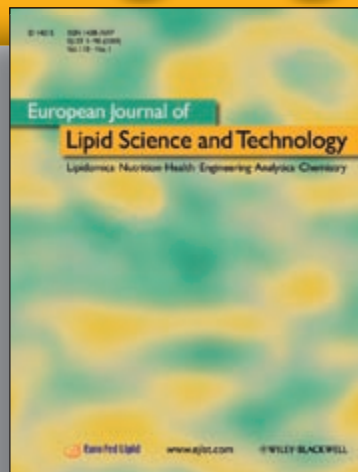


# Highlights 2008



**ISI Impact Factor  
(2006): 1.184**

## Topical Issues:

- Dossiers and Special Issues
- Fat crystallization
- Emden conference 2007  
Fats and Oils as  
Renewable Feedstock for  
the Chemical Industry
- Lipidomics
- Virgin (cold-pressed) oils

## Most downloaded articles in 2007:

**Effects of process variables  
for biodiesel production by  
transesterification**  
*Nalan Akgün, Emine Iscan*  
(Vol. 109, No. 5)

**Fatty acid profiles of 80  
vegetable oils with regard to  
their nutritional potential**  
*Virginie Dubois, et al.*  
(Vol. 109, No. 7)

**Comprehensive two-  
dimensional gas chroma-  
tography for the separation  
of fatty acids in milk**  
*Bruno Vlaeminck, et al.*  
(Vol. 109, No. 8)

**[www.ejlst.com](http://www.ejlst.com)**



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**6th Euro Fed Lipid Congress**

# OILS, FATS and LIPIDS in the 3<sup>rd</sup> Millennium:

**Challenges,  
Achievements  
and Perspectives**

**07–10 September 2008  
Athens · Greece  
Hotel Intercontinental  
Athenaeum**



**P R O G R A M M E**



**New  
Editor-in-Chief:**  
**U.T. Bornscheuer**  
(Greifswald)

2008. Volume 110. 12 issues.  
Print ISSN: 1438-7697  
Online ISSN: 1438-9312

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## INVITATION

The European Federation for the Science and Technology of Lipids (Euro Fed Lipid) cordially invites you to attend its 6<sup>th</sup> International Congress

### **Oils, Fats and Lipids in the 3<sup>rd</sup> Millenium: Challenges, Achievements and Perspectives**

**07-10 September 2008,**

**Hotel Intercontinental Athenaeum, Athens, Greece**

#### **Scientific Committee**

<b>Fragiskos Kolisis</b>	(Congress Chairman), National Technical University of Athens and National Hellenic Research Foundation, Greece
<b>Dimitrios Boskou</b>	(Chairman of the Scientific Committee), University of Thessaloniki, Greece
<b>Mohd Basri Wahid</b>	Mal. Palm Oil Board, Kajang, Malaysia
<b>Giuseppe Bee</b>	Swiss Federal Research Station for Animal Production, Posieux, Switzerland
<b>Uwe T. Bornscheuer</b>	University of Greifswald, Germany
<b>Photis Dais</b>	University of Crete, Heraklion, Greece
<b>Ivo Feußner</b>	University of Göttingen, Germany
<b>Eckhard Flöter</b>	Unilever R&D, Vlaardingen, The Netherlands
<b>Giuseppe Fregapane</b>	University Castilla, Ciudad Real, Spain
<b>Marc Kellens</b>	n.v. Desmet Ballestra Group s.a., Zaventem, Belgium
<b>Michel Lagarde</b>	INSERM, Villeurbanne, France
<b>Bertrand Matthäus</b>	Federal Research Centre for Nutrition and Food (BfEL), Münster, Germany
<b>Johnathan Napier</b>	Rothamsted Research, Harpenden, UK
<b>Vassiliki Oreopoulou</b>	Nat. Techn. University Athens, Greece
<b>Nikos Papayannakos</b>	Nat. Techn. University Athens, Greece
<b>Jana Pickova</b>	University of Uppsala, Sweden
<b>Aziz Tekin</b>	University of Ankara, Turkey
<b>Brigitte Thomasset</b>	Technical University Compiègne, France
<b>Antonia Trichopoulou</b>	University of Athens, Greece
<b>Alexandros Tselepis</b>	University of Ioannina, Greece
<b>Maria Tsimidou</b>	University of Thessaloniki, Greece
<b>Gerrit van Duijn</b>	Unilever R&D, Vlaardingen, The Netherlands
<b>Francesco Visioli</b>	University Pierre&Marie Curie, Paris, France
<b>Aris Xenakis</b>	Nat. Hellenic Res. Foundation, Athens, Greece
<b>Antonis Zampelas</b>	Agricultural University of Athens, Greece

#### **Organisation: Euro Fed Lipid Headquarters, Frankfurt**

**Frank Amonet**  
**Sevim Saritas**



**Dear colleague,**

This year, the Euro Fed Lipid congress series is about to reach its 6th building block. Only very optimistic coevals would have considered it possible in 2000 during the foundation of Euro Fed Lipid, that the annual congress of this young federation would develop into the central meeting point of the European Fats, Oils and Lipids research and industry so quickly and thoroughly.

The 6<sup>th</sup> congress in Athens may easily become the next highlight: The scientific committee has prepared an excellent lecture programme, consisting of plenary 5 lectures delivered by high ranked, award-winning personalities, keynote and other lectures in 15 sessions covering the full range of fats & oils disciplines. Young researchers are invited to present their first results to the scientific community and to discuss them with senior experts. 50 countries from all five continents are expected to be represented.

Thanks to the *genius loci*, Olive Oil will surely be a hot topic. According to the legend, even the foundation of Athens was caused by a gift from goddess Athena who presented the Olive tree to the Athenians, winning the rivalry with Poseidon, who just offered a salt water fountain.

We cordially invite you to attend the 6th Euro Fed Lipid congress and to explore the very special atmosphere of the city yourself.



**Ron Potman**  
President of  
Euro Fed Lipid



**Fragiskos Kolisis**  
Congress Chairman  
and Chairman of the  
Greek Lipidforum



**Dimitrios Boskou**  
Chairman of the  
Scientific Committee

In Athens, some things never change – including tourist magnets like the Acropolis and the Parthenon. Other parts of Athens, however, would be unrecognizable to someone who'd visited a few years ago. Thanks to a pedestrian-friendly Olympic makeover in 2004, this formerly congested city is golden once again.

Athens is a city with the most glorious history in the world, a city worshipped by gods and people. The enchanting capital of Greece has been a birthplace for civilization. It is the city where democracy was born and most of the wise men of ancient times. The most important civilization of ancient world flourished in Athens and relives through some of the world's most formidable edifices.

A visit to Athens will prove to be a trip back in time. You will experience the excitement of visiting places where great historic events actually happened, 25 centuries ago.

You can see the Dionysos Theatre (the world's oldest theatre where great plays by Aeschylus, Sophocles and Euripides were first performed), or walk around the Pnyx – the birthplace of democracy – where Athenian citizens assembled and voted on major political issues. You can also stroll through the Agora (ancient marketplace) as Socrates, Plato and Aristotle once did.



The most memorable part of your visit to Athens could well be the ascent to the Acropolis. The magnificent Parthenon, built on top of the hill in the 5<sup>th</sup> century BC, is one of the greatest architectural masterpieces of all time.



# It's fine to follow trends. It's better to set them.

Going in the right direction isn't enough. If you don't go fast enough, you'll inevitably be overtaken. That's the strenuous challenge all businesses have to live with. Therefore it's important that your R&D department always has the best testing facilities available.

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## TIMETABLE

### Sunday, 07 September, 2008

	Ballroom II/III
12:00	Registration 12:00 – 19:00
15:30-15:45	WELCOME AND OPENING
15:45-16:30	OPENING PLENARY LECTURE
16:30-17:15	PLENARY LECTURE (European Lipid Technology Award)
17:30-19:00	Opening Mixer, Poster Session area and Poster Session A

## TIMETABLE

## Monday, 08 September, 2008

	Omega / Lamda	Ypsilon 1,2,3
09:00-10:00		
10:00-10:45	Coffee Break	
10:45-11:05	Processing, Developments in Oil and Fat Technology	Oils, Fats and Lipids in Human Nutrition
11:05-11:25		
11:25-11:45		
11:45-12:05		
12:05-12:25		
12:30-13:30	Lunch	
13:30-13:50	Processing, Developments in Oil and Fat Technology	Oils, Fats and Lipids in Human Nutrition
13:50-14:10		
14:10-14:30		
14:30-14:50		
14:50-15:10		
15-10-15:40	Coffee Break	
15:40-16:00	Processing, Developments in Oil and Fat Technology	Frying Oils and Frying Technologies
16:00-16:20		
16:20-16:40		
16:40-17:00		
17:00-17:20		
17:30-19:00	Poster Session B	

## TIMETABLE

## Monday, 08 September, 2008

Ypsilon 4,5	Ballroom II	Ballroom III
	PLENARY LECTURE (European Lipid Science Award)	
Coffee Break		
Plant Lipids	Olive Oil	Non edible Uses, Biodiesel
Lunch		
Plant Lipids	WORKSHOP Olive Oil	WORKSHOP Enzymatic Biodiesel Production
Coffee Break		
Functional Constitutes (Omega-3, Sterols, Nutraceuticals)	WORKSHOP Olive Oil	WORKSHOP Enzymatic Biodiesel Production
Poster Session B		

