

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

Hosted by SFEL and GERLI



## Oils, Fats and Lipids:

From Lipidomics to Industrial Innovation

14-17 September 2014 - Montpellier - France



[www.eurofedlipid.org/meetings/montpellier2014](http://www.eurofedlipid.org/meetings/montpellier2014)

# PROGRAMME

# CLARIANT

## Highly active bleaching earth **TONSIL® FOR THE WORLD**



**THE REASON WHY OUR BLEACHING EARTH PRODUCTS ARE SO SUCCESSFUL IS BECAUSE THEY ARE MADE FROM THE BEST RAW CLAY.**

Tailored by our team to meet the exact needs of each individual customer, they are always delivered on time. This claim ensures our constant high level of quality.

CLARIANT PRODUKTE (DEUTSCHLAND) GMBH  
Functional Minerals, Segment Purification  
Ostenrieder Straße 15 · 85368 Moosburg · Germany  
Phone: +49 8761 82-603 · Fax: +49 8761 82-670

WWW.CLARIANT.COM

what is precious to you?

## INVITATION

The European Federation for the Science and Technology of Lipids (Euro Fed Lipid e.V.) cordially invites you to attend its 12<sup>th</sup> International Congress:

### **Oils, Fats and Lipids** **From Lipidomics to Industrial Innovation** **14-17 September 2014 · Montpellier · France**

#### **>> SCIENTIFIC COMMITTEE**

<b>Evan Abrahamse</b>	Utrecht, The Netherlands
<b>Noelia Aldai Elkoro-Irube</b>	Vitoria-Gasteiz, Spain
<b>Ramon Aparicio-Lopez</b>	Sevilla, Spain
<b>Uwe T. Bornscheuer</b>	Greifswald, Germany
<b>Sylvain Caillol</b>	Montpellier, France
<b>Frédéric Carrière</b>	Marseille, France ( <b>Chair</b> )
<b>Yuen May Choo</b>	Kuala Lumpur, Malaysia
<b>Günther Daum</b>	Graz, Austria
<b>Stefaan De Smet</b>	Melle, Belgium
<b>Eric Decker</b>	Amherst, MA, USA
<b>Bernadette Delplanque</b>	Orsay, France
<b>Thierry Durand</b>	Montpellier, France
<b>Ivo Feussner</b>	Göttingen, Germany
<b>Frédéric Fine</b>	Pessac, France
<b>Imogen Foubert</b>	Kortrijk, Belgium
<b>Lars Hellgren</b>	Kgs. Lyngby, Denmark
<b>Charlotte Jacobsen</b>	Kgs. Lyngby, Denmark
<b>Florent Joffre</b>	Pessac, France
<b>Marc Kellens</b>	Zaventem, Belgium
<b>Florence Lacoste</b>	Pessac, France
<b>Michel Lagarde</b>	Villeurbanne, France
<b>Fernando Leal-Calderone</b>	Pessac, France
<b>Jérôme Lecomte</b>	Montpellier, France
<b>Michel Linder</b>	Vandeuvre-les-Nancy, France
<b>Eric Marechal</b>	Grenoble, France
<b>Michael M. Meier</b>	Karlsruhe, Germany
<b>Marie-Caroline Michalski</b>	Villeurbanne, France
<b>Anna Nicolaou</b>	Manchester, UK
<b>Jérôme Nigou</b>	Toulouse, France
<b>Michel Record</b>	Toulouse, France
<b>Fabrice Turon</b>	Toulouse, France
<b>Gerrit van Duijn</b>	Rotterdam, The Netherlands
<b>Pierre Villeneuve</b>	Montpellier, France ( <b>Chair</b> )
<b>Michael Wakelam</b>	Cambridge, UK

#### **>> ORGANISATION**

**Euro Fed Lipid Headquarters, Frankfurt/D:**  
**Frank Amonet, Sevim Saritaş, Meltem Gürbüzöglü**

**Dear Colleague,**

this year, the Euro Fed Lipid Congress will take place in Montpellier. This beautiful city in the southern part of France, just a short distance from the Mediterranean sea, has a strong scientific community gathering internationally recognized research centres (CNRS, INRA, INSERM, CIRAD, Agropolis, SupAgro, Montpellier University,...) and around 12,000 researchers. Main research topics are medicine, agronomy, chemistry, pharmacology, environment, water, and there is a local interest for lipids in all these areas. Montpellier is therefore the right place for a meeting covering "Oils, Fats and Lipids: From Lipidomics to Industrial Innovation".

One particularity of this congress is that it is co-hosted by two French national societies, both being members of Euro Fed Lipid. The first one, SFEL (Société Française d'Etude des Lipides; ex AFCEG; [www.sfel.asso.fr/](http://www.sfel.asso.fr/)) is the oldest one and was created in 1943. Covering various aspects of lipid science and technology, SFEL has strong links with the oil and fat industry. The second one, GERLI (Groupe d'Etude et de Recherche en Lipidomique; [www.gerli.com/](http://www.gerli.com/)) is the lipid division of the French Society for Biochemistry and Molecular Biology (SFBBM) and it was created in 1978 as an independent association. It also covers various aspects of lipid research with a strong connection to life sciences. Together with session chairs, our members have been involved in the selection of oral (around 350 requests) and poster presentations from submitted abstracts, as well as in contacting internationally recognized scientists for plenary and keynote lectures. At the end, we are convinced that the final programme established by the scientific committee is providing a broad and comprehensive view on current lipid science and technology. We hope it will be attractive for other European societies and colleagues from all

over the world. We hope it triggers new contacts and helps to develop new collaborations among academic scientists and those from industry.

We are delighted to invite you to Montpellier and look forward to welcoming you at the 12<sup>th</sup> Euro Fed Lipid Congress from 14-17 September 2014. It will taking place at "Le Corum", a conference centre located right in the heart of Montpellier historical centre, at a walking distance from Place de la Comédie. You will thus have a unique opportunity to discover the History and Heritage of Montpellier besides the scientific sessions prepared for you.

Welcome at the 12<sup>th</sup> Euro Fed Lipid Congress!

We look forward to meeting you there.



Gerrit van Duijn  
Vlaardingen, NL  
Euro Fed Lipid  
President



Pierre Villeneuve  
Montpellier, FR  
Congress Chair  
Euro Fed Lipid Vice-President  
SFEL Board Member



Frédéric Carrière  
Marseille, FR  
Congress Chair  
GERLI President

## » WELCOME TO MONTPELLIER

Capital of the Languedoc-Roussillon region, just 11 km from the Mediterranean Sea, Montpellier is the eighth largest town in France, regularly ranked top in terms of quality of life.

A unique example of intelligent city planning in Europe, built by the world's leading architects, Montpellier is a destination that is also rich with 1,000 years of history.

Renowned for its dynamism and for its university faculties (including the first Faculty of Medicine in the western world), the capital of Languedoc-Roussillon is one of the leading university towns in France and one of southern Europe's main business centres. As a result of Montpellier's long university tradition, nearly 70,000 students reside in the immediate area. Due to this youthful influence, or rather thanks to it, there is an abundance of festivals, cafés and other encounters just waiting to happen.

Walking through Montpellier's historical centre is like travelling through 1,000 years in time, from the year 985 to the seeds of the city's future. The city of Montpellier has kept the reminders of its past intact and proudly protects the symbols of every era. Meander along the typical medieval streets of the south, winding your way from the central Place de la Comédie to the peaceful Place de la Canourgue.

Montpellier is located in the middle of the Coteaux du Languedoc area, the largest wine-growing region in the world. Montpellier is unique in that it is the French city with the most area covered by vineyards in its territory. Launched in 2003, the Grés de Montpellier appellation encompasses the know-how of local producers and the quality the Montpellier land.

Additional information on [www.ot-montpellier.fr](http://www.ot-montpellier.fr)



Sunday, 14 September 2014	
13:50 – 15:30	<b>Registration</b>
Room	Pasteur Auditorium
15:30 – 15:45	<b>Welcome and Opening</b>
15:45 – 16:30	<b>OPENING LECTURE</b>
16:30 – 17:15	<b>DGF NORMANN MEDAL LECTURE</b>
Room	Room Antigone 2 and Joffre 1-3
17:30	<b>POSTER SESSION / WELCOME RECEPTION</b>

**TIMETABLE**

Monday, 15 September 2014		
Room	Pasteur Auditorium	
09:00 – 10:00	SFEL-Chevreul Medal Lecture	
10:00 – 10:30	Coffee Break	
Room	Pasteur Auditorium	Lecture Hall Antigone 1
10:30 – 10:50	Plant Lipids, Oil Seeds, Plant Breeding	Physical Chemistry, Lipid Biophysics and Formulations
10:50 – 11:10		
11:10 – 11:30		
11:30 – 11:50		
11:50 – 12:10	Lunch Break	
12:10 – 13:30	Lunch Break	
13:30 – 13:50	Plant Lipids, Oil Seeds, Plant Breeding	Physical Chemistry, Lipid Biophysics and Formulations
13:50 – 14:10		
14:10 – 14:30		
14:30 – 14:50		
14:50 – 15:10	Lunch Break	
15:10 – 15:40	Coffee Break	
15:40 – 16:00	Lipid Oxidation and Antioxidants	Processing
16:00 – 16:20		
16:20 – 16:40		
16:40 – 17:00		
17:00 – 17:20	POSTER SESSION	
17:30 – 19:00	POSTER SESSION	

**TIMETABLE**

Monday, 15 September 2014		
Pasteur Auditorium		
SFEL-Chevreul Medal Lecture		
Coffee Break		
Lecture Hall Antigone 3	Lecture Hall Rondelet	Lecture Hall Barthez
Lipid Chemistry and Oleochemistry	Milk and Dairy Products in Human Nutrition	Innovations in Industry
Lunch Break		
Lunch Break		
Lipid Chemistry and Oleochemistry	Milk and Dairy Products in Human Nutrition	Innovations in Industry
Coffee Break		
Coffee Break		
Lipids in Nutrition	Biotechnology and Enzyme Technology	Microbial Lipids
POSTER SESSION		
POSTER SESSION		

## TIMETABLE

Tuesday, 16 September 2014			
Room	Pasteur Auditorium		
09:00 – 10:00	European Lipid Technology Award Lecture		
10:00 – 10:30	Coffee Break		
Room	Pasteur Auditorium	Lecture Hall Antigone 1	Lecture Hall Antigone 3
10:30 – 10:50	Processing	Lipids in Nutrition	Lipidomics, Analytics, Authenticity, Imaging
10:50 – 11:10			
11:10 – 11:30			
11:30 – 11:50			
11:50 – 12:10	Lunch Break		
12:10 – 13:30	Lunch Break		
13:30 – 13:50	Processing	Molecular and Cellular Biology of Lipids in Health and Disease	Lipidomics, Analytics, Authenticity, Imaging
13:50 – 14:10			
14:10 – 14:30			
14:30 – 14:50			
14:50 – 15:10	Lunch Break		
15:10 – 15:40	Coffee Break		
15:40 – 16:00	Processing	Molecular and Cellular Biology of Lipids in Health and Disease	Lipid Oxidation and Antioxidants
16:00 – 16:20			
16:20 – 16:40			
16:40 – 17:00			
17:00 – 17:20	POSTER SESSION		
17:30 – 19:00	POSTER SESSION		
19:30	CONGRESS DINNER		

## TIMETABLE

Tuesday, 16 September 2014			
Pasteur Auditorium			
European Lipid Technology Award Lecture			
Coffee Break			
Lecture Hall Rondelet	Lecture Hall Barthez	Lecture Hall Studio	
Lipids in Animal Science	Microbial Lipids	Mediterranean Oils and Fats	
Lunch Break			
Lunch Break			
Lipids in Animal Science	Marine Lipids	Mediterranean Oils and Fats	
Coffee Break			
Biotechnology and Enzyme Technology	Marine Lipids	Young Scientist Session	
POSTER SESSION			
POSTER SESSION			
CONGRESS DINNER			

## TIMETABLE

### Wednesday, 17 September 2014

Room	Pasteur Auditorium	Lecture Hall Antigone 1
09:00 – 09:20	<b>Lipid Oxidation and Antioxidants</b>	<b>Processing</b>
09:20 – 09:40		
09:40 – 10:00		
10:00 – 10:20		
10:20 – 10:40		
10:40 – 11:10	Coffee Break	
11:10 – 12:30	<b>Awards for Young Scientists</b>	
12:30 – 13:15	<b>European Lipid Science Award Lecture</b>	
13:15	<b>Farewell and Invitation to Florence 2015</b>	

## TIMETABLE

### Wednesday, 17 September 2014

Lecture Hall Antigone 3	Lecture Hall Rondelet	Lecture Hall Barthez
<b>Lipids in Nutrition</b>	<b>Physical Chemistry, Lipid Biophysics and Formulations</b>	<b>Biotechnology and Enzyme Technology</b>



Sunday, 14 September 2014

Pasteur Auditorium

Chair: Gerrit van Duijn, Pierre Villeneuve, Frédéric Carriere,  
Klaus Schurz

## WELCOME AND OPENING

15:30 WELCOME ADDRESS

15:45 **OPENING LECTURE**  
Lipids in a Global Bioeconomy  
R.D. Schmid, Stuttgart/DE

16:30 **DGF NORMANN MEDAL LECTURE**  
Enzymatic Lipid Modification: Past, Present and Future  
U.T. Bornscheuer, Greifswald/DE

Room Antigone 2 and Joffre 1-3

17:30 **POSTER SESSION and WELCOME RECEPTION**

Drinks and snacks will be served



© L. Martorell

Monday, 15 September 2014

Morning

Pasteur Auditorium

Chair: Pierre Villeneuve, Frederic Carriere, Fabrice Turon

## SFEL CHEVREUL MEDAL LECTURE

09:00 **SFEL CHEVREUL MEDAL LECTURE**  
Inspired by Lipids  
J. Harwood, Cardiff/GB

10:00 Coffee Break *Antigone 2 and Joffre 1-3*

## PLANT LIPIDS

Pasteur Auditorium

Chair: Ivo Feussner and Eric Maréchal

10:30 **KEYNOTE LECTURE**  
Elucidating the Regulation of Oil Accumulation in Seeds of the Model Species *Arabidopsis thaliana*, a Key for the Design of Molecular Tools of Biotechnological Interest  
S. Baud, Versailles/FR, G. Barthole, A. To, M. Miquel, B. Dubreucq, L. Lepiniec, Versailles/FR

## PLANT LIPIDS: New Crop Models and Genetic Engineering

Pasteur Auditorium

11:10 **Targeted Metabolic Engineering of Oilseed Crops to Produce High Levels of Industrial Lipids**  
T. Durrett, Manhattan/US, J. Liu, East Lansing/US, S. Bansal, Manhattan/US, H. Park, Lincoln/US, A. Rice, East Lansing/US, T. Clemente, Lincoln/US, M. Pollard, J. Ohlrogge, East Lansing/US

11:30 ***Camelina sativa*, an Alternative Crop for Non-food Applications**  
M. Venegas-Calerón, Sevilla/ES, M.F. Rodríguez-Rodríguez, J.J. Salas, R. Garcés, Sevilla/ES, E.B. Cahoon, Lincoln/US, E. Martínez-Force, Sevilla/ES

11:50 **Transgenic Oilseed Crop *Camelina sativa* as an Alternative to Fish Oils**  
O. Sayanova, Harpenden/GB, R. Haslam, Harpenden/GB, N. Ruiz-Lopez, Madrid/ES, S. Usher, J.A. Napier, Harpenden/GB

12:10 Lunchbreak *Antigone 2 and Joffre 1-3*



Monday, 15 September 2014

Morning

**PHYSICAL CHEMISTRY, LIPID BIOPHYSICS AND FORMULATIONS: Crystallization Phenomena***Lecture Hall Antigone 1**Chair: Imogen Foubert and Fernando Leal-Calderon*

- 10:30 **Influence of Fat Crystal Network Structures on Properties of Fat-based Barrier Layers**  
K. Franke, Quakenbrueck/DE, U. Bindrich, Quakebrueck/DE
- 10:50 **Crystallization Behaviour of Binary Fat Blends containing Shea Stearin as Hard Fat**  
S. Danthine, Gembloux/BE, S. Delatte, C. Blecker, Gembloux/BE, K.W. Smith, Bedford/GB, K. Bhagga, Wormerveer/NL
- 11:10 **Effect of Limonene on the Crystallization Kinetics and Polymorphic Behavior of Cocoa Butter**  
A. Rigolle, Kortrijk/BE, B. Goderis, Leuven/BE, I. Foubert, Kortrijk/BE
- 11:30 **Effect of Seed Crystals on the Crystallization of Palm Olein**  
H. Fujiwara, Higashi-Hiroshima city/JP, H. Hondoh, A. Ichigi, Higashi-Hiroshima/JP, H. Arakawa, Tokyo/JP, S. Ueno, Higashi-Hiroshima/JP
- 11:50 **The Crystallisation of Tripalmitin in Triolein as Observed using Hot Stage Microscopy**  
D.I. Stewart, Loughborough/GB, A.G.F. Stapley, Z.K. Nagy, Loughborough/GB, P.S. Chong, York/GB
- 12:10 Lunchbreak *Antigone 2 and Joffre 1-3*

**LIPID CHEMISTRY AND OLEOCHEMISTRY***Lecture Hall Antigone 3**Chair: Paula Berman and Thierry Durand*

- 10:30 **KEYNOTE LECTURE**  
**Chemistry of Anti-inflammatory and Pro-resolving Lipid Mediators derived from EPA and DHA**  
N.A. Petasis, Los Angeles, CA/US
- 11:10 **Fatty Acid-based (bis) 6-membered Cyclic Carbonates as Efficient Isocyanate Free Poly(hydroxyurethane)s Precursor**  
H. Cramail, Pessac/FR, E. Grau, L. Maisonneuve, C. Alfos, Pessac/FR
- 11:30 **A Novel <sup>1</sup>H Low Field (LF)-NMR Relaxometry Method to Study the Microstructure Organization of Lipids in the Liquid Phase**  
P. Berman, Beer Sheva/IL, N. Meiri, Beer Sheva/IL, L.A. Colnago, São Carlos, SP/BR, O. Levi, Y. Parmet, Beer Sheva/IL, M. Saunders, California/US, Z. Wiesman, Beer Sheva/IL
- 11:50 **Total Synthesis of Isoprostanes and Neuroprostanes, Non-enzymatic Metabolites of EPA and DHA**  
C. Oger, Montpellier/FR, A. Guy, V. Bultel-Ponce, T. Durand, J.M. Galano, Montpellier/FR
- 12:10 Lunchbreak *Antigone 2 and Joffre 1-3*

Monday, 15 September 2014

Morning

**MILK AND DAIRY PRODUCTS IN HUMAN NUTRITION***Lecture Hall Rondelet**Chair: N.N.*

- 10:30 **KEYNOTE LECTURE**  
**From Nutrients to Foods: Impact of Dairy Fat and Dairy Products on Cardiovascular Health**  
B. Lamarche, Quebec/CA
- 11:10 **Milk Intake and Risk of Cardiovascular Diseases and Mortality: New Conclusions from Meta-analyses**  
S.S. Soedamah-Muthu, Wageningen/NL
- 11:30 **The Effect of Dairy Calcium on Lipid Metabolism and Body Weight Regulation**  
F. Raziani, Copenhagen/DK
- 11:50 **Dietary Caprylic Acid (C8:0) Increases Stomach C8:0 Level and Plasma Octanoylated Ghrelin but has no effect on Food Consumption and Body Weight Gain in the Rat**  
F.L. Lemarie, Rennes/FR, E. Beauchamp, P. Legrand, V. Rioux, Rennes/FR
- 12:10 Lunchbreak *Antigone 2 and Joffre 1-3*

**INNOVATIONS IN INDUSTRY***Lecture Hall Barthez**Chair: N.N.*

- 10:30 **KEYNOTE LECTURE**  
**A new Approach to Innovation in Oil Seed Business at Bunge**  
P. Verdelle, San Just Desvern/ES
- 11:10 **Recent Innovations in the Oil Palm Industry**  
K. Nesaretnam, Brussels/BE, C.Y. May, Kuala Lumpur/MY
- 11:30 **Production of High Value Fine Chemicals from Oil Palm Biomass: Status and Way Forward**  
A.A. Astimar, Kajang, Selangor/MY, Y.M. Choo, W.S. Lim, Kajang, Selangor/MY
- 11:50 **Innovations in Oilseed & Oil Process Technology – The Perspective of a Technology Provider**  
J. De Kock, Zaventem/BE, W. De Greyt, Zaventem/BE
- 12:10 Lunchbreak *Antigone 2 and Joffre 1-3*

