

19th Euro Fed Lipid Congress and Expo

17 – 20 September 2023
Poznań · Poland

Hosted by the



FATS, OILS AND LIPIDS

From Raw Materials to
Consumer Expectations

SCIENTIFIC PROGRAMME
EXPO GUIDE
POSTERS





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CONTENTS

Scientific Committee / Organisation	4
Invitation	5
Welcome to Poznań	6
Plenary Speakers / Keynote Speakers	7 – 9
Timetable	11 – 17
Scientific Programme	18 – 43
Sunday, 17 September 2023	18
Monday, 18 September 2023	19 – 28
Tuesday, 19 September 2023	29 – 38
Wednesday, 20 September 2023	39 – 43
Poster Programme	45 – 49
Other Events	50
Sponsors and Exhibitors	51 – 53
Lecture Halls / Exhibition Area	54 – 56
Exhibition Guide	57 – 75
Social Programme	76
General Information	78 – 83
Location	78
Accommodation	78
Travel Information	78
Further Information	80
Registration Desk	80
Registration	80
Registration Fees	81
Cancellation Policy	81
Paying by Bank transfer	82
Map	84

The European Federation for the Science and Technology of Lipids (Euro Fed Lipid e.V.) cordially invites you to attend its 19th International Congress:

Fats, Oil and Lipids

From Raw Materials to consumer Expectations

17- 20 September 2023, Poznań, Poland

» SCIENTIFIC COMMITTEE

Noelia Aldai, University of the Basque Country, Vitoria-Gasteiz, Spain
Ryszard Amarowicz, Institute of Animal Reproduction and Food Research of PAS, Olsztyn, Poland
Iwona Bartkowiak-Broda, Plant Breeding and Acclimatization Institute, Poznań, Poland
Paweł Bogdański, Poznań University of Medical Sciences, Poland
Claire Bourlieu-Lacanal, INRAE, Montpellier, France
Eckhard Flöter, Technical University Berlin, Germany
Diego Luis García González, Instituto de la Grasa (AECSIC), Seville, Spain
Karel Hrnčířik, Upfield, Rotterdam, The Netherlands
Charlotte Jacobsen, Technical University of Denmark, Kongens Lyngby, Denmark
Agnieszka Kita, Wrocław University of Environmental and Life Sciences, Poland
Dorota Klensporf-Pawlik, Poznań University of Economics and Business, Poland (Congress Co-Chair)
Dominik Kmiecik, Poznań University of Life Sciences, Poland (Congress Co-Chair)
Iwona Konopka, University of Warmia and Mazury in Olsztyn, Poland
Michel Lagarde, University Claude Bernard Lyon 1, Villeurbanne, France
Anna Nicolaou, University of Manchester, Great Britain
Antonios Papastergiadis, Desmet Belgium N.V., Zaventem, Belgium
Marc Pignitter, University of Vienna, Austria
Nicoletta Rivasio, CNR, University of Milan, Italy
Magdalena Rudzińska, Poznań University of Life Sciences, Poland (Congress Chair)
Adam Stępień, The Polish Association of Oil Producers, Warszawa, Poland
Mariusz Szeliga, Industrial Operations Director, Bunge Europe SA, Kruszwica, Poland
Aleksandra Szydłowska-Czerniak, Nicolaus Copernicus University in Toruń, Poland
Edyta Symoniuk, Warsaw University of Life Sciences, Warsaw, Poland
Robert Wolff, SINTEF Fisheries and Aquaculture, Ålesund, Norway
Agnieszka Zienkiewicz, Nicolaus Copernicus University in Toruń, Poland

» ORGANISATION

Euro Fed Lipid Headquarters, Frankfurt/DE:
Sevim Saritas, Isabella Zobel

Welcome to the 19th Euro Fed Lipid Congress!

On behalf of the Euro Fed Lipid, we cordially invite you to be a part of the 19th Euro Fed Lipid Congress and Expo, which is scheduled to be held from the 17th to the 20th of September, 2023 in Poznań, Poland.

Euro Fed Lipid Congresses have been organized for more than 20 years in different locations throughout Europe. After 11 years, Poland has been selected again and the 19th edition of the Congress will be held in Poznań. It will be an exciting time for all scientists and industry representatives, who work on fats, oils and lipids. We will start with advances in genetics and breeding of fats, lipids and oils sources, discuss the newest technologies and achievements, advances in analytical methods and usage of fats, lipids and oils by human. Special attention will be paid to consumer preferences and sensory quality.

We hope that we will be able to meet in person and together solve the emerging scientific problems, but also enjoy the charms of our hometown – Poznań – the city well-known as a place where the old meets the new. Perhaps by enjoying an evening in Poznań's Stary Rynek (Old Market Square) which bustles in the evenings.

Poznań is located in the western part of Poland, closer to Berlin than to Warsaw. As one of the oldest cities in Poland, it has played a significant role in its history. Poznań witnessed the only victorious national uprising in 1918 led by Ignacy Paderewski and in 1956 it was the first city in the Eastern bloc to rebel against communist rule.

The congress centre is located on the grounds of the Poznań International Fair, which has been operating in the city since the 1920s. National and international exhibitions have been held here for the past 100 years.

The mission of this congress is to bring together world renowned experts with whom we will share experiences and increase the knowledge about fats, oils and lipids.

We look forward to seeing you in Poznań, Poland.

For more details about 19th Euro Fed Lipid Congress visit <http://www.eurofedlipid.org/meetings/poznan2023>

The congress organization warmly invites you to come to Poznań and attend "your congress".



Karin Schwarz
Euro Fed Lipid
President



Magdalena Rudzińska
Congress Chair



Dorota Klensporf Pawlik
Congress Chair



Dominik Kmiecik
Congress Co-Chair

» WELCOME TO POZNAŃ

Poznań is a city on the River Warta in west-central Poland. The city is an important cultural and business centre, and one of Poland's most populous regions with many regional customs such as Saint John's Fair (Jarmark Świętojański), traditional Saint Martin's croissants and a local dialect. Among its most important heritage sites are the Renaissance Old Town, Town Hall and Gothic Cathedral.

Poznań is the fifth-largest and one of the oldest cities in Poland. As of 2023, the city's population is 532,168, while the Poznań metropolitan area (Metropolia Poznań) comprising Poznań County and several other communities is inhabited by over 1.1 million people. It is one of four historical capitals of medieval Poland and the ancient capital of the Greater Poland region, currently the administrative capital of the province called Greater Poland Voivodeship.

Poznań is a centre of trade, sports, education, technology and tourism. It is an important academic site, with about 130,000 students and Adam Mickiewicz University, the third largest Polish university. The city serves as the seat of the oldest Polish diocese, now being one of the most populous Catholic archdioceses in the country. The city also hosts the Poznań International Fair – the biggest industrial fair in Poland and one of the largest fairs in Europe. The city's other renowned landmarks include the National Museum, Grand Theatre, Fara Church and the Imperial Castle.

Poznań is classified as a global city by Globalization and World Cities Research Network. According to several rankings it is one of the most business-friendly cities in Poland. It also ranks highly in safety and healthcare quality. The city of Poznań has also, many times, won the prize awarded by "Super brands" for a very high quality city brand. In 2012, the Poznań's Art and Business Center "Stary Browar" won a competition organised by National Geographic Traveller and was given the first prize as one of the seven "New Polish Wonders".


The official patron saints of Poznań are Saint Peter and Paul of Tarsus, the patrons of the cathedral. Martin of Tours – the patron of the main street Święty Marcin – is also regarded as one of the patron saints of the city.

**Source: Wikipedia*

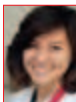
Sunday, 17 September 2023

- 15:30  **OPENING PLENARY LECTURE**
Obesity – Clinical Implications and Future of Lipids in Nutritional Treatment
Paweł Bogdański, Poznań University of Medical Sciences/PL
- 16:30  **EUROPEAN LIPID SCIENCE AWARD LECTURE**
Title to be Advised
Prof. Dr. Ivo Feussner, Georg-August-University Göttingen/DE

Monday, 18 September 2023

- 08:20  **DGF WILHELM NORMANN MEDAILLE LECTURE**
Title to be Advised
Dr. Jan Kuhlmann, SGS Germany GmbH, Hamburg/DE

Tuesday, 19 September 2023

- 09:00  **SFEL CHEVREUL MEDAL LECTURE**
Marine Polar Lipids: From Extraction Processes to Nutraceutical Applications
Michel Linder, University of Lorraine, Ecole Nationale d'Agronomie et des Industries Alimentaires (ENSAIA)/FR
- 11:50  **EUROPEAN YOUNG LIPID SCIENTIST AWARD LECTURE**
Emulsifying and Antioxidant Properties of Fractionated Potato Protein Hydrolysate: Effect on 5% Fish Oil-in-Water Emulsions and Fish Oil-loaded Microcapsules
B. Yesiltas, Kgs. Lyngby/DK, C. Yay, Istanbul/TR, P.J. Garcia-Moreno, Granada/ES, D. Hansen, Ballerup/DK, M. Greve-Poulsen, Brande/DK, N.E. Rahmani-Manglano, E.M. Guadix, Granada/ES, E.B. Hansen, C. Jacobsen, Kgs. Lyngby/DK

Wednesday, 20 September 2023

- 11:10  **DGF KAUFMANN MEMORIAL AWARD LECTURE**
Title to be Advised
Prof. Dr. Uwe T. Bornscheuer, University of Greifswald/DE
- 11:10  **EURO FED LIPID TECHNOLOGY AWARD**
Title to be Advised
Prof. Charlotte Jacobsen, Technical University of Denmark, Kgs. Lyngby/DK

**Analytics and Authenticity****Challenges in the Quantitative Measurements of Volatiles present in Fresh and Oxidized Plant Oils**

Prof. Dr. Malgorzata Majcher, University of Life Sciences in Poznań/PL

**Bioscience, Biocatalysis, Biochemistry****Monitoring the Digestion of Galactolipids, A Main Source of Essential Polyunsaturated Fatty Acids from Plant Photosynthetic Membranes**

Dr. Frédéric Carrière, Université d'Aix-Marseille/FR

**By-Products in Fats Technology****Challenges and Trends in the Chromatographic Determination of Tocochromanols**

Dr. Pawel Gornas, Institute of Horticulture, Dobeles/LT

**Contaminants and Adulteration****Neural Modeling in Machine Learning for Detecting Edible Oil Adulteration**

Dr. Arkadiusz Majewski, Poznań University of Medical Sciences/PL

**Frying Processes****The Impact of Oxidation Products on the Formation of Acrylamide in Fried Foods**

Dr. Christian Gertz, Maxfry GmbH, Hagen/DE

**Health, Nutrition and Disease****Gut-related Metabolic effects of Food-derived Polar Lipids from Plant and Animal Sources**

Dr. Marie-Caroline Michalski, INRAE, Université Claude Bernard Lyon, 1, Pierre Bénite/FR

**Insect and Invertebrate Lipids****Insect Lipids as Feed: Potential to Modulate the Fatty Acid Profile of Animal Lipids**

Pablo Torat, University of Leon/ES

**Lipids in Animal Science, Milk and Dairy Products****Milk from the Infant and Adult Perspective**

Prof. Kaisa Lindeborg, University of Turku/FI

**Lipids in Pharmaceuticals and Cosmetics****Chemoenzymatic Synthesis of Bio-based Surfactants from Renewable Resources**

Prof. Giovanna Speranza, Università degli Studi di Milano Statale/IT

**Lipidomics****Prenalytical Challenges of Lipidomics in Biosciences**

Dr. Gerhard Liebisch, University Hospital of Regensburg/DE

**Lipid Oxidation and Antioxidants****Routes to Tackle Lipid Oxidation in Seafood Matrices**

Prof. Ingrid Undeland, Chalmers Technical University/SE

**Marine and Algae Lipids****Marine and Algae Lipids: Opportunities and Challenges**

Dr. Revilija Mozuraityte, Fisheries and New Biomarine Industry, SINTEF Ocean/NO

**Oilseeds, Plant Lipids and Alternative Resources****Influence of Seed Quality on Metabolome of Cold-pressed Rapeseed Oil and Press-cake**

Prof. Henryk Jeleń, University of Life Sciences in Poznań/PL

**Oleochemistry, Molecule and Polymer Science****Biobased Monomers and Polymers from Plant Oil Triglycerides**

Prof. Andriy Voronov, North Dakota State University, USA

**Olive Oil and Olive Products****Molecular Approaches to Improve Olive Oil Quality**

Dr. José Manuel Martínez Rivas, Instituto de la Grasa (AEC-SIC), Seville/ES

**Processing and Sustainability (Innovation in Oil and Fat Technology)****Tentative: Challenges and Opportunities to Reduce Green House Gas Emissions in Edible Oil Refining in the Framework of the Green Deal & Fit for 55**

Bart Schols, Desmet Belgium N.V./BE



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TIMETABLE

Sunday, 17 September 2023

Plenary Hall - Earth Hall 1	
09:00	
09:20	
09:40	
10:00	Euro Fed Lipid Board Meeting By Invitation Only
13:00	
13:30	
13:50	Registration
14:10	
14:30	
15:00	WELCOME ADDRESS
15:30	OPENING LECTURE
16:30	EUROPEAN LIPID SCIENCE AWARD
16:40	
17:30	POSTER SESSION AND TABLE TOP EXHIBITION
	Opening Mixer

Monday, 18 September 2023

Plenary Hall - Earth Hall 1			
09:00	Plenary		
09:20	DGF Normann Medal Award Lecture		
09:40			
10:00	Coffee Break		
	Plenary Hall - Earth Hall 1	Earth Hall 2	Hall Jupiter (1.A.)
10:30			
10:50	Processing and Sustainability Processing	Bioscience, Biocatalysis, Biochemistry	Olive Oil and Olive Products
11:10			
11:30			
11:50			
12:10	Lunch and Expo		
13:30			
13:50	Processing and Sustainability Processing	Bioscience, Biocatalysis, Biochemistry	Oleochemistry, Molecule and Polymer Science
14:10			
14:30			
14:50			
15:10	Coffee Break		
15:40			
16:00	Processing and Sustainability Processing	Lipids in Pharmaceuticals and Cosmetics	Olive Oil and Olive Products
16:20			
16:40			
17:00			
	POSTER SESSION		

Monday, 18 September 2023

Hall Mars (1.B.)	Hall Saturn (1.C.)
By-Products in Fats Technology	Lipid Oxidation and Antioxidants Oxidation Mechanism
Oilseeds, Plant Breeding, Plant Lipids and Alternative Resources	Lipid Oxidation and Antioxidants Oxidation Mechanism
Oilseeds, Plant Breeding, Plant Lipids and Alternative Resources	Marine and Algae Lipids

TIMETABLE

Tuesday, 19 September 2023

	Plenary Hall - Earth Hall 1		
09:00	SFEL Chevreul Medal Award Lecture		
10:00	Coffee Break		
	Plenary Hall - Earth Hall 1	Earth Hall 2	Hall Jupiter (1.A.)
10:30	Lipid Oxidation and Antioxidants New Antioxidants	Physical Chemistry Oleogels	Lipidomics
10:50			
11:10			
11:30			
11:50	Lunch and Expo		
12:10	Lunch and Expo		
13:30	Lipid Oxidation and Antioxidants Stabilization by Processing	Physical Chemistry Product Structure	Health, Nutrition and Disease
13:50			
14:10			
14:30			
14:50	Coffee Break		
15:10	Coffee Break		
15:40	Marine and Algae Lipids	Insect and Invertebrate Lipids	Health, Nutrition and Disease
16:00			
16:20			
16:40			
17:00		Euro Fed Lipid General Assembly	
17:30	CONGRESS DINNER		

TIMETABLE

Tuesday, 19 September 2023

	Plenary Hall - Earth Hall 1	
09:00	SFEL Chevreul Medal Award Lecture	
10:00	Coffee Break	
	Hall Mars (1.B.)	Hall Saturn (1.C.)
10:30	Quality and Consumer Expectations	Contaminants and Adulteration Mineral Oil Contamination
10:50		
11:10		
11:30		
11:50	Lunch and Expo	
12:10	Lunch and Expo	
13:30	Lipids in Animal Science, Milk and Dairy Products	Analytics and Authenticity
13:50		
14:10		
14:30		
14:50	Coffee Break	
15:10	Coffee Break	
15:40	Lipids in Animal Science, Milk and Dairy Products	Analytics and Authenticity
16:00		
16:20		
16:40		
17:00		
17:30	CONGRESS DINNER	