## Tuesday, 09 September, 2008

	Omega / Lamda	Ypsilon 1,2,3
08:30-08:50	Analytical Techniques and Authenticity	Frying Oils and Frying Technologies
08:50-09:10		
09:10-09:30		
09:50-10:10		
10:15-10:45	Coffee Break	
10:45-11:05	Analytical Techniques and Authenticity	Biotechnological Application, By-Products
11:05-11:25		
11:25-11:45		
11:45-12:05		
12:05-12:25		
12:30-13:30	Lunch	
13:30-13:50	Physical Properties	Biotechnological Application, By-Products
13:50-14:10		
14:10-14:30		
14:30-14:50		
14:50-15:10		
15-10-15:40	Coffee Break	
15:40-16:00	Physical Properties	Lipid Bioscience, Lipidomics in Health and Disease
16:00-16:20		
16:20-16:40		
16:40-17:00		
17:00-17:20		
17:20-17:40		
20:00-23:00	Congress Dinner	

## Tuesday, 09 September, 2008

Ypsilon 4,5	Ballroom II	Ballroom III
Palm Oil	Olive Oil	Non edible Uses Biodiesel
Coffee Break		
Palm Oil	Olive Oil	Non edible Uses, Biodiesel
Lunch		
Lipids in Animal Science	Olive Oil	Lipid Oxidation, Antioxidants
Coffee Break		
Lipids in Animal Science	Olive Oil	Lipid Oxidation, Antioxidants
Congress Dinner		

## Wednesday, 10 September, 2008

	Omega / Lamda	Ypsilon 1,2,3
08:40-09:00		
09:00-09:20	Lipid Bioscience, Lipidomics in Health and Disease	Physical Properties
09:20-09:40		
09:40-10:00		
10:00-10:20		
10:20-10:40		
10:40-11:30	Coffee Break	
11:30-12:30		
12:30-13:30		
13:30-13:45		

## Wednesday, 10 September, 2008

Ypsilon 4,5	Ballroom II	Ballroom III
		Lipid Oxidation, Antioxidants
Lipids in Pharmaceutics	Olive Oil	
Coffee Break		
	PLENARY LECTURE Normann Medal	
	PLENARY LECTURE Chevreul Medal	
	Closing Remarks	



Sunday, 07 September, 2008

Afternoon

## PLENARY LECTURES

*Plenary Hall (Ballroom II+III)***Chair: Ron Potman, Fragiskos Kolisis,  
Dimitrios Boskou**15.30-15.45 **WELCOME AND OPENING**15.45-16.30 **OPENING LECTURE****Lipoprotein-associated Phospholipase A2 is an Important Determinant of Lipoprotein Functionality. Implication for Atherosclerosis and Cardiovascular Disease**

A.D. Tselepis, Ioannina/GR

16.30-17.15 **EUROPEAN LIPID TECHNOLOGY AWARD LECTURE:**  
**The Enzymatic Evolution of the Oils and Fats Industry**  
H.C. Holm, Bagsvaerd/DK17.30-19.00 **Opening Mixer and Poster Session A – Poster Area**

Monday, 08 September, 2008

Morning

## PLENARY LECTURES

*Plenary Hall (Ballroom II+III)***Chair: Ron Potman, Fragiskos Kolisis,  
Dimitrios Boskou**09.00-10.00 **EUROPEAN LIPID SCIENCE AWARD LECTURE:**  
**Membrane Lipids and Degenerative Diseases**  
K. Sandhoff, Bonn/D

10.00-10.45 Coffee Break

## OLIVE OIL

*Ballroom II***Chair: Dimitrios Boskou and Giuseppe Fregapane****Subsession: „Composition, Quality, Stability“**10.45-11.05 **Factors Affecting Virgin Olive Oil Aroma**  
G. Blekas, Thessaloniki/GR11.05-11.25 **Limiting Factors for the Biosynthesis of Virgin Olive Oil Aroma**  
C. Sanz, A. Sanchez-Ortiz, C. Romero, A.G. Perez, Sevilla/E11.25-11.45 **Biochemical and Molecular Characterization of Olive Fruit Lipoxygenases and Hydroperoxide Lyase and their Contribution to the Biogenesis of Virgin Olive Oil Aroma**  
J.M. Martinez-Rivas, M. Padilla, C. Sanz, Sevilla/E11.45-12.05 **The Effects of Irrigation with Recycled Water on Olive Oil Chemical and Sensorial Properties**  
Z. Kerem, Rehovot/IL, U. Yermiyahu, A. Ben-Gal, I. Tzipori, R. Arel, Aro/IL, L. Bashir, Rehovot/IL, A. Dag, Aro/IL12.05-12.25 **Virgin Olive Oil: Activity and Structure of Endogenous Amphiphiles and Enzymes**  
A. Xenakis, V. Papadimitriou, E. Tzika, T.G. Sotiroudis, Athens/GR

12.30-13.30 Lunchbreak



Monday, 08 September, 2008

Morning

## NON EDIBLE USES, BIODIESEL

*Ballroom III***Chair: Jose Aracil and Dmitry Yu. Murzin**

- 10.45-11.05 **Lipid Modification of Amino Acids, Carbohydrates and Polyols – Combination Products from Renewable Resources**

M.P. Schneider, H.-J. Altenbach, B. Jakob, R. Ihizane, K. Lange, G. Machmüller, S. Müller, Wuppertal/D

- 11.05-11.25 **Decarboxylation of Oils, Fats, Lipids and Fatty Acids in Biomass to Liquid Fuel (BTL) Schemes**

E.A. Stadlbauer, B. Weber, S. Bojanowski, S. Hossain, S. Stengl, Giessen/D

- 11.25-11.45 **Isomerisation and Isomerising Hydroformylation of Fatty Compounds**

A. Behr, S. Rothstock, Dortmund/D

- 11.45-12.05 **Reactions with Plant Oils Containing Conjugated Triene Fatty Acids**

U. Biermann, W. Butte, J.O. Metzger, Oldenburg/D

- 12.05-12.25 **Functional Polymers Derived from Oilseeds: Chemistry, Material Properties, and Economics**

S.S. Narine, Edmonton, AB/CDN

12.30-13.30 Lunchbreak

## PROCESSING, DEVELOPMENTS IN OIL AND FAT TECHNOLOGY

*Lecture Hall „Omega-Lamda“***Chair: Gerrit van Duijn and Marc Kellens**

- 10.45-11.05 **FEDIOL Activities on Contaminants in Vegetable Oils in the EU Regulatory Framework**

C.L. Bechert, Bruxelles/B

- 11.05-11.25 **Determination of the Individual Polycyclic Aromatic Hydrocarbons in Crude and Bleached Vegetable Oils**

Cs. Dianoczki, Zs. Kemeny, K. Recseg, K. Kovari, Budapest/H

- 11.25-11.45 **The Risk and Removal of Poly Aromatic Hydrocarbons and Aflatoxin in the Coconut Oil Supply Chain**

M. Mencos, Barcelona/E

- 11.45-12.05 **Occurrence and Removal of Contaminants in Fish Oil and Fish Meal**

H. Sorensen, Esbjerg/DK

- 12.05-12.25 **Effect of Argan Oil Production on Sensory and Oxidative Properties**

B. Matthäus, Münster/D, Z. Charrouf, S. Gharbi, Rabat/MA

12.30-13.30 Lunchbreak

Monday, 08 September, 2008

Morning

## OILS, FATS AND LIPIDS IN HUMAN NUTRITION

*Lecture Hall „Y 1,2,3“***Chair: Antonis Zampelas**

- 10.45-11.05 **New Human Milk Fat Substitutes (HMFS) from Butterfat to Improve Absorption of Calcium and Energy**

H. Mu, Lyngby/DK

- 11.05-11.25 **The Burden of Ready-to-eat Meals – Content of Total Energy, Fat, Saturated Fatty Acids and Salt**

S. Kanzler, M. Manschein, A. Gruber, K.-H. Wagner, Vienna/A

- 11.25-11.45 **Contents of *trans* and Other Groups of Fatty Acids in Various Food Products and Its Nutritional Evaluation**

J. Dostalova, Prague/CZ, J. Brat, Nelahozeves/CZ, M. Dolezal, D. Lukesova, Prague/CZ

- 11.45-12.05 ***trans*-9,*trans*-11- CLA is a Potent Liver X Receptor Agonist and Enhances Cholesterol Efflux in Human Macrophages**

J. Ecker, G. Liebisch, G. Schmitz, Regensburg/D

- 12.05-12.25 **To be announced**

12.30-13.30 Lunchbreak

## PLANT LIPIDS

*Lecture Hall „Y 4,5“***Chair: Ivo Feussner and Brigitte Thomasset****Subsession: “Lipid Metabolism and Modelling”**

- 10.45-11.25 **Isotopologue Profiling. A Powerful Tool to Identify Pathways and Metabolite Flux in Plants**

W. Eisenreich, N. Schramek, Garching/D

- 11.25-11.45 **Quantitative Imaging of Oil Storage in Crop Seeds**

L. Borisiuk, Gatersleben/D, T. Neuberger, University Park, PA/USA, I. Feussner, Goettingen/D, H. Rolletschek, Gatersleben/D

- 11.45-12.05 **Effect of Environment Stresses on Edible Oil Content and Protein in Advanced Rapeseed Cultivars**

B. Delkhosh, G.H. Nour Mohamadi, A.H.S. Rad, F. Darvish, M.J. Mirhadi, Tehran/IR

- 12.05-12.25 **Designing Sunflower Oils for Healthy Foods**

E. Martinez-Force, J.J. Salas, M. Venegas-Calderón, M.A. Troncoso-Ponce, J.D. Fernández-García, D. Gonzalez-Mellado, A.J. Moreno-Perez, R. Garcés, Sevilla/E