Monday, 15 September 2014

Afternoon

**PLANT LIPIDS: New Crop Models and Genetic Engineering**

Pasteur Auditorium

Chair: Ivo Feussner and Eric Maréchal

- 13:30 **Wax Ester Production in *Crambe abyssinica***  
L.H. Zhu, Alnarp/SE, X.Y. Li, Alnarp/SE, F. Krens, E.N. van Loo, Wageningen/NL, E. Cahoon, Nebraska-Lincoln/US, I. Feussner, Goettingen/DE, X.R. Zhou, A. Green, Melbourne/AU, S. Szymne, Alnarp/SE

**PLANT LIPIDS: Oil Bodies**

- 13:50 **Ubiquitin-mediated Degradation of Oleosins is Associated with Storage Lipid Mobilization in Young Seedlings**  
S. D'Andrea, Versailles/FR, C. Deruyffelaere, Versailles/FR, A. Guillot, Jouy-en-Josas/FR, M. Miquel, H. Morin, P. Jolivet, T. Chardot, Versailles/FR

- 14:10 **Low Lipase Lines of Oil Palm (*Elaeis guineensis* Jacq.) with Improved Oil Quality**

V. Arondel, Bordeaux/FR, G. Ngando-Ebongue, La Dibamba/CM, F. Morcillo, D. Cros, N. Billotte, Montpellier/FR, H. Domonhédou, Pobè/BJ, T.J. Tranbarger, B. Nouy, Montpellier/FR, V. Arondel, Bordeaux/FR

**PLANT LIPIDS: Evolution of Glycerolipid Biosynthesis**

- 14:30 **Galactolipids are not Essential for the Function of Photosynthesis**  
K. Awai, Shizuoka/JP, H. Ohta, N. Sato, Tokyo/JP

- 14:50 **Membrane Fatty Acid Remodelling and Photosynthetic Performance in the Marine *Algae Phaeodactylum* and *Nannochloropsis* in Response to Nitrogen Starvation**  
D. Petroutsos, Grenoble/FR, D. Simionato, Padua/IT, M. Cussac, M.A. Block, Grenoble/FR, N. La Rocca, Padua/IT, D. Falconet, J. Jouhet, F. Rebeille, Grenoble/FR, T. Morosinotto, Padua/IT, F. Finazzi, E. Maréchal, Grenoble/FR

- 15:10 Coffee Break *Antigone 2 and Joffre 1-3*

**LIPID OXIDATION & ANTIOXIDANTS**

Pasteur Auditorium

Chair: Michel Lagarde and Eric Decker

- 15:40 **KEYNOTE LECTURE**  
**Paradox of Omega-3 PUFA Oxidation**  
K. Miyashita, Hakodate/JP

- 16:20 **Comparative Study on the Effect of Lipid Oxidation in Different Types of Meats and Fats**  
R. Nahas, Kalamazoo/US, T. Jones, N. Yang, J. Poulson, Kalamazoo/US

- 16:40 **Physical Structures in Bulk Oils as Lipid Oxidation Reactions Centers**  
E.A. Decker, Amherst/US, K. Kittipongpittaya, L. Cui, Amherst/US

- 17:00 **Homogenisation Equipment and Droplet Size Affect Oxidative Stability in Emulsions**  
C. Jacobsen, Kgs. Lyngby/DK, N.S. Nielsen, Kgs. Lyngby/DK

- 17:30 **POSTER SESSION** *Antigone 2 and Joffre 1-3*

Monday, 15 September 2014

Afternoon

**PHYSICAL CHEMISTRY, LIPID BIOPHYSICS AND FORMULATIONS Crystallization Phenomena**

Lecture Hall Antigone 1

Chair: Imogen Foubert and Fernando Leal-Calderon

- 13:30 **Production and Characterization of Solid Lipid Microparticles obtained by Spray-freezing**  
J.D. Lopes, Campinas/BR, A.P.B. Ribeiro, P. Efraim, Campinas/BR

- 13:50 **Novel Means of Structuring Bakery Fats to create Nutritional High-quality Baked Goods**  
P.R. Smith, Vilvoorde/BE, F. Davoli, Wayzata/US, D. Karleskind, Vilvoorde/BE, S. Metin, Wayzata/US

- 14:10 **Alternative Routes to Oil Structuring: Wax-based Oleogels, Polymer Oleogels and HIPE Gels**  
A. Patel, Gent/BE, K. Dewettinck, Gent/BE

- 14:30 **Influence of Emulsifier Mixtures on Non-isothermal Fat Crystallization**  
E. Daels, Kortrijk/BE, A. Rigolle, J. Maertens, I. Foubert, Kortrijk/BE

- 14:50 **Using the Reversible Inhibition of Gastric Lipase by Orlistat for Investigating Simultaneously Lipase Adsorption and Substrate Hydrolysis at the Lipid-water Interface**  
J.-F. Cavalier, Marseille/FR, A. Bénarouche, V. Point, Marseille/FR

- 15:10 Coffee Break *Antigone 2 and Joffre 1-3*

**PROCESSING: Processing and Minor Compounds**

Lecture Hall Antigone 1

Chair: Gerrit van Duijn and Frédéric Fine

- 15:40 **Dioxins, Furans and PCBs: Risk Assessment in Oilseed Processing**  
A. Fernandez, Barcelona/ES, A. Creanga, Brussels/BE, K. Recseg, Budapest/HU, E. Casala, Brussels/BE, W. Link, Budapest/HU

- 16:00 **The Effect of Refining Processing on the Minor Constituents in Soybean Oil and Rapeseed Oil**  
Y.Y. Wang, Beijing/CN, B. Fang, X. Luan, Zh. Duan, Beijing/CN

- 16:20 **Major Mitigation Options for 3-MCPD- and Glycidyl-esters in Vegetable Oil Refining**  
K. Hrnčirik, Vlaardingen/NL, A. Ermacora, Vlaardingen/NL

- 16:40 **Mitigation 3-MCPD and Glycidyl Esters: Final Results from the Second FEI Project of the German Industry**  
B. Matthäus, Detmold/DE, F. Pudol, T. Rudolph, Magdeburg/DE, A. Freudenstein, Detmold/DE

- 17:00 **Study of the Precursors of 2- and 3-MCPD Esters in Edible Oils of different Composition**  
A. Ermacora, Vlaardingen/NL, K. Hrnčirik, Vlaardingen/NL

- 17:30 **POSTER SESSION** *Antigone 2 and Joffre 1-3*

Monday, 15 September 2014

Afternoon

**LIPID CHEMISTRY AND OLEOCHEMISTRY**

*Lecture Hall Antigone 3*

*Chair: Michael Meier and Sylvain Caillol*

- 13:30 **A Versatile and Stereocontrolled Total Synthesis of Dihydroxylated E,E,Z-docosatrienes**  
L. Balas, Montpellier/FR, D. Gandrath, T. Durand, Montpellier/FR
- 13:50 **Comparative Study of the Ozonation of Two Sunflower Oils: Influence on Ozonated Oils Composition and on Antibacterial Activity**  
S. Moureu, Toulouse/FR, A. Calmon, D. Ali Haimoud-Lekhal, Toulouse/FR
- 14:10 **Heterogeneous Catalysts for the Ethanolysis of High Free Fatty Acid Containing Vegetable Oils**  
A. Ali, Patiala/IN
- 14:30 **Selective Oxidation and Oxidative Cleavage of Unsaturated Fatty Compounds**  
A. Behr, Dortmund/DE, N. Tenhumberg, A. Wintzer, Dortmund/DE
- 14:50 **Natural Oils as Precursors of Polymers or Smart Additives**  
J.J. Robin, Montpellier/FR, V. Lapinte, J.-P. Habas, Montpellier/FR
- 15:10 Coffee Break *Antigone 2 and Joffre 1-3*

**LIPIDS IN NUTRITION**

*Lecture Hall Antigone 3*

*Chair: Bernadette Delplanque and Lars Hellgren*

- 15:40 **KEYNOTE LECTURE**  
**Saturated Fatty Acids: Friends or Foes**  
P. Legrand, Rennes/FR
- 16:20 **Lipid in Infant Nutrition**  
P. Guesnet, Bures sur Yvette/FR, G. Ailhaud, Nice/FR
- 16:40 **Endotoxemia Associated with Low-grade Inflammation: Modulation by Lipid Amount and Composition and Role of LPS Transporters**  
C. Vors, Villeurbanne/FR, F. Laugerette, Villeurbanne/FR, M. Laville, H. Vidal, Oullins/FR, M.C. Michalski, Villeurbanne/FR
- 17:00 **Plasma Fatty Acids and Gait Speed in Community-dwelling Older Subjects: Results from the Bordeaux Sample of the Three-City Study**  
E. Frison, Bordeaux/FR, Y. Boirie, Clermont-Ferrand/FR, E. Peuchant, P. Barberger-Gateau, C. Féart, Bordeaux/FR
- 17:30 **POSTER SESSION** *Antigone 2 and Joffre 1-3*



**WALTER RAU**  
NEUSSER ÖL UND FETT AG

# Natural products for individual solutions

Walter Rau Neusser Öl und Fett AG refines selected vegetable raw materials into high-quality functional oils and fats using state-of-the-art processes and following a consistent quality management system. The focus in product development not only is on optimal functionality of the products but notably on a holistic solution. Successful customers and satisfied consumers – this is our aim!

Walter Rau  
Neusser Öl und Fett AG  
Industriestraße 36-40  
D-41460 Neuss

Phone: +49 21 31/208-0  
Fax: +49 21 31/208-80-251  
E-mail: info@WalterRauAG.de  
Internet: www.WalterRauAG.de

Your brands in best hands!

Monday, 15 September 2014

Afternoon

## MILK AND DAIRY PRODUCTS IN HUMAN NUTRITION

Lecture Hall Rondelet

Chair: N.N.

- 13:30 **Milk Fat and the Elderly**  
M. Ferry, Paris/FR
- 13:50 **Assessing the Effect of Functional Dairy Products Through the Changes in Lipid Biomarkers**  
J. Fontecha, Madrid/ES, M.V. Calvo, L.M. Rodriguez-Alcala, M.P. Castro-Gomez, M.A. Villar-Tajadura, J.M. Rodriguez, F.J. Lopez-Roman, L. Bermejo, B. Plaza-Lopez, M. Taberner, Madrid/ES, J.E. Carvalho, M.T. Bertoldo-Pacheco, Campinas/BR, C. Gomez-Candela, Madrid/ES
- 14:10 **Dairy Fat for Infant Formula: History and new Evaluation of Impact on Brain DHA Levels in Animals**  
B. Delplanque, Orsay/FR, C. Du, H. Ould-Hamouda, J.C. Martin, Orsay/FR
- 14:30 **Large, Phospholipid Coated Lipid Droplets in the Diet of Young Mice protect against Excessive Fat Accumulation in Adulthood**  
A. Baars, Utrecht/NL, E. Engels, A. Kodde, L. Schipper, Utrecht/NL, E. Van der Beek, Singapore/SG, A. Oosting, Utrecht/NL
- 14:50 **Towards Infant Formulas Mimicking Human Milk Structure and Gastric Digestion**  
C. Bourlieu, Rennes/FR, A. Deglaire, O. Ménard, S. Cassia de Oliveira, S. Chever, S. Bouhallab, Rennes/FR, F. Carrière, Marseille/FR, D. Dupont, Rennes/FR
- 15:10 Coffee Break *Antigone 2 and Joffre 1-3*

BIOTECHNOLOGY AND ENZYME TECHNOLOGY:  
Metabolic Engineering

Lecture Hall Rondelet

Chair: Jérôme Lecomte and Uwe Bornscheuer

- 15:40 **KEYNOTE LECTURE**  
**Production of Omega-3 Eicosapentaenoic Acid by Metabolic Engineering of *Yarrowia lipolytica***  
Q. Zhu, Wilmington/US
- 16:20 **Bioconversion of Olive Oil for Production of Value-added Functional Compounds**  
H.R. Kim, Daegu/KR, C. Dasagrandhi, H.M. Park, F. Wang, Daegu/KR, C.T. Hou, Peoria/US
- 16:40 **High-cell-density Cultivation of Recombinant *Escherichia coli* Overexpressing a Self-sufficient Biosynthetic Octane  $\omega$ -hydroxylase**  
J. Drone, Montpellier/FR, M.D. De Girval, R. Rullaud, M. Subileau, E. Dubreucq, Montpellier/FR
- 17:00 **Structural Basis for the Formation of a Bisallylic Hydroperoxide by a Cyanobacterial Lipxygenase**  
I. Feussner, Göttingen/DE
- 17:30 **POSTER SESSION** *Antigone 2 and Joffre 1-3*

Monday, 15 September 2014

Afternoon

## INNOVATIONS IN INDUSTRY

Lecture Hall Barthez

Chair: N.N.

- 13:30 **Optimization of Energy Recovery in Preparation Plants**  
F. Skold, Calgary/CA
- 13:50 **Process for De-Oiling of Insect-Larvae for new Feedingstuffs**  
T. Plofczyk, Magdeburg/DE, F. Pudel, Magdeburg/DE, H. Katz, Baruth/Mark/DE
- 14:10 **Enzymes bring Innovation to Oils and Fats Processing: Past, Present, Future**  
H.C. Holm, Bagsvaerd/DK
- 14:30 **Isotope Reinforced PUFAs Inhibit Lipid Peroxidation**  
M. Shchepinov, Los Altos Hills/US
- 14:50 **Role of Oil/Fat Technologies in Delivery of Product/Process Innovations: Unilever Spreads Case Study**  
S.M. Melnikov, Vlaardingen/NL
- 15:10 Coffee Break *Antigone 2 and Joffre 1-3*

## MICROBIAL LIPIDS

Lecture Hall Barthez

Chair: Jérôme Nigou and Günther Daum

- 15:40 **KEYNOTE LECTURE**  
**Recognition of Lipopolysaccharides by TLR4 and its Accessory Proteins**  
J.-O. Lee, Daejeon/KR
- 16:20 **Structure to Activity Relationships in the *Bordetella Lipopolysaccharides***  
M. Caroff, Orsay/FR, L. Augusto, S. Al-Bitar-Nehme, S. Basheer, Orsay/FR, N. Shah, R. Fernandez, Vancouver/CA, A. Novikov, Orsay/FR
- 16:40 **Structural and Functional Analysis of a Glycosphingolipid from the Opportunistic Yeast *Candida albicans***  
C. Fradin, Lille/FR, F. Courjol, A. Devillers, T. Jouault, Lille/FR
- 17:00 ***Mycobacterium tuberculosis* Inhibits Human Innate Immune Responses via the Production of Antagonist Glycolipids**  
J. Nigou, Toulouse/FR, L. Blanc, M. Gilleron, Toulouse/FR, P. Brodin, Seoul/KR, G. Tiraby, A. Vercellone, Toulouse/FR
- 17:30 **POSTER SESSION** *Antigone 2 and Joffre 1-3*

Tuesday, 16 September 2014

Morning

**EUROPEAN LIPID TECHNOLOGY AWARD**

*Pasteur Auditorium*

*Chair: Gerrit van Duijn*

09:00 **EUROPEAN LIPID TECHNOLOGY AWARD LECTURE**  
**The Journey towards Certified Sustainable Palm Oil, a Bumpy Road**  
 J.-K. Vis, Rotterdam/NL

10:00 Coffee Break *Antigone 2 and Joffre 1-3*

**PROCESSING**  
**Sustainable Processing**

*Pasteur Auditorium*

*Chair: Gerrit van Duijn and Frédéric Fine*

10:30 **Promoting True Sustainability Together**  
 E. Esselink, Zoetermeer/NL

10:50 **Innovative Techniques and Alternative Solvents as Tools for Green Extraction of Lipids**  
 F. Chemat, Avignon/FR, M. Abert Vian, A.G. Sicaire, Avignon/FR, F. Fine, Pessac/FR

11:10 **Winterization – Comparison of the Classical Process with the Combination of Degumming and Dewaxing**  
 R. Speck, Hamburg/DE

11:30 **Factor Productivity Improvement in the Oil Palm Plantation Revitalization of North Sumatra Indonesia**  
 J. Hidayati, Jakarta Selatan/ID, S. Sukardi, A. Suryani, Bogor/ID, S. Sugiharto, Jakarta/ID, A. Fauzi, Bogor/ID

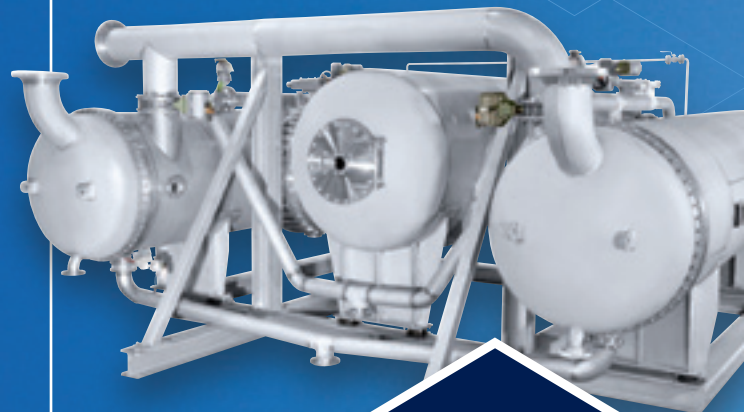
11:50 **Malaysian Sustainable Palm Oil**  
 A. Kuntom, Kajang, Selangor/MY, A. Kushari Din, B. Mohd Mokmin, W. Omar, Z. Abd Manaf, R.N. Menon, H. Man, R. Moslem, C.K. Weng, C.Y. May, Kajang, Selangor/MY

12:10 Lunchbreak *Antigone 2 and Joffre 1-3*

# Clean and Efficient Vacuum Systems

ICE  
 Ice-Condensation

ACL  
 Alkaline Closed Loop



**Körting Hannover AG**  
 30453 Hannover/Germany  
 Tel.: +49 511 2129-253  
 st@koerting.de  
**www.koerting.de**



Tuesday, 16 September 2014

Morning

## LIPIDS IN NUTRITION

Lecture Hall Antigone 1

Chair: Bernadette Delplanque and Lars Hellgren

- 10:30 **Exposure to a High-Caloric Diet *in utero* reduces Fatty Acid Metabolic Flexibility through Hampered Hepatic Capacity for PUFA Metabolism in the Adult Rat when fed a High-Fat Diet**  
L. Hellgren, Kgs. Lyngby/DK, C. Ingvorsen, Kgs. Lyngby/DK
- 10:50 **Dual Role of  $\omega$ 6 PUFAs in Controlling Fat Mass**  
D. Pisani, Nice/FR, G. Ailhaud, F. Massiera, P. Barbry, P. Luquet, Nice/FR, P. Guesnet, Bures sur Yvette/FR, E.Z. Amri, Nice/FR
- 11:10 **Does Increased Abdominal Obesity Depress Cardiac Function through a Change in Phospholipid Fatty Acid Composition?**  
L. Demaison, Clermont-Ferrand/FR, E. Mourmoura, Grenoble/FR, B. Laillet, J.P. Rigaudière, Clermont-Ferrand/FR
- 11:30 **Therapeutic Effects of Nutraceuticals from the Red *Microalga Porphyridium sp.***  
I. Dvir, Sderot/IL, S. Arad, Beer Sheva/IL
- 11:50 **Bioaccessibility and Bioavailability of DHA-rich Lipids Carried in Protein-stabilized Emulsions: Comparison of *in vivo* and *in vitro* results**  
A. Meynier, Nantes/FR, M. Viau, P. Brestaz, V. Beaumal, Nantes/FR, C. Buisson, C. Buffière, D. Rémond, Saint Genès-Champagnelle/FR
- 12:10 Lunchbreak Antigone 2 and Joffre 1-3

## LIPIDOMICS, ANALYTICS, AUTHENTICITY, IMAGING

Lecture Hall Antigone 3

Chair: Anna Nicolaou

- 10:30 **KEYNOTE LECTURE**  
**Natural Variation of Lipidomes**  
M. Wenk, Singapore/SG
- 11:10 **Characterization of Retina's Ganglioside Profile by Liquid Chromatography Coupled to Mass Spectrometry**  
E. Sibille, Dijon/FR, E. Masson, L. Martine, F. Picquet, O. Berdeaux, Dijon/FR
- 11:30 **Comprehensive High Throughput Serum Lipidomics by Shotgun MS**  
J.L. Sampaio, Dresden/DE, C. Fernandez, Malmo/SE, M. Surma, R. Herzog, C. Klose, C. Lauber, A. Vasilj, L. Kaderali, Dresden/DE, O. Melander, Malmo/SE, K. Simons, Dresden/DE
- 11:50 **A Unique Brain Lipidome and Metabolome Biosignature in Alzheimer's Disease**  
G. Astarita, Milford/US, G. Paglia, Reykjavik/IS, L. Steven, Milford/US, L. James, Manchester/GB
- 12:10 Lunchbreak Antigone 2 and Joffre 1-3

Tuesday, 16 September 2014

Morning

## LIPIDS IN ANIMAL SCIENCE

Lecture Hall Rondelet

Chair: N.N.