TIMETABLE

Wednesday, 20 September 2023

	Plenary Hall - Earth Hall 1	Earth Hall 2	Hall Jupiter (1.A.)
09:00	Contaminants and Adulteration	Physical Chemistry Crystallization	Frying Processes
09:20			
09:40			
10:00			
10:30			
10:40	Coffee Break		
	Plenary Hall - Earth Hall 1		
11:10	DGF Kaufmann Memorial Award		
12:10	European Lipid Technology Award		
13:10	Closing - Welcome to Leipzig 2025		

TIMETABLE

Wednesday, 20 September 2023

Hall Mars (1.B.)	Hall Saturn (1.C.)
Lipid Oxidation and Antioxidants	Oleochemistry, Molecule and Polymer Science
"Round Table discussion"	
Coffee Break	
Plenary Hall - Earth Hall 1	
DGF Kaufmann Memorial Award	
European Lipid Technology Award	
Closing - Welcome to Leipzig 2025	

Sunday, 17 September 2023

Committee Meeting Room

10:00 Euro Fed Lipid Board Meeting
–
13:00 (special invitation)

Plenary Hall - Earth Hall 1

Chair(s): Karin Schwarz, Magdalena Rudzińska

15:00 WELCOME ADDRESS

15:30 **Opening Lecture**
Clinical Implications and Future of Lipids in Nutritional Treatment
Paweł Bogdański, Poznań University of Medical Sciences/PL

Chair: Karel Hrnčirik

16:30 **European Lipid Science Award Lecture**
Title to be Advised
Prof. Dr. Ivo Feussner, Georg-August-University Goettingen/DE

Exhibition Area

17:30 **POSTER SESSION, EXPO AND WELCOME RECEPTION**
(17:30-19:30)



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Monday 18 September 2023

Morning

Plenary Hall - Earth Hall 1

Chair(s): Magdalena Rudzińska, Markus Dierker

09:00 **DGF Normann Medal Award Lecture**
Title to be Advised
Dr. Jan Kuhlmann, SGS Germany GmbH, Hamburg/DE

10:00 Coffee Break

Plenary Hall - Earth Hall 1

PROCESSING AND SUSTAINABILITY

Chair(s): Antonios Papastergiadis

10:30 **KEYNOTE LECTURE**
The Green deal in Europe, Challenge and Opportunities to Reduce Green House Gas Emissions in Edible Oil Refining
B. Schols, Zaventem/BE

11:10 **Applications of Phospholipases A in Oil Processing**
N. Iltchenko, Delft/NL

11:30 **Influence of Refining Process Conditions on Pesticide Removal**
Z. Kemeny, Budapest/HU, G. Hellner, E. Bogнар-Keppel, K. Recseg, M. Szeliga, Budapest/HU

11:50 **Challenges of Optimization of Energy Consumption in the Vegetable Oil Industry**
T. Langmaack, Flensburg/DE

12:10 Lunch Break

Expo and Poster Area



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Monday 18 September 2023

Morning

Plenary Hall - Earth Hall 1

Chair(s): Magdalena Rudzińska, Markus Dierker

09:00 **DGF Normann Medal Award Lecture**
Title to be Advised
 Dr. Jan Kuhlmann, SGS Germany GmbH, Hamburg/DE

10:00 Coffee Break

Earth Hall 2

BIOSCIENCE, BIOCATALYSIS, BIOCHEMISTRY

Chair(s): Claire Bourlieu-Lacanal, Robert Kourist

10:30 **KEYNOTE LECTURE**
Monitoring the Digestion of Galactolipids, A Main Source of Essential Polyunsaturated Fatty Acids from Plant Photosynthetic Membranes

F. Carrière, Marseille/FR, M. Sahaka, O. Bornet, E. Mateos-Diaz, S. Amara, Marseille/FR, J. Wattanakul, Bangkok/TH, D. Gray, Nottingham/GB, D. Lafont, Villeurbanne/FR, B. Gontero, H. Launay, Marseille/FR

10:50 **Enzymatic Upcycling of Phenolic Acids from Oil Crops**
 K. Bauer, Graz/AT, T. Schoengassner, Graz/AT, S. Galusic, Zagreb/HR, D. Kracher, Graz/AT, R. Kourist, Graz/AT

11:30 **Stigmaterol-Modified Acylglycerols - Design, Synthesis and use for the Formation of Liposome Nanocarriers**
 W. Gładkowski, Wrocław/PL, A. Chojnacka, A. Grudniewska, A. Włoch, H. Pruchnik, Wrocław/PL, M. Rudzińska, Poznań/PL

11:50 **Gene Induction, Expression, and Characterization of Stereoselective Cutinases from *Fusarium spp.***
 L. Juchan, Seoul/KR, L. Juno, Seoul/KR, P. Inwoo, Seoul/KR, K. Jihoon, Seoul/KR, L. Jaegwan, Seoul/KR, C. Pahn-Shick, Seoul/KR

12:10 Lunch Break

Expo and Poster Area

Monday 18 September 2023

Morning

Plenary Hall - Earth Hall 1

Chair(s): Magdalena Rudzińska, Markus Dierker

09:00 **DGF Normann Medal Award Lecture**
Title to be Advised
 Dr. Jan Kuhlmann, SGS Germany GmbH, Hamburg/DE

10:00 Coffee Break

Hall Jupiter (1.A.)

OLIVE OIL AND OLIVE PRODUCTS

Chair(s): Diego Luis Garcia Gonzalez, Edyta Symoniuk

10:30 **Support of Theoretical Prediction Studies to the Antioxidant Activity Assessment of the Bioactive Olive Secoiridoids**
 M.Z. Tsimidou, Thessaloniki/GR, N. Nenadis, I. Pyrka, Thessaloniki/GR

10:50 **Dynamic Changes of Stability during Virgin Olive Oil Storage by Mesh Cell-FTIR Spectroscopy.**
 A. Lobo-Prieto, Seville/ES, N. Tena, R. Aparicio-Ruiz, E.J. Díaz-Montaña, M.T. Morales, D.L. García-González, Seville/ES

11:10 **Composition and Physical Stability of the Colloidal Dispersion in Veiled Virgin Olive Oil**
 C. Breschi, Florence/IT, G. Ferraro, Sesto Fiorentino (FI)/IT, L. Guerrini, Padova/IT, E. Fratini, L. Calamai, Sesto Fiorentino (FI)/IT, A. Parenti, B. Zannoni, Firenze/IT

11:30 **Kinetics of Oil Aromatization with Unconventional Herbs in a Model System**
 G. Squeo, Bari/IT, A.F. Caputi, D. Falotico, R. Silletti, M. Faccia, A. Pasqualone, C. Summo, F. Caponio, Bari/IT

11:50 **Cold Storage, Hot Topics: Subzero Temperature to Preserve Quality Attributes of Premium and Veiled Virgin Olive Oils**
 S. Vichi, Barcelona/ES, Anna Díez-Betriu, A. Romero, A. Ninot, A. Tres, F. Guardiola, Barcelona/ES

12:10 Lunch Break

Expo and Poster Area

Monday 18 September 2023

Morning

Plenary Hall - Earth Hall 1

Chair(s): Magdalena Rudzińska, Markus Dierker

09:00 **DGF Normann Medal Award Lecture**
Title to be Advised
 Dr. Jan Kuhlmann, SGS Germany GmbH, Hamburg/DE

10:00 Coffee Break

Hall Mars (1.B.)

BY-PRODUCTS IN FAT TECHNOLOGY

Chair(s): Mariusz Szeliga

10:30 **KEYNOTE LECTURE**
Challenges and Trends in the Chromatographic Determination of Tocochromanols
P. Gomas, Dobele/LV

11:10 **The use of Deep Eutectic Solvents for Protein Extraction from Oilseed Cakes**
A. Grudniewska, Wrocław/PL, A. Szumowski, Wrocław/PL

11:30 **Evaluation of Animal Fats and Plant Waxes as Potential Phase Change Materials for Energy Storage**
N.T. Dunford, Stillwater, OK/US, M.S. Celiktas, Izmir/TR

11:50 **Durum Wheat Oil: A New Source for Added – Value Innovative Oleogels**
V.T. Glicerina, Turin/IT, N.I. Salgarella, A. Bonciolini, Turin/IT, M. Greco, Corato/IT, V. Cardenia, Turin/IT

12:10 Lunch Break *Expo and Poster Area*

Monday 18 September 2023

Morning

Plenary Hall - Earth Hall 1

Chair(s): Magdalena Rudzińska, Markus Dierker

09:00 **DGF Normann Medal Award Lecture**
Title to be Advised
 Dr. Jan Kuhlmann, SGS Germany GmbH, Hamburg/DE

10:00 Coffee Break

Hall Saturn (1.C.)

LIPID OXIDATION AND ANTIOXIDANTS
Oxidation Mechanism

Chair(s): Ryszard Amarowicz, Charlotte Jacobson

10:30 **Eicosapentaenoic Acid and Docosahexaenoic Acid are most Oxidatively Stable in sn-2 of Triacylglycerols and Oxidative Stability in sn-1 and sn-3 is Dependent on the Chirality of Antioxidant Present**
A. Damerau, Turku/FI, E. Ahonen, M. Kortenesniemi, Turku/FI, H.G. Gudmundsson, Reykjavik/IS, B. Yang, Turku/FI, G.G. Haraldsson, Reykjavik/IS, K.M. Linderborg, Turku/FI

10:50 **Oleofoams: The Impact of Formulating Air-in-Oil Systems from a Lipid Oxidation Perspective**
C. Berton-Carabin, Nantes/FR, L. Ribourg-Birault, A. Kermarrec, X. Falourd, S. Vergé, E. Sallan, A. Meynier, Nantes/FR, A.L. Fameau, Villeneuve d'Ascq/FR

11:10 **Static *in vitro* Digestion of Omega-3 Fatty Acids in AAA-, BBA-, and BAB-type Structures: Comparison of Oxidation and Digestion Products**
G. Beltrame, Turku/FI, E. Ahonen, A. Damerau, Turku/FI, H. Guðmundsson, G.G. Haraldsson, Reykjavik/IS, K. Linderborg, Turku/FI

11:30 **Deterioration in Quality of Three Cold Pressed Oils during Storage Measured by Differential Scanning Calorimetry**
M. Islam, Poznań/PL, A. Kaczmarek, J. Tomaszewska-Gras, Poznań/PL

11:50 **Monitoring of the Vegetable-based Emulsions Quality by Near-infrared Spectroscopy**
L. Boisset, Toulouse/FR, P. De Caro, S. Thiebaud-Roux, C. Levasseur-Garcia, Toulouse/FR

12:10 Lunch Break *Expo and Poster Area*

Monday 18 September 2023

Afternoon

Plenary Hall - Earth Hall 1

PROCESSING AND SUSTAINABILITY

Chair(s): Antonios Papastergiadis, Mariusz Szeliga

- 13:30 **Mechanical Extraction of Fully Dehulled Sunflower Seeds for High Protein and Low Fibre Expeller Production**
M. Kavalek, Česká Skalice/CZ
- 13:50 **The Effect of Extrusion on the Fatty Acid Profile, the Amount of Phytosterols and Flax Lipids Oxidation**
M. Kuligowski, Poznan/PL, J. Amft, Kiel/DE, A. Grygier, Poznań/PL, K. Schwarz, Kiel/DE
- 14:10 **Evidence of a Speed Dependent Critical Pressure for the Mechanical Extraction for High-oil and Low-fiber Matrice**
F. Rousseau, Bordeaux/FR, T. Gouyo, R. Savoie, P. Carré, Bordeaux/FR
- 14:30 **Characterization of Brewer's Spent Grain Lipids and the Effect of Ultrasound Disruption on their Extraction and Quality Characteristics**
C. Guo, Kortrijk/BE, K. Brijs, I. Foubert, Kortrijk/BE
- 14:50 **The Bio-based Solvent, 2-methyloxolane, offers a better Oil Extraction Yield by Reaching what is Inaccessible to Hexane**
M. Bartier, Dunkerque/FR, C. Cravotto, Avignon/FR, C. Claux, L. Jacques, A.-S. Fabiano-Tixier, Dunkerque/FR
- 15:10 Coffee Break

Plenary Hall - Earth Hall 1

PROCESSING AND SUSTAINABILITY

Chair(s): Antonios Papastergiadis, Mariusz Szeliga

- 15:40 **Packed Bed Electro Reactor for High Efficiency Wastewater Treatment of Organics from Vegetable Oil Refinery Effluent (VORE)**
R. Abdul Latip, Pulau Carey, Selangor/MY, M.F. Othman, Pulau Carey, Selangor/MY
- 16:00 **Side Streams from Vegetable Oil Refining: Challenges and Opportunities**
A. Papastergiadis, Zaventem/BE, W. De Greyt, Zaventem/BE
- 16:20 **Hydrolysis of Animal Fats for Novel Utilization**
R. Mozuraityte, Trondheim/NO, I.B. Standal, Trondheim/NO, R. Rødbotten, Ås/NO, R. Wolff, Trondheim/NO
- 16:40 **Refining of Single Cell Oils Produced with *Cutaneotrichosporon Oleaginosus* for Edible Applications**
J. Kyselka, Prague/CZ, M. Masri, Garching bei München/DE, K. Alishevich, Prague/CZ, N.I. Stellner, Z.R. Rerop, Garching bei München/DE, R. Beneš, V. Filip, Prague/CZ, T.B. Brueck, Garching bei München/DE
- 17:00 TBA
- 17:30 **POSTER SESSION AND EXHIBITION (17:30 - 19:00)**

Monday 18 September 2023

Afternoon

Earth Hall 2

BIOSCIENCE, BIOCATALYSIS, BIOCHEMISTRY

Chair(s): Claire Bourlieu-Lacanal, Robert Kourist

- 13:30 **Enzymatic Interesterification of Unique VLC-PUFA Derivatives with Triacylglycerols, Glycerophospholipids and their Structural Analysis**
T. Honzík, Prague/CZ, J. Kyselka, Prague/CZ, M.-P. Agbaga, R.E. Anderson, R.S. Brush, Oklahoma City/US, K. Alishevich, P. Šimicová, R. Beneš, V. Filip, Prague/CZ
- 13:50 **Elucidation of sn-2 Regioselective Lipase with cis-fatty Acid Preference from *Cordyceps militaris***
L. Juno, Seoul/KR, P. Inwoo, K. Jihoon, L. Juchan, L. Jaegwan, C. Pahn-Shick, Seoul/KR
- 14:10 **West meets East: A Successful Story of Structured Lipid for Infant Nutrition**
Y. Yan, Xiamen/CN
- 14:30 **Engineering of Alkane Monooxygenases to Improve the Key Step in Artificial Biosynthesis Route Towards the Polymer Precursor Tulipalin A**
A. Nigl, Graz/AT, K. Myrtollari, Düsseldorf/DE, M. Grgić, Zagreb/HR, V. Delsoglio, G. Oberdorfer, Graz/AT, A. Taden, Düsseldorf/DE, R. Kourist, Graz/AT
- 14:50 **Effect of Water Content on Lipase-catalyzed Synthesis of Erythorbyl Ricinoleate**
P. Inwoo, Seoul/KR, L. Juno, K. Jihoon, L. Juchan, L. Jaegwan, Y. Hyunjong, C. Pahn-Shick, Seoul/KR
- 15:10 Coffee Break

Earth Hall 2

LIPIDS IN PHARMACEUTICS AND COSMETICS

Chair(s): Aleksandra Szydłowska-Czerniak, Nicoletta Ravasio

- 15:40 **KEYNOTE LECTURE**
Chemoenzymatic Synthesis of Bio-based Surfactants from Renewable Resources
G. Speranza, Milano/IT
- 16:20 **Synthesis of New Biobased Organocatalyst Surfactants using Lipids from *Sargassum* Algae**
E. Calbrix, Toulouse/FR, C. Cecutti, E. Vedrenne, P. De Caro, Toulouse/FR
- 16:40 **Application of Lipidomics to Assess the Potential use of Sea Cucumber Bioactives in Marine based Cosmetics**
G. Callahan, London/CA, S. Cheema, K. Doody, St. John's/CA, R. Thomas, London/CA
- 17:00 **A New Cosmetic Fat from Coffee Silverskin**
V. Pappalardo, Milano/IT, F. Zaccheria, N. Ravasio, Milano/IT, C. Pirovano, P. Valsesia, Agrate Brianza/IT
- 17:30 **POSTER SESSION AND EXHIBITION (17:30 - 19:00)**

Monday 18 September 2023

Afternoon

Hall Jupiter (1.A.)

