

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



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IOC-Official
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INVITATION

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

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

SCIENTIFIC COMMITTEE

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

18th 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 in Leipzig 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 on-line, 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

TBA

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 MEDIAL AWARD

TBA

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



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

Analysis and Application of Microbial Functions Expanding Lipid Science

Jun Ogawaw, 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



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



Deep Frying

Different Routes for Degradation of Fats and Oils at Room and Elevated Temperatures

Christian Gertz, Maxfry GmbH, Hagen, DE

KEYNOTE SPEAKERS



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

TBA

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-

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

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 EthaN_a

Gunter Börner, B+B Engineering, Magdaburg, 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				
Welcome				
09:30	European Lipid Technology Award			
10:30	Coffee Break			
	Meeting room 1	Meeting room 2	Meeting room 3	Meeting room 4
11:00	Processing and Sustainability – Rapeseed/Oilseed Valorisation	Exhibitor Presentations	Analytics	Marine and Algae Lipids
11:20				
11:40				
12:00				
12:20				
12:40	Lunch – Table top Exhibition (round tables)			
13:40	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
14:00				
14:20				
14:40				
15:00				
15:20	Coffee Break			
15:50	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
16:10				
16:30				
16:50				
17:10				
17:30	POSTER SESSION AND TABLE TOP EXHIBITION (17:30–18:30)			

OTHER CONGRESS EVENTS

Euro Fed Lipid General Assembly

Tuesday, 19 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			
	Welcome and update			
09:30	European Science Award			
	Meeting room 1	Meeting room 2	Meeting room 3	Meeting room 4
10:30	Coffee Break			
11:00	Oleochemicals	Lipid Oxidation – Microencapsulation and Pickering Emulsions	Exhibitor Presentations	Insect Lipids
11:20				
11:40				
12:00				
12:20				
12:40	Lunch – Table top Exhibition (round tables)			
13:40	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
14:00				
14:20				
14:40				
15:00				
15:20	Coffee Break			
15:50	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
16:10				
16:30				
16:50				
17:10				
17:30	POSTER SESSION AND TABLE TOP EXHIBITION (17:30–18:30)			

PROGRAMME AT A GLANCE

Wednesday, 20 October 2021

Meeting room 1				
Welcome and update				
09:30 DGF Normann Medal Lecture				
10:30 Coffee Break				
	Meeting room 1	Meeting room 2	Meeting room 3	Meeting room 4
11:00	Health and Nutrition	Plant Lipids and Vegetable Oils – From Analysis to Application	Lipid Oxidation: Impact of Processing on Lipid Oxidation	Physical Chemistry
11:20				
11:40				
12:00				
12:20	Lunch – Table top Exhibition (round tables)			
12:40	Lipid Oxidation – Prevention of Oxidation by Antioxidants	Plant Lipids and Vegetable Oils – Plant Lipidomics	Olive Oil and Authenticity – Quality and Technology Aspects	Physical Chemistry
13:40				
14:00				
14:20				
14:40	Coffee Break			
15:00	Contaminants	Exhibitor Presentations	Olive Oil and Authenticity – Spectroscopy in the Analysis of Olive Oil	POSTER PRESENTATIONS
15:20				
15:50				
16:10				
16:30	Meeting room 1			
16:50	Euro Fed Lipid General Assembly (17:30-18:30)			
17:10				
17:30				

PROGRAMME AT A GLANCE

Thursday, 21 October 2021

	Meeting room 1			
	Welcome and update			
09:30	SFEL Chevreul Medal Lecture (60 min)			
10:30	Coffee Break			
	Meeting room 1	Meeting room 2	Meeting room 3	Meeting room 4
11:00	Health and Nutrition	Dairy and Animal Lipids	Lipidomics	Contaminants
11:20				
11:40				
12:00				
12:20	Lunch – Table top Exhibition (round tables)			
13:40	Exhibitor Presentations	Dairy and Animal Lipids	Lipidomics	POSTER PRESENTATIONS
14:00				
14:20				
14:40				
15:00				
15:20	Closing and Announcement of the 19th Euro Fed Lipid Congress and Expo			
15:50	Coffee Break			

European Lipid Technology Award

Meeting room 1

Chairs: Karin Schwarz, Euro Fed Lipid President – Markus Dierker, Bertrand Matthäus

09:30 a.m. EUROPEAN LIPID TECHNOLOGY AWARD LECTURE

TBA

Uwe T. Bornscheuer, Greifswald, DE

10:30 a.m. Coffee Break

Processing and Sustainability –
Rapeseed/Oilseed Valorisation

Meeting room 1

Chairs: Wim de Greyt, Jeannette Hollien

11.00 a.m. For a New Theoretical Approach of Mechanical Extraction through the Example of Dehulled Sunflower

P. Carré, Pessac/FR

11.20 a.m. An Innovative Approach to Rapeseed/Canola Processing

M. Kaválek, Česká Skalice/CZ

11.40 a.m. Pilot Plant for a Continuous Dehulling, Drying and Conditioning of Rapeseed in a Fluidized Bed Application

F. Sajontz, Magdeburg/DE, A. Pior, Magdeburg/DE, F. Steffler, Leuna/DE, M. Henneberg, G. Börner, Magdeburg/DE

12.00 p.m. Requirements for Rapeseed Proteins for Use in Food and Feed

J. Palomino, Magdeburg/DE, M-C. Baune, K. Heinzelmann, Quakenbruck/DE, C. Hald, C. Dawid, München/DE

12.20 p.m. Impact of Filter Screens on Bleaching Earth Consumption

S. Neufeld, Rosenberg/DE

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

Processing and Sustainability: Sustainability and Bio-economy
for the Lipid Industry (joint session)

Meeting room 1

Chairs: Wim de Greyt, Jeannette Hollien, Christine Lang

01.40 p.m. KEYNOTE LECTURE

How Plant Biotechnology can help Deliver a Greener Future

J. Napier, Hertfordshire/GB

02.20 p.m. Climate Change. What is it and What can the Oil Seed Industry do about it?