12.30-13.30 Lunchbreak

Monday, 08 September, 2008

Afternoon

## WORKSHOP OLIVE OIL

*Ballroom II*

- 13.30-13.50 **Innovative Aspects in Olive Growing**  
R. Gucci, Pisa/I
- 13.50-14.10 **Contaminants and Regulations: What to do**  
A. Cane, D. Baglio, Inveruno (MI)/I
- 14.10-14.30 **Olive Mills for this Millennium**  
Author to be announced
- 14.30-14.50 **Quality and Purity Control: Pros and Cons of Current Standards and In-house Methods**  
L.S. Conte, Udine/I, S. Moret, G. Purcaro, M. Marega, Pizzale L./I
- 14.50-15.10 **Prediction and Assurance of Virgin Olive Oil Quality from the Olive Fruit**  
G. Fregapane, M.D. Salvador, Ciudad Real/E
- 15.10-15.40 Coffee Break
- 15.40-16.00 **Olive Oil, Nutrition, and Consumers**  
M.I. Covas, Barcelona/E
- 16.00-16.20 **Culinary Uses and Biological Importance of Virgin Olive Oil and other Olive Oil Types. What Should an Informed Consumer know?**  
D. Boskou, Thessaloniki/GR
- 16.20-16.40 **Sensory Quality of Virgin Olive Oils: Methodologies and Applications**  
M.D. Salvador, G. Fregapane, Ciudad Real/E
- 16.40-17.00 **Packaging, Storage and Shelf-life**  
Author to be announced
- 17.00-17.20 **Emerging and Future Markets**  
Author to be announced

17.30-19.00 **POSTER SESSION B – POSTER AREA**

Monday, 08 September, 2008

Afternoon

## WORKSHOP „ENZYMATIC BIODIESEL PRODUCTION“

*Ballroom III***Chair: Hans Christian Holm**

- 13.20-13.50 **To be announced**
- 13.50-14.10 **Process Integration for the Enzymatic Production of Biodiesels**  
X. Xu, Aarhus/DK
- 14.10-14.30 **Integrated Production for Biodiesel and PDO with Lipase-catalyzed Transesterification and Fermentation**  
D. Liu, W. Du, H. Liu, Y. Sun, Beijing/PRC
- 14.30-14.50 **Solvent-free Production of BDF using *C. antarctica* Lipase – Stepwise Alcoholysis**  
Y. Watanabe, Osaka/J
- 14.50-15.10 **To be announced**
- 15.10-15.40 Coffee Break
- 15.40-16.00 **Prospects for Lipases in Biodiesel Production**  
C.C. Akoh, Athens, GA/USA
- 16.00-16.20 **New Lipase Preparations for Industrial Production of Biodiesel**  
S. Basheer, Shfar-Am/IL
- 16.20-16.40 **Enzymes in Biodiesel Production – Technical and Economical aspects**  
P.M. Nielsen, Bagsvaerd/DK
- 16.40-17.20 **Round Table Discussion: Key Research Issues for Commercialization of Enzymatic Biodiesel Production**

17.30-19.00 **POSTER SESSION B – POSTER AREA**

Monday, 08 September, 2008

Afternoon

## PROCESSING, DEVELOPMENTS IN OIL AND FAT TECHNOLOGY

Lecture Hall „Omega-Lambda“

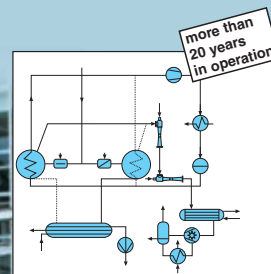
Chair: Gerrit van Duijn and Marc Kellens

- 13.30-13.50 **Manufacture of Fat Flakes with Controlled Thickness**  
M.M.P. Zieverink, Delft/NL, S. Kreger, Zwijndrecht/NL
- 13.50-14.10 **The Influence of De-oxygenation on the Quality of Linseed Oil**  
F. Pudol, Magdeburg/D, L. Brühl, Münster/D, T. Krause, Magdeburg/D, B. Matthäus, Münster/D, M. Nordkvist, Ishøj/DK
- 14.10-14.30 **Process for Producing Soy White Flakes and Soy Protein Concentrates**  
P. Van Doosselaere, Brussels/B
- 14.30-14.50 **New Network for the Valorisation of Native Fatty Acids from Rapeseed via an Integrated Process with Three Phase Partitioning**  
G. Vaca Medina, Z. Mouloungui, J.F. Fabre, L. Lacroux, Toulouse/F
- 14.50-15.10 **Reserve Accumulation Kinetics and Oil Expressability during Linseed Maturation**  
R. Savoire, J.-L. Lanoisellé, E. Vorobiev, B. Thomasset, Compiègne/F
- 15.10-15.40 Coffee Break
- 15.40-16.00 **The Influence of Lipase Type and Fat Origin on Enzymatic Interesterification**  
W.D. Cowan, Chesham/GB, J. Hemann, Bagsvaerd/DK, H.S. Yee, Kuala Lumpur/MAL, H. C. Holm, Bagsvaerd/DK
- 16.00-16.20 **The Demise of Industrial *trans* Fatty Acids and the Rise of Alternative Technologies**  
P. Hogen, Hamburg/D
- 16.20-16.40 **Reduction of *trans* Fatty Acid in Hydrogenation of Vegetable Oil using Novel Catalysts of Mesoporous Silicates with varying Pt Metal Loadings**  
T. Golden, J.J. Leahy, T. Curtin, Limerick/IRL
- 16.40-17.00 **Edible Oil Processing from US Perspective**  
C.L.G. Dayton, Bradley, IL/USA
- 17.00-17.20 **Factors Affecting the Composition and Stability of Rice Bran Oil**  
S. Mezouari, Québec/CDN, K. Eichner, Münster/D

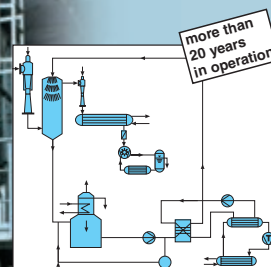
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# Körting

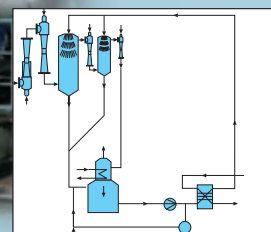
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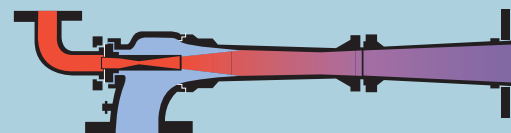
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Monday, 08 September, 2008

Afternoon

## OILS, FATS AND LIPIDS IN HUMAN NUTRITION

Lecture Hall „Y 1,2,3“

Chair: Antonis Zampelas

- 13.30-13.50 **Plants Oils in the Dietary Management of Type-II Diabetes: Is there Scientific Evidence?**  
K.H. Wagner, Vienna/A
- 13.50-14.10 **Can PAF Inhibitors in Olive Oil and its Respective Pomace Reduce Atherosclerotic Lesions Formation?**  
N. Tsantila, H.C. Karantonis, D.N. Perrea, D.G. Iliopoulos, S.A. Theocharis, C. Iatrou, S. Antonopoulou, C.A. Demopoulos, Athens/GR
- 14.10-14.30 **Ruminant and Industrial Fatty Acids: Consumption Data and Health Aspects**  
H.N.A. Grooten, C.M. Oomen, Rijswijk/NL
- 14.30-14.50 **Impact of Plant Oils on Adiponectin levels in Type 2 Diabetics**  
E. Plasser, H. Brath, E. Forster, K.-H. Wagner, Vienna/A
- 14.50-15.10 **Distribution of Individual *trans* Fatty Acids and Conjugated Linoleic Acids in the Myocardium of Patients with Infarction**  
K. Kuhnt, C. Jaenecke, K. Gruen, A. Renner, J. Gummert, G. Jahreis, Jena/D

15.10-15.40 Coffee Break

## FRYING OILS AND FRYING TECHNOLOGIES

Lecture Hall „Y 1,2,3“

Chair: Bertrand Matthäus

- 15.40-16.00 **Investigation of Oil Physical Properties Affecting Oil Absorption during Frying Process**  
A.M. Ziaifar, F. Courtois, G. Trystram, Massy/F
- 16.00-16.20 **Purification of Used Frying Oil**  
P.I. Erefawe, R.D. Abigor, Benin City/WAN
- 16.20-16.40 **Regeneration of Used Frying Oil with Magnesium Silicate Produced from Rice Hull Ash**  
S. Türkay, Z. Olgun, Istanbul/TR
- 16.40-17.00 **3-MCPD-Esters in Edible Fats and in Fried Foodstuffs**  
R. Weisshaar, Fellbach/D
- 17.00-17.20 **Determination of 3-MCPD in Fats, Oils and Fried Food using HPLC**  
A. Oeser, Wuppertal/D

17.30-19.00 POSTER SESSION B – POSTER AREA

Monday, 08 September, 2008

Afternoon

## PLANT LIPIDS

Lecture Hall „Y 4,5“

Chair: Ivo Feussner and Brigitte Thomasset

Subsession “Exploitation of Plant Lipid Metabolism: Transgenesis”

- 13.30-14.10 **ICON – A world-wide Biotechnology Project in Industrial Plant Oils**  
S. Stymne, Alnarp/S
- 14.10-14.30 **Lipid Research at BASF Plant Science – Increasing Oil Quantity and Optimizing Oil Quality**  
T. Senger, T. Zank, Limburgerhof/D, E. Heinz, Hamburg/D, G. Wu, X. Qiu, Saskatoon, SK/CND, A.-M. Kuijpers, I. Kunze, J. Bauer, P. Cirpus, Limburgerhof/D
- 14.30-14.50 **Rational Metabolic Engineering of Transgenic Plants for the Biosynthesis of Omega-3 Polyunsaturates**  
J.A. Napier, O. Sayanova, R. Haslam, T. Li, N. Ruiz Lopez, Harpenden/GB
- 14.50-15.10 **Production of Very Long-chain  $\omega$ -3 and  $\omega$ -6 Polyunsaturated Fatty Acids in Plants**  
K. Hoppe, M. Hofmann, M. Wagner, Göttingen/D, A. Abbadi, Hohenlieth/D, M. Fulda, I. Feussner, Göttingen/D