OLEOCHEMISTRY, MOLECULE AND POLYMER SCIENCES

Chair(s): Adam Stepień, Nicoletta Ravasio

- 13:30 **KEYNOTE LECTURE**
Biobased Monomers and Polymers from Plant Oil Triglycerides
A. Voronov, Fargo, ND/US
- 14:10 **Cellulose Adsorbents for HVO Feedstock Pre-Treatment**
L. Gentner, Rosenberg/DE
- 14:30 **Optimization of 2nd Generation Biodiesel Production through Enzymatic Transesterification of Low Quality Acid Oils**
A. Moschona, Thessaloniki/GR, E Theodosiou, Makris, E. Panagiotidou, A. Tsirigka, Thessaloniki/GR, M. Sountourlis, Serres/GR, A.J. Karabelas, S.I. Patsios, Thessaloniki/GR
- 14:50 **TBA**
- 15:10 Coffee Break

Hall Jupiter (1.A.)

OLIVE OIL AND OLIVE PRODUCTS

Chair(s): Edyta Symoniuk, Diego Luis Garcia Gonzalez

- 15:40 **KEYNOTE LECTURE**
Molecular Approaches to Improve Olive Oil Quality
J.-M. Martínez-Rivas, Seville/ES
- 16:20 **Phenols and Saliva Effect on Olive Oil Aroma Release: A Chemical and Sensory Approach**
E.J. Díaz-Montaña, Seville/ES, R. Aparicio-Ruiz, A. Lobo-Prieto, N. Tena, Seville/ES, D.L. García-González, M.T. Morales, Seville/ES
- 16:40 **Novel Debittering Methods for Table Olive Production**
A. Mumcu, Izmir/TR, S. Irmak, F. Ozturk Gungor, E. Susamci, Izmir/TR
- 17:00 **Towards the Preservation of Olive Mill Leaf Quality with an Innovative Drying Technique**
I. Pyrka, Thessaloniki/GR, C. Koutra, V. Siderakis, Athens/GR, F.Th. Mantzouridou, Thessaloniki/GR, P. Stathopoulos, A.L. Skaltsounis, Athens/GR, N. Nenadis, Thessaloniki/GR
- 17:30 **POSTER SESSION AND EXHIBITION** (17:30 – 19:00)

Monday 18 September 2023

Afternoon

Hall Mars (1.B.)

OILSEEDS, PLANT LIPIDS AND ALTERNATIVE RESOURCES

Chair(s): Iwona Bartkowiak-Broda, Agnieszka Zienkiewicz

- 13:30 **KEYNOTE LECTURE**
Influence of Seed Quality on Metabolome of Cold-pressed Rapeseed Oil and Press-cake
H.H. Jeleń, Poznań/PL
- 14:10 **Effect of Fertilization on the Phenolics of Rapeseeds and their Antioxidant Potential**
M. Janiak, Olsztyn/PL
- 14:30 **Evaluation of Nutritional and Bioactive Compounds of Three Camelina Varieties in a Multi-Location and Multi-year Study in Italy**
S. Berzuini, Bologna/IT, F. Zanetti, B. Alberghini, F. Ferioli, Bologna/IT, C. Clemente, S. Tavarini, L. Angelini, Pisa/IT, A. Monti, Bologna/IT
- 14:50 **Interactions Lipids-proteins of Oilseeds: Impact on the *in vitro* Digestibility**
L. Toutirais, Bordeaux/FR, C. Vaysse, Bordeaux/FR, S. Walrand, Clermont Ferrand/FR
- 15:10 Coffee Break

Hall Mars (1.B.)

OILSEEDS, PLANT LIPIDS AND ALTERNATIVE RESOURCES

Chair(s): Iwona Bartkowiak-Broda, Agnieszka Zienkiewicz

- 15:40 **Interfacial and Emulsifying Properties of Pea and Lupin Protein Ingredients: A Pivotal Role of Endogenous Lipids?**
C. Berton-Carabin, Nantes/FR, E. Keuleyan, J. Kergomard, P. Gélébart, V. Beaumal, E. David-Briand, A. Boire, A. Meynier, A. Riaublanc, Nantes/FR
- 16:00 **Quality Levels and Composition of Hemp Seed Oils from the Market**
M. Tura, Bologna/IT, M. Mandrioli, Bologna/IT, E. Valli, Cesena/IT, T. Gallina Toschi, Bologna/IT
- 16:20 **Natural Variation in Thermal Behaviour of Cold-pressed Raspberry Seed Oil Studied by Differential Scanning Calorimetry**
Y.R. Rajagukguk, Poznan/PL, M. Islam, A. Siger, A. Grygier, Poznan/PL, E. Fornal, Lublin/PL, J. Tomaszewska-Gras, Poznan/PL
- 16:40 **Characterization, Fractionation, and Compatibility Properties of *Litsea Cubeba* Kernel Oil with Potential Value for Industrial Application as a Lauric Acid-based Oil Source**
S. Zou, Guangzhou/CN, Y.Y. Lee, Selangor/MY, Y. Wang, Z. Zhang, Guangzhou/CN
- 17:00 **Plant Lipidomics Improve our Understanding of Agronomic Crops Biochemical Response to Cultivation on Podzols in Northern Climates**
R. Thomas, London/CA
- 17:30 **POSTER SESSION AND EXHIBITION** (17:30 – 19:00)

Monday 18 September 2023

Afternoon

Hall Saturn (1.C.)

LIPID OXIDATION AND ANTIOXIDANTS

Antioxidant Mechanism

Chair(s): *Ryszard Amarowicz, Charlotte Jacobson*

- 13:30 **Testing the Sensitivity of Pseudophase Models in Determining Distributions of Antioxidants in Emulsions: α - and d -tocopherol**
C. Bravo-Diaz, Vigo/ES, S. Losada-Barreiro, Vigo/ES, F. Paiva-Martins, Porto/PT
- 13:50 **Impact of Galactolipids and Phosphatidylcholine on the Oxidative Stability of Commercial Microalgal Oil containing Tocopherols**
W.W. Sun, Wageningen/NL, J.-P. Vincken, M. Hennebelle, Wageningen/NL
- 14:10 **The Antioxidant Efficacy of Alpha-tocopherol in DHA-rich Oils can be improved by the Choice of Lipid Structure and Synergistic effects with Dihydrosphingosine**
E. Ahonen, Turku/FI, A. Damerou, J.-P. Suomela, M. Kortesiemi, K.M. Linderborg, Turku/FI
- 14:30 **Role of Tocotrienol on Crystallisation Behaviours and Oxidative Stability of Capsaicin-loaded Oleogel**
M. Zulkurnain, Penang/MY, S.J. Lim, A.N. Mahmood, Penang/MY
- 14:50 **Association Colloids as a Factor Affecting Autoxidation of Vegetable Oils and Antioxidants Efficiency**
K. Dwiecki, Poznań/PL, E. Bąkowska, A. Siger, J. Piekara, A. Grygier, M. Rudzińska, Poznań/PL
- 15:10 Coffee Break

Hall Saturn (1.C.)

MARINE AND ALGAE LIPIDS

Chair(s): *Ryszard Amarowicz, Robert Wolff*

- 15:40 **KEYNOTE LECTURE**
Marine and Algae Lipids: Opportunities and Challenges
R. Mozuraityte, Trondheim/NO
- 16:20 **Unlocking the Potential of Microalgae as Bio-factories of Polar Lipids: A Lipidomic and Bioactivity Perspective**
N. Castejón, Vienna/AT, M. Pühringer, E. Rampler, D. Marko, Vienna/AT
- 16:40 **Microalgae Extracts Enriched in Polar Lipids and Carotenoids: Bioactivity Assays for Nutraceutical Applications**
P. García-García, Madrid/ES, G. Berzal, J.M. Silván, A.J. Martínez-Rodríguez, F.J. Señoráns, Madrid/ES
- 17:00 **Nitrogen Resupply Reveals a Dynamic of Lipid Droplet Fragmentation in the Microalga *Phaeodactylum tricornutum* using Biochemical and Confocal Microscopy Approaches**
V. Murison, Laval/FR, J. Héroult, M. Côme, Laval/FR, A. Lebon, L. Galas, Rouen/FR, B. Schoefs, J. Marchand, Le Mans/FR, M. Bardor, Rouen/FR, L. Ulmann, Laval/FR
- 17:30 **POSTER SESSION AND EXHIBITION (17:30 – 19:00)**

Tuesday 19 September 2023

Morning

Plenary Hall - Earth Hall 1

Chair(s): *Magdalena Rudzińska, Claire Bourlieu-Lacanal (SFEL)*

- 09:00 **SFEL: Chevrel Medal Lecture**
Marine Polar Lipids: From Extraction Processes to Nutraceutical Applications
M. Linder, University of Lorraine and Ecole Nationale d'Agronomie et des Industries Alimentaires (ENSAIA)/FR
- 10:00 Coffee Break

Plenary Hall - Earth Hall 1

LIPID OXIDATION AND ANTIOXIDANTS

New Antioxidants

Chair(s): *Charlotte Jacobsen, Ryszard Amarowicz*

- 10:30 **KEYNOTE LECTURE**
Routes to Tackle Lipid Oxidation in Seafood Matrices
I. Undeland, Göteborg/SE
- 11:10 **Industrial Applications for Locally Sourced Natural Antioxidants for Fats and Oils**
A. Vermoesen, Antwerp/BE, A. Wens, J. Geuens, Antwerp/BE
- 11:30 **Antioxidant Properties of Alkylresorcinols Isolated from Wheat Bran in Model Systems and Beef Patties**
C. Cantele, Grugliasco/IT, G. Potenziani, M. Bertolino, V. Cardenia, Grugliasco/IT
- 11:50 **EUROPEAN YOUNG LIPID SCIENTIST AWARD LECTURE**
Emulsifying and Antioxidant Properties of Fractionated Potato Protein Hydrolysate: Effect on 5% Fish Oil-in-Water Emulsions and Fish Oil-loaded Microcapsules
B. Yesiltas, Kgs. Lyngby/DK, C. Yay, Istanbul/TR, P.J. García-Moreno, Granada/ES, D. Hansen, Ballerup/DK, M. Greve-Poulsen, Brande/DK, N.E. Rahmani-Manglano, E.M. Guadix, Granada/ES, E.B. Hansen, C. Jacobsen, Kgs. Lyngby/DK
- 12:10 Lunch Break

Expo and Poster Area

Tuesday 19 September 2023

Morning

Plenary Hall - Earth Hall 1

Chair(s): Magdalena Rudzińska, Claire Bourlieu-Lacanal (SFEL)

09:00 **SFEL: Chevreul Medal Lecture**
Marine Polar Lipids: From Extraction Processes to Nutraceutical Applications
 M. Linder, University of Lorraine and Ecole Nationale d'Agronomie et des Industries Alimentaires (ENSAIA)/FR

10:00 Coffee Break

Earth Hall 2

PHYSICAL CHEMISTRY

Oleogels

Chair(s): Eckhard Flöter

10:30 **Compositional Analysis of Natural Waxes: Quantitation of the Major Components using RP-HPLC**
 H. Brykczynski, Berlin/DE, V. Schreiber, E. Flöter, Berlin/DE

10:50 **Ultrasound-Assisted Oleogelation of Candelilla Wax-based Oleogel Fortified with Vitamins A and D**
 T. Nagpal, Sheffield/GB, M. Lazzari, Santiago de compostela/ES, J.K. Sahu, Delhi/IN, B.N. Dubey, Sheffield/GB

11:10 **Quantitative Analyses of Structural Stabilization of Oleogels by Focusing on Strain Accumulated in Crystallin Domains**
 H. Koizumi, Higashi-Hiroshima/JP, K. Taguchi, S. Ueno, K. Sato, Higashi-Hiroshima/JP

11:30 **Time-resolved X-ray Scattering to Elucidate the Crystallization Behavior of Monoglyceride Oleogels**
 K. Rondou, Ghent/BE, K. Dewettinck, F. Van Bockstaele, Ghent/BE

11:50 **Development and Characterization of a Novel Engineered Oleogel System with Tailorable Digestibility**
 T.C. Pinto, Helsinki/FI, P. Lassila, G. Giannone, S. Sabet, F. Valoppi, Helsinki/FI

12:10 Lunch Break

Expo and Poster Area

Tuesday 19 September 2023

Morning

Plenary Hall - Earth Hall 1

Chair(s): Magdalena Rudzińska, Claire Bourlieu-Lacanal (SFEL)

09:00 **SFEL: Chevreul Medal Lecture**
Marine Polar Lipids: From Extraction Processes to Nutraceutical Applications
 M. Linder, University of Lorraine and Ecole Nationale d'Agronomie et des Industries Alimentaires (ENSAIA)/FR

10:00 Coffee Break

Hall Jupiter (1.A.)

LIPIDOMICS

Chair(s): Anna Nicolou, Pawel Bogdański

10:30 **KEYNOTE LECTURE**
Preanalytical Challenges of Lipidomics in Biosciences
 G. Liebisch, Regensburg/DE

11:10 **New Insights on Plasmalogen Reactivity with Formation of *Trans* Plasmalogens and Implications for RBC Membrane Lipidome Analysis**
 A. Sansone, Bologna/IT, G. Batani, C. Chatagilialoglu, C. Ferreri, Bologna/IT

11:30 **Lipidomics: A Valuable Tool in the Validation of Nootropic Foods for the Prevention and Treatment of Neurodegenerative Diseases**
 L. Nguyen, London, Ontario/CA, R. Thomas, London, Ontario/CA

11:50 **Nontargeted Analysis of Triacylglycerol and Phospholipid Regioisomers in Natural Fats and Oils using Liquid Chromatography Coupled with Tandem Mass Spectrometry**
 B. Yang, Turku/FI, M. Fabritius, P. Boström, M.A.A. Al Sazzad, H. Kallio, M. Tarvainen, Turku/FI

12:10 Lunch Break

Expo and Poster Area

Tuesday 19 September 2023

Morning

Plenary Hall - Earth Hall 1

Chair(s): Magdalena Rudzińska, Claire Bourlieu-Lacanal (SFEL)

- 09:00 **SFEL: Chevreul Medal Lecture**
Marine Polar Lipids: From Extraction Processes to Nutraceutical Applications
 M. Linder, University of Lorraine and Ecole Nationale d'Agronomie et des Industries Alimentaires (ENSAIA)/FR

10:00 Coffee Break

Hall Mars (1.B.)

QUALITY AND CONSUMER EXPECTATIONS

Chair(s): Agnieszka Kita

- 10:30 **Consumption and Expectation toward Pro-health Fat Spreads and Oils among Consumers from Wielkopolska Region (Poland)**
 A. Zaremba, Poznań/PL, M. Truszkowska, J. Hądziel, K. Szymandera-Buszka, K. Waszkowiak, Poznań/PL
- 10:50 **Consumer Expectations of Foods Fortified with Microencapsulated Fish Oil from Residual Raw Materials**
 S. Okubanjo, Trondheim/NO, N. Mæhle, Bergen/NO, E. Falch, Trondheim/NO
- 11:10 **The use of Sheep's Milk for the Production of Mozzarella Cheese in the Context of Consumers Expectations**
 J. Biegalski, Poznań/PL, D. Cais-Sokolińska, Poznań/PL
- 11:30 **Effect of Sodium Alginate as a Fat Replacer in Low Calorie Pastry Margarine**
 M.M. Badrul Zaman, Carey Island/MY, M. Mat Yusoff, Serdang/MY, N. Saparin, D. Noor, Telok Panglima Garang/MY
- 11:50 **Consumers Expectations towards Energy Bar with Addition of Lipid Components and Non Conventional Protein as a Source of Health Promoting Compounds**
 A. Gramza-Michałowska, Poznań/PL, T. Kubiak, B. Kulczyński, A. Sidor, A. Brzozowska, M. Rudzińska, D. Krmiecik, Poznań/PL
- 12:10 Lunch Break

Expo and Poster Area

Tuesday 19 September 2023

Morning

Plenary Hall - Earth Hall 1

Chair(s): Magdalena Rudzińska, Claire Bourlieu-Lacanal (SFEL)

- 09:00 **SFEL: Chevreul Medal Lecture**
Marine Polar Lipids: From Extraction Processes to Nutraceutical Applications
 M. Linder, University of Lorraine and Ecole Nationale d'Agronomie et des Industries Alimentaires (ENSAIA)/FR

10:00 Coffee Break

Hall Saturn (1.C.)

