

Enzyme Technology in Oilseeds, Oils, Fats & Protein Processing and Use

Novotel Ghent Centrum, Ghent, Belgium

21-22 September, 2016

Easy to combine with the EuroFedLipid Conference

SHORT COURSE ORGANIZERS

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Dr. Ignace Debruyne

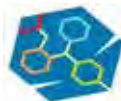
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Bioactives World Forum

FUNCTIONAL FOODS AND BIOACTIVE INGREDIENTS NETWORK

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SPEAKERS

Mr. Rohit Bangera, Business Unit Manager Oils & Fats, Advanced Enzyme Technologies Ltd., India

Mr. Krishnadath Bhaggan, R&D Manager, IOI Loders Croklaan, the Netherlands

Dr. Uwe Bornscheuer, Professor, Dept. of Biotechnology & Enzyme Catalysis, Ernst-Moritz-Arndt University of Greifswald, Germany

Dr. Gijs Calliauw, Product Development Manager, DeSmet Ballestra, Belgium

Mr. Chris Dayton, Director Fats & Oils Processing, Bunge Global Innovation, U.S.A.

Dr. Wim De Greyt, R&D Manager, DeSmet Ballestra, Belgium

Dr. Koen Dewettinck, Professor Food Technology and Nutrition, Ghent University, Belgium

Mr. Hans Christian Holm, Global Manager, Novozymes, Denmark

Ms. Fanny Longin, Senior Department Manager, Novozymes, Denmark

Dr. Remco Muntendam, Associate Scientist Applied Biochemistry, DSM Food Specialities, the Netherlands

Mr. Per Munk Nielsen, Business Development Manager Oil & Fats, Novozymes, Denmark

Mr. Chandrakant L. Rathi, Managing Director and CEO, Advanced Enzyme Technologies Ltd., India

Ir. Bart Schols, Area Sales Manager, DeSmet Ballestra Group, Belgium

Mrs. Nina Schroegel-Truxius, Technical Service Manager Food Enzymes, AB Enzymes, Germany

Dr. Ir. Inge Van Bogaert, Professor, Transport Engineering and Biosurfactants, INBIO, Ghent University, Belgium

Wednesday 21 September, 2016

- 8:50 Opening remarks
9:00 **Fundamentals of Enzyme Technology, Enzyme Stability and Quality Control**, Dr. Uwe Bornscheuer, University of Greifswald, Germany

Session 1: Soft Extraction Technology

- 9:30 **Enzymatic Cell Opening Using (Hemi) Cellulases and Proteases for Higher Palm Oil Yield**, Mr. C. L. Rathi, Advanced Enzyme Technologies, India

Session 2: Enzymatic Degumming

- 10:00 **Optimizing Oil Yield Using Phospholipases A, A1, A2 and B**, Ms. Fanny Longin,, Novozymes, Denmark
10:30 Coffee/Tea Break
11:00 **Oil Degumming using Phospholipases A and C**, Dr. Remco Muntendam, DSM Food Specialities, the Netherlands
11:30 **Enzymatic Degumming under Acid Conditions Improves Yield and Reduces Fouling**, Mrs. Nina Schroegel-Truxius, AB Enzymes, Germany
12:00 **Enzymatic Degumming in Practice**, Ir. Bart Schols, DeSmet Ballestra Group, Belgium
12:30 Lunch Break & Networking

Session 3: Enzymatic Interesterification Technology

- 13:30 **Novel Lipases for Enzymatic Interesterification**, Mr. Hans Christian Holm, Novozymes, Denmark
14:00 **Specialty Fats CBE and HMF Substitute – SOS/OPO**, Mr. Krish Bhaggan, IOI Loders Croklaan, the Netherlands
14:30 **Enzyme Assisted Biodiesel Production from Waste Oils**, Mr. Per Munk Nielsen, Novozymes, Denmark

BioBase Europe Pilot Plant Visit

- 15:00 Visit to BioBase Europe pilot facilities with optional demonstration of lipid enzymatic interesterification
18:00 End of Day 1

Day 2: Thursday, September 22, 2016

Session 3: Enzymatic interesterification technology (cont'd)

- 9:00 **Free Fatty Acid Reduction in Edible Oils**, Mr. Rohit Bangera, Advanced Enzyme Technologies, India
9:30 **Enzymatic Modification of Cocoa Butter and Cocoa Butter Substitutes**, Dr. Koen Dewettinck, Ghent University, Belgium
10:00 **Microbiological Synthesis of Glycolipid Surfactants**, Dr. Inge Van Bogaert, INBIO, Ghent University, Belgium

Session 4: Industrial application of enzymatic Interesterification

- 10:30 Coffee/Tea Break
11:00 **Analytical Tools for Optimizing Enzymatic Lipid Modifications**, Mr. Chris Dayton, Bunge Global Innovation, U.S.A.
11:30 **Enzymatic Biodiesel: From Lab to Industrial Application**, Dr. Gijs Calliauw, DeSmet Ballestra R&D, Belgium
12:00 **Practicalities and Success Stories in Applying Industrial Interesterification**, Mr. Chris Dayton, Bunge Global Innovation, U.S.A.
12:30 Lunch Break & Networking
13:30 **Working with Enzymes in Lipid Industry**, TBC

Session 5: Application of (Phospho) Lipases in Food Technology

- 14:00 **Enzymatic Lecithin De-oiling as Alternative for Enzymatic Oil Degumming**, Dr. Wim De Greyt, Desmet Ballestra Group, Belgium
14:30 **Enzymatic Production of Lysolecithin from Lecithin with PLA2**, Dr. Remco Muntendam, DSM Food Specialities, the Netherlands
16:00 End of program

REGISTRATION

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

REGISTRATION INFORMATION - Registration rate includes short course manuals, lunches and coffee breaks

	Rate	Amount
Regular Registration	€ 945 (EUR)	
Academic Registration	€ 495 (EUR)	

PAYMENT INFORMATION

Payment by Bank Transfer
Ignace Debruyne & Associates – SMART SHORT COURSES, KBC Bank, Izegem, Belgium
IBAN account number BE16 7380 1455 5274; Swift/BIC code: KRED BEBB

(**) Cancellation policy and VAT: <http://www.smartshortcourses.com/enzyme/registration.html>

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