- 10:30 **KEYNOTE LECTURE**  
**Potential and Constraints to Modulate the Fatty Acid Composition of Ruminant Meat**  
R.J.B. Bessa, Lisbon/PT
- 11:10 **The *trans*-10,*cis*-15 18:2: The Missing Intermediate of *trans*-10 Shifted Rumen Biohydrogenation Pathway?**  
S. Alves, Lisboa/PT, R.J.B. Bessa, Lisboa/PT
- 11:30 **Effects of Lactation Stage and Diet (grazing) on Fatty Acid Composition of Sheep Milk**  
A. Elgersma, Wageningen/NL
- 11:50 **Esterified Soybean Acid Oil in Poultry Feed: Effect on Meat and Adipose Tissue Fatty Acid Composition**  
R. Codony, Barcelona/ES, A. Tres, A. Schott, G.B. Gonzales, M. Aleman, Barcelona/ES, J. Weiss, Stuttgart/DE, R. Bou, F. Guardiola, Barcelona/ES
- 12:10 Lunchbreak Antigone 2 and Joffre 1-3

## MICROBIAL LIPIDS

Lecture Hall Barthez

Chair: Jérôme Nigou and Günther Daum

- 10:30 **Molecular Profiling of *M. tuberculosis* Identifies Tuberculosis Nucleoside Products of the Virulence-Associated Enzyme Rv3378c**  
E. Layre, Boston/US
- 10:50 **Identification of a Novel Lipid ABC Transporter of *Rhodococcus jostii* RHA1 and its Role in Triacylglycerols Accumulation**  
H.M. Alvarez, Comodoro Rivadavia/AR, M.S. Villalba, Comodoro Rivadavia/AR
- 11:10 **Global Regulation of Fatty Acid Synthesis Genes by the Dual Regulator FadR in *Escherichia coli***  
E. Bouveret, Marseille/FR, L. My, Marseille/FR
- 11:30 **Precursor Directed Biosynthesis of Positional Isomers of Heptadecenoic Acid and their Triacylglycerols**  
I. Kolouchova, Prague/CZ, T. Rezanka, Prague/CZ
- 11:50 **Topology of Tgl3p, the main Triacylglycerol Lipase of the Yeast *Saccharomyces cerevisiae***  
G. Daum, Graz/AT, B. Koch, K. Athenstaedt, Graz/AT
- 12:10 Lunchbreak Antigone 2 and Joffre 1-3

Tuesday, 16 September 2014

Morning

## MEDITERRANEAN OILS AND FATS

Lecture Hall Studio

Chair: Ramón Aparicio López

- 10:30 **KEYNOTE LECTURE**  
Argan Oil, the 40-years-of-research Product  
Zhoubida Charrouf, Rabat/MA
- 11:10 **In Search of an Analytical Protocol for the Objective Assessment of the Content of Bioactive Virgin Olive Oil Phenols for which a General Function Health Claim has been Approved by Regulation (EC) 432/2012**  
A. Mastralexi, Thessaloniki/GR, N. Nenadis, M. Tsimidou, Thessaloniki/GR
- 11:30 **Effect of Storage on the Pigment Profile of Monovarietal Virgin Olive Oils from Ayvalik and Memecik Cultivars obtained during two Consecutive Crop Seasons**  
O. Köseoglu, Izmir/TR, M. Roca, Sevilla/ES, D. Özdemir, Izmir/TR
- 11:50 **Study of the Shelf-life of the Virgin Olive Oil during its Exposition to a Light Source**  
S. Esposito, Perugia/IT, A. Taticchi, S. Urbani, G. Veneziani, B. Sordini, I. Di Maio, R. Selvaggini, M. Servili, Perugia/IT
- 12:10 Lunchbreak *Antigone 2 and Joffre 1-3*

Tuesday, 16 September 2014

Afternoon

## PROCESSING

Pasteur Auditorium

Chair: Gerrit van Duijn and Frédéric Fine

- 13:30 **KEYNOTE LECTURE**  
Energy and Utilities Consumption during Oil and Oilseed Processing  
W. De Greyt, Zaventem/BE
- 14:10 **The Impact of Bleaching Process on the Formation of 3-MCPD Esters**  
D.D. Brooks, Vernon Hills/US, M. Scholin, Vernon Hills/US
- 14:30 **Unravelling the Mystery of Vegetable Oil's Reactivity Towards Formation of 3-MCPD and Glycidyl Esters**  
M.R. Ramli, Kajang, Selangor/MY, A. Kuntun, S. Wai Lin, R. Abd Razak, N. Amri Ibrahim, Kajang, Selangor/MY
- 14:50 **Influence of Refining Parameters on Fully Refined Product**  
K. Schurz, Moosburg/DE

15:10 Coffee Break *Antigone 2 and Joffre 1-3*

## PROCESSING

Pasteur Auditorium

Chair: Gerrit van Duijn and Frédéric Fine

- 15:40 **Oil Extraction from Spent Bleaching Earth**  
P. Mäki-Arvela, Turku/FI, D. Yu. Murzin, V. Kuuluvainen, Turku/FI, B. Toukoniitty, Porvoo/FI
- 16:00 **Phospholipid Profile based Enzyme Degumming Solutions**  
A. Sein, Delft/NL, T. Hitchman, San Diego/US, W. Smits, Delft/NL, D. Walsh, San Diego/US
- 16:20 **Quality Requirements of New Lecithin Sources**  
W. van Nieuwenhuyzen, Limmen/NL
- 16:40 **Fractionation of Rapeseed from Oil Extraction to Minor Products**  
S. Hruschka, Oelde/DE
- 17:00 **Clarification of Dried Gums by the use of High Speed Separators to produce Food Grade Lecithins**  
A. Schoeppe, Hamburg/DE
- 19:30 **DINNER** (Registration required) *Salon Citadelle and Centre*

Tuesday, 16 September 2014

Afternoon

**MOLECULAR AND CELLULAR BIOLOGY OF LIPIDS  
IN HEALTH AND DISEASE**

*Lecture Hall Antigone 1*

*Chair: N.N.*

- 13:30 **KEYNOTE LECTURE**  
**Nutrient Sensing Nuclear Receptors Regulate Autophagy**  
D. Moore, Houston/TX/US
- 14:10 **Mechanism of “Liponecrosis”, a Novel Form of Programmed Cell Death**  
V.I. Titorenko, Montreal/CA, V.R. Richard, A. Beach, M.T. Burstein, A. Leonov, A. Piano, R. Feldman, A. Arlia-Ciommo, V. Svistkova, Montreal/CA
- 14:30 **Neuroprostanes, Oxygenated Metabolites of DHA, are Responsible for the Anti-arrhythmic effects of Omega-3 Fatty Acids**  
J. Roy, Montpellier/FR, O. Touzet-Mercier, J. Roussel, J. Thireau, Montpellier/FR, M. Shchepinov, Oxford/GB, C. Oger, J.M. Galano, T. Durand, J.Y. Le Guennec, Montpellier/FR
- 14:50 **Phosphatidylserine is a Key Component of High-density Lipoproteins (HDLs) Determining their Atheroprotective Functions**  
A. Kontush, Paris/FR
- 15:10 Coffee Break *Antigone 2 and Joffre 1-3*

**MOLECULAR AND CELLULAR BIOLOGY OF LIPIDS  
IN HEALTH AND DISEASE**

*Lecture Hall Antigone 1*

*Chair: N.N.*

- 15:40 **ALA, EPA and DHA differentially Modulate Palmitate-induced Lipotoxicity through Alterations of its Metabolism and Storage in C12C12 Muscle Cells**  
A. Pinel, Clermont Ferrand/FR, J.P. Rigaudiere, Clermont Ferrand/FR, B. Laillet, Clermont Ferrand/FR, C. Malpuech-Brugère, Clermont Ferrand/FR, B. Morio, Clermont Ferrand/FR, F. Capel, Clermont Ferrand/FR
- 16:00 **Contribution of Neuroprostanes to the Anti-inflammatory Properties of the Omega-3 Fatty Acid DHA**  
C. Gladine, Saint-Genes-Champagnelle/FR, L. Joumard-Cubizolles, Saint-Genes-Champagnelle/FR, G. Chinetti, Lille/FR, D. Bayle, Saint-Genes-Champagnelle/FR, C. Copin, N. Hennuyer, B. Staels, Lille/FR, G. Zannoni, A. Porta, Pavia/IT, J.M. Galano, C. Oger, T. Durand, Montpellier/FR, A. Mazur, Saint-Genes-Champagnelle/FR
- 16:20 **Protective Effects of Omega-3 Polyunsaturated Fatty Acids in a Mouse Model of Pre-abdominal Aortic Aneurysm**  
F.D. Russell, Maroochydore/AU, K. Wales, K. Kavazos, P.R. Brooks, M. Nataatmadja, Maroochydore/AU
- 16:40 **DHA Modifies Lipid Raft Structure and Function of Cancer Cells**  
P.A. Corsetto, Milan/IT, G. Montorfano, A. Cremona, P. Roderi, A.M. Rizzo, Milan/IT
- 17:00 **Omega-3 Alpha-Linolenic Acid Potential for the Reduction of Stroke Consequences**  
N. Blondeau, Nice/FR
- 19:30 **DINNER** (Registration required) *Salon Citadelle and Centre*



## SPREADING OUR KNOWLEDGE ON OILS & FATS

With market-leading products and expertise in taste, texture, stability and food protection, DuPont has everything you need.

The DuPont™ Danisco® range encompasses the oils & fats industry's broadest portfolio, delivering sustainable solutions with greater cost efficiency and a lower environmental impact.

### Our oils & fats portfolio

- Alginate
- Antioxidants (synthetic & natural)
- Emulsifiers
- Food enzymes
- Fibers
- Hydrocolloids
- Lecithins
- Pectin
- Probiotics
- Soy protein ingredients
- Sweeteners
- Tailored blends
- Vitamin K2

Let our highly skilled application team demonstrate our collaboration capabilities. Contact us now for more information, or visit [www.danisco.com/oils-fats](http://www.danisco.com/oils-fats).

DuPont Nutrition Biosciences Aps · DK-8220 Brabrand · +45 8943 5000

Copyright © 2014 DuPont or its affiliates. All Rights Reserved. The DuPont Oval Logo, DuPont™, Danisco® and all products denoted with ® or ™ are registered trademarks or trademarks of E.I. du Pont de Nemours and Company or its affiliated companies.



**Tuesday, 16 September 2014**
**Afternoon**
**LIPIDOMICS, ANALYTICS, AUTHENTICITY, IMAGING**
*Lecture Hall Antigone 3*
*Chair: Anna Nicolaou*

- 13:30 **A Novel Lipidomic Platform to Determinate Lipid Mediators Associated to the Healthy effect of Marine Lipids in Metabolic Syndrome**  
M.I. Medina, Vigo-Pontevedra/ES, M. Pazos, Vigo-Pontevedra/ES, J.M. Gallardo, Vigo-Pontevedra/ES, I. Rodriguez, Santiago de Compostela/ES, R. Cela, Santiago de Compostela/ES, G. Dasilva Alonso, Vigo-Pontevedra/ES
- 13:50 **Elevation of Lipid Peroxidation in Maternal-Fetal Mice Exposed to Industrial Contaminant Perfluorooctane Sulfonate**  
J.C.Y Lee, Hong Kong/HK, Y.Y. Lee, Hong Kong/HK, C. Oger, J.M. Galano, T. Durand, Montpellier/FR, C.K.C. Wong, Hong Kong/HK
- 14:10 **The Role of NMR in the Screening of Edible Oils using Targeted and Non-targeted Methods**  
M. Link, Rheinstetten/DE, M. Spraul, H. Schaefer, F. Fang, E. Humpfer, Rheinstetten/DE
- 14:30 **Ultrasound Doppler based in-line Viscosity and Solid Fat Profile Measurement of Fat Blends and Emulsions**  
K. Bhattacharya, Brabrand/DK, N. Young, Brabrand/DK
- 14:50 **Analysis of Oil – Biodiesel Samples by HPLC using the Normal Phase Column of New Generation and the Evaporative Light Scattering Detector**  
S.N. Fedosov, Aarhus/DK, N.A. Fernandes, Lages/BR, M.Y. Firdaus, Aarhus/DK
- 15:10 Coffee Break *Antigone 2 and Joffre 1-3*

**LIPID OXIDATION AND ANTIOXIDANTS**
*Lecture Hall Antigone 3*
*Chair: Michel Lagarde and Eric Decker*

- 15:40 **Understanding the “Cutoff” Effect: Correlation between Distribution and Efficiencies of Antioxidants in Emulsions**  
C Bravo-Diaz, Vigo/ES, S. Losada-Barreiro, Vigo/ES, F. Paiva-Martins, Porto/PT, L. S. Romsted, Piscataway/US
- 16:00 **Impact of Phenolic Compounds and Phenolic Extracts on Lipid Oxidation and Textural Properties of Camel Meat Sausages during Refrigerated Storage**  
S. Magsood, Al Ain/AE, K. Manheem, A. Abushelaibi, Al Ain/AE, I.T. Kadim, Oman/OM
- 16:20 **Vitamin A Content of Fortified Soybean Oil Decreases Rapidly under Household Storage Conditions**  
M. Pignitter, Vienna/AT, S. Gartner, B. Dumhart, Vienna/AT, G. Steiger, K. Kraemer, Kaiseraugst/CH, V. Somoza, Vienna/AT
- 16:40 **Effect of Squalene Oxidation Products to Olive Oil Stability**  
M. Tsimidou, Thessaloniki/GR, E. Naziri, Thessaloniki/GR
- 17:00 **How can Carotenoids Impact Cholesterol Oxidation in Egg Yolks?**  
V. Cardenia, Bologna/IT, G. Olivero, S. Savioli, M.T. Rodriguez-Estrada, M.F. Caboni, Bologna/IT
- 19:30 **DINNER** (Registration required) *Salon Citadelle and Centre*

## Rapid Oil Analysis with FT-NIR Spectroscopy



Bruker offers solutions for the entire process of oil production and processing.

- Analysis of incoming oil seeds
- On-line monitoring of the extraction and refinery processes
- Quality control of the finished oils and fats
- Monitoring of frying oil degradation

Ready-to-use calibrations are available for a quick and efficient start.

**Contact us for more details:**

**[www.bruker.com/FT-NIR](http://www.bruker.com/FT-NIR) • [info@brukeroptics.de](mailto:info@brukeroptics.de)**

Tuesday, 16 September 2014

Afternoon

## LIPIDS IN ANIMAL SCIENCE

Lecture Hall Rondelet

Chair: N.N.

- 13:30 **Advanced Separation Techniques for Resolving Complex Lipid Matrices**  
P. Delmonte, College Park, MD/US, A.R. Fardin-Kia, College Park, MD/US, J.K.G Kramer, Guelph, ON/CA, D.G. Hayward, M.M. Mossoba, College Park, MD/US, N. Aldai, Vitoria-Gasteiz/ES
- 13:50 **Products of Docosahexaenoic Acid (DHA) Metabolism by Mixed Ruminal Microorganisms from Sheep**  
N. Aldai, Vitoria-Gasteiz/ES, P. Delmonte, College Park, MD/US, S.P. Alves, Lisbon/PT, A.R. Fardin-Kia, College Park, MD/US, J.K.G. Kramer, Guelph, ON/CA, A.R. Mantecon, Leon/ES, R.B.J. Bessa, Lisbon/PT
- 14:10 **Are Autotrophic Microalgae a Potential Alternative Omega-3 Source Compared to Commercially Available Sources to Enrich Eggs with n-3 LC-PUFA?**  
I. Foubert, Kortrijk/BE, C. Lemahieu, C. Bruneel, K. Muylaert, Kortrijk/BE, J. Buyse, Leuven/BE
- 14:30 **Impact of the Oxidative Quality of Fish Oils added to Feeds on the Oxidative Stability of Chicken Meat**  
A. Tres, Barcelona/ES, N. Magrinya, R. Bou, Guardiola, M. Aleman, R. Codony, Barcelona/ES
- 14:50 **Experiences with Chemiluminescence Method to Predict Oxidative Stability of Animal Fats**  
H. Stoffers, Bern/CH, R. Badertscher, P. Fuchsmann, D. Guggisberg, Bern/CH
- 15:10 Coffee Break *Antigone 2 and Joffre 1-3*

## BIOTECHNOLOGY AND ENZYME TECHNOLOGY

## Lipases in Lipid Modification

Lecture Hall Rondelet

Chair: Quinn Zhu and Uwe Bornscheuer

- 15:40 **Lipase-catalyzed Production of Lysophospholipids**  
G. Pencreac'h, Laval/FR, T. Mnasri, F. Ergon, J. Héroult, Laval/FR
- 16:00 **Alkyl-succinylations of Alginate as Biocompatible Materials for Encapsulation of Lipases**  
M. Falkeborg, Aarhus/DK, A.N. Shu, Z. Guo, Aarhus/DK
- 16:20 **Chemo-enzymatic Epoxidation of Oleic Acid Catalyzed by C. antarctica Lipase Immobilized on HPMC-based Organogels**  
A. Xenakis, Athens/GR, I. Zampakidi, Athens/GR, A.F. Zanette, Maringa/BR, M. Zoumpantioti, Athens/GR, I.C.R. Leal, R.O.M.A. de Souza, Rio de Janeiro/BR, L.C. Filho, Maringa/BR
- 16:40 **Purification, Characterization, and cDNA Cloning of sn 1-Specific Triacylglycerol Lipase from *Cordyceps militaris***  
C.W. Kwon, Seoul/KR, J.H. Park, M.J. Jo, S.J. Lee, K.M. Park, Seoul/KR
- 17:00 **Biosynthesis and Characterisation of a Series of Behenic Acid-based Sugar Alcohol Esters as Novel Surface-active Excipients for Preparation of Nanostructured Lipid Carriers**  
W. Wei, Aarhus/DK, B. Perez, M. Jessen, M. Glasius, M. Dong, Z. Guo, Aarhus/DK
- 19:30 **DINNER** (Registration required) *Salon Citadelle and Centre*

Tuesday, 16 September 2014

Afternoon

## MARINE LIPIDS

Lecture Hall Barthez

Chair: Charlotte Jacobsen and Michel Linder

- 13:30 **KEYNOTE LECTURE**  
**Health Beneficial Effects of Marine Omega-3 Fatty Acids**  
P.C. Calder, Southampton/GB
- 14:10 **Requirement of Long-chain n-3 Fatty Acids in Atlantic salmon (*Salmo salar* L.)**  
N.H. Sissener, Bergen/NO, B.E. Torstensen, Bergen/NO, I. Stubhaug, G. Rosenlung, Stavanger/NO
- 14:30 **Nanoliposome from Natural Marine Polar Lipids promote Neurite Outgrowth in Primary Culture**  
E. Arab-Tehrany, Nancy/FR, S. Latifi, F. Cesca, F. Benfenati, Genova/IL, M. Linder, Nancy/FR
- 14:50 **Supplementation with  $\omega$ -3 Polyunsaturated Fatty Acids (fish oil) Rescues Plasma and Erythrocyte Proteome Abnormalities in Rett Syndrome**  
A. Cortelazzo, Siena/IT, C. Signorini, S. Leoncini, R. Guerranti, Siena/IT, T. Durand, J.M. Galano, C. Oger, A. Guy, V. Buitel-Poncé, Montpellier/FR, L. Bini, L. Ciccoli, J. Hayek, C. De Felice, Siena/IT
- 15:10 Coffee Break *Antigone 2 and Joffre 1-3*