15.10-15.40 Coffee Break

FUNCTIONAL CONSTITUENTS  
(OMEGA-3, STEROLS, NUTRACEUTICALS)

Lecture Hall „Y 4,5“

Chair: Vassiliki Oreopoulou and Johnathan Napier

- 15.40-16.00 **The Issues Surrounding Fish as a Source of Long-chain n-3 Fatty Acids**  
D.R. Tocher, Stirling/GB
- 16.00-16.20 **Sterols: Natural Levels in Foods, Fortification of Foods, Health Aspects and Potential Toxicity**  
N.M. O'Brien, T.P. O'Connor, Cork/IRL
- 16.20-16.40 **Soybean Oil Bodies as Natural Sources of Isoflavones and Vitamin E**  
I.D. Fisk, D.A. Gray, Loughborough/GB
- 16.40-17.00 **Fats and Oils as Functional Foods – Do we Really Need More?**  
V.A. Frantzolas, Kifissia/GR
- 17.00-17.20 **Mechanisms of Lycopene Degradation in Oil-in-Water Emulsions**  
C.S. Boon, D.J. McClements, J. Weiss, E.A. Decker, Amherst/USA

17.30-19.00 POSTER SESSION B – POSTER AREA



Tuesday, 09 September, 2008

Morning

## OLIVE OIL

*Ballroom II***Chair:** *Aris Xenakis and Giorgos Blekas***Subsession:** „Composition, Quality, Stability“08.30-08.50 **Virgin Olive Oil Stability and Minor Components Degradation during Storage***G. Fregapane, V. Mancebo-Campos, M. D. Salvador, Ciudad Real/E*08.50-09.10 **Synchronous Fluorescence Spectroscopy and Classical Assays: Tools for Monitoring Olive Oil Stability***K.I. Poulli, G.A. Mousdis, C.A. Georgiou, Athens/GR*09.10-09.30 **Preliminary Study of the Effects of Heating on Virgin Olive Oil Blended with Mild Deodorized Olive Oil***A. Bendini, L. Cerretani, Cesena (FC)/I, M.A. Cremonini, Bologna/I, E. Chiavaro, Parma/I, L. Laghi, Cesena (FC)/I, G. Lercker, Bologna/I*09.30-09.50 **Phenolic Antioxidant Contents of Some Virgin Olive Oils Produced in the Harsh Environmental Conditions of Tataouine (Southern Tunisia)***I. Oueslati, Hammam-Lif/TN, M. Tsimidou, Thessaloniki/GR, Z. Zarrouk, Hammam-Lif/TN*09.50-10.10 **Evaluation of Food Safety Management and Implementation of EN ISO 22000 in Greek Olive Oil Mills***G. Boskou, C. Karatzas, P. Monou, H. Xezonakis, Athens/GR, I. Arvanitoyiannis, Volos/GR, V. Karathanos, Athens/GR*

10.15-10.45 Coffee Break

**Chair:** *Maria Tsimidou and Maria Salvador*10.45-11.05 **The Fatty Acid and Triglycerides Profile of Greek Olive Oil. A Longitudinal study of Laboratory Data***E. Christopoulou, G. Boskou, S. Sarantou, M. Lazaraki, Athens/GR*11.05-11.25 **Effect of Partial Crystallization of Olive Oil on the Composition and Stability of the Olive Oil Fractions***J. Birch, M. Jansen, Dunedin/NZ*11.25-11.45 **Innovative Determinations of Al, Si, Cu, Procymidone and Spinosad Residues in Olive Oils by Mass Spectrometric Techniques***C. Benincasa, M.A. Caravita, B. Macchione, I. Muzzalupo, E. Perri, G. Sindona, Rende/I*11.45-12.05 **Sensorial, Chemical and Spectroscopic Characterizations of Six French Virgin Olive Oils RDOs***N. Dupuy, O. Galtier, D. Ollivier, J. Kister, C. Pinatel, J. Artaud, Marseille/F*12.05-12.25 **Effects of Pitless Production and Malaxation under Nitrogen on the Oxidative Stability, Fatty Acid and Sterol Compositions of Olive Oil***A. Tekin, Ankara/TR, A. Yorulmaz, Balikesir/TR, S. Turan, Bolu/TR*

12.30-13.30 Lunchbreak

Tuesday, 09 September, 2008

Morning

## NON EDIBLE USES, BIODIESEL

*Ballroom III***Chair:** *Manfred Schneider, Elio Santacesaria and Nikos Papayannakos*08.30-08.50 **Heterogeneous Catalysis in Biodiesel Production**  
*E. Santacesaria, M. Di Serio, R. Tesser, Napoli/I*08.50-09.10 **Catalytic Deoxygenation of Fatty Acids and their Derivatives for Synthesis of Biodiesel***D. Murzin, P. Mäki-Arveka, M. Snåre, I. Kubickova, K. Eränen, Turku/FIN*09.10-09.30 **Methodology for Biodiesel Production**  
*J. Aracil, A. Bouaid, M. Martinez, Madrid/E*09.30-09.50 **Minor Components in Biodiesel and their Impact on Fuel Quality***H. Stein, T. Wilharm, M. Wiedemann, Neusäß/D*09.50-10.10 **Millimeter Waves as a Tool for Monitoring Biodiesel and Blend Diesel Content***V.V. Meriakri, E.E. Chigrai, I.P. Nikitin, M.P. Parkhomenko, S.V. von Gratowski, Fryazino, Moscow/RUS*

10.15-10.45 Coffee Break

10.45-11.05 **Continuous Production of Biodiesel from Olive Oil Deodorizer Distillates using Supercritical Ethanol***F. Özdemir, N. Akgün, Istanbul/TR*11.05-11.25 **Investigations to the Use of Lipases for Biodiesel Production***F. Pudiel, G. Fleck, Magdeburg/D*11.25-11.45 **Application of Vegetable Oil-Based Fluids as Transformer Oil***J.O. Metzger, U. Biermann, Oldenburg/D*11.45-12.05 **Pyrolysis of Triacylglycerols***J. Smidrkal, Z. Belohlav, V. Filip, P. Zamostny, Praha/CZ*12.05-12.25 **Catalytic Mono-Functionalization of Triacylglycerols***M. Rüschen, Klaas, R. Wahlandt, Neubrandenburg/D*

12.30-13.30 Lunchbreak



Tuesday, 09 September, 2008

Morning

## ANALYTICAL TECHNIQUES AND AUTHENTICITY

Lecture Hall „Omega-Lamda“

Chair: Aziz Tekin and Photis Dais

- 08.30-08.50 **Characterization of Triacylglycerols Using UPLC for Quality Control and Authentication of Edible Oils**  
P.J. Lee, A.J. Di Gioia, Milford, MA/USA
- 08.50-09.10 **On the Classification of Greek Oils (Geographical and Botanical Origin): Fatty Acids and Biophenols as Markers and Protection Units**  
P.V. Petrakis, Athens/GR, A. Agiomyriganaki, P. Dais, Heraklion/GR
- 09.10-09.30 **Characterization of Turkish Olive Oils by Using Multivariate Statistical Methods**  
A.S. Gümüşkesen, F. Yemisçioğlu, I. Eren, Izmir/TR
- 09.30-09.50 **Antioxidant Capacity of Phenolics in Table Olives and Olive Leaves**  
G. Boskou, A. Chiou, F. Salta, A. Mylona, N. K. Andrikopoulos, Athens/GR
- 09.50-10.10 **Authentication of Fats and Oils: A multivariate Approach**  
S.M. van Ruth, W. Akkermans, M. Rozijn, Wageningen/NL, B. Villegaz, Valencia/E, M. Ryan, Limerick/IRL, H. van der Kamp, Wageningen/NL
- 10.15-10.45 Coffee Break
- 10.45-11.05 **NMR based Metabonomic Analysis of the Effect of the Olive Oil Constituent Oleuropein on Different Toxicological Processes**  
E. Mikros, M. Constantinou, A. Zira, M. Papaefthimiou, I. Andreadou, S. Theocharis, A. Tsantili-Kakoulidou, Athens/GR
- 11.05-11.25 **Comprehensive GCxGC for the Analysis of Fats and Oils**  
L.M. Sidisky, Bellefonte, PA/USA, L. Mondello, P.Q. Tranchida, P. Dugo, Messina/I
- 11.25-11.45 **A new Perspective on *trans* Analysis by IR Spectroscopy**  
F.R. van de Voort, Montreal, QC/CDN
- 11.45-12.05 **FT-NIR Spectroscopy as a Rapid Test Method for SFC Determination**  
D. Behmer, Ettlingen/D, A. Montasell, Barcelona/E
- 12.05-12.25 **Development of a Mass Spectrometric Platform for Identification and Differential Quantitation of Lipids**  
H.C. Koefeler, Graz/A
- 12.30-13.30 Lunchbreak

