Italy - September 26 - 27, 2015

In partnership with  
**EuroFedLipid**



**CONFIRMED SPEAKERS**

**Ms. Lia Bax**, Product & Sales Manager, Sisterna, the Netherlands  
**Mr. Kaustuv Bhattacharya**, Senior Application Specialist,  
DuPont Nutrition Bioscience, Denmark  
**Dr. Bulent Binbuga**, Principle Scientist, ConAgra Foods, U.S.A.  
**Dr. Peter Fischer**, Professor, Institute of Food Science, Nutrition  
and Health, ETH Zurich, Switzerland  
**Mrs. Pernille Gerstenberg**, Senior Application Specialist, Oils  
& Fats, DuPont Nutrition Biosciences, Denmark  
**Dr. Charlotte Jacobsen**, Professor MSO, Head of Research  
Group, National Food Institute, Denmark  
**Mr. Anders Mølbak Jensen**, Application Manager, Palsgaard,  
Denmark

**Dr. Guillermo E. Napolitano & Dr. Alexander Sher**,  
Expert Scientist, Nestlé Product Technology Center,  
Marysville, U.S.A.  
**Dr. Ashok Patel**, Research Director-Vandemoortele Centre  
/ Associate Professor-Microstructure Based Product  
Development, Ghent University, Belgium  
**Dr. Paul Smith**, Principal Scientist, Cargill Global Research,  
Belgium  
**Mr. Geoff Talbot**, The Fat Consultant, U.K.  
**Dr. Reginald Van Bokkelen**, Beverage Lead Application  
Specialist, Cargill Food Ingredients & Systems, the  
Netherlands  
**Dr. Paul Van der Meeren**, Faculty of Bioscience  
Engineering, Ghent University, Belgium



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**Day 1: Saturday September 26, 2015**

8:55 Opening remarks

**FUNDAMENTALS, INGREDIENTS AND REGULATIONS**

- 9:00 **Impact of Ingredient Interactions on Emulsion Stability**, Dr. Paul Van der Meeren, Ghent University, Belgium
- 9:45 **Fat Functionality in Emulsified Foods**, Mr. Geoff Talbot, The Fat Consultant, U.K.
- 10:30 Coffee/Tea Break and Networking
- 11:00 **Rheological and Tribological Measurements of Emulsions and Hydrocolloid Gels**, Dr. Paul Smith, Cargill Food Ingredients & Systems, the Netherlands
- 11:30 **n-3 PUFA Enriched Emulsified Foods and Strategies for their Stabilization**, Dr. Charlotte. Jacobsen, National Food Institute, Denmark
- 12:00 Lunch Break and Networking
- 13:00 **Methods for Characterization of Emulsification and Emulsion Stability**, Dr. Paul Van der Meeren, Ghent University, Belgium
- 13:30 **Sucrose Esters Emulsification Methods**, Ms. Lia Bax, Product and Sales Manager, Sisterna, the Netherlands
- 14:00 **Physico-chemical Stability of Oil-in-water Food Emulsions: Challenges and Solutions**, Dr. Guillermo E. Napolitano & Dr. Alexander Sher, Nestlé Product Technology Center, Marysville, U.S.A.
- 14:30 Coffee/Tea Break and Networking

**APPLICATIONS AND TECHNOLOGY**

- 15:00 **Crystallization of Fats to Control Emulsion Structure for the Manufacture of Bakery Systems**, Dr. Paul Smith, Cargill Global Research, Belgium

**REGISTRATION INFORMATION**

Registration rate includes short course manuals, lunch and coffee breaks. Group registration rates: 10 % off for three or more; 20% off for five or more

Registration Fees	Amount
<b>EARLY BIRD Registration (ON or BEFORE August 30, 2015)</b>	<b>795 EUR</b>
<b>REGULAR Registration (AFTER August 30, 2015)</b>	<b>945 EUR</b>
<b>ACADEMIC</b>	<b>495 EUR</b>
<b>Total</b>	

**PAYMENT and REGISTRATION INFORMATION**

By Bank Transfers  
 Ignace Debruyne & Associates – SMART SHORT COURSES  
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**Registration:** <http://www.smartshortcourses.com/flipids11/registration.html>  
**Registration Form:** <http://www.smartshortcourses.com/docs/flipidsform.doc>

- 15:30 **Fat Emulsion Design towards Controlling Satiety**, Dr. Peter, Fischer, ETH Zurich, Switzerland
- 16:00 **Emulsifier Applications in Margarine and Spread**, Mr. Anders Mølbak Jensen, Palsgaard, Denmark
- 16:30 **Applications Emulsifiers in Bakery Shortenings**, Dr. Bulent Binbuga, Principle Scientist, ConAgra Foods Inc., USA
- 17:00 End of Day 1

**Day 2: Sunday, September 27, 2015**

- 9:00 **Complex Food Colloids: Multiple Emulsions, Responsive Emulsions and Pickering Emulsions**, Dr. Ashok Patel, Ghent University, Belgium
- 9:30 **Influence of Processing and Functional Ingredients on the Quality of Crystallized Fat Products**, Mrs. Pernille Gerstenberg, DuPont Nutrition Biosciences, Denmark
- 10:00 **Functional Role of Emulsifiers and Interesterified and Fractionated Hardstocks in Product Structuring**, Mr. Kaustuv Bhattacharya, DuPont Nutrition & Health, Denmark
- 10:30 Coffee/Tea Break and Networking
- 11:00 **Beverage Emulsions**, Dr. Reginald Van Bokkelen, Cargill Food Ingredients & Systems, the Netherlands
- 11:30 **Emulsifiers in Bakery Applications**, Mr. Kaustuv Bhattacharya, DuPont Nutrition Bioscience, Denmark
- 12:00 End of program

Meeting Venue  
**Florence Congress & Exhibition Center - Palazzo degli Affari**  
 Congress & Exhibition Center  
 Piazza Adua n.1  
 I-50123 Firenze (Italy).