## MARINE LIPIDS

Lecture Hall Barthez

Chair: Charlotte Jacobsen and Michel Linder

- 15:40 **Quality Changes in Krill Products during their Manufacturing Process: The effect of Temperature**  
F.S. Lu, Copenhagen/DK, I. Bruheim, Fosnavaag/NO, C. Jacobsen, Copenhagen/DK
- 16:00 **Recent Developments in the Production of Algal Omega 3 Oils**  
R.J. Winwood, Heanor/GB
- 16:20 **Antioxidative Activity of some Phototrophic Microalgae Grown in Waste Water**  
H. Safafar, Kongens Lyngby/DK, C. Jacobsen, Kongens Lyngby/DK, P. Møller, Kalundborg/DK
- 16:40 **Molecular Studies on a Lipolytic Enzyme from the Microalga *Isochrysis galbana***  
F. Ergon, Laval/FR, V. Kerviel, J. Héroult, L. Poisson, C. Loiseau, Laval/FR
- 17:00 **Are Autotrophic Microalgae a Potential Alternative Source of n-3 Long Chain Polyunsaturated Fatty Acids (n-3 LC-PUFA)?**  
I. Foubert, Kortrijk/BE, E. Ryckebosch, C. Bruneel, K. Muylaert, Kortrijk/BE
- 19:30 **DINNER** (Registration required) *Salon Citadelle and Centre*

Tuesday, 16 September 2014

Afternoon

## MEDITERRANEAN OILS AND FATS

Lecture Hall Studio

Chair: Florence Lacoste

- 13:30 **Latitude effect on Olive Production of Arbequina, Arbusana and Koroneiki Cultivars at two different Climate Zone of Chile**  
F. Tapia, La Serena/CL, B. Sepulveda, La Serena/CL, J. Saavedra, Valparaiso/CL, R. Aparicio, Madrid/ES, N. Romero, La Serena/CL
- 13:50 **Quality and Chemical Profiles of Monovarietal North Moroccan Olive Oils from "Picholine Marocaine" Cultivar: Registration Database Development and Geographical Discrimination**  
A. Bajoub, Granada/ES, A. Carrasco-Pancorbo, Granada/ES, E.A. Ajal, Meknès/MA, A. Fernandez-Gutierrez, Granada/ES, N. Ouazzani, Meknès/MA
- 14:10 **Response Surface Methodology applied to the Optimization of Olive Oil Extraction of 'Cobrançosa' and 'Galega Vulgar' Fruits**  
F. Peres, Castelo Branco/PT, L. Martins, S. Ferreira-Dias, Lisbon/PT
- 14:30 **Harvest Time Prediction of Olive Oil Fruits by Evolution of Ripening Biochemical Indices**  
S. Trapani, Florence/IT, B. Zaroni, M. Miglorini, C. Cherubini, L. Cecchi, Florence/IT
- 14:50 **Marker for the Traceability of Virgin Olive Oil Sensory Defects**  
I. Romero, Sevilla/ES, C. Oliver, Sevilla/ES, R. Aparicio-Ruiz, Sevilla/ES, M.T. Morales, Sevilla/ES, D.L. García-González, Sevilla/ES
- 15:10 Coffee Break *Antigone 2 and Joffre 1-3*

## YOUNG SCIENTISTS SESSION

Lecture Hall Studio

Chair: Frédéric Carriere

- 15:40 **Alpha-linolenic Acid Supplementation improves Motor and Cognitive Functions in a Mice Model of Stroke?**  
M. Bourourou, Valbonne/FR, C. Nguemni, E. Gouix, C. Rovère, Valbonne/FR, C. Simonneau, A. Renault, N. Simon-Rousseau, Paris/FR, C. Heurteaux, N. Blondeau, Valbonne/FR
- 16:00 **Total Synthesis of Alkenyle and Eneiol Dihomo-isofurans as Biomarkers of the Oxidative Stress**  
A. de la Torre, Montpellier/FR, C. Oger, T. Durand, Montpellier/FR, J.C.-Y. Lee, Hong Kong/HK
- 16:20 **Water Deficit during Pit Hardening Enhances Phytoosteranes Content in Extra Virgin Olive Oil**  
J. Collado-González, Murcia/ES, D. Pérez-López, Madrid/ES, H. Memmi, C. Gijón, Ciudad Real/ES, S. Medina, Murcia/ES, T. Durand, A. Guy, J.-M. Galano, Montpellier/FR, F. Ferreres, A. Torrecillas, A. Gil-Izquierdo, Murcia/ES
- 16:40 **Formulation and Digestibility of Water-in-oil Edible Nanodispersions used as Vehicles of Water Soluble Antioxidants**  
M.D. Chatzidaki, Athens/GR, D. Amadei, Bordeaux/FR, V. Papadimitriou, Athens/GR, J. Montell, F. Leal-Calderon, Bordeaux/FR, F. Carrière, Marseille/FR, A. Xenakis, Athens/GR
- 17:00 **Application of Sequencing, Fatty Acid Profiling, and metabolomics Investigation to Explore Pathogenesis and Treatment Strategy for Anorexia Nervosa**  
P.B. Shih, San Diego/US, J. Yang, C. Morisseau, Davis/US, O. Quehenberger, A. Van Zeeland, San Diego/US, A. Bergen, Menlo Park/US, P. Magistretti, Lausanne/CH, W. Berrettini, Philadelphia/US, N. Schork, W. Kaye, San Diego/US, B.D. Hammock, Davis/US
- 19:30 **DINNER** (Registration required) *Salon Citadelle and Centre*

Wednesday, 17 September 2014

Morning

## LIPID OXIDATION AND ANTIOXIDANTS

Pasteur Auditorium

Chair: Michel Lagarde and Eric Decker

- 09:00 **Highly Unsaturated Fatty Acid Might Act as an Antioxidant in Emulsion System**  
N. Gotoh, Tokyo/JP, Y. Nimiya, H. Mizobe, T. Nagai, K. Yoshinaga, K. Kojima, F. Beppu, Tokyo/JP
- 09:20 **Encapsulation of Pro- and Antioxidants in Liposomes Alters Bilayer Membrane Properties**  
A. Steffen-Hejns, Kiel/DE, M. Frenzel, F. Macha, Kiel/DE
- 09:40 **Do Natural Antioxidants Protect Food Lipids in Gelled Emulsions throughout their Life Cycle?**  
M.N. Maillard, Massy/FR, N. Delchier, Massy/FR, C. Billaud, Paris/FR, V. Bosc, Massy/FR, M.J. Vallier, C. Dufour, Avignon/FR
- 10:00 **Lipophilization of Phenolic Fractions Issued from Natural By-products and Antioxidant Evaluation of the Resulting Compounds**  
C. Grajeda-Iglesias, Montpellier/FR, E. Salas, Chihuahua/MX, C. Bayrasy, B. Baréa, P. Villeneuve, M.C. Figueroa-Espinoza, Montpellier/FR
- 10:20 **Phytoosteranes in Almonds: Changes According to the Type of Cultivar**  
A.M. Carrasco, Cartagena/ES, E. Aguayo, Cartagena/ES, J. Collado-González, Murcia/ES, T. Durand, J.-M. Galano, Montpellier/FR, A. Gil-Izquierdo, Murcia/ES
- 10:40 Coffee Break *Antigone 2 and Joffre 1-3*

PROCESSING  
Processing and Oil Extraction

Lecture Hall Antigone 1

Chair: Gerrit van Duijn and Frédéric Fine

- 09:00 **A Review about Alternative Extraction Technologies**  
S. Brodkorb, Magdeburg/DE, G. Boerner, Magdeburg/DE
- 09:20 **Impact of Sunflower Seeds Quality on Dehulling Process in Order to Produce Protein content Guaranteed Meal**  
S. Dauguet, Pessac/FR, P. Carre, Pessac/FR, A. Merrien, M. Krouti, Olivet/FR, L. Champolivier, Castanet Tolosan/FR
- 09:40 **Production and Properties of Rapeseed Albumin**  
F. Pudel, Magdeburg/DE, R.-P. Tressel, Magdeburg/DE
- 10:00 **Full-Pressing of Canola and Sunflower Seed with the Two-Step Pressing Process**  
R. Speck, Hamburg/DE
- 10:20 **Cold Pressing: A Promising Preparation Step for Saving Energy in Industrial Rapeseed Crushing**  
A. Quinsac, Pessac/FR, P. Carre, F. Fine, Pessac/FR
- 10:40 Coffee Break *Antigone 2 and Joffre 1-3*

Wednesday, 17 September 2014

Morning

**LIPIDS IN NUTRITION**

*Lecture Hall Antigone 3*

Chair: Lars Hellgren and Phillippe Legrand

- 09:00 **KEYNOTE LECTURE**  
**Advances in Palm Oil Nutrition Research**  
Y.M. Choo, Kajang, Selangor/MY
- 09:40 **The Latest Insights on Palm Oil and Health**  
I. Berg, Zwijndrecht/NL, M. Logman, Zoetermeer/NL
- 10:00 **The Broccoli Sprouts Intake Modulates the Inflammatory and Vascular Prostanoids but not the Oxidative Stress Related Isoprostanes in Healthy Humans**  
S. Medina, Murcia/ES, R. Domínguez-Perles, D.A. Moreno, C. García-Viguera, F. Ferreres, J.I. Gil, A. Gil-Izquierdo, Murcia/ES
- 10:20 **Effects of High Fat Diet Intake and a Mitochondrial Antioxidant (MitoQ) on Liver Mitochondrial Activity and Cardioplipin Content in Rats**  
C. Feillet-Coudray, Montpellier/FR, G. Fouret, J. Lecomte, M. Aoun, Montpellier/FR, M. Murphy, Cambridge/GB, D. Cruzier, La Tronche/FR, J.P. Cristol, E. Dubreucq, C. Coudray, Montpellier/FR
- 10:40 Coffee Break *Antigone 2 and Joffre 1-3*

**PHYSICAL CHEMISTRY, LIPID BIOPHYSICS AND FORMULATIONS**  
**Formulated Systems involving an Aqueous Phase**

*Lecture Hall Rondelet*

Chair: Imogen Foubert and Fernando Leal-Calderon

- 09:00 **KEYNOTE LECTURE**  
**Crossing the Oil-surfactant-water Phase Diagram to Produce Nanoemulsions**  
B. Cabane, Paris/FR, K. Roger, City/FR
- 09:40 **Condensing Effects of  $\beta$ -sitosteryl Aliphatic Esters on Dipalmitoyl Phosphatidylcholine (DPPC) Monolayers: A Structure Activity Relationship Study**  
Z. Guo, Aarhus/DK, W. Panpipat, D. Xia, Aarhus/DK, H. Keskin, Gaziantep/TR, M. Dong, X. Xu, Aarhus/DK
- 10:00 **Structure and Dynamics and Stability of Lipid-based Delivery Systems Containing DHA Esterified in Triacylglycerols or Phospholipids**  
C. Genot, Nante/FR, T.H. Kabri, C. Gaillard, L. Foucat, A. Meynier, Nantes/FR
- 10:20 **Morphological and Physical Properties of Phospholipids-based Biomembranes**  
A. Jacquot, Nancy/FR
- 10:40 Coffee Break *Antigone 2 and Joffre 1-3*

**We design and build customised plants for**

**OIL SEED PROCESSING**

Preparation, dehulling, pressing, extraction, crude oil cleaning



**EDIBLE OIL REFINING**

Degumming/neutralisation, bleaching, winterisation, deodorisation/physical refining, soap stock splitting



**SPECIAL FAT PROCESSING**

Interesterification, hydrogenation, post-bleaching, semi-continuous deodorisation



**For special sectors**

- Food industry
- Chemical industry
- Pharmacy

[www.b-b-engineering.de](http://www.b-b-engineering.de)  
[info@b-b-engineering.de](mailto:info@b-b-engineering.de)



**ENGINEERING FOR FUTURE**



Wednesday, 17 September 2014

Morning

**BIOTECHNOLOGY AND ENZYME TECHNOLOGY**  
 Lipases in Lipid Modification

Lecture Hall Barthez

Chair: Jérôme Lecomte and Hak-Ryul Kim

 09:00 **Immobilized Lipase Membrane Bioreactor for Biodiesel Production and Reaction Monitoring using <sup>1</sup>H Low Field (LF)-NMR**  
 S. Shenhar, Beer Sheva/IL, P. Berman, G. Neimark, C. Linder, Z. Wiesman, Beer Sheva/IL

 09:20 **Kinetic Model of Biodiesel Production using Liquid Lipase *Callera Trans L.* (TLL)**  
 F.M. Yusoff, Aarhus/DK, Z. Guo, S. Fedosov, Aarhus/DK

 09:40 **The *Yarrowia lipolytica* LIP8 Lipase: Biochemical Characterization, Structural Insights and Physiological Relevance**  
 A. Aloulou, Sfax/TN, Y. Gargouri, Sfax/TN, F. Carrière, Marseille/FR

 10:00 **Probing Structural Determinants for Acyltransferase Activity and Substrate Specificity in Lipases/Acyltransferases**  
 A.H. Jan, Montpellier/FR, M. Subileau, V. Perrier, E. Dubreucq, Montpellier/FR

 10:20 **The use of Grapeseed Oil for the Production of Structured Lipids Catalyzed by a Recombinant *Rhizopus oryzae* Lipase**  
 S. Ferreira-Dias, Lisbon/PT, L. Osório, Lisbon/PT, C. Tecelão, Peniche/PT, C. Soares, A.S. Lima, Aracaju/BR, S. Mattedi, Salvador/BR, F. Valero, Barcelona/ES

 10:40 Coffee Break *Antigone 2 and Joffre 1-3*
**AWARDS FOR YOUNG SCIENTISTS**

Pasteur Auditorium

Chair: Gerrit van Duijn, Pierre Villeneuve, Frédéric Carrière

11:10 European Young Lipid Science Award

11:30 SFEL Young Scientists Award

11:50 GERLI Young Scientist Award

12:10 GERLI Young Scientist Award

**EUROPEAN LIPID SCIENCE AWARD**

Pasteur Auditorium

Chair: Gerrit van Duijn

 12:30 **EUROPEAN LIPID SCIENCE AWARD**  
**Lipidomics and HDL Function: Insights into Innovative Therapeutics**  
 J. Chapman, Paris/FR

**CLOSING**

Pasteur Auditorium

Chair: Gerrit van Duijn and Lanfranco Conte

13:15 Farewell and Invitation to Florence 2015

**YOUNG SCIENTISTS SESSION**

 YS-001 **Soy Lecithin Liposomes as Delivery Vehicles for Green Tea Catechin and Epigallocatechin gallate Incorporated into Cheese Matrix**

A. Rashidinejad, Dunedin/NZ, E.J. Birch, Dunedin/NZ, D. Sun-Waterhouse, Auckland/NZ, D.W. Everett, Dunedin/NZ

 YS-002 **Optimization of Major Aroma Compounds in Virgin Olive Oil**  
 S. Cevik, Isparta/TR, G. Özkan, Isparta/TR, M. Kiralan, Bolu/TR

 YS-003 **The APOB Insertion/Deletion Polymorphism (rs17240441) Influences the Postprandial Triacylglycerol and Insulin Response in Healthy Caucasian Adults – Insights from the DISRUPT Cohort**

K.S. Vimal, Reading/GB, R. Gill, Framingham/US, A.-M. Minihane, Norwich/GB, J.A. Lovegrove, C.M. Williams, K. Jackson, Reading/GB

 YS-004 **Nutraceutical Delivery Systems: Encapsulation of Resveratrol and Grape Seed Oil in Low-energy Nanoemulsions**

G. Davidov-Pardo, Amherst/US, J.D. McClements, Amherst/US

 YS-005 **Determination of Antioxidant and Antimicrobial Activities of Olive Oils from Edincik Su Cultivar**

A. Dagdelen, Balikesir/TR

 YS-006 **Comprehension of Direct Extraction of Bioactive Compounds using Vegetable Oils by Theoretical Solubility Study, Polar Paradox Theory and Small Angle X-ray Scattering Observation**

Y. Li, Avignon/FR, A.S. Fabiano-Tixier, F. Chemat, Avignon/FR

 YS-007 **Rh-catalyzed Maleinisation of Fatty Acids**

S. Eschig, Braunschweig/DE, T. Salthammer, Braunschweig/DE

 YS-008 **Using Rabbit Gastric Lipase for *in vitro* Digestion Experiments**  
 L. Sams, Marseille/FR, J. Paume, J.M. Ballester, F. Carrière, J. Giallo, Marseille/FR

 YS-009 **Assessment of Potential Neuronal Oxidative Stress Markers in Urine after 2 Week of Short Living and Training at Moderate Altitude in Elite Triathletes**

L.A. García-Flores, Murcia/ES, S. Medina, R. Cejuela, Murcia/ES, J.M. Martínez-Sanz, Alicante/ES, C. Oger, J.-M. Galano, T. Durand, Montpellier/FR, T. Casas-Pina, P. Martínez-Hernández, F. Ferreres, Murcia/ES, P. Gil, Alicante/ES, A. Gil-Izquierdo, Murcia/ES

 YS-010 **Phytosteranes in Young, Aged and “Garage” Wines Compared to their Corresponding Musts**

J. Marhuenda, Murcia/ES, A.C. Díaz-Castro, S. Medina, P. Martínez-Hernández, Murcia/ES, S. Arina, Samaniego/ES, P. Zafrilla, J. Mulero, Murcia/ES, C. Oger, J.-M. Galano, T. Durand, Montpellier/FR, F. Ferreres, Murcia/ES, A. Gil-Izquierdo, Murcia/ES

 YS-011 **The Fat Chemistry of Ripening Process of Hazelnuts Grown in Poland**

H. Ciemniowska-Żytkiewicz, Warszawa/PL, J. Brys, M. Reder, K. Sujka, P. Koczon, Warsaw/PL

## LIPIDS IN ANIMAL SCIENCE

- ANIM-001 **Effect of Thermoxidized Palm Kernel Oil on some Serum Enzymes of Albino Wistar Rats**  
G.E. Egbung, Calabar/NG, I.J. Atangwho, D.O. Odey, A.I. Iwara, P.E. Ebong, E.U. Essien, Calabar/NG
- ANIM-003 **Impurities from Silver-ion Solid Phase Extraction (Ag<sup>+</sup>-SPE) Interfere with the Analysis of Animal Fats**  
L. Bravo-Lamas, Vitoria-Gasteiz/ES, X. Belaunzaran, Vitoria-Gasteiz/ES, J.K.G. Kramer, Guelph/CA, N. Aldai, Vitoria-Gasteiz/ES
- ANIM-004 **Combination of Palm and Soybean Esterified Acid Oils as Feed Fat Ingredients in Chicken: Effect on Meat and Adipose Tissue Fatty Acid Composition**  
A. Tres, Barcelona/ES, J. Zoldan, R. Buonfiglio, S. Llobet, N. Magrinya, Barcelona/ES, T. Gallina-Toschi, Bologna/IT, R. Bou, F. Guardiola, R. Codony, Barcelona/ES
- ANIM-005 **Fish By-products as Primary Source for DHA Purification**  
M.A. Rincon Cervera, Almeria/ES, R.P. Ramos Bueno, E. Venegas Venegas, J.L. Guil Guerrero, M.D. Suarez Medina, Almeria/ES

## BIOTECHNOLOGY AND ENZYME TECHNOLOGY

- BIO-001 **Synthesis of Technical Esters in Deep Eutectic Solvents with Lipases**  
B. Kleiner, Leverkusen/DE, U. Schörken, Leverkusen/DE
- BIO-002 **Enzymatic Cocoa Butter Equivalents produced by Lipase-Catalysed Interesterification of High Stearic Oleic Sunflower Oil**  
K. Bhaggan, Wormerveer/NL, J. Ma, Wormerveer/NL
- BIO-003 **Thermostability of Lipases in Different Reaction Systems based on The Thermal Deactivation Kinetics Employing a Two-step Series-type Equation Model**  
S.C. Hong, Seoul/KR, S.K. Jo, M.S. Jeon, M.J. Lee, Seoul/KR, Y.S. Kim, Seoul/KR
- BIO-004 **Use of Papaw Latex Freeze-dried in the Incorporation of the Palmitic Acid in the Butter of *Pentadesma Butyracea* (Sabine)**  
M. Mazou, Cotonou/BJ, F.P. Tchobo, M.M. Soumanou, D.C.K. Sohounhlou, Cotonou/BJ, P. Villeneuve, Montpellier/FR
- BIO-005 **Anti-*Aspergillus* Activity Properties of Chlorogenates and Protocatechuates**  
M.C. Figueroa-Espinoza, Montpellier/FR, C. Grajeda-Iglesias, Montpellier/FR, B. M. Ruesgas Ramón, O. González-Ríos, M. L. Suárez-Quiroz, G. Valerio Alfaro, Veracruz/MX, E. Salas, Chihuahua/MX, P. Villeneuve, Montpellier/FR
- BIO-006 **Lipase from *Burkholderia cepacia* Immobilized in Silica Sol-gel Modified with Protic Ionic Liquid to Produced Ethyl Esters of Sunflower Oil**  
N. Carvalho, Aracaju/BR, B.T. Vidal, J. Mendonça, A.S. Barbosa, Aracaju/BR, M.M. Pereira, Aveiro/PT, L.S. Freitas, Aracaju/BR, S. Mattedi, Salvador/BR, A.S. Lima, C.M.F. Soares, Aracaju/BR

