



# 7th Practical Short Course: Specialty and Functional Oils: Omega-3 Fatty Acids: Market Trends, Regulations, Stability and Specialty Applications

Madrid, Spain - November 18-19, 2010

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## Media Partners



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## TENTATIVE TECHNICAL PROGRAM

### THURSDAY, NOVEMBER 18, 2010

8:45 **Welcome - Opening remarks**

### MARKET & REGULATORY

9:00 **Omega-3 Market Overview: Products, Size and Applications**, Mr. Adam Ismail, GOED, U.S.A.

9:30 **Regulatory and Labeling Challenges for Omega-3 Products**, Dr. Ian Newton, Ceres Consulting, Canada

10:00 **Omega-3 Oils: Health Claims Global Perspectives**, Mr. Nigel Baldwin, Cantox HSI, U.K.

10:30 Coffee/Tea Break and Networking

11:00 **Biochemistry and Nutritional Significance of Omega-3 Fatty Acids**, Dr. Francisco José Sánchez Muniz, Universidad Complutense de Madrid, Spain

11:30 **Omega-3 Oils Health Promotion and Disease Risk Reduction**, Dr. Clemens von Schacky, Omegamatrix – University of Munchen, Germany

### OMEGA 3 OILS - SOURCES

12:00 **DHA and EPA from Micro Algae**, Dr. Rob Winwood, Martek, U.K.

12:30 **Alpha Linolenic Acid: Nutrition and Health Effects**, Ms. Kelley Fitzpatrick, Flax Council of Canada, Canada

13:00 Lunch and Networking

### ANALYTICAL, PROCESSING, PURIFICATION AND MODIFICATION

14:30 **Fish Oil Processing and Quality Assurance - Retention of Omega-3 Free Fatty Acids; Contaminant Removal**, Ir. Jan De Kock, Desmet Ballestra, Belgium

15:00 **Concentration of Omega-3 by Enzymes**, Mr. Hans Christian Holm, Novozymes, Denmark

15:30 Coffee/Tea Break and Networking

16:00 **Concentrating Omega-3 Oils: Supercritical Fluid Technology versus Standard Processes**, Dr. Peter Lembke, Bioseutica, Germany

16:30 **Increasing Efficiency of Concentration Units for EPA/DHA from Fish Oils**, Dr. Martin Ernst, BDI-BioEnergy International, Austria

## FORMULATION AND STABILIZATION

- 17:00 **Critical Processing Parameters in Applications of Omega-3 Fatty Acids: Beverages, Fruit Juices and Flavored Milk Drinks**, Mrs. Kathy McNab, Ocean Nutrition Canada Ltd., Canada
- 17:30 **Omega-3 Formulation Needs for Liquid Food Products – Stabilization of Omega-3 Oils and Anti-Oxidants**, Mr. Dan Murray, Xsto Solutions, U.S.A.
- 18:00 End of Day 1

## Day 2: FRIDAY, NOVEMBER 19, 2010

- 9:00 **A New Approach to Marine Phospholipids - Next Generation Omega-3 Lipids**, Dr. Michael Schneider, Lecithos, Germany
- 9:30 **Novel Omega-3 Emulsion Technologies**, Mr. Steve Mellor, Croda Healthcare, U.K.

## OMEGA - 3 APPLICATIONS IN FOOD SYSTEMS

- 10:00 **Chia Seed as a New Sustainable Omega-3 (ALA) Source for Bread and Bakery Applications**, Mrs. Sandra Gillot, Benexia - Functional Products Trading, Chile
- 10:30 Coffee/Tea Break and Networking
- 11:00 **Spoonable Yoghurt with EPA/DHA Omega-3 - Opportunities and Challenges in Formulation, Health Claims and Marketing**, Mr. Oliver Kromer, IOI - Imperial-Öl-Import, Germany
- 11:30 **Formulating Foods with Omega 3s. Bakery Products, Cereals and Snacks**, Dr. Ernesto Hernandez, OmegaPure, U.S.A.
- 12:00 **Applications of Emulsified Omega-3 Fatty Acids in Food Products**, Dr. Elisabeth Olsen, Denomega Nutritional Oils, Norway
- 12:30 **OvoLife for Infant Formulas and Growing-Up Milks**, Dr. Michael Schneider, Lecithos/Belovo, Germany
- 13:00 Lunch & Networking
- 14:00 **DHA in Infant Formula**, Dr. Rob Winwood, Martek, U.K.
- 14:30 **Application of Lc-omega3 Oils and Emulsions in Foods**, Ms. Kuljeet Kaur, Tine, Norway
- 14:30 **Natural Enrichment of Milk, Eggs & Meats Using Sustainable Omega-rich Feeds**, Dr. Fabien De Meester, DM Frontiers, Belgium
- 15:00 End of Program

### REGISTRATION

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

### REGISTRATION INFORMATION

Registration rate includes short course manuals, lunches, dinner and coffee breaks

Registration Fees	On or Before Oct. 18, 2010	After Oct. 18, 2010	Amount
Regular Registration	€ 695.00 (EUR)	€ 795.00 (EUR)	
Academic Registration	€ 495.00 (EUR)		
Full-time Student Registration (Fax or e-mail letter from department head)	€ 245.00 (EUR)		

### PAYMENT INFORMATION

\*\* VAT and Cancellation policy see <http://www.smartshortcourses.com>

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