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Tuesday, 09 September, 2008

Morning

## FRYING OILS AND FRYING TECHNOLOGIES

*Lecture Hall „Y 1,2,3“***Chair: Bertrand Matthäus**

- 08.30-08.50 **Stability of Frying Fats and Oils in Dependence of the Fried Goods**  
*Z. Zainal, H.-D. Isengard, Stuttgart/D*
- 08.50-09.10 **Application of Rapeseed Oils for Par-frying of French Fries**  
*K. Franke, Quakenbrück/D*
- 09.10-09.30 **Short-chain and Oxidized Fatty Acids in Fats and Oils used for Commercial Frying**  
*N. Kalogeropoulos, F.N. Salta, A. Chiou, N.K. Andrikopoulos, Athens/GR*
- 09.30-09.50 **Low SFA Oil Developed for Deep Frying Applications in Fast Food Restaurants: Frying Quality and Oxidative Stability**  
*M. Linder, G.A. Gbogouri, M.K. Al-Sayed Mahmoud, J. Fanni, M. Parmentier, Vandoeuvre lès Nancy/F*
- 09.50-10.10 **Process Optimization in Vacuum Frying of Mushroom Using Response Surface Methodology**  
*B. Ghiassi Tarzi, A. Bassiri, M. Ghavami, Tehran/IR*

10.15-10.45 Coffee Break

## BIOTECHNOLOGICAL APPLICATIONS, BY-PRODUCTS

*Lecture Hall „Y 1,2,3“***Chair: Uwe Bornscheuer and Fragiskos Kolisis**

- 10.45-11.25 **Microbial and Plant Phospholipases D – a Comparison in View of their Biocatalytic Potential**  
*R. Ulbrich-Hofmann, M. Dippe, Halle/D*
- 11.25-11.45 **Discovery and Protein Engineering of Lipases for Lipid Modification**  
*U.T. Bornscheuer, Greifswald/D*
- 11.45-12.05 **Development of Genome and Gene Specific Molecular Markers for Erucic Acid Content Genes in *Brassica napus* (L.)**  
*M. Rahman, Fargo, ND/USA, Z. Sun, Nanning/PRC, P.B.E. McVetty, G. Li, Winnipeg, MB/CDN*
- 12.05-12.25 **Bioconversion of Crude Glycerol, Waste Discharged after Bio-diesel Production Process, into Biomass, Oxalic Acid and Microbial Lipid**  
*S. Papanikolaou, A. André, P. Diamantopoulou, D. Sarris, M. Galiotou-Panayotou, A. Philippoussis, Athens/GR*

12.30-13.30 Lunchbreak

Tuesday, 09 September, 2008

Morning

## PALM OIL

*Lecture Hall „Y 4,5“***Chair: Mohd Basri Wahid and Eckhard Flöter**

- 08.30-08.50 **Nutritional Significance of the sn-2 Position**  
*K. Nesaretnam, Kuala Lumpur/MAL*
- 08.50-09.10 **Use of Natural Bleaching Clays in Palm Oil Production**  
*D.B. Brooks, Vernon Hill, IL/USA, D. Shaket, Coppet/CH*
- 09.10-09.30 **Fractional Crystallization of Palm Olein in an Alternative Crystallizer**  
*G.H. Calliauw, Brussels/B*
- 09.30-09.50 **Microbeam X-ray Diffraction Study for Structure of Granular Crystal of Margarine**  
*S. Ueno, S. Yamato, M. Tanaka, K. Sato, Higashi-Hiroshima/J*
- 09.50-10.10 **Trend towards Low-trans and Non-Hydro Margarines: Effects on Quality and Processing**  
*W.L.J. Meeussen, A. Lesaffer, Izegem/B*

10.15-10.45 Coffee Break

- 10.45-11.05 **Oil Palm Industries Initiatives in Mitigating Global Warming**  
*M.B. Wahid, K.W. Chan, R. Radzian, Kuala Lumpur/MAL*
- 11.05-11.25 **Why Doubt the Sustainability of Palm Oil?**  
*Y. Basiron, Kelana Jaya/MAL, M.B. Wahid, K.W. Chan, Kuala Lumpur/MAL*
- 11.25-11.45 **The Economic Potential of Palm Biodiesel and its Role in Reducing Greenhouse Gases (GHG)**  
*Y.M. Choo, M.B. Wahid, W.S. Lim, Kuala Lumpur/MAL*
- 11.45-12.05 **Potential of Biotechnology in Generating Value-added Products**  
*R. Sambanthamurthi, M.B. Wahid, Kuala Lumpur/MAL*
- 12.05-12.25 **Improved Environmental Impact by Enzymatic Interesterification of Margarine Harstocks**  
*G. van Duijn, Vlaardingen/NL, D. Cowan, Chesham/UK, G. den Dekker, Vlaardingen/NL*

12.30-13.30 Lunchbreak



Tuesday, 09 September, 2008

Afternoon

## OLIVE OIL

*Ballroom II***Chair:** *Maurizio Servili and Mokhtar Zarrouk***Subsession:** „Composition, Quality, Stability“

- 13.30-13.50 **From Olives to Oil: An Evergreen Challenge**  
*A. Bianco, A.M. Serrilli, Roma/I*
- 13.50-14.10 **Relationship between Genetic Background and Iridoid Oleuropein Contents in Seven Italian Varieties of Olive Drupes**  
*A. Ranalli, D. Marchegiani, S. Contento, D. Pardi, F. Girardi, Pescara/I*
- 14.10-14.30 **Technological and Biological Factors affecting Sterols in Australian Olive Oils**  
*L. Ravetti, L. Guillaume, P. Canamasas, Geelong/AUS, J. Johnson, Werribee/AUS*
- 14.30-14.50 **HPLC-APCI-MS Method for the Simultaneous Analysis of Triterpenic Dialcohols, Tocopherols and Different Families of Phytosterols in Oils after Saponification and Liquid-liquid Extraction**  
*W. Zarrouk, Hammam-Lif/TN, A. Carrasco-Pancorbo, Granada/E, M. Zarrouk, Hammam-Lif/TN, A. Segura-Carretero, A. Fernández-Gutiérrez, Granada/E*
- 14.50-15.10 **Discriminating Ability of DNA Markers for Varietal Authentication of Virgin Olive Oils from Crete, Greece**  
*A.G. Doulis, Heraklion/GR, I.T. Metzidakis, G.C. Koubouris, Chania/GR*

15.10-15.40 Coffee Break

**Chair:** *Lanfranco Conte and Jose Manuel Martinez-Rivas***Subsession** „Processing-Applications“

- 15.40-16.00 **Innovations in the Extraction Technology for the Improvement of the Virgin Olive Oil Quality**  
*M. Servili, A. Taticchi, S. Esposto, S. Urbani, R. Selvaggini, G.F. Montedoro, Perugia/I*
- 16.00-16.20 **Olive Oil Sector in Tunisia: Present Status and Perspectives**  
*M. Zarrouk, Tunis/TN, I. Oueslati, F. Mahjoub-Haddada, Hammam-Lif/TN*
- 16.20-16.40 **Extra Virgin Olive Oil and Mediterranean Molecular Gastronomy**  
*R. Sacchi, Portici (Naples)/I*
- 16.40-17.00 **Formulation of Functional Restructured Beef Steaks. Effect of Olive Oil Pan-Frying and other Culinary Techniques on their Composition and Fat Thermal Oxidation**  
*F.J. Sánchez-Muniz, S. Bastida, J. Librelotto, S. Cofrades, F. Jiménez Colmenero, Madrid/E*
- 17.00-17.20 **Detection and Quantification of Phenolic Compounds in Olive Oil by Employing <sup>1</sup>H High Resolution Nuclear Magnetic Resonance Spectroscopy. A proposal for on-line screening**  
*P.D. Dais, S. Christophoridou, Heraklion/GR*

Tuesday, 09 September, 2008

Afternoon

## LIPID OXIDATION, ANTIOXIDANTS

*Ballroom III***Chair:** *Maria Tsimidou and Francesco Visioli***Subsession:** „Structure-Activity Relationship“

- 13.30-13.50 **Hydroxytyrosol: More than Antioxidant**  
*F. Visioli, Paris/F*
- 13.50-14.10 **Molecular Descriptors Calculated by Computational Methods as Tools in the Study of Radical Scavenging Activity of Phenolic Compounds**  
*N. Nenadis, Thessaloniki/GR*
- 14.10-14.30 **Use of Principle Component Analysis to Classify 22 Compounds According to their Antioxidant Activity as Measured by five *in vitro* Methodologies**  
*I.A. Castro, C.D. Capitani, A.C.L. Carvalho, D.P. Rivelli, S.B.M. Barros, São Paulo/BR*
- 14.30-14.50 **Chain-Breaking Antioxidant Activity of two new Chalcones from Propolis of El Salvador in Homogeneous and Micellar Media**  
*V.D. Kancheva, V.S. Bankova, Sofia/BG*
- 14.50-15.10 **Antioxidant Effect of Natural Carotenoid Extracts on the Oxidative Stability of Oil-in-Water Emulsions**  
*C. Dimakou, S. Kiokias, V. Oreopoulou, Athens/GR*
- 15.10-15.40 Coffee Break