- BIO-007 **Application of Silica Aerogel Modified with Protic Ionic Liquid in the Immobilization of Lipase from *Burkholderia cepacia* for the Syntheses of Ethyl Esters**  
N. Carvalho, Aracaju/BR, A.S. Barbosa, J.A. Lisboa, L.S. Freitas, Aracaju/BR, S. Mattedi, Salvador/BR, A.T. Fricks, A.S. Lima, E. Franceschi, C.M.F. Soares, Aracaju/BR
- BIO-008 **Development of a High-throughput Screening Assay for Measuring Phospholipase A Activity using Structured Phospholipids**  
M. El Alaoui, Villeurbanne/FR, A. Noiriel, L. Grand, L. Soulere, F. Popowycz, A. Doutheau, Y. Queneau, A. Abousalham, Villeurbanne/FR
- BIO-009 **Experimental Determination of Liquid – Liquid Equilibrium Data for the Systems “Water + Ethanol + Fatty Acids from Soapstock Acid Oil” and “Fatty Acid Ethyl Ester + Ethanol + Water”, at Different Temperatures**  
D.A. Mitchell, Curitiba/BR, J.D.S. Serres, D. Soares, N. Lourenço, N. Krieger, M.L. Corazza, Curitiba/BR
- BIO-010 **Immobilization of a New Lipase Obtained from a Metagenomic Library with Application in Biocatalysis**  
N. Krieger, Curitiba/BR, R.C. Alnoch, V.P. Martini, A.C.S. Costa, L. Piovan, E.M. Souza, F.O. Pedrosa, D.A. Mitchell, Curitiba/BR
- BIO-011 **Application of Non-food Oil and Fatty Wastes of Animal Origin in Biodiesel Fuel Production**  
E. Sendzikiene, Kaunas r. Akademija/LT, D. Sinkuniene, Kaunas r. Akademija/LT
- BIO-012 **Switching Protein Bifunctionality: From Ether Lipid Biosynthesis to Wax Ester Production**  
F. Domergue, Bordeaux/FR, S. Szymne, Alnarp/SE, J. Joubès, P. Moreau, F. Dittrich-Domergue, Bordeaux/FR
- BIO-013 **Lipolysis of Milk Lipids by *Mucor Miehei* Enzymatic Preparation: What are the Kinetics Levers?**  
C. Bourlieu, Rennes/FR, X. Fang, V. Briard-Bion, S. Bouhallab, Rennes/FR
- BIO-014 **Accumulation of Lipids of Interest in Yeast by Expression of Codon-optimized *Arabidopsis DGAT2* and *DGAT1*, Two Lipid Droplet Proteins**  
L. Aymé, Versailles/FR, S. Baud, B. Dubreucq, T. Chardot, Versailles/FR
- BIO-015 **Evaluation of Fermentation Conditions by Plackett-Burman Design for Lipase Production from *Yarrowia lipolytica***  
A. Saygun, Istanbul/TR, N. Sahin Yesilcubuk, N. Aran, Istanbul/TR
- BIO-016 **Cyclodextrine Polymers: Manipulation of the Level of Membrane Cholesterol and Modulation of Glutamate Transport in Brain Nerve Terminals**  
A. Borysov, Kiev/UA, N. Krisanova, R. Sivko, S. Ryabov, Kiev/UA
- BIO-017 **Production of Polyunsaturated Monoacylglycerols from Sardine Oil by Lipase-catalyzed Glycerolysis**  
A. García Solaesa, Burgos/ES, M.T. Sanz, S. Beltrán, Burgos/ES

BIO-018 **Carotenoid Profiles of Selected Vegetable Varieties**  
 J.L. Guil Guerrero, Almería/ES, E. Venegas-Venegas, R.P. Ramos-Bueno, M.A. Rincón-Cervera, A. González-Montoya, Almería/ES, N.M. Bandarra, J.A.M. Prates, Lisboa/PT

BIO-019 **Syntheses by Lipases Immobilized in HPMC Organogels under Continuous Flow Conditions**  
 M. Zoumpanioti, Athens/GR, K. Filippou, A. Xenakis, Athens/GR

### MOLECULAR AND CELLULAR BIOLOGY OF LIPIDS IN HEALTH AND DISEASE

HEDI-001 **Effect of Ethanolic Extracts of Three Continental Plants on the Brain Lipid of STZ-Induced Diabetic and Normal Rats**  
 A.I. Iwara, Calabar/NG, G.E. Egbung, I.J. Atangwho, E.E. Efiog, S.I. Bassey, E.O. Udosen, Calabar/NG

HEDI-003 **Defects in Mitochondrial Lipid Metabolism in Neurological Disorders: Pank2 Knock Out Mouse Model**  
 M. Aoun, Milan/IT, V. Tiranti, C. Colombelli, Milan/IT

HEDI-004 **Phosphatidylcholin/Sphingomyelin Metabolism Crosstalk inside The Rat Liver and Thymus Chromatin after the Cisplatin *in vivo* Action**  
 N. Hakobyan, Yerevan/AM, A. Hovhanisyan, Zh. Yavroyan, E. Gevorgyan, Yerevan/AM

HEDI-006 **Impact of Omega-3 Polyunsaturated Fatty Acids Administered Preoperatively on the Properties of Human Cardiomyocytes Cell Membranes**  
 C. Malpuech-Brugère, Clermont-Ferrand/FR, K. Azarnoush, M. Fahrat, B. Laillet, C. Jouve, V. Batel, B. Pereira, L. Camilleri, Clermont-Ferrand/FR

HEDI-007 **Integrated Analysis of COX-2 and iNOS Derived Inflammatory Mediators in LPS-Stimulated RAW Macrophages Pre-Exposed to *Echium plantagineum* L. Bee Pollen Extract**  
 A. Gil-Izquierdo, Murcia/ES, E. Moita, C. Sousa, Porto/PT, F. Ferreres, Murcia/ES, L.R. Silva, R. Valentao, Porto/PT, R. Domínguez-Perles, N. Baenas, Murcia/ES, P.B. Andrade, Porto/PT

HEDI-008 **Assessment of Oxidative Stress Markers and Prostaglandins after Chronic Training of Triathletes**  
 S. Medina, Murcia/ES, R. Domínguez-Perles, Murcia/ES, R. Cejuela-Anta, J.M. Martínez-Sanz, P. Gil, Alicante/ES, C. García-Viguera, F. Ferreres, J.I. Gil, A. Gil-Izquierdo, Murcia/ES

HEDI-009 **Neuroprostanes in Epileptic Patients compared to Healthy Volunteers by a New and Robust UHPLC-QqQ-MS/MS Method**  
 S. Medina, Murcia/ES, I. De Miguel-Elizaga, Murcia/ES, C. Oger, J.-M. Galano, T. Durand, Montpellier/FR, M. Martínez-Villanueva, M.-L. Gil-Del Castillo, I. Villegas-Martínez, F. Ferreres, P. Martínez-Hernández, A. Gil-Izquierdo, Murcia/ES

HEDI-010 **Location of Caffeic Acid and its Alkyl Esters in Liposomes and Correlation with its Bioactivity.**  
 F. Paiva-Martins, Porto/PT, C. Silva, L. Palagi, M. Costa, S. Losada-Barreiro, M. Ferreira, P. Gameiro, Porto/PT, C. Bravo-Díaz, Vigo/ES, J. Fernandes, A. Santos-Silva, Porto/PT

HEDI-011 **Effects of Olive Oil Phenol Metabolite 3,4-DHPEA-EDA<sub>H2</sub> on the Human Erythrocyte Oxidative Damage**  
 F. Paiva-Martins, Porto/PT, P. Gonçalves, D. Przybylska, J. Fernandes, F. Ibba, A. Santos-Silva, Porto/PT

HEDI-012 **Cosmeceutical and Phytopharmaceutical Quality of Topical applied Sunflower Oil: Brief Review**  
 M. Stoia, Sibiu/RO, S. Oancea, Sibiu/RO

HEDI-013 **Identification and Expression of Putative Lipases of *Leishmania major***  
 Y. Ben Ali, Sfax/TN, S. Ben Ayed, M. Bou Ali, A. Karray, Sfax/TN, D. Laaouiini, Tunis/TN, Y. Gargouri, Sfax/TN

HEDI-014 **A Role for Pulmonary Cytosolic Phospholipase A2 in the Pathogenesis of *Pseudomonas aeruginosa* Infection**  
 L. Guillemot, Paris/FR, Y. Wu, Paris/FR

HEDI-015 **Regulation of Gastrointestinal Lipolysis by Selective Inhibitors of Digestive Lipases: An Indirect Approach to Treat Obesity?**  
 B. Raux, Marseille/FR, V. Point, Marseille/FR, C. Vaysse, L. Couédelo, Bordeaux/FR, F. Carrière, J.-F. Cavalier, Marseille/FR

HEDI-016 **Influence of High Fat Diets on Puberty, Sexual Maturation and Breast Cancer Risk**  
 R. ESCRICH, Bellaterra (Barcelona)/ES, R. Moral, M. Solanas, E. Vela, M.A. Manzanares, M.C. Ruiz de Villa, I. Costa, E. ESCRICH, Bellaterra (Barcelona)/ES

HEDI-017 **2-Chloro-1,3-propanediol (2-MCPD) and its Fatty Acid Esters: Absorption and Transport by Human Intestinal Caco-2 Cells**  
 T. Buhrke, Berlin/DE, F. Frenzel, Berlin/DE, J. Kuhlmann, Hamburg/DE, A. Lampen, Berlin/DE

HEDI-018 **Effect of Cadmium on Glutamate Uptake by Normal and Cholesterol-deficient Brain Nerve Terminals**  
 T. Borisova, Kiev/UA, R. Sivko, A. Borysov, N. Krisanova, Kiev/UA

HEDI-019 **Circulating Lipolysis Stimulated Lipoprotein Receptor (LSR) a Potential Target to follow Pathologies in Biological Fluids?**  
 S. Pelleieux, Nancy/FR, C. Malaplate-Armand, Nancy/FR

HEDI-020 **Endogenously Generated  $\omega$ 3 Fatty Acids Suppress Inflammation by Interaction with FFAR4 in Mice**  
 X. Li, Kingston/CA, X. Che, Kingston/CA, Y. Yu, Shanghai/CN, C. Funk, Kingston/CA

## LIPIDS IN NUTRITION

NUTRI-001	<b>Application of Hydrophilic Conjugated Linoleic Acid (CLA) in Aqueous Based Foods and Drinks</b> <u>S. KoochiKamali, Tehran/IR</u>
NUTRI-002	<b>Chia Seeds <i>Salvia hispanica</i> L Source of <math>\omega</math>3 and <math>\omega</math>6 Essential Fatty Acids</b> <u>V. Melo Ruiz, Mexico City/MX, R. Gutiérrez Tolentino, Mexico, K. Sánchez-Herrera, T. Quirino Barreda, C. Calvo Carrillo, Mexico City/MX</u>
NUTRI-003	<b>Lipids Data Composition of Palm Tree Grub <i>Rhynchophorus palmarum</i> Edible Insect</b> <u>V. Melo Ruiz, Mexico City/MX, T. Sandoval, K. Sánchez-Herrera, C. Calvo Carrillo, T. Quirino Barreda, Mexico City/MX</u>
NUTRI-004	<b>Fatty Acid Composition of <i>M. Oleifera</i> Seeds</b> <u>C. Calvo Carrillo, Mexico City/MX, N. Vargas, K. Sánchez-Herrera, T. Quirino Barreda, V. Melo Ruiz, Mexico City/MX</u>
NUTRI-005	<b>A Method for Quantitative Analysis of <math>\beta</math>-palmitate (OPO) in Oils and Infant Formulas</b> <u>S. Bloor, Lower Hutt/NZ, M. Vyssotski, K. Lagutin, B. Williams, Lower Hutt/NZ</u>
NUTRI-006	<b>Inhibitory effect of a Green Microalgae Extract on the Activity of Pancreatic Lipase</b> <u>C. Shene, Temuco/CL, D. Vergara, Temuco/CL</u>
NUTRI-007	<b>The Origin of 3-MCPD-, 2-MCPD- and Glycidolesters of Fatty Acids in Chocolate Spreads</b> <u>B. Brinkmann, Neuss/DE, P. Klagege, Neuss/DE</u>
NUTRI-008	<b>A Novel Approach for Understanding the Impact of <math>\omega</math>-3 PUFA in Metabolic Health: Nutritional Role of the Ratio EPA:DHA</b> <u>I. Medina, Vigo/ES, L. Méndez, M. Pazos, E. García-Egido, G. Dasilva, J.M. Gallardo, Vigo/ES, J.L. Torres, J. Pérez-Jiménez, E. Molinar-Toribio, Barcelona/ES, M.R. Nogués, N. Taltavull, M. Giralt, M. Romeu, Reus/ES</u>
NUTRI-009	<b>Determination of Chloropropanols in Vegetable and Fish Liver Oils with the Use of Sample Preparation Extraction Techniques</b> <u>A. Glowacz, Gdansk/PL, J. Gromadzka, R. Jedrkiewicz, M. Kupaska, Gdansk/PL</u>
NUTRI-010	<b>Determination of Chloropropanols in Lipid Fractions of Baby Foods with the Use of Sample Preparation Extraction Techniques</b> <u>R. Jedrkiewicz, Gdansk/PL, M. Kupaska, A. Glowacz, J. Gromadzka, J. Namiesnik, Gdansk/PL</u>
NUTRI-011	<b><i>In vitro</i> Digestability of Themally Oxidized Picual Virgin Olive Oils used in Potato Frying</b> <u>C. Mena, Alcalá de Henares/ES, R. Olivero-David, M.A. Perez, Alcalá de Henares/ES, S. Bastida, F.J. Sanchez-Muniz, Madrid/ES</u>

NUTRI-012	<b>New UHPLC-QqQ-MS/MS Method for Quantitative and Qualitative Determination of 10 Phytoprostanines in Foodstuffs of Commercial Olive and Sunflower Oils</b> <u>J. Collado-González, Murcia/ES, S. Medina, Murcia/ES, T. Durand, A. Guy, J.-M. Galano, Montpellier/FR, A. Torrecillas, F. Ferreres, A. Gil-Izquierdo, Murcia/ES</u>
NUTRI-013	<b>Aronia-citrus Juice intake Decreases Concentration in Urine of End-products Lipid Peroxidation Central Nervous System in Elite Triathletes</b> <u>L.A. García-Flores, Murcia/ES, S. Medina, Murcia/ES, T. Durand, Montpellier/FR, R. Cejuela, J.M. Martínez-Sanz, P. Gil, Alicante/ES, F. Ferreres, A. Gil-Izquierdo, Murcia/ES</u>
NUTRI-015	<b>A Phospholipid-Protein Complex from Krill Reduces Plasma Triacylglycerol mainly due to Reduced Lipogenesis and not Mitochondrial Oxidation in Low-fat Fed Rats</b> <u>M.S. Ramsvik, Bergen/NO, B. Bjorndal, Bergen/NO, I. Bruheim, Fosnavaag/NO, J. Skorve, R. Berge, Bergen/NO</u>
NUTRI-016	<b>Microalgae and Fish Oil effects on Metabolic Syndrome Risk Factors in Rat Fed with High Fat Diet</b> <u>A. Haimeur, Nantes/FR, V. Mimouni, L. Ulmann, Laval/FR, H. Messaouri, N. Meskini, Mohammedia/MA, G. Tremblin, Le Mans/FR</u>
NUTRI-017	<b>Fatty Acid Composition of Algerian Margarines, Smen and Biscuits with Special Emphasis to Saturated, Polyunsaturated and <i>trans</i> Fatty Acids</b> <u>S. Bentayeb, Algiers/DZ, A. Youyou, L. Mekimène, Algiers/DZ</u>
NUTRI-018	<b>Impact of Dietary Polar Lipids from Different Sources on <i>in vitro</i> Digestive Lipolysis and Intestinal Lipid Absorption in Mice</b> <u>M. Lecomte, Lyon/FR, C. Bourliou, Rennes/FR, G. Pineau, Lyon/FR, M. Claude, Rennes/FR, A. Gélouin, F. Laugerette, M.C. Michalski, Lyon/FR</u>
NUTRI-019	<b>Body Mass Regulation by Dietary Lipids Through Modulation of Oxytocin Expression and Oleylethanolamide Levels in Rat Plasma</b> <u>I. Sospedra, Bellaterra (Barcelona)/ES, R. Moral, R. Escrich, M. Solanas, E. Vela, E. Escrich, Bellaterra (Barcelona)/ES</u>
NUTRI-020	<b>Bioactive Compounds of four Tomato (<i>Lycopersicon esculentum</i> L.) Varieties</b> <u>R.P. Ramos Bueno, Almería/ES, A. González Montoya, E. Venegas Venegas, M.A. Rincón Cervera, J.L. Guil Guerrero, Almería/ES, N.M. Bandarra, J.A.M. Prates, Lisboa/PT</u>
NUTRI-021	<b>Phytochemicals from Eggplant (<i>Solanum melongena</i> L.)</b> <u>A. González Montoya, Almería/ES, R. Ramos Bueno, E. Venegas Venegas, M.A. Rincón Cervera, J.L. Guil Guerrero, Almería/ES</u>
NUTRI-022	<b>Bioactive Compounds of Leafy Vegetables Consumed in the Mediterranean area (<i>Varianella locusta</i> and <i>Eruca sativa</i>)</b> <u>R.P. Ramos Bueno, Almería/ES, A. González Montoya, E. Venegas Venegas, M.A. Rincón Cervera, J.L. Guil Guerrero, Almería/ES, N.M. Bandarra, J.A.M. Prates, Lisboa/PT</u>



- NUTRI-023 **Optimization of Deep-frying Fats for the Production of Bakery Products with Reduced Content of trans Fatty Acids**  
S. Merkle, Hamburg/DE, K.D. Petersen, Hamburg/DE, N. Dietz, M. Schüring, K. Lösche, Bremerhaven/DE, J. Fritsche, Hamburg/DE
- NUTRI-024 **Triterpenes Determination Method in Human Serum by GC-MS**  
P. Gutierrez-Adanez, Seville/ES, M. Rada, J.M. Castellano, T. Delgado, J.A. Cayuela, A. Guinda, Seville/ES
- NUTRI-025 **Influence of a Diet Low in Plant-based Foods on the Isoprostanes and Prostaglandins Levels in Healthy and Overweight Volunteers**  
S. Medina, Murcia/ES, A. Gil-Izquierdo, Murcia/ES, G.M. Agudelo, C. Lara, C. Oger, Medellín/CO, T. Durand, J.M. Galano, Montpellier/FR, K. Muñoz-Durango, Medellín/CO

## LIPIDOMICS, ANALYTICS, AUTHENTICITY, IMAGING

- ANA-001 **Determination of Diglycerides in Vegetable Oils and Fats by Isocratic Straight Phase High Performance Liquid Chromatography with Refracto-Index Detection**  
A.P. Blok, Wormerveer/NL, T.E. Möring, J.N.M. van Straalen, Wormerveer/NL
- ANA-002 **Application of Synchronous Fluorescence Spectroscopy with Multivariate Data Analysis for the Detection of Cheese Adulteration**  
A. Dankowska, Poznan/PL, M. Malecka, Poznan/PL
- ANA-003 **A Combined <sup>1</sup>H and <sup>13</sup>C NMR Method to Determine all Characteristics and Origin Tests of Edible Oils**  
B.W.K. Diehl, Cologne/DE
- ANA-004 **Double bond Distribution Structure of Triacylglycerols in Vegetable Oils**  
B. Xue, Shanghai/CN, W. Cao, T. Zhu, Shanghai/CN
- ANA-005 **Volatile Aroma Compounds as Markers for the Sensorial Quality of Virgin Rapeseed Oil**  
L. Bruehl, Detmold/DE, A. Bonte, B. Matthäus, Detmold/DE
- ANA-006 **Authentication of Farming System by Retail Whole Milk Fat Analysis**  
E. Capuano, Wageningen/NL, R. Boerrigter-Eenling, R. Grevink, S. van Ruth, Wageningen/NL
- ANA-007 **GC-MS Detection of Cyclic Fatty Acids: New Molecular Markers of Quality for Dairy Products**  
A. Caligiani, Parma/IT, A. Marseglia, G. Palla, Parma/IT
- ANA-008 **Effect of Cold Pressing on Volatile Profile and Flavor of Virgin Sunflower Oils**  
B. Matthäus, Detmold/DE, S. Kostadinovic Velickovska, Stip/MK, L. Brühl, Detmold/DE
- ANA-009 **Lipid Fingerprints: Suitable Tools for the Verification of the Iberian Pig Rearing System?**  
A. Tres, Barcelona/ES, J.M. Garcia-Casco, Zafra/ES, E. Aparicio, T. Rodriguez, R. Codony, J. Boatella, F. Guardiola, Barcelona/ES