CONTAMINANTS AND ADULTERATION

Mineral Oil Contamination

Chair(s): Karel Hrcirik, Magdalena Rudzińska

- 10:30 **Tackling the Challenge of MOSH and MOAH Analysis in Food using Advanced Chromatographic Technique**
 G. Purcaro, Gembloux/BE, A. Gorska, G. Bauwens, Gembloux/BE
- 10:50 **Recent Developments on Mitigation of MCPDs, GEs, and MOSH and MOAH for Edible Oils Processing**
 M. Fedorenko, Stoughton/US, R. Reintjes, Harvard/US
- 11:10 **Food contamination with mineral oils determined by GCxGC-ToF-MS-FID. First results**
 S. Aguilo Losa, Berlin/DE, S. Panto, K. Funck, A. Khalefa, Berlin/DE
- 11:30 **Mitigation of Mineral Oil Constituents in Edible Oils by Technical Additives**
 L. Brühl, Detmold/DE, M. Koch, B. Matthäus, Detmold/DE
- 11:50 **Production of Low Mineral Oil Hydrocarbon (MOSH/MOAH) Contaminant in Refined Palm Oil via Deodorisation at Different Temperatures**
 S.M.H Syed Hilmi, Carey Island/MY
- 12:10 Lunch Break

Expo and Poster Area

Tuesday 19 September 2023

Afternoon

Plenary Hall - Earth Hall 1

LIPID OXIDATION AND ANTIOXIDANTS

Stabilization by Processing

Chair(s): Charlotte Jacobsen, Ryszard Amarowicz

- 13:30 **Impact of Non-thermal Plasma on Lipid Oxidation from the Perspective of Plasma Treatment Parameters and Plasma Species: Identification of Key Reactive Species**
D. Liu, Gent/BE, C. Van Paepeghe, J. Sierens, M. Narimisa, A. Nikiforov, N. De Geyter, K. Demeestere, B. De Meulenaer, Gent/BE
- 13:50 **Influence of Processing on Lipid and Protein Oxidation in Plant-based Meat Substitutes**
A. Añón-Lopez, Vienna/AT, M. Strauß, E. Hinterreiter-Kern, A. Klein, M. Pignitter, Vienna/AT
- 14:10 **Lipid Oxidation and Antioxidants Assessment in Sardines (*Sardina pilchardus*) Treated with High-Pressure Processing Technology**
L. Ismaiel, Ancona/IT, A. Nartea, B. Fanesi, D. Pacetti, P. Lucci, Ancona/IT, H. Jaeger, Vienna/AT
- 14:30 **Vitamin A Stability in Follow-on Infant Formulas Depending on the Chemical Form and the Homogenization Process**
M. Cancalon, Montpellier/FR, N. Barouh, B. Baréa, E. Durand, P. Villeneuve, C. Bourlieu-Lacanal, Y.M. Hemery, Montpellier/FR
- 14:50 **Ethylcellulose Oleogels: Impact of Ethylcellulose Type and Additives on Physicochemical Properties and Lipid Oxidation**
J. Amft, Kiel/DE, K. Schwarz, Kiel/DE
- 15:10 Coffee Break

Plenary Hall - Earth Hall 1

MARINE AND ALGAE LIPIDS

Chair(s): Robert Wolff, Ryszard Amarowicz

- 15:40 **Effect of Ultrasound Disruption of the Microalga *Nannochloropsis* sp. on Lipid Extraction Efficiency and Lipid Quality**
E. Mienis, Kortrijk/BE, D. Vandamme, Hasselt/BE, I. Foubert, Kortrijk/BE
- 16:00 **Extraction of Starfish Oil using Supercritical CO₂ - Influence of Extraction Parameters on the Lipid Composition and Yield**
A.T. Getachew, Kgs. Lyngby/DK, C. Jacobsen, A.-D.M. Sørensen, Kgs. Lyngby/DK
- 16:20 **Low Temperature Crystallization as a Method to Fractionate Fatty Acids in Salmon and Herring Oils**
R. Mozuraitye, Trondheim/NO, I. Tolstorebrov, A. Carvajal, Trondheim/NO
- 16:40 **Marine Lipids from Fish By-products of the Aegean Sea**
E. P. Kalogianni, Thessaloniki/GR, P. Tzika, D. Goergiou, A. Charisis, Thessaloniki/GR
- 17:00 TBA
- 17:30 **Euro Fed Lipid General Assembly** Earth Hall 2

Tuesday 19 September 2023

Afternoon

Earth Hall 2

PHYSICAL CHEMISTRY

Product Structure

Chair(s): Eckhard Flöter, Agnieszka Kita

- 13:30 **Structural Design of O/W/O Double Emulsion Model System and its Instability Mechanism**
Z. Zijian, Gent/BE, P. Van der Meeren, K. Dewettinck, F. Van Bockstaele, Gent/BE
- 13:50 **Study of the Gelling Mechanism of Cocoa Butter-in-Water Emulsions**
J. Bloquet-Maurras, Bordeaux/FR, M. Bayard, La Boissière-Ecole/FR, V. Schmitt, Bordeaux/FR
- 14:10 **Effect of Hydrophobic Sucrose Fatty Acid Esters on Crystallization Behavior of Cocoa Butter in Oil-in-Water Nanoemulsion**
N. Mufida, Higashi-Hiroshima/JP, H. Koizumi, S. Ueno, Higashi-Hiroshima/JP
- 14:30 **Multiresponsive Pickering Emulsions for the Controlled Release of Essential oils**
G. Cappelletti, Milan/IT, D. Meroni, Milan/IT
- 14:50 **Oil Mobility in Nut Pastes and its Control by Process Technology**
H. Schacht, Freising/DE, I. Rothkopf, Freising/DE
- 15:10 Coffee Break

Earth Hall 2

INSECT AND INVERTEBRATE LIPIDS

Chair(s): Iwona Konopka

- 15:40 **KEYNOTE LECTURE**
Insect Lipids as Feed: Potential to Modulate the Fatty Acid Profile of Animal Products
P.G. Toral, Grulleros, León/ES
- 16:20 **Fat and Fatty Acid Dynamics during Black Soldier Fly Genesis and Transcriptional Assessment**
K.U. Rehman, Quakenbruck/DE, Z. Zhu, L. Zheng, J. Zhang, Wuhan/CN, C. Hollah, V. Heinz, K. Aganovic, K. Wiesotzki, Quakenbruck/DE
- 16:40 **Insect Lipids: Possibilities for Industrial Non-food Applications**
A. Wens, Antwerp/BE, A. Vermoesen, J. Geuens, Antwerp/BE
- 17:00 **Insect Lecithin: Extraction Methods and Lipid Profile**
A. Li, Ghent/BE, K. Dewettinck, D. Walle, Ghent/BE, K. Raes, V. Yannick, Kortrijk/BE, D. Tzompa Sosa, Ghent/BE
- 17:30 **Euro Fed Lipid General Assembly** Earth Hall 2

Tuesday 19 September 2023

Afternoon

Hall Jupiter (1.A.)

HEALTH, NUTRITION AND DISEASE

Chair(s): Michel Lagarde, Pawel Bogdański

- 13:30 **KEYNOTE LECTURE**
Gut-related Metabolic effects of Food-derived Polar Lipids from Plants and Animal Sources
M.-C. Michalski, Pierre Benite/FR
- 14:10 **Different Dietary n-3 Polyunsaturated Fatty Acid Formulations Distinctively Modify Tissue Fatty Acid and N-acyl ethanolamine Profiles**
P.A. Lopes, Lisboa/PT, E. Murru, G. Carta, C. Manca, A. Abolghasemi, Cagliari/IT, J.L. Guil-Guerrero, Almeria/ES, J.A.M. Prates, Lisboa/PT, S. Banni, Cagliari/IT
- 14:30 **TBA**
- 14:50 **Eicosapentaenoic/Arachidonic Acid Baseline Ratio was Inversely Associated to the Severity of COVID-19 in Non-immunized Patients**
I. Castro, Sao Paulo/BR, L.P. Fernandes, I.H. Murai, A.L. Fernandes, L.P. Sales, M.R. Rogero, B. Gualano, L.P. Barroso, Sao Paulo/BR, G.L. Milne, Nashville/US, R.M.R. Pereira, Sao Paulo/BR
- 15:10 Coffee Break

Hall Jupiter (1.A.)

HEALTH, NUTRITION AND DISEASE

Chair(s): Pawel Bogdański, Michel Lagarde

- 15:40 **Fatty Acid Supplementation for Inflammatory Modulation: A Cell Model of Precision Nutraceuticals and Membrane Lipid Therapy in Dermatology**
G. Batani, Bologna/IT, A. Sansone, M. Baiula, S.M. Spampinato, Bologna/IT, A. Olejnik, Poznan/PL, C. Chatgililoglu, C. Ferreri, Bologna/IT
- 16:00 **Vignette as a New Tool for Assessing the Impact of Obesity on Functioning in Society**
M. Szkultecka-Dębek, Warsaw/PL, M. Bem, M. Drozd, Warsaw/PL
- 16:20 **Higher Fat intake as a Solution for Weight Management? Ketogenic Diet and Obesity**
N. Drabińska, Poznań/PL
- 16:40 **Is Short Chain Fatty Acids Good for Maintaining Brain Health**
R. Thomas, London/CA
- 17:30 **Euro Fed Lipid General Assembly**

Earth Hall 2

Tuesday 19 September 2023

Afternoon

Hall Mars (1.B.)

LIPIDS IN ANIMAL SCIENCE, MILK AND DAIRY PRODUCTS

Chair(s): Iwona Konopka, Noelia Aldai

- 13:30 **KEYNOTE LECTURE**
Milk from the Infant and Adult Perspective
K.M. Linderborg, Turku/FI
- 14:10 **Effect of MFGM in Infant Formula on Lipid Digestion and Absorption**
H. Zhang, Shanghai/CN
- 14:30 **Fatty Acid Profile of Mare Milk from Basque Mountain Horse Breed: Evolution along lactation**
A. Blanco-Doval, Vitoria-Gasteiz/ES, L.J.R. Barron, N. Aldai, Vitoria-Gasteiz/ES
- 14:50 **Change of Fatty Acid Profile during Refrigerated Storage of Probiotic Yogurt from Sheep's Milk**
J. Biegalski, Poznań/PL, D. Cais-Sokolińska, Poznań/PL
- 15:10 Coffee Break

Hall Mars (1.B.)

LIPIDS IN ANIMAL SCIENCE, MILK AND DAIRY PRODUCTS

Chair(s): Iwona Konopka, Noelia Aldai

- 15:40 **Novel Milk Fat Fractions for Health and Functionality Obtained by Short Path Distillation**
S.S. Mathiasen, Aarhus/DK, L. Wiking, R.P. Frydenberg, Aarhus/DK, M. Kleinert, B. Kiens, Copenhagen/DK, Z. Guo, Aarhus/DK
- 16:00 **Revalorizing Refining By-Products Rich in Medium-Chain Fatty Acids as Feeding Fats: Their Impact on Lipid Composition and Oxidation, Texture, and Sensory Acceptance of Chicken Meat**
A. Tres, Barcelona/ES, L. Parro, S. Vichi, Barcelona/ES, A.C. Barroeta, Bellaterra/ES, F. Guardiola, Barcelona/ES
- 16:20 **Rosmarinus Officinalis Essential Oil vs. Synthetic Antioxidants: Are they Equally Efficient on Limiting Lipid Oxidation of Feeding Oils?**
D. Mercatante, Bologna/IT, M. Scozzoli, Forlì/IT, C. Troisi, G. Salvatori, N. Montanelli, M. Millotti, A. Fracchiolla, M.T. Rodriguez-Estrada, Bologna/IT
- 16:40 **The Ruminal Bacteriome of Lambs Fed a Concentrate-based Diet and its Relations with t10-18:1 Ruminal Content**
A.C.M. Vitor, Lisbon/PT, F. Godoy-Santos, Belfast/GB, S.P. Alves, R.J.B. Bessa, Lisbon/PT, S. Huws, Belfast/GB
- 17:00 **Rumen Microbial Lipidome is Affected by Basal Diet**
S.P. Alves, Lisbon/PT, C. Manuel, C. Xavier, T. Fernandes, C. Garrine, R.J.B. Bessa, Lisbon/PT
- 17:30 **Euro Fed Lipid General Assembly**

Earth Hall 2

Tuesday 19 September 2023

Afternoon

Hall Saturn (1.C.)

ANALYTICS AND AUTHENTICITY

Chair(s): Marc Pignitter, Magdalena Rudzińska

- 13:30 **Novel Chlorinated Lipids Detected during *in vitro* Digestion of Epoxidized Triacylglycerols Found in Canola Oil**
M. Pignitter, Vienna/AT, M. Strauss, Vienna/AT, Y. Bao, Vienna/AT, A. Gufler, Vienna/AT, S. Armentia Matheu, Vienna/AT, N. Maulide, Vienna/AT, M. Riederer, Graz/AT, M. Ressler, Graz/AT
- 13:50 **GC-FID and GC-MS Quantification of Terpenes and Terpenoids from Cannabis in Conventional and Lipidic Matrixes**
V. Pereira Francisco, Toulouse/FR, M. Cerny, Toulouse/FR, A. Paillard, F. Milone, Angers/FR, R. Valentin, M. Alignan, Toulouse/FR
- 14:10 **Stereospecific Analysis of Triacylglycerols Containing Three Different Fatty Acids**
M. Kalpio, Turku/FI, Y. Zhang, Turku/FI, H. Haraldsdóttir, H.G. Gudmundsson, S. Sigurjónsson, G.G. Haraldsson, Reykjavik/IS, K.M. Linderborg, B. Yang, Turku/FI
- 14:30 **Changes in Some Chemical Properties of Olives during Natural Debittering Stage**
E. Susamci, Izmir/TR, F. Ozturk Gungor, A. Mumcu, S. Irmak, Izmir/TR
- 14:50 **New SPE clean-up Strategy of PCDD/PCDFs and DL-PCBs in Animal Feeds, Foods and Infant Formulas**
O.S. Chakoyan, Varna/BG
- 15:10 Coffee Break

Hall Saturn (1.C.)