- 15.40-16.00 **Effect of Essential Oils *Thymus haussknechtii* and *Origanum acutidens* on Butter Stability**  
*E. Dagdemir, S. Cakmakci, E. Gundogdu, Erzurum/TR*
- 16.00-16.10 **Quantitative SPE-HPLC Determination of Selected Hydrophilic Antioxidants in Different Extracts from *Ginkgo biloba* L. leaves**  
*J. Kobus, E. Flaczyk, A. Siger, M. Nogala-Kalucka, Poznan/PL*
- 16.10-16.20 **The Effect of Olive Leaf Supplementation on the Growth Performances, Oxidative Stability and Quality of Pork Meat**  
*F. Paiva-Martins, S. Barbosa, Porto/P, D. Outor-Monteiro, V. Pinheiro, J.L. Mourão, Vila Real/P*
- 16.20-16.40 **The Effect of Nonsaponifiable Matter of Soybean Oil on the Oxidative Stability of Refined Tallow Olein**  
*P. Ghasemi Afshar, M. Ghavami, M. Gharachorloo, P. Aberomand, Tehran/IR*
- 16.40-17.00 **Role of Association Colloids on Lipid Oxidation in Bulk Oils**  
*E.A. Decker, Amherst, MA/USA*
- 17.00-17.20 **Phosphatidylcholine Oxidation in Organic and Water Solutions**  
*O.T. Kasaikina, E.A. Menegle, I.G. Plashchina, Moscow/RUS*
- 17.20-17.40 **Oxidation of Triacylglycerols in Dispersed Systems**  
*V. Filip, I. Pokorna, V. Spevackova, J. Smidrkal, Praha/CZ*

Tuesday, 09 September, 2008

Afternoon

## PHYSICAL PROPERTIES

*Lecture Hall „Omega-Lamda“***Chair:** *Aris Xenakis and Otto Glatter***Subsession:** „Emulsions and their Applications“13.30-13.50 **Transfer of Lipids between Nanostructured Emulsion Droplets***O. Glatter, C. Moitzi, S. Guillot, A. Salonen, M. Tomsic, S. Salentinig, Graz/A*13.50-14.10 **Physical Properties of Biocompatible Microemulsions Formulated with Olive Oil and Limonene***V. Papadimitriou, S. Pispas, T.G. Sotiroudis, A. Xenakis, Athens/GR*14.10-14.30 **Crystallisation of Triglycerides in Emulsion: Influence of Droplet Size and Interface Composition***C. Lopez, Rennes/F*14.30-14.50 **Structured Lipids obtained by Chemical Interesterification of Olive Oil and Palm Stearin***R.C. Silva, D.F. Soares, M.B. Lourenco, L.A. Gioielli, São Paulo/BR*14.50-15.10 **Structurally and Nutritionally Optimized Ice-cream Fats - How Low in Saturates Can We Go?***C.M. Persson, Karlshamn/S*

15.10-15.40 Coffee Break

**Chair:** *Martin Leser and Eckhard Flöter***Subsession** „Design of Food Functionality“15.40-16.00 **Self-Assembly of Polar Lipids for the Delivery of Functionality in Food***M. Leser, Lausanne/CH*16.00-16.20 **Functional Texture Powders***N.J. Bourke, Almere/NL*16.20-16.40 **Polymorphic Behavior of S-DHA-S and S-ALA-S Triacylglycerols and Mixing Properties with SOS***K. Sato, T. Kigawa, S. Ueno, Higashi-Hiroshima/J, H. Mizobe, K. Ichioka, N. Gotoh, S. Wada, Tokyo/J*16.40-17.00 **The Influence of a Different Fatty Acid Profile on the Crystallization of Milk Fat as Measured by NMR, DSC and Synchrotron X-ray Diffraction***K. Smet, J. De Block, L. Herman, Melle/B, K. Raes, Kortrijk/B, K. Dewettinck, Ghent/B, K. Coudijzer, Melle/B*17.00-17.20 **Study of Triacylglycerol Polymorphs by Nuclear magnetic Resonance: Effects of Temperature and Chain Length on Relaxation Parameters***M. Adam-Berret, Rennes/F, C. Rondeau-Mouro, R. Riaublanc, Nantes/F, F. Mariette, Rennes/F*

Tuesday, 09 September, 2008

Afternoon

## BIOTECHNOLOGICAL APPLICATIONS, BY-PRODUCTS

*Lecture Hall „Y 1, 2, 3“***Chair:** *Uwe Bornscheuer and Fragiskos Kolisis*13.30-13.50 **Enzymes for Degumming of Vegetable Oils***J.B. Soe, K. Christensen, E. Rahrs, Brabrand/DK*13.50-14.10 **Utilization of Waste Lipids and Glycerol Fraction for Synthesis of Biosurfactants***M. Adamczak, W. Bednarski, Olsztyn/PL*14.10-14.30 **Polar Lipids of Marine Hydrobionts: Fundamental and Applied Aspects***N.M. Sanina, Vladivostok/RUS*14.30-14.50 **Water-in-Ionic Liquid Microemulsions as Nano-bioreactors Involving Lipolytic Enzymes***I.V. Pavlidis, P. Karras, E. Kalogeris, Ioannina/GR, G.K. Papadopoulos, Arta/GR, E. Voutsas, Athens/GR, D. Gournis, H. Stamatis, Ioannina/GR*14.50-15.10 **Expanding the Short-chain Selectivity of *Pseudomonas fluorescens* esterase I by Focused Directed Evolution and Rational Design***A. Hidalgo, Madrid/E, A. Schließmann, Greifswald/D, R. Molina, J. Berenguer, J.A. Hermoso, Madrid/E, U.T. Bornscheuer, Greifswald/D*

15.10-15.40 Coffee Break

## LIPID BIOSCIENCE, LIPIDOMICS IN HEALTH AND DISEASE

*Lecture Hall „Y 1,2,3“***Chair:** *Michel Lagarde and Alexandros Tselepis*15.40-16.05 **Lipid Mediators of the Sunburn Response: A Lipidomic Approach***A. Nicolaou, M. Masoodi, D.J. Tobin, A.J. Thody, Bradford/GB, L.E. Rhodes, Manchester/GB*16.05-16.30 **Application of NMR-based Metabonomic Analysis on Lipoprotein Lipid Composition***E. Bairaktari, Ioannina/GR*16.30-16.55 **Oxidized Phospholipids: Chemical Heterogeneity and Pleiotropic Biological Effects***V. Bochkov, Vienna/A*16.55-17.20 **Platelet – Low density Lipoprotein Interaction: from *in vitro* Experiments to Clinical Studies***C. Calzada, R. Colas, G. Ponsin, E. Vericel, P. Moulin, M. Lagarde, Villeurbanne/F*



Tuesday, 09 September, 2008

Afternoon

## LIPIDS IN ANIMAL SCIENCE

Lecture Hall „Y 4,5“

Chair: Jana Pickova, Subsession: „Fish“

- 13.30-14.10 **Functional Genomic Analysis of the Effects of Diet and Strain on Gene Expression and Lipid Metabolism in Atlantic Salmon**

D.R. Tocher, L.A.N. Villeneuve, M.G. Leaver, J.G. Bell, J.E. Bron, J.B. Taggart, Stirling/GB

- 14.10-14.30 **Effects of Sesamin on Lipid Metabolism in Salmon Hepatocytes**

S. Trattner, Uppsala/S, T.K. Østbye, B. Ruyter, Ås/N, A. Kamal-Eldin, J. Pickova, Uppsala/S

- 14.30-14.50 **Effect of Diet and Metabolic Stress in Seabream: Evaluation at the Transcriptional Level and Signaling Pathways**

E. Antonopoulou, E. Kaitetzidou, E.G. Bastakis, P.K. Baharidis, Thessaloniki/GR, E. Fountoulaki, Athens/GR, J.V. Planas, Barcelona/E

- 14.50-15.10 **Altered Glycerolipid Metabolism in Pcyt2 Deficient Mice Results in Obesity and Insulin Resistance**

M. Bakovic, M.F. Fullerton, Guelph, ON/CDN

- 15.10-15.40 Coffee Break

Chair: Stefaan De Smet and Giuseppe Bee

Subsession: „Monogastric Animals and Ruminants“

- 15.40-16.20 **Metabolic Control and Cell Regulation of Intramuscular Fat Deposition**

F. Gondret, Saint Gilles/F

- 16.20-16.40 **Influence of Sow Dietary Polyunsaturated Fatty Acid Source on the Tissue and Blood Fatty Acid Profile of Piglets**

S. De Smet, J.A.M. Missotten, E. Claeys, K. Raes, Melle/B

- 16.40-17.00 **Feeding Unprotected CLA Methyl Esters Compared to Sunflower Seeds Increased Milk CLA Level but Decreased Milk Fat Content in Cows**

E. Dohme, G. Bee, Posieux/CH

- 17.00-17.20 **Effect of Pasture Composition on Nutraceutical Components of Pecorino Toscano Cheese**

M. Antongiovanni, S. Rapaccini, A. Buccioni, F. Sofi, R. Abbate, S. Minieri, Florence/I, M. Mele, P. Secchiari, Pisa/I

Wednesday, 10 September, 2008

Morning

## OLIVE OIL

Ballroom II

Chair: Smaragdi Antonopoulou

Subsession: „Nutrition and Health“

- 09.20-09.40 **Olive Oil and Oxidative Stress in Humans**

M.I. Covas, Barcelona/E

- 09.40-10.00 **Deciphering the Molecular Mechanisms of Olive Oil Effects in Cancer**

M. Kampa, V. Pelekanou, Heraklion/GR

- 10.00-10.20 **Gene Expression Profile Changes in Human Mononuclear Cells after Olive Oil Consumption**

V. Konstantinidou, O. Khymenets, M. Fitó, R. de la Torre, R. Anglada, Barcelona/E, P. de Alarcón, Madrid/E, A. Dopazo, M. Farré-Albaladejo, M. Covas, Barcelona/E

- 10.20-10.40 **Nutraceutical Foodstuffs Enhanced with Olive Oil Hydroxytyrosol by Nanotechnology**