- ANA-010 **Analysis of the Saponifiable and Unsaponifiable Fractions of Lipids by using Comprehensive two-dimensional Gas Chromatography with Mass Spectrometry/Flame Ionization Detection**  
P.Q. Tranchida, Messina/IT, S. Salivo, P. Dugo, L. Mondello, Messina/IT
- ANA-011 **Is Phytanic Acid a Suitable Marker for Authentication of Milk and Dairy Products from Grass-fed Cows? – A Review**  
A. Elgersma, Wageningen/NL
- ANA-012 **Automated Solid Phase Extraction for Sample Enrichment, Purification and Fractionation of Mineral Hydrocarbons from Vegetable Oils**  
S. Moret, Udine/IT, P. Mattara, L.S. Conte, Udine/IT, M. Sander, Flawil/CH
- ANA-013 **The Validation of the Qualitative Fatty Acid Method: Identification with DMOX Derivatives**  
T. Ritvanen, Helsinki/FI, O. Korvenoja, Espoo/FI, T. Putkonen, Helsinki/FI
- ANA-014 **Optimization of Supercritical Fluid Chromatography Coupled to Mass Spectrometry for Lipid Analysis**  
M. Méjean, Gif-sur-Yvette/FR, A. Brunelle, D. Touboul, Gif-sur-Yvette/FR
- ANA-015 **Analyses of Endogenous and *de novo* 3-MCPD in Dextrins and Starches**  
V. Polizzi, Vilvoorde/BE, C. McCrae, S.J.J. Debon, Vilvoorde/BE
- ANA-016 **Development of an Analytical Method for the Specific Determination of 2- and 3-MCPD Fatty Acid Esters in Smoked and Thermally Treated Fish Products**  
S. Merkle, Hamburg/DE, H. Karl, J. Fritsche, Hamburg/DE
- ANA-017 **Exploring the Glycolipid Composition of Vegetable Lecithins with HPLC-ELSD**  
M.T. Nguyen, Ghent/BE, M.D. Vrieze, D.V.D. Walle, V.V. Hoed, F. Lynen, K. Dewettinck, Ghent/BE
- ANA-018 **Authentication of Vegetable Oils**  
C. Dianoczki, Budapest/HU, S. Turza, K. Recseg, A. Sosna-Sardi, Budapest/HU, A. Fernandez, Barcelona/ES, M. Solomonova, Dnepropetrovsk/UA

## MARINE LIPIDS

- MAR-001 **Polyunsaturated Fatty Acids and Pigments in *Nannochloropsis oculata* Cultivated with Bicarbonate and Different Light Intensity**  
C. Shene, Temuco/CL, J. Silva, M. Rubilar, Temuco/CL
- MAR-002 **Response Surface Modeling of the Extraction of Sardine Oil by Hydraulic Pressing**  
P.J. García-Moreno, Granada/ES, R. Morales-Medina, R. Pérez-Gálvez, A. Guadix, E.M. Guadix, Granada/ES
- MAR-003 **Stress Responses in Cyanobacteria involve Differential Expression of Genes Encoding Desaturases**  
F. Ben Amor, Sfax/TN, I. Fendri, Sfax/TN

- MAR-004 **Optimization of Lipid Production by the Oleaginous *Tetraselmis .sp* Strain**  
M. Dammak, Sfax/TN, R. Miladi, F. Ben Amor, S. Abdelkafi, Sfax/TN
- MAR-005 **Characterization of Microalgal Oils (*Chlorella vulgaris*, *Chlorella protothecoides* and *Nannochloropsis oculata*) for Biodiesel Production**  
D. Özçimen, Istanbul/TR, B. Inan, B. Demirer, Ö. Gulyurt, D. Akis, Istanbul/TR

## MICROBIAL LIPIDS

- MICRO-001 **Production of Lipids and Protein by *Schizochytrium aggregatum* under Different Growth Conditions**  
C. Shene, Temuco/CL, D. Vergara, M. Garces, Temuco/CL
- MICRO-002 **Influence of Stress-changed Lipids with Different content Lysophosphatidyletanolamine on Conformation of OmpF-like Porin from *Yersinia pseudotuberculosis***  
L. Davydova, Vladivostok/RU, N. Sanina, S. Bakholdina, O. Novikova, O. Pornyagina, T. Solov'eva, Vladivostok/RU, V. Shnyrov, Salamanca/ES, M. Bogdanov, Houston/US
- MICRO-003 **Monitoring TriAcylGlycerols accumulation in *Streptomyces* Species at the Sub-cellular Scale by Infrared Nano-spectroscopy**  
B. Rebois, Orsay/FR, A. Deniset-Besseau, A. Dazzi, M.J. Viroille, Orsay/FR
- MICRO-004 **Mycolic Acids: Fascinating Mycobacterial Lipids**  
A. Lemassu, Toulouse/FR, L. Spina, Laval Vizcaino, P. Constant, M. Daffé, Toulouse/FR
- MICRO-005 **Oil Content and Fatty Acid Profile of Microalgae *Scenedesmus sp.* and *Chlorella sp.* Cultivated under Different Conditions**  
V. Makareviciene, Akademija, Kaunas r./LT, V. Skorupskaitė, Akademija, Kaunas r./LT
- MICRO-006 **Effects of Different Growth Medium on Microalgae Metabolite Production**  
S. Yücel, Istanbul/TR, M.E. Boğoçlu, I. Turhan, Y. Basaran-Elalmis, Istanbul/TR

## LIPID CHEMISTRY AND OLEOCHEMISTRY

- LCO-001 **Cyclophostin and Cyclophostins Phosphonate Analogs as Potent Inhibitors of Microbial Lipases: New Potential Antituberculous Compounds?**  
J.-F. Cavalier, Marseille/FR, V. Point, Marseille/FR, R.K. Malla, St Louis/US, V. Delorme, F. Carrière, Marseille/FR, P. Brodin, Lille/FR, S. Canaan, Marseille/FR, C.D. Spilling, St Louis/US
- LCO-002 **Density of Olive Oil and Acetic Acid Binary Mixtures**  
S. Sinadinovic-Fiser, Novi Sad/RS, M. Jankovic, O. Govedarica, Novi Sad/RS, V. Rafajlovska, Skopje/MK

- LCO-003 **Kinetics of Soybean Oil Epoxidation with *in situ* Formed Peracetic Acid in the Presence of Acidic Ion Exchange Resin O. Govedarica, Novi Sad/RS, M. Jankovic, S. Sinadinovic-Fiser, Novi Sad/RS, Z. Knez, Maribor/SI**
- LCO-004 **Dynamic Evolution and Limits of Fatty Acid Alkyl Esters in Extra Virgin Olive Oil**  
R.B. Gómez-Coca, Sevilla/ES, G.D. Fernandes, Campinas/BR, M.C. Pérez-Camino, W. Moreda, Sevilla/ES
- LCO-005 **Study of Optimal Conditions for the Aqueous Extraction Butter *Pentadesma butyracea***  
A.J. Djossou, Cotonou/BJ, V. Aissi, F.P. Tchobo, M.M. Soumanou, D.C.K. Sohounhloue, Cotonou/BJ
- LCO-006 **Determination of FAs and FAMES Microstructure Organization in the Liquid Phase by LF-NMR Relaxometry and Diffusometry**  
N. Meiri, Beer Sheva/IL, P. Berman, Beer Sheva/IL, L. A. Colnago, Sao Paulo/BR, Z. Wiesman, Beer Sheva/IL
- LCO-007 **Effect of Containers on the Quality of Chemlali Olive Oil during Storage**  
M. Bouaziz, Sfax/TN, B. Gargouri, A. Zribi, Sfax/TN
- LCO-008 **Synthesis of Long Chain Saturated Structured Lipids via Enzymatic Interesterification**  
W.M. Kok, Kuala Lumpur/MY, S.F. Cheng, C.H. Chuah, Kuala Lumpur/MY
- LCO-009 **Determination of Acid Value by Fourier Transformed Mid-Infrared Spectroscopy**  
M. Reder, Warsaw/PL, H. Cierniewska-Zytkiewicz, M. Wirkowska, P. Koczon, Warsaw/PL
- LCO-010 **Synthesis of Palm Oil-based Polyester Polyols**  
W.S. Ng, Kuala Lumpur/MY, C.S. Lee, S.F. Cheng, C.H. Chuah, Kuala Lumpur/MY

## MEDITERRANEAN OILS AND FATS

- MO-001 **Changes in Triacylglycerol Composition of Turkish Mono-varietal (Ayvalik and Memecik cv.) Extra Virgin Olive Oils during Storage for Two Harvest Years**  
D. Sevim, Izmir/TR, O. Köseoğlu, D. Özdemir, Izmir/TR
- MO-002 **Characterisation of Virgin Olive Oils of Cultuvars of Turkish Olives which are Harvested from Region of East Mediterranean**  
M. Kivrak, Edremit/Balikesir/TR, M. Nebioğlu, Bursa/TR, A. Tattli, Adana/TR, S. Oçtan Ünsal, Ankara/TR
- MO-003 **Influence of Latitude and Cultivar in the Concentration of Phenolic Compounds in Extra Virgin Olive Oils from Two Harvests**  
N. Romero, Santiago/CL, P. Ortuzar, T. Fuentes, B. Sepúlveda, Santiago/CL, J. Saavedra, Valparaíso/CL, F. Tapia, La Serena/CL, R. Aparicio, Sevilla/ES
- MO-004 **Boutique Olive Oil Factory use Renewable Energy Systems**  
M. Kivrak, Edremit/Balikesir/TR, Ö. Kula, Edremit/Balikesir/TR

- MO-005 **Effect of Olive Ripeness on the Oxidative Stability and Total Phenol Content of Virgin Olive Oil Extracted from the Varieties Memecik and Kilis Yağlık**  
E.B. Büyükgök, Izmir/TR, A. Saygin Gümüşkesen, Izmir/TR
- MO-006 **Effect of Roasting on the Development of Aroma-relevant Compounds in Cold-pressed Argan Oil as Marker for the Sensory Quality**  
B. Matthäus, Detmold/DE, B. Sinning, L. Brühl, Detmold/DE, Z. Charrouf, Rabatma/MA
- MO-007 **Effect of Ripening Stage, Cultivars and Storage Conditions onto Chemometric Characterization of Turkish Extra Virgin Olive Oils (Ayvalik and Memecik cv.) Based on Sterol and Erythrodiol+Uvaol Contents**  
O. Köseoğlu, Izmir/TR, M.K. Ünal, D. Özdemir, Izmir/TR
- MO-008 **Nutritional changes in Monovarietal Virgin Olive Oils Produced in Madrid (Spain) during Olive Ripening**  
C. Mena, Alcalá de Henares/ES, A.Z. Gonzalez, E. Horcas, B. Sastr, M.A. Perez, Alcalá de Henares/ES
- MO-009 **Oleuropein Reduces Serum Triglycerides via PPAR $\alpha$  Activation**  
M. Marseos, Ioannina/GR, F. Malliou, Ioannina/GR, I. Andreadou, Athens/GR, K. Kypreos, Patra/GR, E. Iliodromitis, L. Skaltsounis, Athens/GR, M. Konstandi, Ioannina/GR
- MO-010 **Argan Fruits and Leaves: Interesting Raw Materials for Obtaining Bioactive Compounds**  
M. Rada, Seville/ES, J.M. Castellano, T. Delgado, P. Gutierrez-Adanez, A. Guinda, Seville/ES

**PHYSICAL CHEMISTRY, LIPID BIOPHYSICS AND FORMULATIONS**

- PHYS-001 **Effects of Emulsifier HLB and Emulsifier Concentration on the Distribution of Antioxidants in Corn Oil Emulsions**  
C. Bravo-Díaz, Vigo/ES, S. Losada-Barreiro, V. Sánchez-Paz, Vigo/ES
- PHYS-002 **Lipid based Drug Delivery System of Ketoprofen for Improved Oral Delivery**  
S. Bandari, Hanamkonda/IN, H. Gangishetty, B. Eedara, Hanamkonda/IN
- PHYS-003 **Oleogelation using Phytosterol and Monoglyceride Combinations**  
M.D. Sintang, Gent/BE, K. Dewettinck, A.R. Patel, Gent/BE
- PHYS-004 **Elixir of Oils from Amazonian Biodiversity for Application in Hair Cosmetics Products**  
J. Wada, Cajamar/BR, M. Spina, Cajamar/BR
- PHYS-005 **Fully Hydrogenated Rice Bran Oil as  $\beta'$  Promoter Component for Margarines and Shortenings**  
N. Callejas, Montevideo/UY, N. Segura, I. Vieitez, B. Irigaray, L. Suescun, I. Jachmanián, Montevideo/UY

- PHYS-006 **Evaluating the Gelling Behaviour of Natural Waxes in Rice Bran Oil**  
D. Diem, Chi, Gent/BE, A. Patel, M.D. Bin Sintang, K. Dewettinck, Gent/BE
- PHYS-007 **The Effect of Hazelnut Oil on the Crystallisation of Cocoa Butter observed via Hot Stage Microscopy**  
D.I. Stewart, Loughborough/GB, A.G.F. Stapley, Z.K. Nagy, P.S. Chong, Loughborough/GB
- PHYS-008 **Characterisation of Cocoa Butter Equivalents from Blends of Palm Mid Fraction and Stearins made by Acidolysis of High Oleic Sunflower Oil with Stearic Acid**  
A.G.F. Stapley, Loughborough/GB, J. Ray, Loughborough/GB, K.W. Smith, Bedford/GB, K. Bhaggan, Wormerveer/NL, Z.K. Nagy, West Lafayette/US
- PHYS-009 **Novel Findings to Improve Emulsion Stability in Dairy-like Emulsions**  
J.W. Benjamins, Stockholm/SE, A. Millqvist-Fureby, Stockholm/SE
- PHYS-010 **Inhomogeneous Consistency of Crystallized Fat Samples**  
S.B. Gregersen, Tjele/DK, M. Hammershøj, L. Wiking, Tjele/DK
- PHYS-011 **Influences of the Addition of Talc Particles on Physical Properties of Fats**  
S. Yoshikawa, Tsukubamirai/JP, H. Kida, Tsukubamirai/JP, K. Sato, Higashi-Hiroshima/JP
- PHYS-012 ***In situ* Crystallization and Transformation Kinetics of Polymorphic Forms of Saturated-unsaturated-unsaturated Triacylglycerols: 1-palmitoyl-2,3-dioleoyl Glycerol (POO), 1-stearoyl-2,3-dioleoyl Glycerol (SOO) and 1-palmitoyl-2-oleoyl-3-linoleoyl Glycerol (POL)**  
L. Bayés-García, Barcelona/ES, T. Calvet, M.A. Cuevas-Diarte, Barcelona/ES, S. Ueno, K. Sato, Higashi-Hiroshima/JP
- PHYS-013 **Influence of Modified Soybean Lecithins on Chocolate Crystallization**  
T.G. Kieckbusch, Campinas/BR, E.K. Miyasaki, V. Luccas, Campinas/BR
- PHYS-014 **Effect of Cooling Rate on Crystallization of Cocoa Butter**  
G. Şekeroğlu, Gaziantep/TR, A. Kaya, Gaziantep/TR
- PHYS-015 **Effect of Temperature Fluctuation on Bloom Formation and Appearance of Dark Chocolate Containing High Melting Fractions of Milk Fat**  
D. Büyükbese, Gaziantep/TR, G. Şekeroğlu, A. Kaya, Gaziantep/TR
- PHYS-016 **Development of Stable Pralines for the Tropics using Mango Fats**  
P.D. Tran, Ghent/BE, D. Van de Walle, Ghent/BE, M. Hinneh, Ghent/BE, D.N. Tran, Cantho/VN
- PHYS-017 **Orientation in Granular Crystal Formed in Fat Spread**  
M. Tsuchiya, Higashi-Hiroshima city/JP, H. Hondoh, Higashi-Hiroshima/JP, M. Shiota, Kawagoe/JP, L. Tanaka, Higashi-Hiroshima/JP, S. Ueno, Higashi-Hiroshima/JP

## PLANT LIPIDS, OIL SEEDS, PLANT BREEDING

- PLANT-001 ***Leucaena leucocephala* (Lam.) de Wit Seed Oil: Characterization and Uses**  
I.A. Nehdi, Riyadh/SA, H. Sbihi, Riyadh/SA, C.P. Tan, Selangor/MY, S. Al Resayes, Riyadh/SA
- PLANT-002 **Characterization of White Mahlab (*Prunus mahaleb*) Seed Oil: A Rich Source of  $\alpha$ -Eleostearic Acid**  
H. Sbihi, Riyadh/SA, I. Nehdi, S. Al-resayes, Riyadh/SA
- PLANT-003 **Influence of Site Factors on Phenolic Properties of Crimean Juniper (*Juniperus excelsa* Bieb.) Berries in the Lakes District of Turkey**  
S. Gulsoy, Isparta/TR, G. Ozkan, Isparta/TR, S. Cevik, Isparta/TR, S. Aydin, Isparta/TR, L. Dalgic, Isparta/TR
- PLANT-004 **The Effects of Pre-treatment Processes on Oil Extraction from Tomato Wastes**  
A. Arabi Arabani, Tehran/IR, F. Hosseini, Tehran/IR, N. Anarjan, Tabriz/IR
- PLANT-005 **The CYP74 Family in the Evolution of P450 Superfamily**  
Y.Y. Toporkova, Kazan/RU
- PLANT-006 **Profiling of Isoprenoid Lipids in Grapevine (*Vitis vinifera*) Fruit and Leaf Cuticular Waxes**  
A. Szakiel, Warsaw/PL, F. Pensec, Colmar/FR, A. Wozniak, M. Grabarczyk, C. Paczkowski, Warsaw/PL, J. Chong, C. Bertsch, Colmar/FR
- PLANT-007 **Specific Markers of the Addition of other Seed Oils to Commercial Extra Virgin Sacha Inchi Oils**  
M.C. Pérez-Camino, Seville/ES, N.A. Chasquibol, Lima/PE, Ch. del Aguila, Seville/ES, J.C. Yacomo, Lima/PE, W. Moreda, A. Guinda, Seville/ES
- PLANT-008 **Relationship between Grain Yield and its Components in Safflower (*Carthamus tinctorius*) in a Mediterranean Climate**  
I. Mihoub, Bab Ezzouar/DZ, J. Ghashghaie, Orsay/FR, F.W. Badeck, Fiorenzuola d'Arda/IT, T. Robert, Orsay/FR, F. Aid, Bab Ezzouar/DZ
- PLANT-009 ***Prunus Domestica* (Plum) Kernel Oil as a Lipid Nanoparticles Component**  
O. Malinowska, Gdansk/PL, P. Paolicelli, F. Cerreto, S. Cesa, Rome/IT, H. Szelag, Gdansk/PL, M.A. Casadei, Rome/IT
- PLANT-011 **Triacylglycerol Composition of Developing *Ribes nigrum* and *Ribes rubrum* Seeds and the Related Gene Expression Levels**  
A.L. Vuorinen, Turku/FI, M. Kalpio, K.M. Linderborg, Turku/FI, K.B. Hoppula, Sotkamo/FI, S. Karhu, Piikkiö/FI,
- PLANT-012 **Fatty Acids in Forage Legumes and Non-leguminous Forbs**  
A. Elgersma, Wageningen/NL, K. Søgaard, S.K. Jensen, Tjele/DK
- PLANT-013 **Triterpene Lipid Metabolism in Plants**  
H. Schaller, Strasbourg/FR, T.J. Bach, Strasbourg/FR, A. Boronat, Barcelona/ES, E. Forestier, Strasbourg/FR