A.R. Paine, Horncastle/GB

02.40 p.m. Development and Future Prospects of Enzymatic Biodiesel

T. Balle, Lyngby/DK, A.R. Madsen, R. Lindström, Lyngby/DK

03.00 p.m. Helping Renewable Diesel become an Achievable Goal

V. Ribeiro Celinski, Moosburg/DE, C. Rodriguez Gaia, Yuncos/ES

03:20 p.m. Coffee Break

Processing and Sustainability:
Sustainable Oil Processing for the Future I

Meeting room 1

Chairs: Wim de Greyt, Jeannette Hollien

03.50 p.m. KEYNOTE LECTURE

Ethanollic Mild Extraction of Dehulled Rape-/Canola-Seeds - The Long Way to EthaN_a

G. Börner, Magdeburg/DE, A. Pior, Magdeburg/DE, F. Steffler, Leuna/DE

04.30 p.m. Simultaneous Production of Oil and Proteins from Oilseeds using 2-methyloxolane as an Alternative Bio-based Solvent to Hexane

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. Has the Time Finally come for Production of High Quality Oleochemicals by use of Enzyme Technologies

H.C. Holm, Hellerup/DK

05.10 p.m. Applications of New Thin Film-short Path Evaporation Technologies in the Purification of Edible Oils

E. Hernandez, Tomball, TX/US, P. Alasti, Stoughton, MA/US

05:30 p.m. POSTER SESSION AND TABLE TOP EXHIBITION (5:30 p.m. – 6:30 p.m.)

European Lipid Technology Award

Meeting room 1

Chairs: Karin Schwarz, Euro Fed Lipid President – Markus Dierker, Bertrand Matthäus

09:30 a.m. EUROPEAN LIPID TECHNOLOGY AWARD LECTURE

TBA

Uwe T. Bornscheuer, Greifswald, DE

10:30 a.m. Coffee Break

Sponsor Presentations

Meeting room 2

Chairs: TBA

11:00 a.m. Keit Spectrometers, Oxfordshire/GB

11:20 a.m. Laix Technologies UG, Eschweiler/DE

11:40 a.m. J. Rettenmaier & Söhne, Rosenberg/D

12:00 p.m. TBA

12:20 p.m. TBA

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

Bioscience and Biotechnology

Meeting room 2

Chairs: Robert Kourist, Pierre Villeneuve

01:40 p.m. KEYNOTE LECTURE

Oxygenase-Based Whole-Cell Biotransformation of Fatty Acids into Industrially Relevant Chemicals

J.-B. Park, Seoul/KR, F. Hollmann, Delft/NL, U.T. Bornscheuer, Greifswald/DE

02:20 p.m. Bile Salt-stimulated Catalytic Versatility and Structural Traits of sn-1 Stereoselective Lipase from *Cordyceps militaris*

J.O. Lee, Seoul/KR, J.Y. Park, Y.S. Choi, E.H. Yang, H.N. Park, Seoul/KR

02:40 p.m. Discovery of a Novel Stereoselective Lipase from Agricultural Products: A Case Study of sn-1 lipase from Peanut (*Arachis hypogaea*)

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. Enzymatic Interesterification of Palm-based Oil Blend: Physicochemical Properties, Crystallization Behaviors and Oxidative Stabilities

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

Chairs: Robert Kourist, Pierre Villeneuve

03:50 p.m. KEYNOTE LECTURE

Microbial Oil Production with the Oleaginous Yeast *Cutaneotrichosporon oleaginosus*.

A Journey from Genomics to Technical Scale Oil Production

T.B. Brück, Garching/DE

04:30 p.m. Sterol Modified Yeast

A. Emmerstorfer-Augustin, Graz/AT, A. Radkohl, L. Bernauer, H. Pichler, Graz/AT

04:50 p.m. Exploring the Diversity of Nature in the Discovery of New Lipases

S. Landvik, Lyngby/DK

05:10 p.m. Lipase Catalyzed Acidolysis of Sunflower Phosphatidylcholine towards Phospholipids Rich in Cctanoic Acid: Optimization using Response Surface Methodology

F. Hubert, Laval/FR, M. Côme, C. Loiseau, L. Poisson, F. Ergan, Laval/FR

05:30 p.m. POSTER SESSION AND TABLE TOP EXHIBITION (5:30 p.m. – 6:30 p.m.)

European Lipid Technology Award

Meeting room 1

Chairs: Karin Schwarz, Euro Fed Lipid President – Markus Dierker, Bertrand Matthäus

09:30 a.m. **EUROPEAN LIPID TECHNOLOGY AWARD LECTURE**
TBA

Uwe T. Bornscheuer, Greifswald, DE

10:30 a.m. Coffee Break

Analytics

Meeting room 3

Chairs: Torben Kuchler, Florence Lacoste

11.00 a.m. **Detection of Adulteration of Sunflower Oil with Safflower Oil Using Some Triacylglycerol Components and Tocopherol Compounds**

N. Basaran, Istanbul/TR, O. Anuk, F. Altuner, Istanbul/TR, M. Tasan, Tekirdag/TR, A. Tekin, Ankara/TR, O. Ozdikicierler, Izmir/TR

11.20 a.m. **A Practical Approach to Validate Quantitative NIR Methods for the Analysis of Fats and Oils**