Ö. Tokuşoğlu, Manisa/TR

- 10.40-11.30 Coffee Break

## LIPID OXIDATION, ANTIOXIDANTS

Ballroom III

Chair: Maria Tsimidou and Francesco Visioli

Subsessions: „Oxidation-Mechanisms“ and „Oxidation and PUFA's“

- 08.40-09.00 **Investigation of Dairy Components Responsible for Resistance of Omega-3 Enriched Yoghurt to Lipid Oxidation**

N. Skall Nielsen, S.K.H. Farvin, C.P. Baron, C. Jacobsen, Kgs.Lyngby/DK

- 09.00-09.20 **Characterization of Important Aroma-Active Compounds Formed By Lipoxygenase Catalysis or a Copper initiated Degradation of Omega-3-Fatty Acids**

M. Hammer, P. Schieberle, Garching/D

- 09.20-09.40 **High Temperature Resistant Natural Antioxidant Improves Soy Oil for Frying**

K. Warner, Peoria, IL/USA, M. Gehring, Rotkreuz (ZG)/ZA

- 09.40-10.00 **The Influence of pH on Iron Induced Oxidation of Polyunsaturated Fatty Acids**

R. Mozuraityte, T. Rustad, I. Storror, Trondheim/N

- 10.00-10.20 **Type of nOSA-starch and Process Engineering Parameters Affect Oxidative Stability of Microencapsulated LCPUFAs**

Y. Serfert, S. Drusch, Kiel/D, B. Schmidt-Hansberg, M. Kind, Karlsruhe/D, K. Schwarz, Kiel/D

- 10.20-10.40 **Impact of Irradiation on the Oxidatively Labile Lipid Component of Cannabis sativa and Helianthus annuus**

I.D. Fisk, D.A. Gray, Loughborough/GB

- 10.40-11.30 Coffee Break

Wednesday, 10 September, 2008

Morning

## LIPID BIOSCIENCE, LIPIDOMICS IN HEALTH AND DISEASE

*Lecture Hall „Omega-Lamda“***Chair: Michel Lagarde and Guenther Daum**

- 09.00-09.20 **Structural and Biochemical Properties of Lipid Particles/ Droplets from the Yeast *Saccharomyces Cerevisiae***  
G. Daum, T. Czabany, A. Wagner, D. Zweyck, K. Lohner, E. Leitner, E. Ingolic, Graz/A
- 09.20-09.40 **Structure-Function Relation of the Pancreatic Lipase Related Protein 2**  
A. Berton, C. Sebban-Kreuzer, I. Crenon, Marseille/F
- 09.40-10.00 **The Sulfhydryl Radical (HS•/S•-) as Isomerising Species of Unsaturated Fatty Acid Residues**  
I.N. Lykakis, Heraklion Crete/GR, C. Ferreri, C. Chatgililoglu, Bologna/I
- 10.00-10.20 **Selective Inhibition of Human Intracellular and Extracellular Phospholipases A<sub>2</sub> by Synthetic 2-Oxoamides and Perfluoroketones**  
V. Magrioti, G. Antonopoulou, C. Baskakis, C. Kokotos, E. Barbayianni, Athens/GR, N. Cotton, D. Stephens, San Diego, CA, USA, V. Constantinou-Kokotou, Athens/GR, E.A. Dennis, San Diego, CA/USA, G. Kokotos, Athens/GR
- 10.20-10.40 **Altered Ca<sup>2+</sup>-Independent Release of Glutamate from Cholesterol-Depleted Rat Brain Synaptosomes**  
T. Borisova, R. Sivko, N. Krisanova, Kiev/UA

10.40-11.30 Coffee Break

## PHYSICAL PROPERTIES

*Lecture Hall „Y 1,2,3“***Chair: Aris Xenakis and Eckhard Flöter****Subsession: „Applications“**

- 09.00-09.20 **Studies on the Crystallization of Chocolate in the Cooling Tunnel**  
K.W. Smith, G. Talbot, Bedford/GB, L. Favre, Wormerveer/NL
- 09.20-09.40 **Evaluation of Crystallization States of Cocoa Butter on Anti-bloom Properties of Chocolate**  
T. Koyano, H. Utsunomiya, D. Watanabe, F. Kunikata, Sakado/J, C. Yamamoto, S. Ueno, K. Sato, Higashi-Hiroshima/J
- 09.40-10.00 **Effects of Fatty Acid Compositions of Polyglycerine Fatty acid Esters on Fat Crystallization**  
K. Shimamura, S. Ueno, K. Sato, Higashi-Hiroshima/J, Y. Miyamoto, J. Kuriyama, Osaka/J
- 10.00-10.20 **Effects of Fatty Acids Composition of Vegetable Fats on the Rheological, Thermal and Physical Properties of Ice Cream Mix Emulsions**  
C. Soukoulis, C. Tzia, Athens/GR
- 10.20-10.40 **Effect of Addition of Tallow Stearin on Fatty Acid Diversity and Polymorphism Stability of Sunflower Oil**  
N. Khodaei, M. Ghavami, M. Gharachorloo, P. Aberomand, Tehran/IR

10.40-11.30 Coffee Break

Wednesday, 10 September, 2008

Morning

## LIPIDS IN PHARMACEUTICS

*Lecture Hall „Y 4,5“***Chair: Panos Constantinides and Alexandros Tselepis**

- 09.00-09.25 **Diversity and Versatility of Lipids in Enhancing the Delivery of Drugs: Physicochemical and Biopharmaceutical Aspects**  
P.P. Constantinides, Gurnee, IL/USA
- 09.25-09.50 **Arsonoliposomes: Novel Lipid-Vesicles with Potential for Targeted Delivery of Anticancer and Antiparasitic Drugs**  
S.G. Antimisiaris, P.V. Ioannou, Patras/GR
- 09.50-10.15 **Parenteral Lipid Formulations for Peptide and Protein Drugs**  
E.C.A. van Winden, Athens/GR
- 10.15-10.40 **Galactolipids – a New Tool in Pharmaceutics**  
B.G. Herslöf, Stockholm/S

10.40-11.30 Coffee Break

## PLENARY LECTURES

*Plenary Hall (Ballroom II+III)***Chair: Ron Potman, Fragiskos Kolisis, Uwe Bornscheuer and Bernadette Delplanque**

- 11.30-12.30 **DGF – NORMANN MEDAL AWARD LECTURE: Docosahexaenoic acid: Nutrient and Precursor of Bioactive Lipids**  
M. Lagarde, Villeurbanne/F
- 12.30-13.30 **AFECG – CHEVREUL MEDAL LECTURE: From Organic Chemistry to Fat & Oil Chemistry**  
E. Deffense, Charleroi/B
- 13.30-13.45 **Invitation to Graz 2009 and Closing Remarks**

## OLIVE OIL

- OLIV-001** **Classification of Greek Olive Cultivars based on Compositional Analysis of Extracted Olive Oils by NMR Spectroscopy and Multivariate Statistical Analysis**  
A. Agiomyrgianaki, P. Dais, Heraklion/GR, P. Petrakis, Athens/GR
- OLIV-002** **Determination of Phospholipids in Olive Oil by employing  $^{31}\text{P}$  NMR Spectroscopy**  
E. Hatzakis, D. Photis, Heraklion/GR, A. Koidis, D. Boskou, Thessaloniki/GR
- OLIV-003** **Elenolic Acid in Virgin Olive Oil: A Liquid Chromatography-Mass Spectrometry Method**  
P. Rovellini, Milan/I
- OLIV-004** **Characterisation of Phenolic Compounds in Oils Produced from Frosted Olives**  
C. Guillaume, L. Ravetti, S. Gwyn, Geelong, VIC/AUS
- OLIV-005** **DSC Evaluation of Microwave-Heated Olive Oils**  
E. Chiavaro, C. Barnaba, Parma/I, M. T. Rodriguez-Estrad, Bologna/I, E. Vittadini, Parma/I, L. Cerretani, A. Bendini, Cesena/I
- OLIV-006** **Effects of Olive Oil/Cholesterol Diet on Serum Lipoprotein, Lipid Peroxidation and Atherosclerosis Development in Rabbits**  
M.R. Saberkari, Rasht/IR, K. Najafi Nia, Kermanshah/IR
- OLIV-007** **Characterization of the Desert Cultivated Olive Oils with Emphasis on TAG Profiling using MALDI-TOF Mass Spectrometry**  
B. Chapagain, Z. Wiesman, Beer-Sheva/IL
- OLIV-008** **Determination of Fungal Factors which caused the Desiccation (death) of Olive Trees in the East Mediterranean Olive Regions of Turkey**  
A. Tatlı, M. Küsek, E. Kafkas, N. Birişik, H. Pala, Adana/TR
- OLIV-009** **Evaluation of the Olive Oils on the Polish Market**  
S. Ptaszniak, Warszawa/PL
- OLIV-010** **Evolution of Minor Compounds during Accelerated Storage of Tunisian Virgin Olive Oils**  
D. Krichène, A. Allalout, Hammam-Lif/TN, M.D. Salvador, G. Fregapane, Ciudad Real/E, M. Zarrouk, Hammam-Lif/TN
- OLIV-011** **Effect of Extraction Methods on Olive Oil Quality Characteristics of the Koroneiki Cultivar**  
E. Stefanoudaki, A. Koutsaftakis, A. Papamanolioudaki, Chania/GR, J.L. Harwood, Cardiff/UK
- OLIV-012** **Phenolic Profiles of Some Tunisian Virgin Olive Oils**  
F.M. Haddada, D. Krichène, H. Manai, I. Oueslati, D. Daoud, M. Zarrouk, Hammama-Lif/TN
- OLIV-013** **Beneficial Effects of Phenolics Derived from Tunisian Olive Products**  
L.A. Abaza, Hammam-Lif/TN, T.P.N. Talorete, P. Yamada, H. Isoda, Ibaraki/J, M. Zarrouk, Hammam-Lif/TN