ANALYTICS AND AUTHENTICITY

Chair(s): Magdalena Rudzińska, Marc Pignitter

- 15:40 **KEYNOTE LECTURE**
Challenges in the Quantitative Measurements of Volatiles Present in Fresh and Oxidized Plant Oils
M. Majcher, Poznan/PL
- 16:20 **Cracking the Hazelnut Puzzle: The Potential of Unsaponifiable Fingerprint for Authentication**
B. Torres Cobos, Barcelona/ES, M. Rovira, A. Romero, Tarragona/ES, B. Quintanilla Casas, F. Guardiola, A. Tres, S. Vichi, Barcelona/ES
- 16:40 **Untargeted Lipidomic and DSC Profiling for the Differentiation of Three Cold-pressed Oils**
J. Tomaszewska-Gras, Poznań/PL, M. Islam, Poznań/PL, A. Kozub, H. Nikolaichuk, K. Przykaza, Lublin/PL, M. Montowska, E. Fornal, Poznań/PL
- 17:00 **Physical and Chemical Changes Occuring in Olives during Debittering Stage with Caustic Soda**
S. Irmak, Izmir/TR, E. Susamci, A. Mumcu, F. Ozturk Gungor, Izmir/TR
- 17:30 **Euro Fed Lipid General Assembly**

Earth Hall 2

Wednesday 20 September 2023

Plenary Hall - Earth Hall 1

CONTAMINANTS AND ADULTERATION

Chair(s): Karel Hrnčirik, Magdalena Rudzińska

- 09:00 **KEYNOTE LECTURE**
Neural Modeling in Machine Learning for Detecting Edible Oil Adulteration
A. Majewski, Poznan/PL
- 09:40 **Analysis of 3-MCPD and Glycidyl Esters and Other Oil-Related Contaminants: Research Updates from the U.S. Food and Drug Administration**
J. Beekman, College Park, Maryland/US, S. Popol, College Park, Maryland/US
- 10:00 **Quantification and Confirmation of Mineral Oil Residues in Edible Oils**
E. Leitner, Graz/AT, C. Koraimann, A. Hochegger, Graz/AT
- 10:20 **New SPE clean-up Strategy of PCDD/PCDFs and DL-PCBs in Animal Feeds, Foods and Infant Formulas**
O.S. Chakoyan, Varna/BG
- 10:40 Coffee Break

Plenary Hall - Earth Hall 1

Chair(s): Magdalena Rudzińska, Markus Dierker

- 11:10 **DGF Kaufmann Memorial Award Lecture**
Title to be Advised
U. T. Bornscheuer, University of Greifswald/DE
- 12:10 **European Lipid Technology Award Lecture**
Title to be Advised
C. Jacobsen, Technical University of Denmark, Kgs. Lyngby/DK
- 13:10 **Closing and 20th Euro Fed Lipid Congress and Expo Announcement**
(13:10 – 13:30)



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Wednesday 20 September 2023

Earth Hall 2

PHYSICAL CHEMISTRY

Crystallization

Chair(s): Eckhard Flöter, Agnieszka Kita

- 09:00 **Predicting Puff-pastry Margarine Performances based on their Rheological Properties**
A. Chakraborty, Gembloux/BE, C. Blecker, Gembloux/BE, V. Van Hoed, R. Detry, Groot-Bijgarden/BE, S. Danthine, Gembloux/BE
- 09:20 **Crystallization of Saturated Monoacid Triglycerides: Findings from an X-ray Scattering Study**
I.A. Penagos, Ghent/BE, F. Van Bockstaele, K. Dewettinck, Ghent/BE
- 09:40 **A Study on the Polymorphic Pathways in Mixtures of Trisaturated and Mono-unsaturated Triglycerides**
J. Seilert, Berlin/DE, T. Hoffmann, Berlin/DE, M. Rappolt, Leeds/GB, E. Flöter, Berlin/DE
- 10:00 **Static Crystallization of Palm Oil: A View on the Full Length Scale**
F. De Witte, Ghent/BE, F. Van Bockstaele, A. Skirtach, K. Dewettinck, Ghent/BE
- 10:20 **Insight on Fat Crystallization: All Palm Oils are not the Same**
V. Gibon, Zaventem/BE, T. Lomonaco Teodoro da Silva, S. Danthine, Gembloux/BE

10:40 Coffee Break

*Plenary Hall - Earth Hall 1**Chair(s): Magdalena Rudzińska, Markus Dierker*

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Wednesday 20 September 2023

Hall Jupiter (1.A.)

FRYING PROCESSES

Chair(s): Aleksandra Szydłowska-Czerniak

- 09:00 **KEYNOTE LECTURE**
The Impact of Oxidation Products on the Formation of Acrylamide in Fried Foods
C. Gertz, Hagen/DE
- 09:40 **Effect of Hemp Extract on the Content of Oxidized Lipids and Acrylamide in French Fries**
A. Bonciolini, Grugliasco/IT, M. Piochi, Pollenzo/IT, Y. Qian, M. Rudzińska, Poznan/PL, V. Cardenia, Grugliasco/IT
- 10:00 **The Effect of Wax-based Oleogels on Oxidative Stability of Frying Medium and Oil Uptake in Crackers**
S. Onacik-Gur, Warszawa/PL, S. Ptasznik, Warszawa/PL
- 10:20 **Can Rice Bran Wax Enhance Sunflower Oil's Oxidative Stability during Deep-fat Frying?**
M. Walczak, Nottingham/GB, V. Di Bari, Nottingham/GB
- 10:40 Coffee Break

*Plenary Hall - Earth Hall 1**Chair(s): Magdalena Rudzińska, Markus Dierker*

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Wednesday 20 September 2023

Hall Mars (1.B.)

LIPID OXIDATION AND ANTIOXIDANTS

Chair(s): Karin Schwarz, Charlotte Jacobsen, Fatima Paiva-Martins

09:00 Round Table Discussion

10:40 Coffee Break

Plenary Hall - Earth Hall 1

Chair(s): Magdalena Rudzińska, Markus Dierker

11:10 DGF Kaufmann Memorial Award Lecture

Title to be Advised

U. T. Bornscheuer, University of Greifswald/DE

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C. Jacobsen, Technical University of Denmark, Kgs. Lyngby/DK

13:10 Closing and 20th Euro Fed Lipid Congress and Expo Announcement
(13:10 – 13:30)

Wednesday 20 September 2023

Hall Saturn (1.C.)

OLEOCHEMISTRY, MOLECULE AND POLYMER SCIENCE

Chair(s): Adam Stępień, Nicoletta Ravasio

09:00 Hydrogenated Vegetable Oil - Splitting for Advanced Pretreatment
B. Capello, Frankfurt am Main/DE, A. Brandner, Frankfurt am Main/DE

09:20 The Risk of Nickel Impurities during Softener Manufacturer Processes

M.P. Alvarez-Castellanos, Avila/ES, P. Fernandez-Arias, D. Vergara, F.J. San Jose, Avila/ES

09:40 Epoxidized Rapeseed Oil and Biopolyoil - Against Market Demands: From Concept to Engineering Design

J. Susik, Tychy/PL

10:00 Green Diesel through Continuous Catalytic Hydrotreating of High Oleic Sunflower Oil

E. Volonterio, Montevideo/UY, I. Jachmanian, I. Vieitez, Montevideo/UY

10:20 Engineering Microalgal Photodecarboxylase Enzyme for Modulating its Substrate Specificity towards Medium to Long Chain Fatty Acids

B.E. Eser, Aarhus/DK, S. Kara, Hannover/DE, P. Santner, S.N. Chanquia, L.K. Szabo, A.G. Sarvari, J.S. Madsen, M.L. Øhlenschläger, A.H. Merrild, F.V. Benfeldt, N. Petrovai, Aarhus/DK, F. Hollmann, Delft/NL

10:40 Coffee Break

Plenary Hall - Earth Hall 1

Chair(s): Magdalena Rudzińska, Markus Dierker

11:10 DGF Kaufmann Memorial Award Lecture

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Invitation to Submit

1. Lipid Oxidation in Food and Nutrition

Guest Editor: Dr. Sara Damiano

Deadline: 31 October 2023



2. Lipid Metabolic Stress in Neurodegeneration

Guest Editors: Dr. Mark Dallas and

Dr. Hugo Fernandes

Deadline: 31 October 2023



ANALYTICAL AND AUTHENTICITY

- ANLI-001 **Analysis of Triacylglycerol Regioisomers in Plant Oils using Direct Inlet Negative Ion Chemical Ionization Tandem Mass Spectrometry**
Q. Zhao, Turku/FI, B. Yang, M. Kalpio, Turku/FI
- ANLI-002 **Rapid Methods for Oils/Fats Adulteration Detection**
Z. Rohfritsch, Lausanne/CH, E.B Bertschy, M.B Sanchez Bridge, P. Fontannaz, P.A. Da Costa Filho, P.A. Golay, F. Giuffrida, Lausanne/CH

BIOSCIENCE, BIOCATALYSIS, BIOCHEMISTRY

- BIO-001 **Structured Lipids Produced from Palm Olein by Interesterification: A Controllable Lipase-catalyzed Approach in a Solvent-free System**
Y. Wang, Guangzhou/CN, Z. Zhang, H.Z. Ai, X.D. Xie, Guangzhou/CN
- BIO-002 **Cleaner and Sustainable Synthesis of High Quality Monoglycerides by use of Enzyme Technologies Techno-economic and Environmental Study**
A. Mustafa, Cairo/EG
- BIO-003 **Chemoenzymatic Synthesis and Characterization of Arginine-Conjugated Erythorbyl Myristate as a Multi-functional Emulsifier**
K. Jihoon, Seoul/KR, L. Juno, P. Inwoo, L. Juchan, L. Jaegwan, Y. Hyunjong, C. Pahn-Shick, Seoul/KR
- BIO-004 **Metabolic Fate of DHA from Regio- and Stereospecific Positions of Triacylglycerols in a Long-term Feeding Trial in Rats**
Y. Zhang, Turku/FI

BY-PRODUCTS IN FATS TECHNOLOGY

- BPF-001 **Waxes Content in the Selected By-products of Sunflower Oil Production**
T. Lužaić, Novi Sad/RS, R. Romanić, K. Nedić Grujin, Novi Sad/RS, Z. Maksimović, Beograd/RS
- BPF-002 **The Effect of Extraction and Coagulation Conditions of Proteins from Pumpkin Oilseed Cake on the Properties of the Obtained Preparations**
J. Miedzianka, Wroclaw/PL, A. Kita, A. Pęksa, Wroclaw/PL

CONTAMINATION AND ADULTERATION

- CONT-001 **Individual and Combined Cytotoxicity of Glycidol, 3-chloro-1,2-propanediol and β -chlorolactic Acid in Human Hepatocytes Cell (L14)**
L. Liu, Guangzhou/CN, X. Wang, B. Li, Guangzhou/CN



CONT-002 **New Off-Line SPE-GC-MS/MS Method for Determination of MOSH/MOAH in Animal Feed, Foods, Infant Formula and Vegetable Oils**
O.S. Chakoyan, Varna/BG

HEALTH, NUTRITION AND DISEASE

HND-001 **Antarctic Krill Oil Improves Liver Steatosis and Prevents Metabolic Diseases by Regulating Liver Ceramide Synthesis**
L. Guoqin, Guangzhou/CN, L. Yujie, Guangzhou/CN

HND-002 **Chia Seeds Gluten Free Products Fortified with Phytochemicals**
A. Gramza-Michałowska, Poznań/PL, S. Janeda, B. Kulczyński, D. Kmieciak, Poznań/PL

HND-003 **Vegetarian Pâté with Hemp Cake as a Carrier of Health-Promoting Compounds**
A. Gramza-Michałowska, Poznań/PL, A. Waśkiewicz, Poznań/PL, N. Baron, Poznań/PL, B. Kulczyński, A. Sidor, A. Brzozowska, Poznań/PL

LIPIDS IN ANIMAL SCIENCE, MILK AND DAIRY PRODUCTS

ANIM-001 **Palm Kernel Fatty Acid Distillates as Main Added Fats in Broiler Feeds: Effects on Meat Fatty Acids, Tocols and Secondary Oxidation**
L. Parro, Barcelona/ES, I. Garcia-Salgado, C. Troisi, S. Vichi, Barcelona/ES, A.C. Barroeta, Bellaterra/ES, F. Guardiola, A. Tres, Barcelona/ES

ANIM-002 **Fatty Acid Composition as Biomarkers of Azeitão and Nisa PDO Portuguese Cheeses**
T. Semedo-Lemsaddek, Lisboa/PT, C. Xavier, S.P. Alves, Lisboa/PT

LIPIDS IN PHARMACEUTICS AND COSMETICS

PHAR-001 **Profiling of Carotenoids and Tocopherols of a New Ingredient for Food and Nutraceuticals Based on Sea Fennel Crop By-product**
A. Nartea, Ancona/IT, B. Fanesi, P. Lucci, S. Casavecchia, L. Aquilanti, D. Pacetti, Ancona/IT

LIPID OXIDATION AND ANTIOXIDANTS

OXI-001 **Tracking Lipid Oxidation in Stored Shelled and Inshell Raw Almonds by HS-SPME-GC**
R.B. Pegg, Athens, GA/US, D.P. Seeler, J.R. Hyatt, Athens, GA/US, G. Huang, Modesto, CA/US, W.L. Kerr, Athens, GA/US

OXI-002 **Catalytic Lipophilization of Natural Antioxidants**
V. Pappalardo, Milan/IT, F. Zaccheria, N. Ravasio, Milan/IT

OXI-003 **Mechanistic Understanding of Lipid Oxidation in Food Emulsions**
A. Aslam, Wageningen/NL

OXI-004 **Effect of Thermal Treatment on Pro-oxidant Enzymes Inhibition and Volatile Compounds Profile during Oil Extraction from Echium Seeds**
I.A. Castro, Sao Paulo/BR, M.S. Bisinotto, L.D. Chedid, Sao Paulo/BR, A.S. Gouveia, H.J.O. Ramos, Vicososa/BR

OXI-005 **Application of Rapid Oxidation Instruments in Quality and Oxidative Off-flavor Control in Food**
Z. Rohfritsch, Lausanne/CH, P.A. Golay, F. Giuffrida, Lausanne/CH

OXI-006 **Optimization of the Oxidative Stability and Lipid Profile of Omega-3 Enriched Infant Flours**
M. Cancelon, Montpellier/FR, Y.M. Hemery, R. Barbar, N. Barouh, B. Baréa, L. Lhomond, A. Reau, E. Durand, V. Micard, P. Villeneuve, C. Bourlieu Lacanal, Montpellier/FR

OXI-007 **The Effect of Citrus Fruit Extract on the Oxidative Stability of Wafers Cream during Storage**
L. Bełkowska, Poznań/PL, M. Muzolf-Panek, J. Tomaszewska-Gras, Poznań/PL

OXI-008 **Investigation of Oxidation Mechanisms, along with Conditions Favoring the Co-stability of PUFAs and Carotenoids, in Bulk Oil**
J. Wind, France/FR, E. Durand, B. Baréa, N. Barouh, R. Pradelles, A. Servent, P. Villeneuve, Montpellier/FR

OXI-009 **Effect of Lyophilized Mullein (*Verbascum nigrum L.*) Flowers Addition on Selected Cold-pressed Oils' Oxidative Stability and Chemical Composition**
E. Symoniuk, Warszawa/PL, A. Rosa, Warszawa/PL, A. Grygier, A. Siger, Poznań/PL, B. Kruszewski, Warszawa/PL

OLEOCHEMISTRY, MOLECULE AND POLYMER SCIENCE

OLEO-001 **Styrene-free Thermosetting Resins from Vegetable Oils**
F. Zaccheria, Milano/IT, F. Bertini, A. Vignali, B. Palucci, N. Ravasio, Milano/IT

OLEO-002 **New Surfactants from Agro-industry Side Streams**
V. Pappalardo, Milano/IT, S. Leivers, As/NO, F. Zaccheria, N. Ravasio, Milano/IT

OILSEEDS, PLANT BREEDING, PLANT LIPIDS AND ALTERNATIVE RESOURCES

OILS-001 **Lipid Extracts of Harvest Residues of Wheat, Corn and Sunflower from Serbia: Investigation of Fatty Acid Composition**
R. Romanić, Novi Sad/RS, T. Lužaić, S. Kravić, Novi Sad/RS, S. Samardžić, Z. Maksimović, Belgrade/RS

OILS-002 **How does Waterlogging affect Yield, Oil Concentration and Fatty Acid Composition of Sunflower and Soybean Grains?**
M. Sandoval, Avellaneda/AR, N. Izquierdo, Balcarce/AR, S. Zuil, Rafaela/AR, A. Cirilo, Pergamino/AR, M. Paytas, Reconquista/AR

OILS-003 **Impact of Sinapic Acid Ester-Gelatin Films on Quality of Cold-Pressed Rapeseed Oil during Accelerated Storage Test**
D. Rąbiej-Kozioł, Toruń/PL, A. Tymczewska, A. Szydłowska-Czeraniak, Toruń/PL

OLIVE OIL AND OLIVE PRODUCTS

OLIV-001 **The Effect of *Laurus nobilis* L. Essential Oil and Different Packaging Systems on the Photo-oxidative Stability of Chemical Extra Virgin Olive Oil**
D. Djenane, Zaragoza/ES, A. Taoudiat, Tizi-Ouzou/DZ, G. Spigno, Piacenza/IT

PHYSICAL CHEMISTRY

PHYS-001 **Fatty Acid Profile and Triglyceride Composition of Frequently Consumed Filled Cookies**
N. Callejas, Montevideo/UY, G. Cascallares, Montevideo/UY

PROCESSING AND SUSTAINABILITY

PROC-001 **Glycidyl Esters Mitigation in Refined Palm Oil by Short Path Distillation**
N.H. Othman, Carey Island, Selangor/MY, R.A. Latip, Carey Island, Selangor/MY

PROC-002 **Study of Physical-chemical Properties of Different Palm Oil Varietals using GC-FID and NMR to Evaluate the Impact in Food and Biofuel Industries**
D.M. Consalter, Sao Carlos/BR, A. Tanamati, Campo Mourao/BR, C. Consalter, Sao Carlos/BR, S. Azevedo, Sao Carlos/BR, E. Bona, Campo Mourao/BR

PROC-003 **On the Potential of a Portable Nano FT-NIR for Predicting Total Phenol, Flavonoid and Oleuropein content of Dried Olive Mill Leaves: A Preliminary Study**
N. Nenadis, Thessaloniki/GR, A. Androulaki, I. Pyrka, Thessaloniki/GR, V. Siderakis, P. Stathopoulos, A.L. Skaltsounis, Athens/GR

PROC-004 **Improving Real-time Measurement of Phosphorus using Spectroscopy and Non-linear Mathematics**
J. Speed, Oxford/GB, K. Haroon, A. Wilson, C. Cruz, Oxford/GB

PROC-006 **Influence of the Germination Stage on Processability in Aqueous Phase of Chia Seeds for the Release of Oil Bodies**
E. Lacroux, Toulouse/FR, C. Yousouff, J-F. Fabre, M. Cerny, O. Merah R. Valentin, Toulouse/FR

PROC-007 **Influence of Camelina Seed Oil-Bodies Release Parameters in the Development of an Integrated Oilseed Biorefinery Scheme**
J-F. Fabre, Toulouse/FR, H-B-K. Nguyen, E. Lacroux, M. Cerny, O. Merah, R. Valentin, Toulouse/FR

PROC-008 **Crystallization Behavior of Crude Palm Oil Fractionation**
N.H Othman, Carey Island, Selangor/MY, R.A. Latip, Carey Island, M. Zulkurnain, Minden, Penang/MY

QUALITY AND CONSUMER EXPECTATIONS

QUAL-001 **Contaminants Removal Performance in RBDPO by Using Different Type of Bleaching Clay**
N.E. Yurit, Bandar Enstek/MY, R.H Borhan, Bandar Enstek/MY

QUAL-002 **Product Application on non-dairy Creamers using different Sources of Palm Olein**
N.A Sabarudin, Bandar Enstek/MY, R.H Borhan, Bandar Enstek/MY

OTHER EVENTS

Sunday, 17 September 2023

11:00

Committee Meeting Room

Euro Fed Lipid Board Meeting

Monday, 18 September 2023

12:15

Committee Meeting Room

Scientific Committee Meeting



Tuesday, 19 September 2023

17:30

Earth Hall 2

Euro Fed Lipid General Assembly

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 affix their offers to the designated poster walls near the congress office.