C. Gertz, Hagen/DE, A. Gertz, Hagen/DE

11.40 a.m. **The Development of a Universal Analyser for Fats and Oil Refining and Processing**

J.D. Speed, Oxford/GB, S. Wood, Oxford/GB

12.00 p.m. **Lipid Epoxide Quantification in Food Emulsions by ¹H-¹³C HSQC NMR Spectroscopy**

V.J.P. Boerkamp, Wageningen/NL, D.W.H. Merckx, J. Wang, J.P. Vincken, M. Hennebelle, J.P.M. Duynhoven, Wageningen/NL

12.20 p.m. **Development of a GC-FID Method for the Quantitative Determination of Polyglycerol Polyricinoleate (PGPR) in Foods**

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

Chairs: Torben Kuchler, Florence Lacoste

01.40 p.m. **Investigation of Integral Stereoselectivity of Lipase using Chiral-phase HPLC and Computational Modeling of the Kinetics**

Y.S. Choi, Seoul/KR, J.Y. Park, E.H. Yang, H.N. Park, J.O. Lee, Seoul/KR

02.00 p.m. **UHPLC-ESI-MS/MS Analysis of Phospholipid Regioisomers**

M. Fabritius, Turku/FI, B. Yang, Turku/FI

02.20 p.m. **Determination of Geometric Isomers of Disaturated Triacylglycerols by GC/MS and their Possible Applications**

J.J. Salas, Sevilla/ES, E. Martínez-Force, M. Venegas-Calderón, R. Garcés, Sevilla/ES

02.40 p.m. **Monitoring the Fate of Different Lipid Classes upon Oxidation using Two-dimensional Liquid Chromatography**

E. Lazaridi, Wageningen/NL, M. Hennebelle, H.-G. Janssen, J.-P. Vincken, Wageningen /NL

03.00 p.m. **An *in-situ* Technique to Conduct DSC Measurements**

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

Chairs: Diego Luis Garcia Gonzalez, Ina Willenberg

03.50 p.m. **KEYNOTE LECTURE**

Toward a Continuum of Actions from Official Approval to Commercial Implementation of Health, Nutrition and Provenance Claims. The Case of Olive Oil

M. Tsimidou, Thessaloniki/GR

04.30 p.m. **Extraction and Characterization of Phenolic Compounds in California Olive Pomace and Evaluation of the Antioxidant Activities**

H. Zhao, Davis/US, S. Wang, Davis/US

04.50 p.m. **Virgin Olive Oil Shelf-life from the Phenolic Composition**

E. Diaz-Montaña, Seville/ES, M. Barbero-Lopez, R. Aparicio-Ruiz, M.T. Morales, Seville/ES

05.10 p.m. **Factors Affecting the Presence of Phenolics in Extra Virgin Olive Oil, Efforts to Increase their Concentration and their Functional Activity on Oxidative Stress, Telomere's Length and Aging**

A. Kiritsakis, Thessaloniki/GR, T. Keceli, Adana/TR, E. Iorio, Salerno/IT, C. Anousakis, Chania/GR, S. Selli, H. Kelebek, Adana/TR, D. Gerasopoulos, Thessaloniki/GR

05:30 p.m. **POSTER SESSION AND TABLE TOP EXHIBITION (5:30 p.m. – 6:30 p.m.)**

European Lipid Technology Award

Meeting room 1

Chairs: Karin Schwarz, Euro Fed Lipid President – Markus Dierker, Bertrand Matthäus

09:30 a.m. EUROPEAN LIPID TECHNOLOGY AWARD LECTURE
TBA

Uwe T. Bornscheuer, Greifswald, DE

10:30 a.m. Coffee Break

Marine and Algae Lipids

Meeting room 4

Chairs: Charlotte Jacobsen, Ingrid Undeland

11.00 a.m. KEYNOTE LECTURE
Potential Benefits of Omega-3 Fatty Acids Supplementation to Patients Infected with SARS-CoV-2

I. Castro, São Paulo/BR

11.40 a.m. Relevance of *Codium Tomentosum* Lipidome Plasticity for Biotechnological Applications

F. Rey, Aveiro/PT, P. Cartaxana, T. Melo, R. Calado, Aveiro/PT, R. Pereira, H. Abreu, Ílhavo/PT, P. Domingues, S. Cruz, M.R. Domingues, Aveiro/PT

12.00 p.m. Polar Lipid Profiling and Antioxidant Activity of *Chrysolita pseudoroscoffensis* Lipid Extracts

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. Macroalgae Species-specific Lipidomic Signature: Advantages and Challenges in Sea Vegetables Valorisation of for a Sustainable Development

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

Chairs: Fatima Paiva Martins, Karin Schwarz

01.40 p.m. KEYNOTE LECTURE
The Location, Orientation and Buoyance effects of Radical Probes in Micellar and Oil-in-Water Emulsions: The Diving Swan Analogy

C. Aliaga, Santiago/CL

02.20 p.m. Transport of Lipid Oxidation Intermediates and its Impact on the Lipid Oxidation Rate in a Model Food Emulsion

S. ten Klooster, Wageningen/NL, J. Buijs, K. Schroën, Wageningen/NL, C. Berton-Carabin, Nantes/FR

02.40 p.m. Relationships between the Rate of Initiation of Lipid Peroxidation and the Effective Interfacial Concentration of Antioxidants in Olive Oil-in-Water Nanoemulsions

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. Plant Protein-stabilized Emulsions: Implications of Protein and Non-protein Components on Lipid Oxidation

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

Chairs: Charlotte Jacobsen, Ingrid Undeland

03.50 p.m. KEYNOTE LECTURE
n-3 LC-PUFA from Microalgae: From Green Water to Health Conscious Consumer