- PLANT-014 **The Effect of Elicitation with Jasmonic Acid and Chitosan on Sterol Production in Marigold (*Calendula officinalis*) Hairy Root Culture**  
A.S.M. Alsoufi, Warsaw/PL, M. Dlugosz, C. Paczkowski, A. Szakiel, Warsaw/PL
- PLANT-015 **A Study on the Structure-function Relationship of Caleosin, a Minor Calcium Binding Protein of Plant Lipid Droplets**  
Z. Purkrtova, Versailles/FR, T. Chardot, M. Froissard, Versailles/FR
- PLANT-016 **Metabolic Response to Altered Light Conditions in Genetically Modified *Chlamydomonas reinhardtii* by LAESI Mass Spectrometry with Ion Mobility Separation**  
D. Falconet, Grenoble/FR, S. Stopka, B. Shrestha, Washington/US, E. Maréchal, Grenoble/FR, A. Vertes, Washington/US
- PLANT-017 **Sesame Seeds Contain Lipid-metabolism-disturbing Compounds which can be inactivated in a PPAR $\alpha$ -dependent Manner**  
K. Motojima, Tokyo/JP, M. Todokoro, Tokyo/JP
- PLANT-018 **Analysis of the Interactions of Oxylipins with Plasma Membrane at the Molecular Level by a Biomimetic Approach**  
M.N. Nasir, Gembloux/BE, M. Deleu, L. Lins, M.-L. Fauconnier, Gembloux/BE
- PLANT-019 **Comparative Transcriptome Analysis of Three Oil Palm Fruit and Seed Tissues that Differ in Oil Content and Fatty Acid Composition**  
C. Guerin, Montpellier/FR, S. Dussert, Montpellier/FR, M. Andersson, Alnarp/SE, T. Durand-Gasselin, F. Morcillo, Montpellier/FR
- PLANT-020 **Enzymatic Concentration of Echium Seed Based Omega-3 And Omega-6 Fatty Acids**  
Ö. Yilmaz, Istanbul/TR, N. Şahin-Yeşilcubuk, Istanbul/TR
- PLANT-021 **The Intensity of Lipid Peroxidation and Content of Proline in Sprouts Triticosecale When They are Affected by Heavy Metals**  
G. Abilova, Makhachkala/RU
- PLANT-022 **Optimization of Desired and Undesired Flavor Aroma Compounds in Virgin Olive Oil**  
G. Özkan, Isparta/TR, Ş. Çevik, Isparta/TR, M. Kiralan, Bolu/TR

## PROCESSING

- PROC-001 **Biodiesel and Green Diesel from Algae: *In situ* Transesterification of Chlorella to Biodiesel, its Characterization and Catalytic Deoxygenation to Green Diesel**  
I. Hachemi, Turku/FI, P. Mäki-Arvela, Turku/FI, C. Viegas, M. Fortes, Rio de Janeiro/BR, J. Hemming, Turku/FI, F. Fontes, C. Debora, Rio de Janeiro/BR, N. Kumar, Turku/FI, D. Aranda, Rio de Janeiro/BR, Y. D. Murzin, Turku/FI

- PROC-002 **Preparation and Characterization of Water Soluble Lycopene using Low Energy Solvent-displacement Method**  
N. Anarjan, Tabriz/IR, H. Jafarizadeh Malmiri, Tabriz/IR
- PROC-003 **Dry Fractionation of Macaúba Nut (*Acrocomia aculeata*) and Pequi Pulp (*Caryocar brasiliense*) Oils**  
R.G.B. Mariano, Rio de Janeiro/BR, M.J.A. Ferreira, S. Couri, S.P. Freitas, Rio de Janeiro/BR
- PROC-004 **Effect of Protease Addition on Aqueous Oil Extraction of Pumpkin Seeds**  
G. Dalkiran, Istanbul/TR, G. Üstün, M. Tüter, Istanbul/TR
- PROC-005 **Physicochemical and Organoleptic Characteristics of Transparent Soap from Farmer's Crude *Calophyllum* Seed Oil**  
S. Hasibuan, Bogor/ID, S. Sahirman, A. Ma, Bogor/ID
- PROC-006 **Influence of Roasting Temperature of Pumpkin Seed to PAH and Aroma Formation**  
I.J. Kosir, Zalec/SI, T. Potocnik, Zalec/SI
- PROC-008 **Integrated use of *Jatropha curcas***  
H.N. Idakiev, Magdeburg/DE, F. Pudel, Magdeburg/DE, S. Romuli, J. Müller, H. Makkar, S. Latif, S. Karaj, L. Probst, K. Becker, Stuttgart/DE
- PROC-009 **Reaction Mechanism of MCPD Diesters Formation in Vegetable Oils**  
J. Smidrkal, Prague/CZ, M. Tesarova, I. Hradkova, V. Filip, Prague/CZ
- PROC-010 **Linseed Oil Nanoemulsions using High Pressure Homogenization**  
M. Rubilar, Temuco/CL, E. Morales, K. Dumorne, B. Garrido, G. Alarcón, F. Acevedo, C. Shene, Temuco/CL
- PROC-011 **Purification of Edible Oils with Biogenic Silica from Rice Husk Ash**  
M. Metin, Istanbul/TR, B. Karakuzu, S. Yücel, Istanbul/TR
- PROC-012 **A Novel Nanoporous Silica Adsorbent for Bleaching of Crude Canola Oil**  
B. Karakuzu, Istanbul/TR, M. Metin, S. Yücel, Istanbul/TR
- PROC-013 **2-Methyltetrahydrofuran as Alternative to n-hexane for the Extraction of Vegetable Oils**  
A.-G. Sicaire, Avignon/FR, M. Abert Vian, Avignon/FR, F. Fine, Pessac/FR, F. Chemat, Avignon/FR

## LIPID OXIDATION AND ANTIOXIDANTS

- OXI-001 **Assessment of Synthetic Lipophilic Tyrosyl Ester Efficiency against *Leishmania* Parasites**  
I. Aissa, Sfax/TN, R.M. Sghair, A. Bali, H. Attia, S. Amour, G. Mkannez, Tunis/TN, M. Sellami, Sfax/TN, D. Laouini, Tunis/TN, Y. Gargouri, Sfax/TN
- OXI-002 **Liposome Modification by Different Phases of Cigarette Smoke**  
N. Palmina, Moscow/RU, T.E. Chasovskaya, E.L. Maltseva, V.A. Menshov, A.V. Trofimov, Moscow/RU

- OXI-003 **Comparative Effectiveness of Lipophilic and Hydrophilic Antioxidants in Bulk Oil containing Association Colloids formed by Multiple Surface Active Minor Components**  
K. Kittipongpittaya, Bangkok/TH, A. Panya, Pathumthani/TH, D.J. McClements, E.A. Decker, Massachusetts/US
- OXI-004 **Oxidative Stability of Heme-Iron Fortified Cookies**  
M. Alemán, Barcelona/ES, R. Bou, A. Tres, Barcelona/ES, R. Codony, F. Guardiola, Barcelona/ES
- OXI-005 **Lipophilisation of Ascorbic Acid: Biological Activities of the Ester Derivatives; Antileishmanial Effects**  
N. Kharrat, Sfax/TN, I. Aissa, Sfax/TN, M. Sghaier Rabiaa, Tunis/TN, M. Bouaziz, M. Sellami, Sfax/TN, D. Laouini, Tunis/TN, Y. Gargouri, Sfax/TN
- OXI-006 **Use of ESR and HPLC to Identify and Quantify Free Radicals Generated during the Anaerobic Reaction Catalyzed by Lipoygenases**  
A. Boussard, Paris/FR, S. Brandicourt, J. Nicolas, Paris/FR, A.-M. Riquet, Massy/FR
- OXI-007 **Long-chain and Unsaturated Aldehydes Alter Enteric Microbiota**  
A. Troegeler-Meynadier, Toulouse/FR, M. Kaleem, Y. Farizon, F. Enjalbert, Toulouse/FR
- OXI-008 **Lipid Oxidation during Instrumented Dynamic *in vitro* Digestion of Marine Oil-enriched Milk**  
A. Meynier, Nantes/FR, C. Jacobsen, B. Thomsen, Lingby/DK, P. Brestaz, L. Ribourg, M. Viau, C. Genot, Nantes/FR
- OXI-009 **Extraction of Natural Antioxidants from Spices to Increase the Shelf Life of Vegetable Oils**  
S. Jaiswal, New Delhi/IN
- OXI-010 **Monitoring of the Phospholipid Oxidation in Liposomes by NMR Spectroscopy**  
B.W.K. Diehl, Cologne/DE
- OXI-011 **<sup>1</sup>H NMR and <sup>19</sup>F NMR as an Alternative for Anisidinic Value Determination**  
B.W.K. Diehl, Cologne/DE
- OXI-012 **Amounts of 4-HHE, 4-HNE and MDA in Fresh and Oxidized Food-grade Oils and Comparison with other Oxidation Indicators**  
C. Genot, Nantes/FR, M. Viau, L. Ribourg, T.H. Kabri, A. Meynier, Nantes/FR
- OXI-013 **Development of a Frying Oil Stability Model**  
P.R. Smith, Vilvoorde/BE, A. Menzel, Vilvoorde/BE, S. Smith, Wayzata/US
- OXI-014 **An Environment Friendly, Low-cost Extraction of Phenolic Compounds from Grape Pomace with different Assisted Methods**  
M.M.M. Hassanein, Cairo/EG, A.G. Abdel-Razek, Cairo/EG
- OXI-015 **Polyphenolic Compounds of Eggplant Peel Juice as a Natural Antioxidant for the Stability Oil during Deep-fat Frying**  
A.M.M. Basuny, Al-Hasa/SA, S.M. Arafat, S.M. Kamel, Giza/EG

OXI-016	<b>Vacuum Frying: An Alternative to obtain High Quality Potato Chips and Fried Oil</b> S. M. Arafat, Giza/EG, A.M.M. Basuny, Al-Hasa/SA, A.A.A. Ahmed, Giza/EG
OXI-017	<b>Food Protection – Nature's Best just got Better</b> R. Appelgren Trinderup, Brabrand/DK, L. Månsson, A.-M. Frost, Brabrand/DK
OXI-018	<b>Comparative Evaluation of Volatile Compounds in Corn Oil during Long Storage- A Preliminary Study</b> B. Inchingolo, Bologna/IT, V. Cardenia, M.T. Rodriguez-Estrada, Bologna/IT
OXI-019	<b>Chemical Composition and Antioxidant Activity of Two Cultivars (Western y Wichita) of Pecan Nut [Carya illinoensis (Wangenh.) K. Koch]</b> N. Gamez-Meza, Hermosillo/MX, D.M. Molina-Quijada, L.A. Medina-Juárez, Hermosillo/MX
OXI-020	<b>Antioxidant Capacity of Methanolic Extracts from <i>Jatropha cordata</i> and <i>Jatropha cardiophylly</i> Seed Cakes in Soybean Oil Biodiesel</b> L.A. Medina-Juarez, Hermosillo/MX, P.P. Alday-Lara, N. Gamez-Meza, Hermosillo/MX
OXI-021	<b>Frying Properties of High-oleic Frying Oils by means of Analytical and Sensory Methods</b> J. Fritsche, Hamburg/DE, K.D. Petersen, Hamburg/DE, G. Jahreis, Jena/DE
OXI-022	<b>Seaweed Based Food Ingredients to Inhibit Lipid Oxidation in Fish-oil-enriched Mayonnaise</b> D.B. Larsen, Lyngby/DK, C. Jacobsen, Lyngby/DK, R. Jónsdóttir, Sauðárkrókur/IS, H.G. Kristinsson, Reykjavík/IS
OXI-023	<b>Recovery of Phenolic Compounds from Olive Oil Processing Wastes, with Ultrasonic and Microwave Assisted Methods, using Eco-friendly, Safe and Low-cost Aqueous Organic Solvents</b> A.G. Abdel-Razek, Cairo/EG, M.M.M. Hassanein, Cairo/EG
OXI-024	<b>Oxidative Stability of Omega-3 Delivery Systems: Impact of Phospholipids as Secondary Emulsifier</b> P.J. García-Moreno, Granada/ES, A.F. Horn, Lyngby/DK, C. Jacobsen, Lyngby/DK
OXI-025	<b>Partitioning of Stable Radicals in Dispersed Systems</b> H. Krudopp, Kiel/DE, A. Steffen-Heins, F. Sönnichsen, Kiel/DE
OXI-026	<b>Distribution of Resveratrol and its Antioxidant Efficiency in Stripped Corn-in-water Emulsions</b> F. Paiva-Martins, Porto/PT, S. Losada-Barreiro, M. Costa, J. Almeida, Porto/PT, C. Bravo-Díaz, Vigo/ES
OXI-027	<b>Liposome Encapsulation of Curcumin as Drug Delivery for Cancer Treatment</b> E. Arab-Tehrany, Nancy/FR
OXI-028	<b>Effects of <i>Vaccinium myrtillus</i> L. Anthocyanin Extract on the Oxidative Stability of Rapeseed Oil</b> S. Oancea, Sibiu/RO, M. Stoia, C. Grosu, Sibiu/RO

OXI-029	<b>Development of Volatile Compounds during Storage at Various Conditions of Different Lipid Containing Lip Balm Products</b> B.R. Thomsen, Lyngby/DK, A.F. Horn, G. Hyldig, Lyngby/DK, R. Taylor, P. Blenkiron, Brentford/GB, R. Elliot, Raleigh/US, C. Jacobsen, Lyngby/DK
OXI-030	<b>Multi Reactional Modeling to Enhance Oxidative Stability of Foods (project STABOXAL)</b> M.-E. Cuvelier, Massy/FR, S. Roux, Massy/FR, N. Manoucheri, Paris/FR, B. Broyart, Massy/FR, P. Gatellier, M. Gobert, J.-D. Daudin, Saint Genès Champanelle/FR
OXI-031	<b>Valorisation of the Antioxidant Potential of Industrial Lignins Produced from Second Generation of Biorefinery to Stabilise Food Lipids</b> M.-N. Maillard, Massy/FR, E. Corti, P. Soto, Massy/FR, S. Baumberger, Versailles/FR, V. Aguié-Béghin, Reims/FR
OXI-032	<b>Study of Distribution of Phenolic Antioxidants in Oil/Water Systems by using 2D Front-face Fluorescence Spectroscopy</b> M.-E. Cuvelier, Massy/FR, S. Keller, Massy/FR, N. Locquet, Paris/FR
OXI-033	<b>Physical Stability of Oil Bodies Loaded with Astaxanthin</b> M. Rubilar, Temuco/CL, E. A. Vilches, F. Acevedo, Temuco/CL
OXI-034	<b>Potential Antioxidant Activity of Methanolic Extracts from <i>Jasminum sambac</i> Grown in Malaysia and Thailand</b> K. Mohamad Khidzir, Kuala Lumpur/MY, S.F. Cheng, Kuala Lumpur/MY, W. Chavasiri, Bangkok/MY, C.H. Chuah, Kuala Lumpur/MY
OXI-035	<b>Antioxidant Effect of Caffeic Acid Homologs</b> V. Filip, Praha/CZ, I. Hradkova, R. Merkl, J. Smidrcal, Praha/CZ
OXI-036	<b>Lipid Protection by Fruit and Vegetables and their Polyphenols during Gastric Digestion in Minipigs</b> C. Dufour, Avignon/FR, M. Gobert, D. Remond, M. Loonis, C. Buffiere, V. Santé-Lhoutellier, St Genes Champanelle/FR
OXI-037	<b>Changes in the Physical and Chemical Properties of Thermally and Oxidatively Degraded Sunflower Oil and Palm Fat</b> B. Matthäus, Detmold/DE, B. Wiege, M.G. Lindhauer, E. Fehling, Detmold/DE
OXI-038	<b>The Influence of Surfactant Concentration on the Partitioning and Antioxidant Activity of <math>\alpha</math>-tocopherol in Stripped Soybean Oil-in-Water Emulsions</b> E. Dogu-Baykut, Istanbul/TR, G. Günes, Istanbul/TR, E.A. Decker, Amherst/US
OXI-039	<b>Study of Canolol Production by Rapeseed Meals Processing and its Conversion into Potential Epoxy Resins Precursors</b> E. Zago, Montpellier/FR, C. Aouf, H. Fulcrand, Montpellier/FR, F. Fine, Pessac/FR, J. Lecomte, P. Villeneuve, Montpellier/FR

OXI-040 **Isolation and Identification of Tannins from Antiradical n-Butanol Extract of *Elaeis guineensis* Leaves**  
 A. Chun Hui, Kuala Lumpur/MY, C. Sit-Foon, Kuala Lumpur/MY, C. Cheng-Hock, Kuala Lumpur/MY

OXI-041 **Thermo-oxidative Degradation of Stigmasteryl Esters**  
 M. Rudzińska, Poznań/PL

## PALM OIL

PALM-001 **Immobilized *Rhizopus oryzae* Lipase Catalyzed Synthesis of Palm Stearin and Cetyl Alcohol Wax Esters**  
 M. Sellami, Sfax/TN, I. Aissa, F. Frikha, Y. Gargouri, N. Miled, Sfax/TN

PALM-002 **Properties and Process Development of Cocoa Butter, Cocoa Substitute, Cocoa Replacer, and Cocoa Equivalent**  
 S.M. Mohamad Alwi, Bandar Enstek/MY, O.M. Lai, Serdang/MY

PALM-003 **Supplementation of Oil Palm Phenolics in Normal Healthy Human Volunteers: Phase 1 Clinical Trial**  
 S. Fairus, Kajang, Selangor/MY, S.-S. Leow, N.M. Isa, Kuala Lumpur/MY, K. Sundram, Kelana Jaya/MY, K.C. Hayes, Waltham, MA/US, R. Sambanthamurthi, Kajang, Selangor/MY

PALM-004 **Molecular Targets and Pathways Regulated by Palm Tocotrienols in Cancer Cells**  
 K.R. Selvaduray, Kajang, Selangor/MY, G.C. Tan, K.L.N. Haema, Kajang, Selangor/MY, P. Ramdass, Kuala Lumpur/MY, A.K. Radhakrishnan, Kuala Lumpur/MY

PALM-005 **Functional Nitrogen Derivatives from Palm-based Oleochemicals: Synthesis and Characterization**  
 Z. Idris, Kajang, Selangor/MY, H. Abd Aziz, T.N.M. Tuan Ismail, Kajang, Selangor/MY

PALM-006 **Minimizing Post-hardening in Palm Oil/Sunflower Oil in Soft Margarine Formulation**  
 M.M. Sahri, Kajang, Selangor/MY, Z. Omar, Kajang, Selangor/MY

PALM-007 **Effects of the Positional Distribution of Palmitic Acid on Gastrointestinal Peptide Release in Type 2 Diabetes Mellitus Patients**  
 K.-T. Teng, Kajang, Selangor/MY, S.Y. Mo, Kajang, Selangor/MY, O.M. Lai, B.H. Chew, Serdang, Selangor/MY, R. Ismail, Sepang, Selangor/MY, S. Abu Bakar, Kajang, Selangor/MY, N.A. Jabber, Shah Alam, Selangor/MY, K. Nesaretnam, Brussels/BE

PALM-008 **Effects of Polyphenol Extract from Palm Oil Varieties on Modulation of NADPH Oxidase Dependent Superoxide Anion Production in Cultured Human Monocyte Cells (THP-1)**  
 A. Monde, Abidjan/CI, M. Morena, M.-A. Carbonneau, F. Michel, Montpellier/FR, D. Sess, Abidjan/CI, J.-P. Cristol, Montpellier/FR

PALM-009 **Isoflavones from Crude Red Palm Oil: Interest in Menopause and Prevention of Women Cancer and Atherosclerosis**  
 C. Gauze-Gnagne, Abidjan/CI, A. Monde, A. Adina, G. Tiahou, Abidjan/CI, M.-A. Carbonneau, Montpellier/FR, D. Sess, Abidjan/CI, J.-P. Cristol, Montpellier/FR

PALM-010 **Palm Oil, but not Sunflower and Rapeseed Oils, Reduces Colon Permeability in Healthy and Maternally Separated Rats: Mechanisms Involving Goblet Cells and muc2 Production**  
 B. Benoit, Villeurbanne/FR, J. Bruno, F. Kayal, Villeurbanne/FR, S. Da Silva, S. Yvon, Toulouse/FR, M. Estienne, C. Debard, Villeurbanne/FR, H. Eutamene, V. Theodorou, Toulouse/FR, R. Ducroc, Paris/FR, P. Plaisancie, Villeurbanne/FR

PALM-011 **Energy Relations in the Crystal Nucleation of Palm Oil and Determination of the Induction Period**  
 G.M. Oliveira, Campinas/BR, T.G. Kieckbusch, A.P.B. Ribeiro, Campinas/BR

## INNOVATION IN INDUSTRY

INNO-001 **Improvement of Sesame Oil Retention in Halwa-chamia by Emulsifier Addition**  
 F. Aloui, Sfax/TN, R. Ben Brahim, S. Bradai, Y. Gargouri, N. Miled, Sfax/TN

## OTHER TOPICS

OTTO-001 **Asarinin as a Specific Indicator for Identification of Roasted Sesame Seed Oil Adulterated with Refined unroasted Sesame Seed Oil**  
 C. Yuan, Shanghai/CN, F. Chen, W. Cao, B. Xue, W. Chen, J. Cao, J. Bao, Shanghai/CN

OTTO-002 **Rheology and the Crystallisation of Filling Fats**  
 I. Matita, Reading/GB, K. Smith, Bedford/GB, K. Bhaggan, Wormerveer/NL, A. Bell, M. Gordon, Reading/GB

OTTO-003 **Cigarette Smoke as Modulator of Membrane Lipid Structure**  
 E. Maltseva, Moscow/RU, V. Kasparov, N. Palmina, V. Menshov, A. Trofimov, Moscow/RU

OTTO-004 **The Effect of Dipalmitin on the Polimorphic Behavior of Palm Mid Fraction**  
 T.L.T. da Silva, Campinas/BR, C.C. Ming, M.A.F. Domingues, L.A.G. Gonçalves, Campinas/BR

The organisers gratefully acknowledge support by the following Companies, Bodies and Institutions.