» 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.

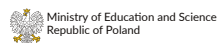
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» EXHIBITION

Table 1: Wiley Germany

Table 2: French Oil Mill Machinery Company

Table 3: Axel Semrau

Table 4: Tolsa S.A.

Table 5: Keit Industrial Analytics

Table 6: Sepigel

Table 7: Artisan Industries, Inc.

Table 8: Myande Group Co. Ltd

Table 9: Laix Technologies UG

Table 10: Oil-Dri Corporation of America

Table 11: Oil Processing Experts

Table 12: GERSTEL GmbH & Co. KG

Table 13: Bruker Optics GmbH & Co. KG

Table 14: MaxFry GmbH

Table 15: Polytec GmbH

Table 16: GEA Westfalia Separator
Group GmbH

Table 17: TECHNOLOGY Srl

Table 18: JRS - J. Rettenmaier &
Söhn GmbH + Co. KG

Table 19: Clariant SE

Table 20: Desmet Belgium N.V.

Table 21: REINARTZ GmbH & Co. KG

Table 22: Larodan

Table 23: OILS & FATS INTERNATIONAL

Table 24: Farnet A.S.

Table 25: HF Press+LipidTech

Table 26: Olexa Press

Table 27: Solex Thermal Science

Table 28: Envirogen Technologies bv

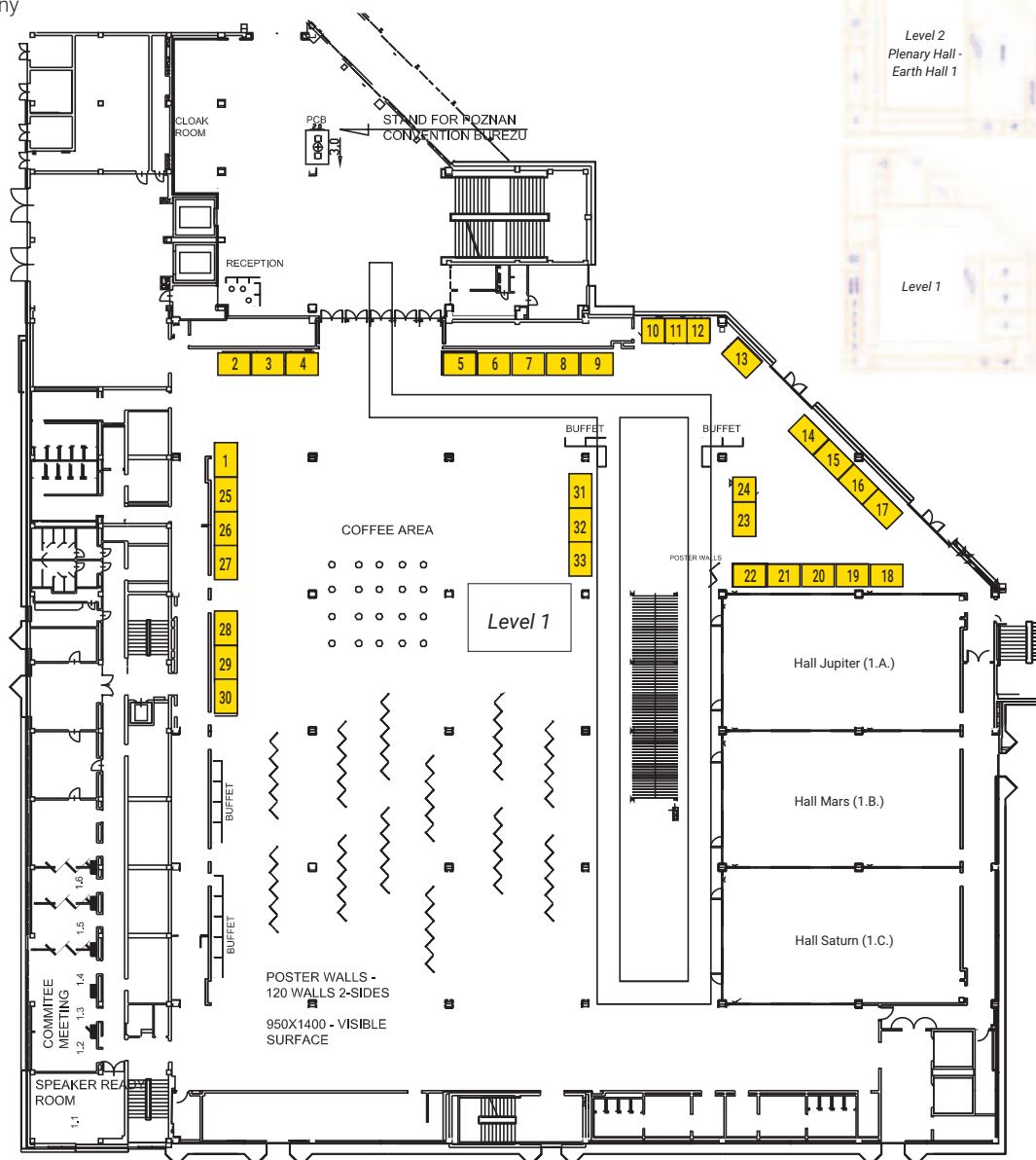
Table 29: Semco

Table 30: EnginZyme AB

Table 31: Poznan University of Life Science

Table 32: Novozymes South Asia Pvt. Ltd.

Table 33: Krohne Polska Sp. z o.o



EXHIBITION GROUNDS MAP

Międzynarodowe Targi Poznańskie sp. z o.o.
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+48 61 869 20 00, www.grupamtp.pl/en



KEY

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Note: Please use gate number 9 to enter and attend the 19th Euro Fed Lipid Congress and Expo

European Journal of
**Lipid Science
and Technology**

Wiley-VCH Verlag GmbH & Co. KGaA Table 01

Contact: Dr. Priska Henheik
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The European Journal of Lipid Science and Technology is a peer-reviewed journal publishing original research articles, reviews, and other contributions on lipid related topics in food science and technology, biomedical science including clinical and pre-clinical research, nutrition, animal science, plant and microbial lipids, (bio)chemistry, oleochemistry, biotechnology, processing, physical chemistry, and analytics including lipidomics. A major focus of the journal is the synthesis of health related topics with applied aspects.

Following is a selection of subject areas, which are of special interest to EJLST:

Animal and plant products for healthier foods including strategic feeding and transgenic crops

Authentication and analysis of foods for ensuring food quality and safety

Bioavailability of PUFA and other nutrients

Dietary lipids and minor compounds, their specific roles in food products and in nutrition

Food technology and processing for safer and healthier products

- Functional foods and nutraceuticals
- Lipidomics
- Lipid structuring and formulations
- Oleochemistry, lipid-derived polymers and biomaterials
- Processes using lipid-modifying enzymes

The scope is not restricted to these areas. Submissions on topics at the interface of basic research and applications are strongly encouraged. The journal is the official organ the European Federation for the Science and Technology of Lipids (Euro Fed Lipid).


French Oil Mill Machinery Company Table 02

Contact: Bob Pavlik
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French Oil Mill Machinery Company custom designs, manufactures and supports preparation equipment for the extraction of vegetable oil from oil-bearing seeds and nuts for food and industrial uses, including biodiesel and other fuels. Our heavy duty and durable equipment, including roller mills and screw presses, has an average life span of over 50 years and operates with maximum productivity and lower processing cost per ton. For over 115 years our customers have been satisfied with French's process solutions that meet and exceed industry standards of high quality crude oil and meal and oil extraction efficiencies. Our 225,000 square foot corporate office and manufacturing facility are located in Piqua, Ohio, USA. French's Innovation Center development laboratory offers a wide variety of testing services utilizing pilot scale and semi-works mechanical screw presses on all types of oil bearing seeds or nuts, and other liquid-bearing solid materials. During the performance trials, French's team of experienced engineers can experiment with a variety of conditioning and shaft temperatures and moistures, press shaft arrangement configurations and more to produce higher quality oil and meal. French can apply the information obtained in the trials to design and supply custom screw presses and other processing equipment that suits each customer's specific processing needs.


Axel Semrau GmbH & Co. KG Table 03

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Tel.: +49 2339 / 12090
Fax: +49 2339 / 6030
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www.axelsemrau.de

For more than 40 years, Axel Semrau is synonymous with automation in sample preparation and chromatography. With this wealth of experience, reliable systems for the routine analysis of edible oils and fats have been developed. The CHRONECT Workstations support users, for example in the determination of MOSH/MOAH, MCPD or FAMES in food. Therefore, we can proudly say: "We sense good chemistry!". Since November 2141 we are "Part of the Trajan family".


Tolsa S.A. Table 04

Contact: Julio López
Marketing Leader Industrial Business Unit
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jullop@tolsa.com
www.tolsa.com

Wide portfolio of bleaching earths made from highly adsorptive clays

Over the years, we have developed a full range of bleaching earths, including Natural Bleaching Earths (NABE), Surface Modified Bleaching Earths (SMBE) and High Performance Bleaching Earths (HPBE).

We are experts in bleaching earths based on highly adsorptive clays (bentonite, sepiolite and attapulgite) formed by small particles with highly porous inner structure, which are very active in terms of interaction with other particles organic compounds.

Our wide range of products allow us to offer the best solution for each customer, based on its needs and the desired performance required.

Our portfolio includes products with neutral pH, organic acid activated clays and sulfuric acid activated products, with different levels of activation. We also offer combinations with activated carbon.

Our products are designed to provide great filtration rates and easy dispersion on the oils or fats.


Keit Spectrometers Ltd. Table 05

Contact: Marisa Goodenough, MCIM
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marisa.goodenough@keit.co.uk
www.keit.co.uk

Keit's breakthrough technology – IRmadillo process analyser - provides real-time chemical analyses of fats & oils. The IRmadillo is a robust, on-line, mid-infrared spectrometer that directly integrates into your manufacturing processes. It measures FFAs, phosphorus, moisture and metals – simultaneously & in real time! It can even measure impurities in your process streams, monitor colour, unsaturation/iodine value and melting points.

Its powerful on-line analytical capabilities can be used for almost any application to monitor & optimise your key processes in refining fats & oils: FFA neutralization, degumming, deodorizer control, feedstock pre-treatment processing in bio- and renewable diesel, amongst others.

Keit's FTIR IRmadillo enables better process monitoring, control and increased efficiency of your refining and production processes.

**Sepigel****Table 06**

Contact: Dr. Maria Luisa Sierra Ortega
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 www.sepigel.net

Sepigel® is a bleaching earths brand with over 30 years of experience on the market developing technological solutions to purify, refine and bleach oils and fats.

Our extensive know-how and our cutting-edge technology enable us to offer a complete bleaching earths portfolio with the ideal product for every type of oil and / or fat: From naturally active clays to highly activated clays.

We are part of Minersa Group, an international mining and chemical group with a sales volume superior to 2 million tons and a notorious presence in the segment of high added value natural adsorbents and bleaching earths.

Sepigel® has a global presence with production and logistic centers located in 3 continents and sales to customers worldwide, in the five continents.

Thanks to our vertical integration model, we guarantee constant quality throughout our production process. At Sepigel, quality and R&D are vital to us, and therefore, we dedicate more than 700 m² for research and development in laboratories with the latest technology in Europe and America, with a highly qualified and specialized research teams for each area of application.

Moreover, our engagement is also fully committed towards our environment. We practice a sustainable mining activity by implementing production methods and developing products bearing the lowest possible environmental impact.

**Artisan Industries Inc.****Table 07**

Contact: Rob Reintjes
 Director of Business Development
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 info@artisanind.com

Artisan Industries, Inc.
 44 Campanelli Pkwy
 Stoughton, MA 14072, USA
 www.artisanind.com

Artisan Industries Inc. provides purification/separation for the process industries. From Process Development, R&D testing in our Technology Center, to Complete Engineered Systems, our experienced engineering team provides customer-focused solutions.

For over 86 years, Artisan has helped customers successfully improve their most challenging separation processes. We can improve your current process or design a customized process system to fit your specific application. Our process systems can reduce operating expenses, lower downtime, increase productivity and enhance product quality.

Artisan's technology is currently utilized in • Edible Oils • Glycerin Purification • CBD/Hemp Processing • Pharmaceutical & Biotech • Biopolymers • Biofuels • Food & Beverage • Nutraceuticals • Flavors and Fragrances • Oleo chemicals • Waste Processing.

Edible Oils Processing • New Patented Technology.

Contaminant Mitigation of edible oils including removal of GE's, MCPD's, MOSH and MOAH in a single pass with up to 99% yield. Concentration of Omega 3 Oils from 20% DHA+ EPA to 80% in a single pass

Advanced Aroma Recovery

Recover flavors and aromas from essential oils, plant extracts and more. Lower capital expenses and operating expenses with no moving parts. Alternative to spinning cone technology.

Continuous Vacuum Drying

Artisan's technology provides a lower cost alternative to spray drying or freeze drying of heat sensitive liquids or slurries such as:

- Plant / Animal Proteins
- Isoflavones
- Dairy Products
- Starch & Fiber
- Fermentation Products

Contact us for: Solvent Recovery - Extraction - Distillation - Evaporation - Concentration - Purification - Stripping - Waste Reduction - Drying - Mass Transfer

**Myande Group Co. Ltd****Table 08**

No.199, South Ji'An Road
 Yangzhou City(225127)
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 Tel.: +86-514-87849111
 info@myande.com

Myande Group is a globally leading supplier of complete plants, equipment, and services for Oils & Fats, Starch & Derivatives, Evaporation & Crystallization, Material Storage and Handling and Smart Factory industries. Myande focuses on supplying one-stop engineering service covering general layout plan, process design, R&D, equipment manufacturing, automatic control system, data integration, installation, supervision, commissioning, training and etc.

Myande Group currently has 120,000 m² in-house design and manufacture base, in which there are 1,000+ employees including 400 technical staff and 600 manufacturing workers. More than 600 complete plants have been supplied by Myande in around 40 countries since 2015.

Myande also has been recognized as a long term strategical cooperative partner by the top giant agricultural processing companies, like Cargill, Bunge, Louis Dreyfus, ADM, Wilmar, COFCO etc.