I. Fourbet, Kortrijk/BE, E. Mienis, R. Demets, C. Dejonghe, L. Gheysen, Kortrijk/BE

04.30 p.m. Impact of Extraction Methods on Lipid Composition and Oxidative Status of *Nannochloropsis oceanica* Oil

W. Sun, Wageningen/NL, J.-P. Vincken, M. Hennebelle, Wageningen/NL

04.50 p.m. NEO-PUFAs (Isoprostanoids) in Algae and Edible Oils from Marine Species: Biomarkers and Bioactive Lipids

T. Durand, Montpellier/FR, C. Vigor, C. Oger, V. Bultel-Poncé, G. Reversat, J.-M. Galano, Montpellier/FR

05.10 p.m. Green Extraction of Eicosapentaenoic Acid (EPA) from *Nannochloropsis oculata* Through High Hydrostatic Pressure (HHP) and Moderate Electric Fields (MEF)

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. POSTER SESSION AND TABLE TOP EXHIBITION (5:30 p.m. – 6:30 p.m.)

European Lipid Science Award

Meeting room 1

Chairs: Karin Schwarz, Euro Fed Lipid President – Markus Dierker, Bertrand Matthäus

09.30 a.m. **EUROPEAN LIPID SCIENCE AWARD**
Omega-3 Fatty Acids for Optimal Health across the Life Course
 Philip C. Calder, University of Southampton, UK

10:30 a.m. Coffee Break

Oleochemicals

Meeting room 1

Chair: Markus Dierker

11.00 a.m. **KEYNOTE LECTURE**
Isomerizing Metathesis as a Concept for the Valorization of Renewables
 L. Goossen, Bochum/DE, J. Pollini, Bochum/DE

11.40 a.m. **Branched Fatty Acids: Advancements in Synthesis and Analysis**
 D. Kerstens, Leuven/BE, S. Van Praet, N. Vermeulen, B. Wambacq, B. Sels, Leuven/BE

12.00 p.m. **Biobased Aldehydes from Fatty Epoxides through Thermal Cleavage of β -hydroxy Hydroperoxides**
 N. Duguet, Villeurbanne/FR, T. De Dios Miguel, N.D. Vu, M. Lemaire, Villeurbanne/FR

12.20 p.m. **Aromatic Biobased Latex: From Natural Cashew and Clove Oil to Radical Emulsion Polymerization**
 S. Caillol, Montpellier/FR, V. Ladmiral, P. Lacroix-Desmazes, Montpellier/FR

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

Oleochemicals: Polymers and Application

Meeting room 1

Chair: Sylvain Caillol

01.40 p.m. **CNSL-based PVC Plasticizer, a Promising Alternative to Phthalates**
 B. Briou, Montpellier/FR

02.00 p.m. **Styrene-free Thermosetting Resins from Vegetable Oils**
 D. Cavuoto, Milan/IT, F. Bertini, A. Vignali, N. Ravasio, F. Zaccheria, Milan/IT

02.20 p.m. **Aerobic Oxidation of Fatty Acids and their Esters for Production of Industrial Chemicals**
 A. Cherepanova, Moscow/RU, E. Savel'ev, V. Sapunov, Moscow/RU

02.40 p.m. **Nano-Structured Organogel Lipid Carrier System; Effect of Gamma Oryzanol & Beta Sitosterol Self-Assembling Ability on Oxidative Stability**
 K. Sislioglu, Elazig/TR, D.J. McClements, Amherst/US, İ. Karabulut, Malatya/TR

03.00 p.m. **The Antimicrobial Properties of Quaternary Esters and Quaternary Hydroxyamides**
 K. Sasínová, Prague/CZ, J. Šmidrkal, M. Berčíková, K. Alishevich, Prague/CZ

03:20 p.m. Coffee Break

Marine and Algae Lipids/Lipid Oxidation Joint Session:
 Prevention of Marine Lipids Oxidation by Antioxidants

Meeting room 1

Chairs: Charlotte Jacobsen, Ingrid Undeland, Fatima Paiva Martins, Karin Schwarz

03.50 p.m. **Oxidative Stability of Side-streams from Cod Filleting Preserved by Antioxidant Dipping and Low Temperature Storage**
 A.-D.M. Sørensen, Kgs Lyngby/DK, H. Wu, Gothenburg/SE, O. Mejlholm, N. Bøknæs, Svenstrup/DK, I. Undeland, Gothenburg/SE, C. Jacobsen, G. Hyldeg, Kgs Lyngby/DK

04.10 p.m. **CROSS – A Clean Label Concept for Preventing Lipid Oxidation of Protein Isolates Recovered from Fish Co-products**
 J. Zhang, Gothenburg/SE, X. Lei, M. Abdollahi, M. Alminger, I. Undeland, Gothenburg/SE

04.30 p.m. **Influence of Nordic F. vesiculosus Extracts on Oxidative and Physical Stability of Fish-Oil-Enriched Mayonnaise**
 A. Getachew, Kgs. Lyngby/DK, W. Liu, D.B. Hermund, S.Lø. Holdt, C. Jacobsen, Kgs. Lyngby/DK

04.50 p.m. **Development and Optimization of Methods to Quantify Lipid Oxidation in Complex Fish Matrices**
 C. Oroy, Elven/FR

05.10 p.m. **Comparison between the Photo- and Auto-oxidative Stability of Aqueous Model Systems Enriched with Photoautotrophic and Heterotrophic n-3 LC-PUFA Rich Microalgae**
 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. **POSTER SESSION AND TABLE TOP EXHIBITION (5:30 p.m. – 6:30 p.m.)**