As of 17 April 2014

### >> SILVER SPONSOR



**Malaysian Palm Oil Board**  
Kuala Lumpur, Malaysia

### >> BRONZE SPONSOR



**DSM**  
San Diego/CA, USA



**ONIDOL**  
Paris, France

### >> OTHER SPONSORS, ADVERTISERS AND EXHIBITORS

(in alphabetical order)



**AOCS**  
Urbana/IL, USA



**Avanti Polar Lipids Inc.**  
Alabaster/AL, USA



**B+B Engineering GmbH**  
Magdeburg, Germany



**BASF Nederland B.V. Catalysts**  
De Meern, The Netherlands



**Bruker Biospin GmbH**  
Ettlingen, Germany



**Bruker Optik GmbH**  
Ettlingen, Germany



**BUCHI SARL**  
Rungis, France



**Cayman Chemical Company**  
Ann Arbor, MI/USA



**Clariant Produkte (Deutschland) GmbH**  
Moosburg, Germany

### >> OTHER SPONSORS, ADVERTISERS AND EXHIBITORS



**Comicon GmbH**  
Hamburg, Germany



**Daniel Chajuss**  
Misgav Dov, Israel



**DeSmet Ballestra Oils & Fats**  
Zeventem, Belgium



**DuPont Nutrition Biosciences ApS**  
Brabrand, Denmark



**Eurofins Analytik GmbH**  
Hamburg, Germany



**Gary List**  
Washington/IL, USA



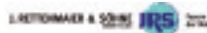
**GEA Westfalia Separator**  
Oelde, Germany



**GERLI**  
France



**HF Press+LipidTech**  
Hamburg, Germany



**Institut Carnot Lisa**  
Pessac, France



**J. Rettenmaier & Söhne GmbH Co. KG**  
Rosenberg, Germany



**Koerting AG**  
Hannover, Germany



**Lipotype GmbH**  
Dresden, Germany



**Oil-Dri Corporation of America**  
Chicago/IL, USA



**SFEL**  
France



**Solazyme Inc.**  
South San Francisco/CA, USA



**Solex Thermal Science Inc.**  
Calgary, AB, Canada



**Walter Rau GmbH**  
Neuss, Germany



13 – 14 September 2014

**13<sup>th</sup> Practical short Course**  
**Fundamentals of Edible Oil Refining, Processing and Quality Management**

This program will cover chemistry of oils and fats, and every step of unit operations dealing with degumming, neutralization, bleaching, drying, hydrogenation, interesterification, and deodorization, including major topics on quality management.

More info: [www.smartshortcourses.com](http://www.smartshortcourses.com)  
 and [oilprocess@smartshortcourses.com](mailto:oilprocess@smartshortcourses.com)

Sunday, 14 September 2014

11:00

**Euro Fed Lipid Board Meeting**

Room Joffre 5

Monday, 15 September 2014

13:00

**Scientific Committee Meeting**

Room Joffre 5

**13<sup>th</sup> Euro Fed Lipid Congress,**  
**27-30 September 2015**  
**Florence, Italy**



Monday, 15 September 2014

18:00

**GERLI General Assembly**

Room Barthez

GERLI Members are cordially invited to participate.

Tuesday, 16 September 2014

17:30

**Euro Fed Lipid General Assembly**

Room Barthez

Euro Fed Lipid members are cordially invited to participate.

## » JOB MARKET

There will be a designated "Job Market" poster wall to post vacancies or job applications. No registration is required, this being a free of charge service.

Employers who wish to post job offers or applicants who wish to post CV's are asked to simply fix their offers to the designated poster walls near the congress office.

Sunday, 14 September 2014

17:30

**Welcome Reception and Poster Session**

The "Ice-Breaker" will take place within the expo and poster area. As usual some snacks and drinks will be served.

Tuesday, 16 September 2014

19:30

**Congress Dinner**

Congress Center

Preregistration is required

The price is 65 Euro per Person



© M. Guyonnet

## » 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, Elsevier and Mr. Gary List.

**>> LOCATION**

The congress will take place at the Le Corum Conference Center Esplanade Charles de Gaulle, 34027 Montpellier, France

For details see the map at

[www.eurofedlipid.org/meetings/montpellier2014/map.pdf](http://www.eurofedlipid.org/meetings/montpellier2014/map.pdf)

**>> ACCOMMODATION**

The management of the hotel room contingents will be made by our partner Eventime. Please visit

[www.eurofedlipid.org/meetings/montpellier2014/accommodation](http://www.eurofedlipid.org/meetings/montpellier2014/accommodation)

to obtain more details and to reserve your room.

If you need personal attention regarding hotel rooms please contact:

Eventime Montpellier  
Esplanade Charles de Gaulle  
34027 Montpellier Cédex 1  
Phone: +33 (0)4 67 61 67 61  
E-mail: [hebergement@eventime-montpellier.com](mailto:hebergement@eventime-montpellier.com)



© L. Martorell

**>> TRAVEL INFORMATION****By Plane**

The Montpellier Méditerranée International Airport is located just 8 km from the city center. The drive takes around ten minutes.

It is easy to get from the airport to downtown Montpellier by taxi or shuttle-bus service.

Montpellier Méditerranée International Airport

Phone: +33 (0)4 67 20 85 00

Most international flights arrive in Paris with short connecting flights to Montpellier. However there are direct and regular services to and from Brussels, Frankfurt-Hahn, London, Madrid and Marrakech. Due to the excellent train connections there is also the alternative to fly to Lyon, Marseille or Toulouse and take the TGV.

**By Train**

Montpellier is connected to the high speed train system TGV.

Travel time from Paris Gare de Lyon is 3hrs27 min. The regular price is approx. 90 Euro.

From Marseille airport: 1:30 hrs (30 Euro)

Lyon: 1:45 hrs (50 Euro)

Toulouse: 2:10 hrs (40 Euro)

Tickets are available at: <http://uk.voyages-sncf.com/en>

The Montpellier Saint-Roch train station is located right in the center of town, just 200 meters from the Place de la Comédie. You can get to all Montpellier districts by taking the two local tramway lines, as well as by bus or taxi.

**By Car**

Montpellier is served by the A9 and A75 motorways.

## » REGISTRATION

Please register online at:

[www.eurofedlipid.org/meetings/montpellier2014](http://www.eurofedlipid.org/meetings/montpellier2014)

or complete the enclosed registration form (one form per participant) and return it to:

Euro Fed Lipid e.V.  
P.O. Box 90 04 40  
60444 Frankfurt/Main  
Germany

Phone: +49 69 7917-345

Fax +49 69 7917-564

Returning the form no later than **04 August 2014** will guarantee the early bird fee.

Registration is valid after receipt at the Euro Fed Lipid headquarters. Conference tickets will be handed out at the registration desk.

## » REGISTRATION FEES

Category	until 4 August	after 4 August
Euro Fed Lipid members* and employees of member companies	€ 495	€ 560
Non-members	€ 565	€ 610
Euro Fed Lipid student member with poster presentation** (proof required)	€ 60	€ 110
all other students** (proof required)	€ 110	€ 160

\* Euro Fed Lipid Members are direct members as well as members of AOCS (European Section), 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).

Registration fees are not subject to value added tax (In accordance with §261 No. 1a CGI).

The registration fee includes:

- Entry to the scientific programme and poster sessions
- Book of Abstracts
- List of participants
- Free registration for the opening mixer
- Coffee Break beverages
- Entry to the Table top Exhibition

## » PAYING BY BANK TRANSFER

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  
Account No. 2401 610 00  
BLZ 500 700 24 (Routing Number)  
IBAN DE 71 500 700 24 02401 610 00  
SWIFT-BIC: DEUTDEDBFRA  
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 received on or before **04 August 2014** will be refunded minus a 50 Euro processing fee.

After that date and until **01 September 2014**, the cancellation fee will be 100 Euro. There will be no refund for cancellations after 01 September 2014 or No-Shows. However, substitute participants can be named anytime without costs.

**Cancellation must be in writing and effective after written reconfirmation by Euro Fed Lipid.**

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

**>> CONGRESS OFFICE**

The congress office will be open as follows:

Sunday 14 September	12:00 – 19:00
Monday 15 September	08:00 – 18:00
Tuesday 16 September	08:00 – 18:00
Wednesday 17 September	08:00 – 12:30

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

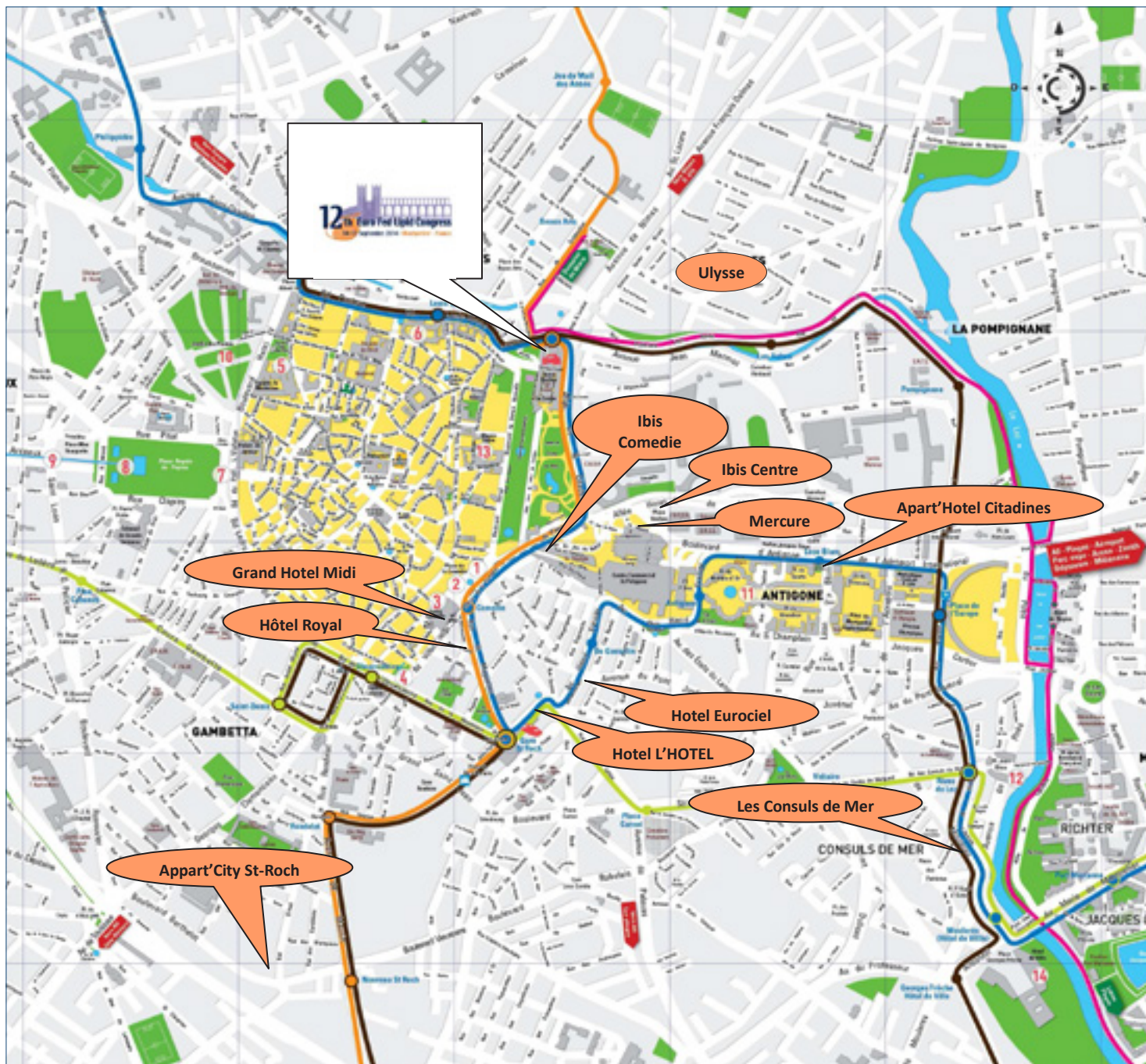
**>> FURTHER INFORMATION**

Euro Fed Lipid e.V.  
P.O. Box 90 04 40  
60444 Frankfurt/Main  
Germany

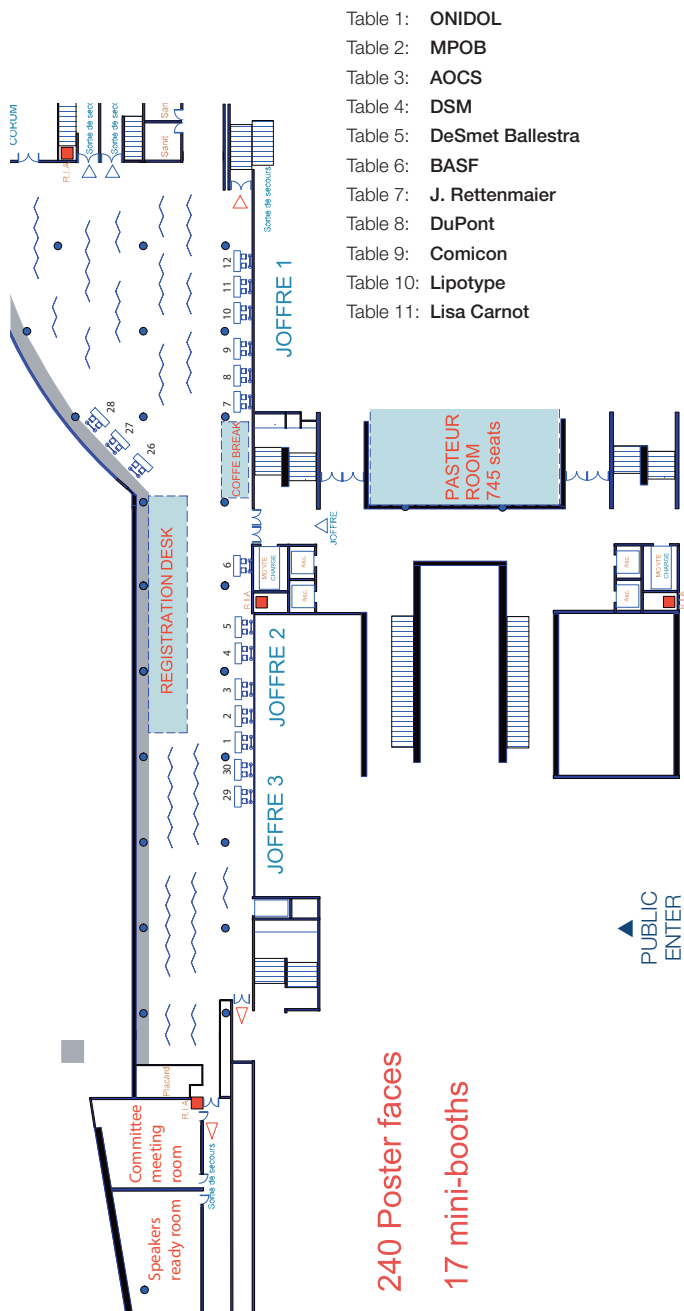
Phone: +49 69 7917-345  
Fax: +49 69 7917-564  
E-mail: [info@eurofedlipid.org](mailto:info@eurofedlipid.org)  
[www.eurofedlipid.org](http://www.eurofedlipid.org)

*Register now for the  
12<sup>th</sup> Euro Fed Lipid Congress  
in Montpellier  
and mark your calendar for the:*

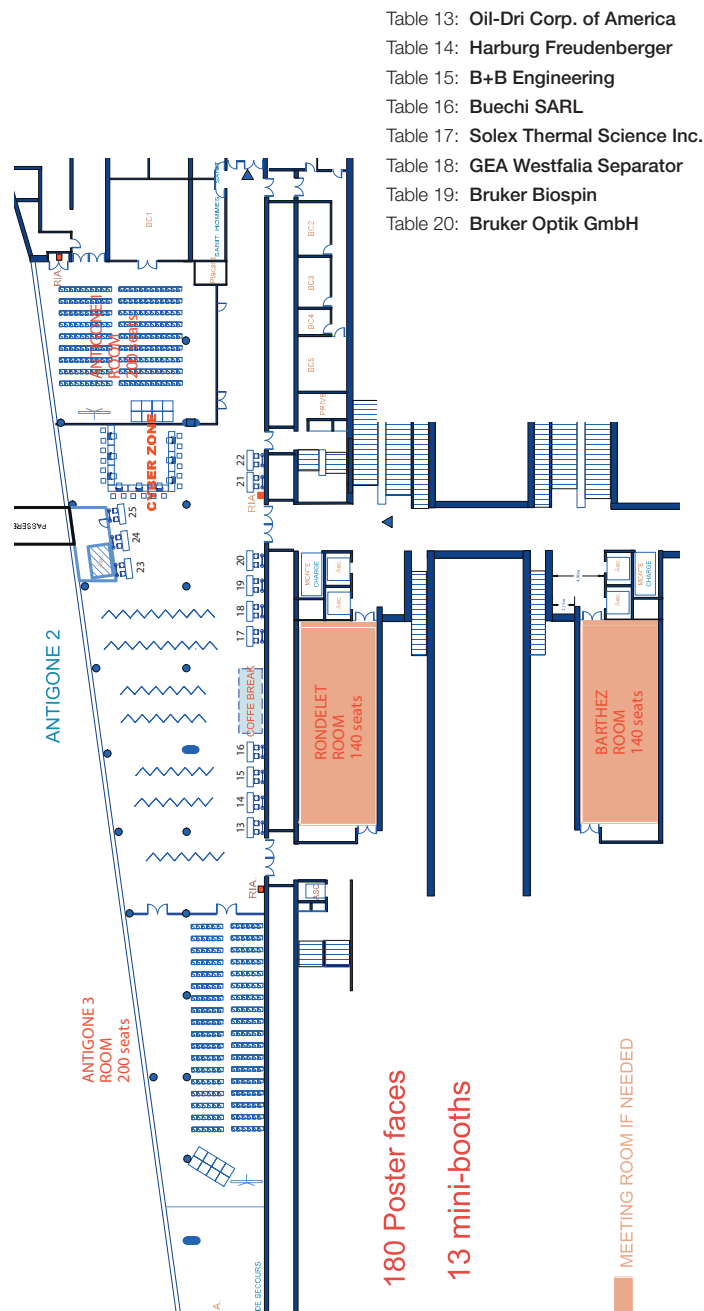




## » LEVEL 1



## » LEVEL 2







## OILS AND FATS ANALYTICAL COMPETENCE WORLDWIDE

Eurofins unmatched expertise  
in testing of oil and fat products. . .

- Vegetable oils
  - Extra virgin olive oil
  - Seed oil
  - Nut oil
  - Pulp oil
- Animal oils
- Oil seeds
- Nuts
- Lecithins

. . . covers the most comprehensive  
range of parameters.

- Sensory analyses
- Basic fat analyses
- Identity & Quality
- Sampling
- Research & Development
- International label check
- Organic contaminants
  - PAHs
  - Phthalates
  - PCBs & Dioxins
  - 3-MCPD-esters incl. Glycidol
  - Pesticides



***The Desmet Ballestra Group has sold,  
installed and commissioned over  
7,500 process units in 150 countries  
on 5 continents.***

**Oils & Fats processing technologies**

**Detergents, Chemicals & Oleochemicals plants**

**Oilseed/Animal Feed equipment**



*Science behind Technology*

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