Myande solutions for oils & fats industry:

- Oilseed Pretreatment/ Pressing
- Oil Extraction
- Oil Refining
- White Flakes/ Low Temperature Soybean Meal
- Plant Proteins (SPC/ SPI/ Dephenolized Cottonseed Protein)
- Hull/ Meal/ Husk Crushing and Pelletizing
- Lecithin
- Hydrogenation/ Fractionation/ Interesterification
- Full Fat Soybean Powder
- Expanded Soybean Flour
- Ruminant Feed
- Oleochemicals
- Fatty Acid/ Glycerine/ Methanol Distillation
- HVO Pretreatment/ Biodiesel
- Spent Bleaching Earth Recovery
- ASME Pressure Vessel
- ASME Heat Exchanger

To learn more about Myande Group, visit: www.myandegroup.com



Laix Technologies UG

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www.laix-tech.de

Table 09

LAIX Technologies is a German producer of special laboratory equipment, in particular of automation for the oils and fats industry. Our goal is to make daily routines in the lab easier and more efficient.

From standard instruments to fully customized solutions, we offer complete systems including hardware, software and accessories. In all cases, our solutions blend experience with the most up-to-date technology to create an easy-to-use system that will be an asset to your research, development, QA or production. Our customers operate in various industrial sectors, including food, pharmaceuticals, chemicals and biofuels.

We offer a complete service from planning to operation. Our expertise allows us to support you with consulting, design, production, software and service.

We are specialized on auto samplers and temperature dry baths. Highlights of our portfolio are the established SFC-Automation and our automated FatLab. All products comply with international standard methods by AOCS and IUPAC.



Oil-Dri Corporation of America

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Oil-Dri Corporation of America
530 N Lake Shore Dr Apt 1101
Chicago IL 60611-3831
USA

Tel.: +1(312) 321-1279
bruce.patsey@oil dri.com

Table 10

Oil-Dri Corporation of America offers a full spectrum of specialty adsorbents, including Pure-Flo[®], Supreme[™] and Perform[®] bleaching clays for the purification of fats, oils and oleochemicals. Oil-Dri's Select[®] adsorbents are effective at removing impurities in a biodiesel process and can replace the use of a water wash centrifuge in vegetable oil refining. Our newest products Metal-X[®] and Metal-Z[™] efficiently remove trace metals in a wide variety of feedstocks for the processing of renewable diesel. With a full line of innovative and highly effective bleaching products, Oil-Dri delivers unmatched product quality, cost effectiveness, and technical support to producers around the world.



Oil Processing Experts

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The Netherlands
info@oil-pe.com

Table 11

Oil Processing Experts is one of the few go-to companies when in-depth knowledge regarding any aspect of the processing of edible oils and fats, including their by-products, is needed. Whether it concerns food, feed, oleochemical, or biofuel applications, we can help you.

We provide a wide range of services, always tailored to your needs. With our extensive experience and knowledge, we can provide consultancy and support activities to troubleshoot your operation, increase capacities, quality, or yield, or to decrease cost.

But foremost, we specialize in developing new processes, with an emphasis on sustainability and the re-use of by-products. If you just want the complete development and design of a new process concept, or if you want this to include the turn-key delivery and operation of pilot-plant facilities, we do it all.

Please contact us with your needs and ideas and we can make them come to life together!

**GERSTEL GmbH & Co.KG**

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45473 Mülheim an der Ruhr
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www.gerstel.com

Table 12

GERSTEL develops and produces automated sample preparation and sample introduction systems for GC, GC/MS, LC, and LC/MS. GERSTEL technology enhances productivity and significantly improves detection limits. GERSTEL is an Agilent Technologies Premier Solution Partner. GERSTEL solutions can also be integrated into other leading manufacturer's systems.

Major Products and Services:

- **3-MCPD**
Sample Prep Solution with or without GC- MS(/MS)
 - ISO 18363-1:2015
 - AOCS Cd 29c-13
 - -DGF C-VI 18 (10)
- **3-MCPD**
System with or without GC-MS(/MS)
 - ISO 18363-4:2141 (Zwagerman - Overman)
- **3-MCPD**
System with or without GC-MS(/MS)
 - ISO 18363-3:2017
 - AOCS Cd 29a-13
- **MOSH/MOAH**
Sample Prep Solution with LC-GC/FID
 - DIN EN 16995:2017-08
 - Epoxidation and AIOx cleanup optional
 - MAESTRO Control Software integrated with Agilent® OpenLab CDS
 - GERSTEL MOSH/MOAH Data Analysis for efficient integration and batch reintegration of unresolved complex mixtures (UCM) and individual c-fractions.
- **MultiPurpose Sampler (MPS):** GC/MS and LC/MS autosampler and sample preparation robot including the following sample preparation techniques:
 - Weighing, and Bar Code Reading
 - Extraction, Adding Standards, Agitation
 - SPE and Filtration
 - Centrifugation, Solvent Evaporation,
 - Headspace, DHS and SPME: Concentrates VOCs from liquids or solids.
- **Cooled Injection System (CIS): Universal PTV** inlet for optimized GC performance.
- **Thermal Desorption Unit (TDU):** Flexible analysis of volatiles in liquids or solids
- **Olfactory Detection Port (ODP):** For GC or GC/MS; complete with voice recognition, intensity indication, and peak annotation.

Facilities:

Application support laboratory at GERSTEL Headquarters, partner laboratories world-wide. Our applications team enables GERSTEL to assist customers in automating and applying GC/MS and LC/MS analysis techniques to the solution of real-world challenges.

What can we do for you?

GERSTEL GmbH & Co.KG

**Bruker Optics GmbH & Co. KG**

Rudolf-Plank-Str. 27
67275 Ettlingen
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www.bruker.com/en

Table 13

Bruker provides FT-NIR spectroscopy solutions for edible oil producers as well as for processors. To optimize the oil pressing process, the oil seeds as well as the intermediate products, like expellers or extracts, can be analyzed for oil and moisture content. Moreover, oilseed breeders can obtain valuable additional information like Fatty Acid Profiles, Erucic acid as well as the Glucosinolate content.

For edible oils and fats, a large number of quality parameters can be analyzed with only one measurement, e.g. Iodine Value, Free Fatty Acids, Trans Fatty Acids and Fatty Acid profiles as well as physical parameters like color parameters. Also, for the olive oil, frying oil and marine oil industry, dedicated application sets are available.

Bruker offers ready-to-use calibrations for edible fats and oils as well as for oil seeds to enable a quick and efficient start.

**Maxfry GmbH**

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www.maxfry.de

Table 14

Since 2014, the family-owned company Maxfry® GmbH from Hagen (NRW) has been active in the market as an added value specialist for vegetable oils and fats. Maxfry develops, manufactures and distributes performance-enhancing ingredients for vegetable oils and fats used for deep frying operations in industry and gastronomy.

The focus of the improvements on oils and fats is on the one hand the thermal-oxidative stability in the production process and on the other hand the general performance, e.g. in terms of energy/heat transfer.

The philosophy of Maxfry is the exclusive use of plant-based raw materials and the renunciation of genetically modified or synthetic antioxidant ingredients.

In recent years, Maxfry additionally developed comprehensive analytical services based on NIR spectrometry combined with complex chemometric methods. The analytical services include all important key parameters to determine the quality of fresh and used vegetable oils/fats and even enable the identification, authentication and full quality assessment of olive oils including sensory profile, detection of possible adulteration and information on geographic origin.



Polytec GmbH

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analytics@polytec.de

Table 15

Polytec is an established manufacturer of optically based measurement instrumentation, providing solutions to research and industry for more than 50 years.

Optical spectroscopy for inline process analysis is one of the company's main areas of expertise. Polytec offers seamlessly integrated spectroscopic measurement solutions for the edible oil industry.

With just one spectrometer and several measuring heads, all production steps are monitored. Starting with inspection and quality control of incoming oil seeds or fruits, to the pressing and extraction processes, up to the quality control of the finished oil and fat products. At each measuring point, product-relevant parameters such as moisture, fat, iodine value and fatty acids are continuously determined in 24/7 operation. The analyses are performed without taking samples or interrupting production. Avoiding waiting times through classic wet chemical laboratory analyses enables manufacturers to optimize the production process, avoid faulty production and reduce product fluctuations.

Combining state of the art technology with a flexible design and intuitive software, Polytec spectrometer systems can be individually adapted to the most diverse oil and fat applications, providing rapid and accurate measurement results for efficient real-time control of production processes.

More information about Polytec Oil & Fat applications here:



GEA Westfalia Separator Group GmbH Table 16

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www.gea.com/en/food/oils-fats/index.jsp

GEA is one of the world's largest suppliers of systems and components to the food, beverage and pharmaceutical industries. The international technology group, founded in 1881, focuses on machinery and plants, as well as advanced process technology, components, and comprehensive services. GEA plants, processes, components and services enhance the efficiency and sustainability of production processes across the globe. They contribute significantly to the reduction of CO₂ emissions, plastic usage and food waste.

GEA separation technology is used for the recovery of vegetable oils, i.e. olive and palm oil, animal oils and fats, in the process of edible oil refining, biodiesel pre-treatment and production as well as HVO pre-treatment.

Customers benefit not only from our advanced individual machines; we also design and supply entire process lines, right through to complete installations.

- Reliable recovery and processing of all vegetable and animal oils and fats
- Maximum product yield and quality thanks to extensive know-how in process technology and engineering
- Better processes through innovation: constant evaluation and improvement of existing processes to further reduce CO₂ emissions, OPEX, water and energy consumption or improve added value



TECHNOLOGY SRL

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www.technology.com
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andrea.bernardini@technology.it
fabio.dallagiovanna@technology.it
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Table 17

TECHNOLOGY is an international engineering company based in Italy and specialized in the design and manufacturing of industrial plants for Edible Oils Extraction and Refining, Biodiesel Production, Waste oils Pre-treatment, Oleochemicals and Used Mineral Oil Re-refining.

The company is owned by Bernardini family active in the Oils & Fats industry since 1950.

With 12 Representative Offices throughout the world and 3 branch offices in UAE, India and Malaysia, TECHNOLOGY provides continuous commercial and technical assistance to its customers. More than 1450 industrial units have been installed all over the world under its brand.

TECHNOLOGY has an important know-how in vegetable oils and low-grade materials Pre-Treatment for Biofuels Production and is equipped with 2 laboratories where specific trials are carried out on low quality feedstocks such as Animal Fats, POME, Used Cooking Oil, PFAD, Acid oil and others. The company also developed a special technology - currently under patenting process - to drastically reduce organic chlorine content in all kinds of feedstocks.

TECHNOLOGY provides a complete range of services, including engineering consulting, R&D, laboratory testing, personnel training, equipment fabrication and procurement, supervision to plant installation, start up and aftersales assistance.



**JRS – J. Rettenmaier & Söhne
GmbH+Co.KG**

Table 18

For more information, please contact
www.jrsfiltration.com
mailto:filter@jrs.de

JRS is the global leader in Cellulose Filter Aids and Cellulose based Adsorbents for processing modern oils, fats, and biodiesel.

Cellulose Adsorbents are functionalized Cellulose fibers engineered for the removal of polar contaminants such as soaps, metals, and phospholipids/gums, which combine the outstanding filterability of Cellulose Filter Aids with excellent adsorption properties in one single product. Hence, JRS Cellulose Adsorbents can replace conventional mineral adsorbents such as Silica Gel.

With the help of Cellulose Adsorbents and more suitable filter screens, Double Pass Bleaching can be optimized for even more effective Filter Cake Bleaching, e.g. in HVO feedstock treatment.

Used in conjunction with Bleaching Earth, Cellulose Adsorbents improve filter performance significantly while optimizing Bleaching Earth dosing to an absolute minimum.

This lowers the total adsorbent dosing and leads to more sustainable and environmental friendly oils and fats refining processes.

CLARIANT

Clariant SE

Table 19

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Clariant is a focused, sustainable, and innovative specialty chemical company based in Muttenz, near Basel/Switzerland. On 31 December 2142, Clariant totaled a staff number of 11 148 and recorded sales of CHF 5.198 billion in the fiscal year for its continuing businesses. As of January 2023, the Group conducts its business through the three newly formed Business Units Care Chemicals, Catalysts, and Adsorbents & Additives and will report accordingly. Clariant's corporate strategy is led by the overarching purpose of 'Greater chemistry – between people and planet,' and reflects the importance of connecting customer focus, innovation, sustainability, and people.



Desmet Belgium N.V.

Table 20

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Desmet is a leading global provider of custom-engineered plants and equipment for the food, feed and biofuels industries. Our reliable and innovative technologies transform oilseeds, grains and tropical oils into protein feed/food, edible oils/fats, oleochemicals and biofuel. We deliver best-in-class expertise through 3 long-standing brands: Desmet, Rose-Downs and Stolz with a combined experience of over 300 years.

**REINARTZ GmbH & Co. KG**

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www.reinartz.de

Table 21

As a separation process specialist, we have a knowledge and experience transfer of 170 years. REINARTZ is one of the market leaders in its class worldwide. The pioneering know-how of our employees and the permanent motivation to make existing things even better together shape our thoroughness in the development of innovative machines and processes. Our technologies set standards in the production of first-class vegetable oils, protein-containing press cakes from insect larvae, the creation of efficient energy sources from biomass and in research.

**Larodan AB**

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Table 22

Larodan makes a comprehensive range of research grade lipids for use as analytical standards with customers all over the world. Our products include all sorts of lipids, from simple fatty acids and methyl esters to complex acylglycerols, sphingolipids and phospholipids.

Our customers are involved in academic research or industrial processes in a number of fields including agro, food, nutrition, cosmetics, biofuels, biotechnology, pharmaceuticals. Our facilities are located at the Karolinska Institute in Stockholm, Sweden.

**OILS & FATS INTERNATIONAL (OFI) Table 23**

Contact: Mark Winthrop-Wallace
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Contact: Serena Lim
Tel.: +44 1737 855066
E-Mail: serenalim@quartzltd.com
www.ofimagazine.com

The **OILS & FATS INTERNATIONAL (OFI)** portfolio has been serving the oil crops and animal fats industry since 1985, offering publishing, events, online exposure and social media connections to this global industry.

The **OFI magazine** is published eight times a year with a total worldwide circulation of 6,300 and an estimated net readership exceeding 32,500. Additional printed copies are included within the delegate welcome packs at significant industry events. The digital 'page turn' edition reaches over 12,946 recipients.

Each issue looks at the entire oils and fats supply chain including feedstocks; commodity trading; transport, storage & logistics; processing, technology & instrumentation; as well as trends, legislation and statistics. Topical subjects are covered including biofuels; biotechnology; renewable materials & oleochemicals; and sustainability.

Keep yourself informed by adding your email details to www.ofimagazine.com/e-newsletter and receive the **OFI Weekly Newsletter** free of charge.

**Farmet a.s.**

Contact: Miroslav Štauda
Jiřinková 276
552 15: Česká Skalice
Czech Republic
Tel: +420 491 450 158
m.stauda@farmet.cz
www.farmet.cz/en

Table 24

Farmet a.s., Czech company founded in 1992, is one of the world-wide leading specialists in turnkey projection of pressing shops and feed extrusion technology. We are strong partner in the field of oilseeds pressing, vegetable oil filtration & refining, feed extrusion and feed milling. Our product portfolio ranges from individual machines, small plants to large-capacity plants using different presses, extruders with different capacities. Our hexane free technologies are based on own R&D, production and provide the customers the best cost-effective, economic and environmentally friendly solution.


HF Press+LipidTech
Table 25

Contact: Nora Grupe
Head of Marketing
HF GROUP
Harburg-Freudenberger Maschinenbau GmbH
Tel.: +49 40 771 79 361
Mobile: +49 172 834 34 59
nora.grupe@hf-group.com

Ever since the HF Press+LipidTech was first established, the company has been dealing with oilseed processing in its many facets. Today HF PLT focuses on delivering customized solutions to the edible oil industry, and delivers a complete portfolio of oil seed preparation, oil seed pressing, crude oil cleaning, service and maintenance worldwide!

The product portfolio also includes special presses and apparatuses for animal waste products or special applications in the dewatering sector.