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 Philip C. Calder, University of Southampton, UK

10:30 a.m. Coffee Break

Lipid Oxidation: Microencapsulation and Pickering Emulsions

Meeting room 2

Chairs: Fatima Paiva Martins, Karin Schwarz

11.00 a.m. **Lipid Oxidation in the Pickering Emulsion Era**
 C. Berton-Carabin, Nantes/FR, A. Schröder, K. Schroën, Wageningen/NL, M. Laguerre, Avignon/FR

11.20 a.m. **Natural Particles can Armor Emulsions against Lipid Oxidation and Coalescence**
 Anja Schröder, Wageningen/NL

11.40 a.m. **Utilization of Potato Proteins and Peptides as Emulsifiers in the Micro Encapsulation of Fish Oil**
 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. **Does Wall Material Composition Influence Lipid Oxidation in Freeze-dried Pumpkin Seed Oil Microcapsules?**
 Z. Aksoylu Özbek, Manisa/TR, P. Günç Ergönül, Manisa/TR

12.20 p.m. **Interfacial Properties, Oxidative Stability and Bioaccessibility of Fish Oil-loaded Microcapsules Stabilized with Whey Protein Hydrolysate**
 P.J. Garcia-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

Olive Oil and Authenticity – Authenticity, Policy and Research

Meeting room 2

Chairs: Diego Luis Garcia Gonzalez, Ina Willenberg

01.40 p.m. **KEYNOTE LECTURE**
Latest Developments in EU Marketing Standards for Olive Oil
 DG-AGRI, Brussels/BE

02.20 p.m. **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?**
 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. **Varietal and Geographical Authentication of Virgin Olive Oil: Proving the Efficiency of Sesquiterpene Fingerprinting**
 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. **Authentication of Varietal Origin (cultivar) of Monovarietal Virgin Olive Oils According to their Volatile Profile by HS-SPME-GC-MS and Chemometrics**
 L. Cecchi, Florence/IT, M. Migliorini, E. Giambanelli, A. Cane, B. Zanoni, N. Mulinacci, F. Melani, Florence/IT

03:20 p.m. Coffee Break

**Olive Oil and Authenticity – OLEUM:
 Final Results and New Approaches**

Meeting room 2

Chairs: Diego Luis Garcia Gonzalez, Ina Willenberg

03.50 p.m. **A View on the Olive Oil Global Scenario through the results of the EU OLEUM Project**
 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. **SPME-GC-MS Analysis of Volatile Compounds of Virgin Olive Oil. An Inter-Laboratory Study for Method Development, Performance Evaluation and Application Prospects**
 D.L. Garcia-Gonzalez, Seville/ES, P.A. Golay, Lausaane/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. **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**
 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. **SPE-GC-FID Method for the Detection of Free and Esterified Hydroxylated Minor Compounds in Virgin Olive Oils**
 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. **Determination of Freshness in Virgin Olive Oils. The Current Possibilities and the Future Developments**
 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. **POSTER SESSION AND TABLE TOP EXHIBITION (5:30 p.m. – 6:30 p.m.)**

European Lipid Science Award

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 Philip C. Calder, University of Southampton, UK

10:30 a.m. Coffee Break

Exhibitor Presentations

Meeting room 3

Chairs: TBA

11.00 a.m. **Maxfry GmbH**, Hagen/DE

11:20 a.m. **Bruker Optik GmbH**, Ettlingen/DE

11:40 a.m. **Gerstel GmbH & Co.KG**, Mülheim an der Ruhr/DE

12:00 p.m. **Merck KGaA**, 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

Chair: Ludger Brühl

01.40 p.m. **KEYNOTE LECTURE**
Plant Oils Volatilomics. Which Questions does it Answer?
 H.H. Jelen, Poznan/PL

02.20 p.m. **Carotenoid, Tocopherol, and Volatile Aroma Compounds in Eight Sacha Inchi Seed (*Plukenetia volubilis L.*) Oil Ecotypes**
 A. Valencia, Lima/PE, S. Casimiro-Gonzales, K. Cancino Chávez, F. Ramos-Escudero, Lima/PE

02.40 p.m. **Characteristics of Post-Fermentation Corn Oil**
 J. Susik, Tychy/PL

03.00 p.m. **Advances in Lipid Research of Apricot**
 D. Zhang, Yangling/CN, Z. Zhao, Yangling/CN

03:20 p.m. Coffee Break

Health and Nutrition

Meeting room 3

Chairs: Michel Lagarde, Christian Wolfrum

03.50 p.m. **A High-fat Diet Enriched in Medium Chain Triglycerides Triggers Hepatic Thermogenesis and Improves Metabolic Health in Lean and Obese Mice**
 C. Mounier, Montréal/CA, S.A. Rial, A. Jutras-Carignan, K.F. Bergeron, Montréal/CA

04.10 p.m. **Fermentation, Polar Lipids, and Thrombosis**
 I. Zabetakis, Limerick/IE, R. Lordan, A. Tsoupras, Limerick/IE

04.30 p.m. **New Insights into Short Chain Fatty Acids from the Gut Microbiome may contribute to Impaired Brain Health**
 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. **Pro-resolving Potency of SPM-Enriched Oils**
 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. **Omega-3 Glycerides in Weaned Piglet Diet: Improvements in Production, Mortality and Morbidity**
 B. Angulo, Zaragoza/ES, E. Venegas-Venegas, L. Gil, S. Diago, J. Letosa, M. Fondevila, Zaragoza/ES

05:30 p.m. **POSTER SESSION AND TABLE TOP EXHIBITION (5:30 p.m. – 6:30 p.m.)**

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

10:30 a.m. Coffee Break

Insect Lipids

Meeting room 4

Chair Thomas Piofczyk

11.00 a.m. **KEYNOTE LECTURE**
Insect Oils and Potential Applications
 G.R. Verheyen, Geel/BE, F. Meersman, Heist-Op-Den-Berg/BE, S. Van Miert, Geel/BE

11.40 a.m. **The Effect of the Diet and Killing Methods on Insect Lipids: The Case Study of Black Soldier Fly**
 V. Lolli, Parma/IT, A. Fuso, A.V. Luparelli, F. Bonzanini, G. Leni, S. Sforza, A. Caligiani, Parma/IT

12.00 p.m. **Replacing Vegetable Oil by Insect Oil in Food Products: Effect of Deodorization on the Sensory Evaluation**
 D.A. Tzompa-Sosa, Ghent/BE, K. Dewettinck, X. Gellynck, J.J. Schouteten, Ghent/BE

12.20 p.m. **Modulation of Nutritional Value of *Hermetia illucens* Larvae by Feeding Microalgae-enriched Coffee Silverskin: Amino Acids, Fatty Acids and Carotenoids**
 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

**Processing and Sustainability:
 Sustainable Oil Processing for the Future II**

Meeting room 4

Chairs: Wim de Greyt, Jeannette Hollien

01.40 p.m. **On the Feasibility of Continuous Fat Fractionation by Combination of Scraped Surface Heat Exchangers and Decanter Centrifuge**
 M. Kirimlidou, Berlin/DE, E. Floeter, Berlin/DE

02.00 p.m. **Soap Carbonate Technology - Sustainable Soapstock Splitting with CO₂**
 A. Brandner, Frankfurt/DE, A. Lecca, Frankfurt/DE

02.20 p.m. **Demonstrating the Viability of Implementing Phospholipases in Alkaline Refining of Rapeseed Oil**
 C. Bhatt, Lyngby/DK

02.40 p.m. **'SAFE' Ice Condensing System: The Ammonia Free Alternative**
 B. Schols, Zaventem/BE, J. De Kock, Zaventem/BE

03.00 p.m. **Natural Bleaching Earths Reloaded**
 G. Kacandes, Athens/GR, M. Drossos, Athens/GR

03:20 p.m. Coffee Break

Deep Frying

Meeting room 4

Chair: Bertrand Matthäus

03.50 p.m. **KEYNOTE LECTURE**
Different Routes for Degradation of Fats and Oils at Room and Elevated Temperatures
 C. Gertz, Hagen/DE

04.30 p.m. **Rapeseed Oil Based Oleogels as a Promising New Alternative to Conventional Deep-frying Media**
 S. Nikolay, Detmold/DE, N. Erlenbusch, I. Smit, L. Weber, M. Schubert, B. Matthäus, Detmold/DE

04.50 p.m. **The Impact of Type of Oil and Fat on the Formation of Acrylamide in Fried Foods**
 C. Gertz, Hagen/DE, S. Seifer, Hagen/DE

05.10 p.m. **Effect of Intermittent Frying of French Fries on Quality of Low Diglycerides Palm Oil**
 N.A. Ab Karim, Selangor/MY

05:30 p.m. **POSTER SESSION AND TABLE TOP EXHIBITION (5:30 p.m. – 6:30 p.m.)**

DGF Normann Medal Award

Meeting room 1

Chairs: Markus Dierker, Bertrand Matthäus

09.30 a.m. **DGF NORMANN MEDAL LECTURE**
TBA
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-acyl ethanolamides 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 Hrnčirik, 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**
Juliane 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.

05:30 p.m. **POSTER SESSION AND TABLE TOP EXHIBITION** (5:30 p.m. – 6:30 p.m.)

DGF Normann Medal Award

Meeting room 1

Chairs: Markus Dierker, Bertrand Matthäus

- 09.30 a.m. **DGF NORMANN MEDAL LECTURE**
TBA
 C. Jacobsen, National Food Institute, Kgs. Lyngby/DK

- 10:30 a.m. Coffee Break

Plant Lipids and Vegetable Oils:
 Plants Lipids – From Analysis to Application

Meeting room 2

Chair: Ludger Brühl

- 11.00 a.m. **TBA**
- 11.20 a.m. **TBA**
- 11.40 a.m. **Extraction of Oils Seeds and Production the Bio-soaps of the *Carthamus tinctorius L* from different Origins (Algerian, Moroccan, Yemeni)**
 F. Tissouras, Mostaganem/DZ, F. Belarbi –Chibani, A. Rebouhi, M. Kaced, Tiaret/DZ, L. Zahaf, H. Meftah, A. Bouzide, S. Bouhamri, Mostaganem/DZ
- 12.00 p.m. **Efficacy of Bioactive Components of Bottle Gourd Oilseed Extracts on the Antimicrobial Activity and Toxigenic Fungi**
 A.G. Abdel-Razek, Cairo/EG, Ahmed N. Badr, Cairo/EG
- 12.20 p.m. **The Effect of Microwave Roasting on Compositional Characteristics of Cold-Pressed Fig Seed Oil**
 A. Yıldırım Vardin, Aydın/TR, D. Deniz Şirinyıldız, A. Yorulmaz, Aydın/TR
- 12:40 p.m. Table Top Exhibition – Lunch Break