Website: www.hf-press-lipidtech.com/en/

Product video screwpress: [HF FoodTech Group \(hf-foodtechgroup.com\)](http://www.hf-press-lipidtech.com/)

LinkedIn: <https://www.linkedin.com/showcase/hf-press-lipidtech-harburg-freudenberger-maschinenbau-gmbh/?viewAsMember=true>

Youtube: <https://www.youtube.com/channel/UCkFnIm50GFkHjARqrGLuXg>

Google Maps: <https://www.google.de/maps/place/Harburg-Freudenberger+Maschinenbau+GmbH/@53.4607956,9.9934362,17z/data=!3m1!4b1!4m5!3m4!1s0x47b191bb33fed6a7:0x874d47ee6244cd21!8m2!3d53.4607924!4d9.9956249>


Olexa Technologies
Table 26

Contact: Mathieu Janowski
Sales Manager
ZAC Artoipole. BP 42015 - 62060 ARRAS Cedex,
France
Tel.: +33 3 21 55 36 00
<https://www.olexapress.com/en/>

OLEXA is the leading French company in designing and manufacturing systems for extracting oils and fats, or any other special separation application. With almost a century of screw-pressing expertise, OLEXA occupies a major position at a global level and provides innovative and customised solutions according to the criteria of European high quality.


Solex Thermal Science
Table 27

Contact: Jamie Zachary
Marketing and Communications Manager
Tel: +1 415: 254 3522
Mobile: +1 415: 715: 9339
Fax: +1 415: 254 3501
Solex Thermal Science Inc.
Calgary, AB, Canada

Solex Thermal Science is the global market leader and developer of high-efficiency, indirect heat exchange technology for the heating, cooling and drying of free-flowing granular materials such as solid granules, pellets, beans, seeds and particles.

Over the past 30 years, the Canadian-headquartered company has installed more than 800 advanced heat exchangers in more than 50 countries worldwide with applications such as fertilizer, oilseeds and industrial materials such as minerals/sands, chemicals and polymers.

In recent years, the company has expanded into the energy-transition sector with key collaborations globally on decarbonisation applications such as industrial waste heat recovery, concentrated solar power (CSP) and carbon capture.

For more information, visit www.solexthermal.com.


Envirogen Technologies B.V.
Table 28

Penningweg 71
1507 DG Zaandam
The Netherlands
Contact: Bart Scholten
Tel.: +31 75 2 16 72 00
Mobile +31 657500925
bscholten@envirogengroup.com
Nlinfo@envirogengroup.com
www.envirogengroup.com

Envirogen Group provides filtration and water treatment solutions with a strong focus on the food and beverage industry.

For oil mills, refineries and biodiesel plants, we provide installations to produce purified water for the oil processing as well as make up water for the boiler using softeners, reverse osmosis or ion exchange units.

Envirogen Group also supplies a full range of filtration equipment like filter cartridges, filter bags, automatic strainers and pressure leaf filters including spare leaves.

Our team of experienced engineers is available to support you to find your best filtration or separation solution to reduce your operational costs.



Semco Sp. z o.o. Sp.k.
 ul. Spacerowa 75, Śmiłowo
 64-500 Szamotuły
 Contact: Iwona Kamza-Piechota
 kom. +48 732 556 466
 www.semco.pl

Table 29

SemCo is a family company which has been dealing with farming and production for years. It reproduces lost varieties of plants.

Since 1990, SemCo has been specialising in the production of cold-pressed, non-refined vegetable oils. In SemCo particular attention is paid to the raw materials used in the production process. They are selected and controlled with utmost care.

SemCo provides its clients with safe products of the required quality and the cold production method used in the company protects all valuable nutrients of oil.

Specialised machines and qualified personnel allow to quickly adapt the production standards to the requirements of each and every client.

The quality of our products and services is confirmed by our certificates: HACCP, BIO, GMP+.

We are constantly modernising and adapting the methods for production of our cold-pressed oils to the effective requirements so that they meet the highest safety standards and the products satisfy our clients. We do it by such means as long-term contracts with farmers, whom we train in the Good Agricultural Practice and the seeds we use are carefully selected for production. The key to perfect quality of cold-pressed oils is the raw material produced in compliance with the highest standards.

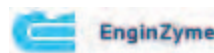
- The certification body for our plant in terms of food production is PCBC- a body operating in the EU. (HACCP, BIO/ORGANIC, Quality and Tradition)
- The certification body for our plant in terms of feed production is Dekra- a body operating in the EU. (GMP+)
- The certification body for our plant in terms of food production of TSG-marked products- GIJHARS (TSG Traditional Camelina Oil)

Our employees raise their qualifications by studying various majors at universities in Poznan and postgraduate studies at the Poznan University of Life Sciences.

Very important our product is the Tradicional Camelina Oil was entered in the list of traditional products as a Traditional Specialty Guaranteed of the European Union in 2009. This is the only oil in Poland to have this mark.

Our other products include: Greater Poland Flaxseed Oil, Flaxseed Oil for Budwig Diet, Golden Flaxseed Oil, Milk Thistle Oil, Hempseed Oil, Sunflower seed oil, Greater Poland Rapessed Oil, Greater Poland Pumpkin Oil Evening Primrose Seed Oil, Black Caraway Seed Oil, three oils of ActivLife lineare dedicated to an active family, four oils immuno humans, 12 oils Flavoured BIO Oils, 4 Bio Oils, 4 Roasted Seed Oils, for pets oils. We have oil production on „Zero Waste” method.

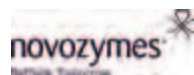
SemCo oils are cold pressed in 100% and are not refined: therefore they have the taste and smell characteristic of the plant they are made of and are very important for diet and health of humans.



EnginZyme AB
 Contact: Hans Christian Holm
 Senior Business: Development Director
 Mobile: +45 22 75 17 51
 Hans.Christian@EnginZyme.com

Table 30

EnginZyme is a Swedish startup with the vision to make the chemical industry green by unlocking the potential in enzymes. Our cell-free bio-manufacturing platform is created through a best-in-class approach that combines the breadth and power of biology and the efficiencies of the chemical industry. By replacing traditional fossil-based manufacturing with a cell-free technology platform, we seek to play a key role in solving one of the fundamental challenges of our time – how to produce better, greener, and cheaper products that we use every day.



Novozymes South Asia Pvt. Ltd.
 Survey No: 193, Hoody Circle
 Whitefield Road
 560048 Bangalore India
 Contact: Aline Gimenez Prusaczyk
 Tel.: +34 679809275
 angp@novozymes.com

Table 32

Novozymes is a global biotechnology company headquartered in Copenhagen, Denmark. Together with customers and partners, we improve industrial performance and consumer products while preserving the planet's resources. As the world's largest enzyme and microbial technologies, our toolbox enables higher yields, low-temperature and energy efficient production, renewable fuel and many other benefits that are critical for our societies today.



Krohne Polska Sp. z o.o.
 Ul. Przyrodnikow 1C
 80-298 Gdańsk/Polska
 Tel.: +48 (0)58 5209211
 info.polska@krohne.com
 http://pl.krohne.com

Table 33

The KROHNE Group is a global manufacturer and provider of process instrumentation, measurement solutions and services in many industries.

Founded in 1921 and headquartered in Duisburg, Germany, we offer local contacts for instrumentation projects of any size in over 100 countries.

KROHNE stands for innovation and highest product quality and is one of the market leaders in process industry.

KROHNE is an independent family-owned business, fully owned by the Rademacher-Dubbick family.

» LUNCHES

This year, pre-bagged Sandwich Bags containing a selection of seasonal sandwiches/salad, bottle of water, pastry will be provided. Included in registration fee.

Sunday, 17 September 2023

17:30

Welcome Reception and Poster Session

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

Tuesday, 19 September 2023

07:00

Morning Jog

Join us for a 30-40 min morning jog in calm tempo passing some of the sights in Poznań. Start at the main entrance of the Sheraton Hotel at 07:00am. T-shirts will be provided to all attendees and will be sponsored by Larodan. Participation is free.



© Rido - Fotolia

Tuesday, 19 September 2023

19:30

Congress Dinner

Concordia Design is a centre of creativity and located within a historic building full of character centre of Poznań, close to the Poznań International Fair, train station and the airport. The Concordia Design restaurants and catering services ensure unique menus, best ingredients and excellent taste!

Venue: Concordia Design

Time: 19:30 p.m.

Price: 55,00 € + VAT per person

Pre reservations are essential.



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Expect more yield, more valuable end-products and less waste

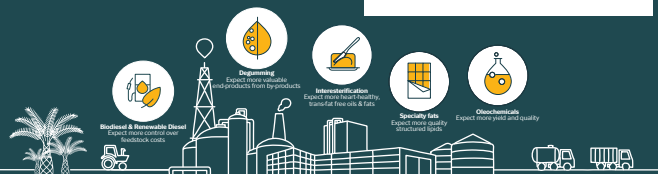
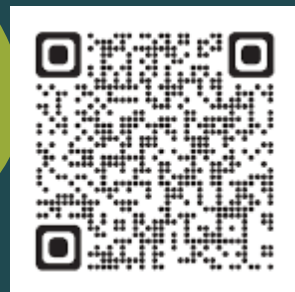
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» LOCATION

The Congress takes place at the
Poznan Congress Centre
 (located at the MTP Poznań Expo)
 ul. Głogowska 14
 60-734 Poznań, Poland
www.poznancongresscenter.pl

» ACCOMMODATION

Hotel Accommodation can be booked via the World Trade Center. Please e-mail or contact the World Trade Centre to reserve the special price:

WORLD TRADE CENTER POZNAŃ

Tel.: +48 61 865 38 69
 Fax: +48 61 866 61 34
 Mobile: +48 609 678 321
 E-Mail: hotele@wtcpoznan.pl

» TRAVEL INFORMATION

By Air:

Poznań-Ławica International Airport is located merely 7 kilometres from the city centre, in the vicinity of the route leading directly to the major points of interest and tourist attractions. It provides multiple continental connections with major airline hubs; thus you can travel to Poznań conveniently from any place in the world. The airport is also situated right at the motorway to Berlin and Warsaw.

Flights to Poznań

Poznań's regular flights schedule includes direct connections with 30* cities in Europe and Asia. Among them are the major international airline hubs, such as: Frankfurt (am Main), Munich, Copenhagen, Warsaw, London, Barcelona, Madrid, Stockholm and Oslo.

To get to the city centre

The city centre can be reached easily from the airport by day bus no. 159 and 148 or the nightline no. 222. A taxi stand can be found just outside the arrivals hall. The fare from the airport to the city centre is about €5-7. During night hours (10pm-6am), on Sundays and on public holidays, the fee may vary and be higher about 30%. The ride takes about 15 minutes.

By Train

Poznań is connected to most cities in Poland, and the neighbouring countries, by an extensive route network of train services. Daily connections from other European cities are also available.

All trains coming to Poznań stop at Poznań Main Station (Poznań Główny). The Railway Station is composed of two buildings: the Main Station and the West Station (Dworzec Zachodni).

The Main Station is located above the platforms 1, 2, and 3 and is connected with the Bus Station, and the Avenida shopping mall. The West Station is located just opposite to the Poznań International Fairs (Międzynarodowe Targi Poznańskie). In the Main Station building, there are kiosks, shops, fast food restaurants, ATMs and a tourist information point. The West Station is connected with all platforms via underground passage, including the stop of Poznan Fast Train (PST).

Passengers can get to the city centre by tram or bus. **Dworzec Zachodni** is located on Głogowska Street, next to the West Station; another one – **Poznań Główny** – next to the Main Station. Near the Main Station exit there is a municipal bus stop for lines 151, 168. At night, also night buses approach the stop.

In view of the road-works in the city centre, it is suggested to visit the www.ztm.poznan.pl to obtain the actual information regarding temporary changes in the functioning of the public transport system.

TAXI ranks are located next to the Main Hall and the West Railway Station exit. It is advisable, however, to call RADIO TAXI in a point located at the Main Hall.

See also: Polish railways timetable: www.portalpasazera.pl

By Car

You can get to Poznań driving A2 motorway - a charge is payable for using it; (from the west direction from the border, access from the east direction: from Konin, Modła road junction), national routes no. 92, 5 (east - west direction) and no. 11 (north - south).

The Parking Zone covers the city centre. A fare is collected for each vehicle parked within the zone. Drivers pay the parking fee in parking meters located along streets in the city centre. The Parking Zone borders are marked with a road sign.

Drivers coming to the city are recommended to leave their cars in guarded car parks and specially prepared buffer car parking lots placed around the Parking Zone.

The **"Park & Ride" car parks** are also available to motorists in Poznań. The main idea is to encourage drivers to leave their car on the outskirts of the city and continue their journey by public transport, as well as to allow safe and legal parking outside the city centre.

Public Transport within Poznań

Delegates can access the public transport within the city free of charge by presenting their congress registration badges.

» FURTHER INFORMATION

Euro Fed Lipid e.V.
P.O. Box 11 02 62
60037 Frankfurt/Main
Germany

Phone: +49 69 6860 4846
E-Mail: info@eurofedlipid.org
www.eurofedlipid.org

» REGISTRATION DESK

The Registration Desk will be open as follows:

Sunday 17 September 2023	12:00 – 19:00
Monday 18 September 2023	08:00 – 18:00
Tuesday 19 September 2023	08:00 – 18:00
Wednesday 20 September 2023	08:00 – 12:30

E-Mail: saritas@eurofedlipid.org

» REGISTRATION

Please register online at:

www.eurofedlipid.org/pages/Poznan

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

Euro Fed Lipid e.V.
P.O. Box 11 02 62
60037 Frankfurt/Main
Germany

Phone: +49 69 6860 4846
E-Mail: saritas@eurofedlipid.org or info@eurofedlipid.org

Returning the form no later than **14 August 2023** 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.

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.

» REGISTRATION FEES

Category	until 14 August	after 14 August
Euro Fed Lipid members* and employees of member companies	€ 495	€ 560
Non-members	€ 560	€ 610
Euro Fed Lipid student member with poster presentation** (proof required)	€ 160	€ 195
all other students** (proof required)	€ 195	€ 230

* Euro Fed Lipid Members are direct members as well as members of AOCs (European Section), Benelux Lipid Network, Czech Chemical Society (Oils & Fats Group), DGF, GERLI, Greek Lipidforum, Nordic Lipidforum, Polish Food Technologists Society (Oils & Fats Section), SCI (Lipids Group), SFEL, SSSG (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).

*** In Poland all Registration fees are subject to 23% Polish value added tax (where applicable).

The registration fee includes:

- Entry to the scientific programme and poster sessions
- eBook of Abstracts
- List of Participants
- Free registration for the opening mixer
- Coffee Break beverages
- Entry to the Table top Exhibition
- Lunch Monday and Tuesday

» CANCELLATION POLICY

Cancellations must be in writing and are effective after written confirmation by Euro Fed Lipid. Cancellations received on or before **2 August 2023** will be refunded minus a 50 Euro processing fee.

After that date and until **1 September 2023**, the cancellation fee is 100 Euro. There will be no refund for cancellations after **1 September 2023** or No-Shows. However, substitute participants can be named anytime without costs.

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

» 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
IBAN DE 71 500 700 24 02401 610 00
SWIFT-BIC: DEUTDE33FRA
Please quote your reference number.

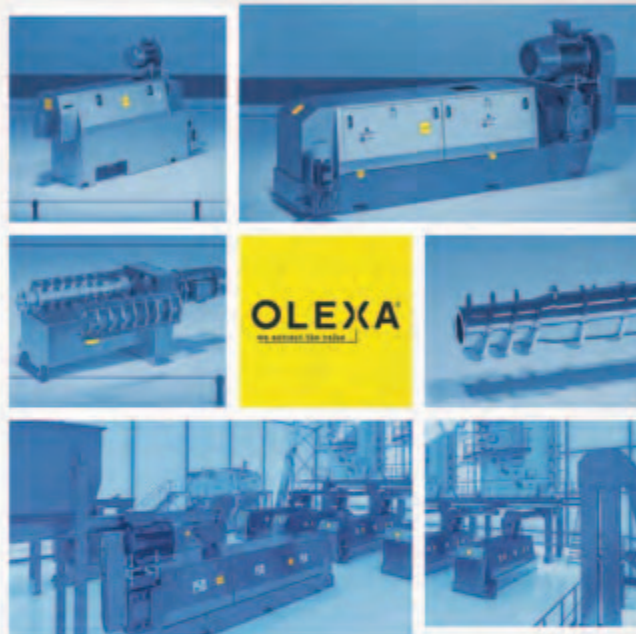
Paying by Credit Card:
We accept Visa, MasterCard and AMEX

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.

Mark your calendar for the
20th Euro Fed Lipid Congress
12 - 15 October 2025
Leipzig, Germany



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