Plant Lipids and Vegetable Oils:
 Plant Lipids – Plant Lipidomics

Meeting room 2

Chair: Ludger Brühl

- 01.40 p.m. **Fatty Acid Profile Discriminated Varieties of *Triticum Turgidum* Subspecies (dicoccon, turanicum and durum)**
 R. Foligni, Ancona/IT, M. Mozzon, M. Pasquini, A. Merletti, C. Mannozi, S. Tavoletti, Ancona/IT
- 02.00 p.m. **Plant Lipid Metabolism in Response to *Phytophthora sojae* Infection and Colonization in Soybean (*Glycine max*) Cultivars**
 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
- 02.20 p.m. **Oxidative Stress Biomarkers from Date Palm Fruit and By-products: Five different Varieties Grown in Two different Locations as Potential Sources**
 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
- 02.40 p.m. **Genes Involved in the Sunflower Seed Wax Ester Synthesis**
 C. De Andrés-Gil, Sevilla/ES, M. Venegas-Calerón, A.J. Moreno-Pérez, E. Martínez-Force, J.J. Salas, Sevilla/ES
- 03.00 p.m. **TBA**
- 03:20 p.m. Coffee Break

Exhibitor Presentations

Meeting room 2

Chair: TBA

- 03.50 p.m. **Oil Dri**, Chicago/USA
- 16:10 p.m. **Wiley-VCH**, Weinheim/DE
- 16:30 p.m. **Desmet Ballestra**, Zaventem/BE
- 16:50 p.m. TBA
- 17:10 p.m. TBA
- 05.30 p.m. **Euro Fed Lipid General Assembly** – All Euro Fed Lipid Members are cordially invited to attend.
- 05:30 p.m. **POSTER SESSION AND TABLE TOP EXHIBITION** (5:30 p.m. – 6:30 p.m.)

DGF Normann Medal Award

Meeting room 1

Chairs: Markus Dierker, Bertrand Matthäus

09.30 a.m. **DGF NORMANN MEDAL LECTURE**
TBA
 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. **Investigating the Correlation between Hemolysis and Lipid Oxidation in Red Blood Cell-enriched Washed Fish Muscle Mince**
 S. Ghirmai, Gothenburg/SE, H. Wu, M. Axelsson, I. Undeland, Gothenburg/SE

11.40 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

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. Narrea, C. Mannozi, 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 Chondrolia 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, Bragança/PT, A. Veloso, Coimbra/PT, R. Cruz, S. Casal, Porto/PT, J. Pereira, A. Peres, Bragança/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**
 I.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. **¹H-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.

05:30 p.m. **POSTER SESSION AND TABLE TOP EXHIBITION** (5:30 p.m. – 6:30 p.m.)

DGF Normann Medal Award

Meeting room 1

Chairs: Markus Dierker, Bertrand Matthäus

09.30 a.m. **DGF NORMANN MEDAL LECTURE**
TBA
 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. **KEYNOTE LECTURE**
Nanostructure of Cocoa Butter in the Molten, Liquid Crystalline and Solid State
 M. Rappolt, Leeds/GB

11.40 a.m. **Modeling Triglyceride Pure Component Properties by a Configurational Approach**
 J. Seilert, Berlin/DE, E. Flöter, Berlin/DE

12.00 p.m. **Mixing Phase Behavior of Trilaurin and oleic-rich Triacylglycerols Forming Molecular Compound**
 J. Macridachis, Barcelona/ES, L. Bayés-García, T. Calvet, Barcelona/E

12.20 p.m. **Monitoring the Crystallization of *Trans*-free Cocoa Butter Replacers in the Cooling Tunnel by differential Scanning Calorimetry**
 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. **The Influence of Minor Oil Components on Wax Oleogels**
 M. Scharfe, Berlin/DE, E. Flöter, Berlin/DE

02.00 p.m. **On the Effect of Oil Type and Wax Composition on Oleogel Properties**
 T. Wettlaufer, Berlin/DE, E. Flöter, Berlin/DE

02.20 p.m. **Multicomponents Oleogels and Emulgels Formation using High-Intensity Ultrasound**
 T.L.T. da Silva, Gembloux/BE, S. Danthine, Gembloux/BE

02.40 p.m. **Achieving Ultra-Low Interfacial Tension between Vegetable Oils and Water with Conventional Bio-based Surfactants**
 Y. Gagnon, Compiègne/FR, H. Mhemdi, F. Delbecq, E. Van Hecke, Compiègne/FR

03.00 p.m. **Polysaccharides-stabilized Aqueous Foams to Fabricate Highly Oil-absorbing Cryogels: Preparation of Plant Oleogels**
 Z. Meng, Wuxi/CN, Q. Jiang, Y. Liu, Wuxi/CN

03:20 p.m. Coffee Break

Chair: TBA

03.50 p.m. **Flash Poster Presentations**

Meeting room 4

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

SFEL Chevreur Medal Award

Meeting room 1

Chairs: Markus Dierker, Bertrand Matthäus, Karin Schwarz, Philippe Guesnet - President SFEL

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. Torrissen, 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: TBA

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. TBA

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 Chevreur Medal Award

Meeting room 1

Chairs: Markus Dierker, Bertrand Matthäus, Karin Schwarz, Philippe Guesnet - President SFEL

- 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 Aldei

- 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. **Correlation between Milk Fat Components and Polymorphism**
 N. Arita-Merino, Wageningen/NL, H. van Valenberg, E. Scholten, Wageningen/NL
- 12:40 p.m. Table Top Exhibition – Lunch Break

Dairy and Animal Lipids

Meeting room 2

Chair: Noelia Aldei

- 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 Chevreur Medal Award

Meeting room 1

Chairs: Markus Dierker, Bertrand Matthäus, Karin Schwarz, Philippe Guesnet - President SFEL

- 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

Chair: Ruth Birner-Grünberger

- 11.00 a.m. **KEYNOTE LECTURE**
TBA
 Andrej 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

Chair: Ruth Birner-Grünberger

- 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-Gruenberger, 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

Chairs: Markus Dierker, Bertrand Matthäus, Karin Schwarz, Philippe Guesnet - President SFEL

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 Hrnčirik, 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, Sprockhövel/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×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

Chair: TBA

03.50 p.m.

Flash Poster Presentations

Meeting room 4

POSTER PROGRAMME

Analytics

- ANLI-001** **Rapid Separation of *Trans* and *cis* Fatty Acid Methyl Esters with Agilent DB FastFAME GC Column**
G Serrano Izaguirre, Wilmington/US, Y. Zou, Shanghai/CN, J. De La Mata, Madrid/ES
- ANLI-002** **Influence of Solvent Type and Biomass State during Ultrasound Assisted Lipid Extraction of *Nannochloropsis* on the Lipid Extraction Efficiency and Lipid Quality**
E. Mienis, Kortrijk/BE, D. Vandamme, Diepenbeek/BE, I. Foubert, Kortrijk/BE

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. Zoumpanti, A. Xenakis, Athens/GR

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

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-002** **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
- DAIRY-003** **Crystallization Behavior of Tallows 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** **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-001** **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-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** **Increased Fasting Chylomicron Remnants in Obese Adolescents Correlate with Higher Methylglyoxal Flux**
A Gugliucci, Vallejo/US, R. Caccavello, Vallejo/US, M.E. Garay-Sevilla, K.P. Gutierrez, A.P. Gonzalez, Guanajuato/MX
- HENU-005** **Omega-3 Glycerides in Weaned Piglet Diet: Improvements in Production, Mortality and Morbidity**
B. Angulo, Zaragoza/ES, S. Diago, L. Gil, J. Letosa, E. Venegas-Venegas, M. Fondevila, Zaragoza/ES
- 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



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Polar Bear photo provided by: Kyriakos Kaziras

MERCK

POSTER PROGRAMME

- HENU-008 Dinor and Tetranor-Protectin D1: Biomarkers in the Resolution of Inflammation?**
A. Sala, Milan/IT, L. Balas, Montpellier/FR, P. Rise, Milan/IT, G. Dayaker, Montpellier/FR, C. Bolego, Padova/IT, F. Stellari, Parma/IT, A. Trenti, Padova/IT, C. Buccellati, Milan/IT, T. Durand, Montpellier/FR
- 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. Gaudiard, 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
- HENU-010 The First Nutrient Specific Database: Human Intervention Trials with EPA and DHA Omega-3 Fatty Acids**
K. Roke, Kelowna/CA, A. Wilkin, Ottawa/CA, A. Bernasconi, Salt Lake City/US, E. Schutt, New Jersey/US
- 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

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

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-002 Oxidative stability of *sacha inchi***
N. Avendaño Bustos, Ibagué/CO, M.S. Peña Yara, Pitalito/CO, H.A. Vaquiro Herrera, M. Obando Chaves, Ibagué/CO
- 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-aflatoxicogenic 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 Development and Adaptation of Methods to Quantify Lipid Oxidation in Complex Fish Matrices**
C. Oroy, El/FR
- 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
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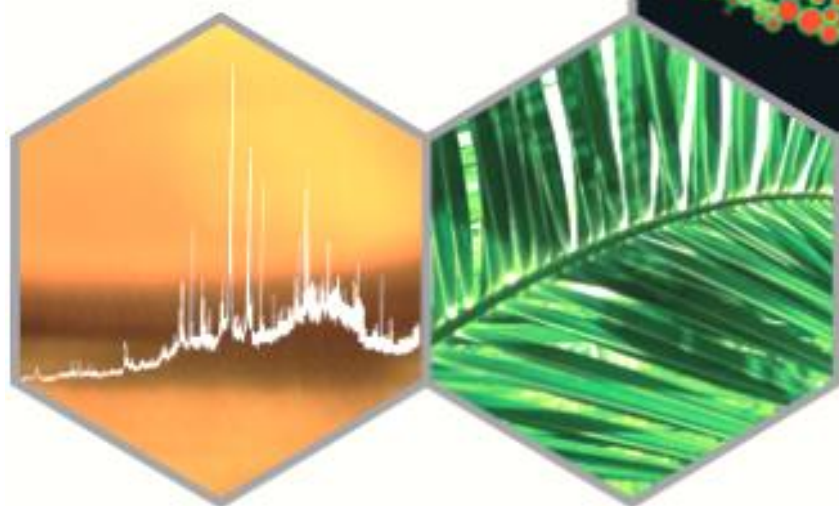
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For almost 40 years, the medium-sized and owner-managed company Axel Semrau has been active in sales and support of special solutions for sample preparation and chromatography as well as application-optimized workstations. The focus is on efficient automation in the laboratory. Axel Semrau integrates hardware of well-known manufacturers or own hard- and software into complete solutions. Especially for food analysis, reliable systems for routine analysis have been developed, for example to determine the content of MOSH/MOAH, MCPD, FAMES or glyphosate in food.

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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.



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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.



French Oil Mill Machinery Company

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Keit Spectrometers Ltd

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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.

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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.

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Maxfry GmbH

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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.

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Oil-Dri Corporation of America

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Oil-Dri Corporation of America

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www.oildri.com

Barry Gursky

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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: DEUTDE33HAN30

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

Euro Fed Lipid e.V.

P.O. Box 90 04 40

60444 Frankfurt/Main

Germany

Phone: +49/69/6860 4846 (Mondays and Tuesdays only!) otherwise per E-Mail.

saritas@eurofedlipid.org

info@eurofedlipid.org

www.eurofedlipid.org



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