## OLIVE OIL

- OLIV-014** **Observation of an Olive Oil Factory in Intepe (Ophryneion) under the Light of Industrial Archeology**  
E. Salcan, Cannakale/TR
- OLIV-015** **Olive Oil Production in Turkey**  
M. Tasan, Ü. Geçgel, O. Dağlıoğlu, Tekirdağ/TR
- OLIV-016** **Influence of Fruit Ripening, Harvesting and Storage on Sterol Composition of Cellina di Nardò and Ogliarola Leccese Virgin Olive Oils**  
M. Ridolfi, M. Scamosci, M. Patumi, Perugia/I
- OLIV-017** **Potential Quality and Characterization of Virgin Olive Oils Produced in Madrid (Spain)**  
M.A. Pérez, G. Vergara, M. Palancar, Alcala de Henares/E
- OLIV-018** **Antioxidant compounds of Monovarietal Extra Virgin Olive Oils from Tunisian Centre**  
H. Manai, Hammam-Lif/TN
- OLIV-019** **Determination of Zinc in Olive Oil by Flame Atomic Absorption Spectrometry without Digestion**  
S. Bağdat Yaşar, E. Köse Baran, Balıkesir/TR
- OLIV-020** **Synthesis of [N,N'-Bis(4-Methoxysalicylidene)-1,3-Propanediaminato] and Its Analytical Application for Determination of Copper in Olive Oil by Flame Atomic Absorption Spectrometry without Digestion**  
S. Bağdat Yaşar, C. Barak Cihan, E. Köse Baran, Balıkesir/TR
- OLIV-021** **Determination of Some Metals in Olive Oil: Comparison of Procedures**  
S. Bağdat Yaşar, M. Kivrak, Balıkesir/TR
- OLIV-022** **Oxidative Stability of Roasted Food Processed in Different Types of Olive Oil and other Vegetable Oils**  
F. Paiva-Martins, L. Silva, J. Carrola, S. Barbosa, Porto/P
- OLIV-023** **Oxidative Stability of Different Types of Olive Oil after Boiling Operation with Vegetables**  
F. Paiva-Martins, L. Silva, Porto/P
- OLIV-024** **Anticancer and Cytotoxic Activities of Olive Oil Phenolic Compounds**  
F. Paiva-Martins, V. Rodrigues, J. Pinto, J. Coelho, Porto/P, M.P.M. Marques, R.C. Cruz, Coimbra/P
- OLIV-025** **Effect of Pre-processing Storage Conditions on Olive Oil Quality and Composition**  
A.M. Inarejos-Garcia, A. Gómez-Rico, M.D. Salvador, G. Fregapane, Ciudad Real/E
- OLIV-026** **Mapping Trace Element Content of Greek Virgin Olive Oils from Different Cultivars and Regions through Inductively Coupled Plasma Mass Spectrometry**  
K.S. Minioti, Athens/GR
- OLIV-027** **Determination of Benzo(a)Pyrene in Olive Oils of Aegean Area**  
Ü. Geçgel, Ö.Taga, Izmir/TR, B. Bilgin, Tekirdag/TR



## OLIVE OIL

- OLIV-028** **Changes in Growth, Sexual Maturation and Mammary Gland Differentiation by High Olive Oil and Corn Oil Diets as a Putative Mechanism of their Effects on Breast Cancer Susceptibility in Rats**  
R. Moral, M. Solanas, L. Grau, R. Escrich, E. Vela, G. Garcia, I. Costa, E. Escrich, Barcelona/E
- OLIV-029** **Monitoring of Virgin Olive Oil Sensory Quality during the Olives Malaxation by an Array of Metal Oxide Sensors**  
S. Esposto, M. Servili, A. Taticchi, S. Urbani, Perugia/I, I. Riccò, Imola/I, G.F. Montedoro, Perugia/I
- OLIV-030** **Effect of Homogenization on the Virgin Olive Oil Shelf-life**  
M. Servili, S. Esposto, A. Taticchi, S. Urbani, F. Mariucci, R. Selvaggini, Perugia/I, A. Sensidoni, Udine/I
- OLIV-031** **Effect of the Storage of Virgin Olive Oil at Controlled Temperature (12°C) Respect to Room Temperature (25°C)**  
L. Cerretani, F. Pasini, A. Bendini, Cesena (FC)/I, A. Rossi, Vicopisano (PI)/I, M.F. Caboni, G. Lercker, Cesena (FC)/I
- OLIV-032** **The Effect of Storage on Sterols, Total Polyphenols and Phenolic Compounds of Greek Extra Virgin Olive Oil from Olives (*Olea Europaea* Cv. *Koroneiki*, *Olea Europaea* Cv. *Major*) and their Mixtures from the Region of Kynouria**  
T.V. Varzakas, G.Z. Zakyntinos, S. Anastaopoulos, Kalamata/GR
- OLIV-033** **The Effects of Fruit Ripening Level on Virgin Olive Oil Properties**  
Z. Kerem, Y. Nir, Rehovot/IL, A. Daf, I. Tzipori, Aro/IL, P. Weinberg, Rehovot/IL, Y. Tugendhaft, Aro/IL
- OLIV-034** **Calculation of the Difference between the Actual and Theoretical ECN 42 Triacylglyceride Content to Detect Adulteration in Olive Oil Samples Commercialized in Brazil**  
S.A.P. Aued-Pimentel, E. Takemoto, E.E. Kumagai, C.B. Cano, São Paulo/BR
- OLIV-035** **Use of CE- and HPLC-ESI-TOF MS for the Characterization of Phenolic Fraction from Tunisian Extra-virgin Olive Oils**  
W. Zarrouk, Hammam-Lif/TN, A. Carrasco-Pancorbo, Granada/E, M. Zarrouk, Hammam-Lif/TN, A. Segura-Carretero, A. Fernández-Gutiérrez, Granada/E
- OLIV-036** **Effect of Packaging Material Transmission to Light and Oxygen, Temperature and Headspace Volume on Quality Characteristics of Extra Virgin Olive Oil**  
M.G. Kontominas, G. Pristouri, A. Badeka, Ioannina/GR

## PROCESSING, DEVELOPMENTS IN OIL AND FAT TECHNOLOGY

- PROC-001** **Adsorptive Removal of Sulfur Compounds from Canola Oil**  
F. Kalantari, M. Bahmaei, E. Sabbaghian, Tehran/IR
- PROC-002** **Influence of Bleaching on Oxidative Stability of Grape Oil**  
T.T. Nosenko, Kiyiv/UA
- PROC-003** **Yield Increase in Vegetable Oil Production – By Use of Enzyme Technology**  
K. Christensen, J.B. Soe, Aarhus/DK
- PROC-004** **Diacylglycerols Formation by Enzymatic Reaction of Rapeseed Oil, Pork Lard Mixtures and Glycerol using Biocatalysts Lipozyme RM IM**  
S. Ptaszniak, Warszawa/PL
- PROC-005** **Concentration of Polyunsaturated Fatty Acids from Rainbow Trout Oil by Urea Complexation**  
G. Üstün, L. Kent, Istanbul/TR
- PROC-006** **Enzymatic Synthesis of Glycerides from Sesame oil Enriched in DHA**  
C. Otero, M. Criado, Madrid/E
- PROC-007** **Lipase-mediated Re-esterification of Lower Glycerides from Soybean Oil with CLA**  
C. Otero, E. Hernández-Martín, Madrid/E
- PROC-008** **Degumming of Sunflower Oil Using Polymeric Membranes**  
C.M. Coutinho, Campinas/BR, M.C. Chiu, São Paulo/BR, R.C. Basso, A.P.B. Ribeiro, R. Grimaldi, L.A.G. Gonçalves, Campinas/BR
- PROC-009** **Optimization of Supercritical Fluid Extraction (SFE) on Extraction Efficiency of *Nigella sativa* Oil and Comparison of Oil Compositions Extraced by using SFE and Solvent Extraction**  
H. Mirhosseini, T. Chin Ping, H. Kourosh Hasanzadeh, Serdang/MAL
- PROC-010** **Gentle Meal Processing by using a Fluidised Bed Desolventiser**  
F. Pudel, K.-H. Leidt, L. Mörl, K. Weigel, R. Zettl, Magdeburg/D
- PROC-011** **Enzymic Pretreatment to Enhance Oil Extraction from Rosehip (*Rosa rugosa*) Seeds**  
M. Kobus, Lodz/PL
- PROC-012** **Production of Structured Triglycerides by Acidolysis Catalyzed by Lipases Rd and Palatase 20000L Immobilized in a Packed Bed Reactor Operating in Continuous and Recirculation Modes**  
E. Hita, M.M. Muñoz, M.J. Jimenez, A. Robles, L. Esteban, P.A. Gonzalez, E. Molina, Almeria/E
- PROC-013** **Rheological Characteristics of Mayonnaises with Addition of Walnut, Corn, Linseed and Olive Oils**  
T. Moslavac, A. Perl Piricki, Osijek/HR, D. Bencic, Zagreb/HR, S. Sikra, Cepin/HR, K. Popovic, Osijek/HR

## PROCESSING, DEVELOPMENTS IN OIL AND FAT TECHNOLOGY

- PROC-014** Urea Complexation for Borage Polyunsaturated Fatty Acids Concentration  
C. Soto, M.E. Zúñiga, Valparaíso/RCH
- PROC-015** Pilot Plant Degumming of Corn Oil Miscella through Polymeric Membrane  
L.A. Viotto, M.S. Araki, L.A.G. Gonçalves, Campinas/BR
- PROC-016** Hydrogenation of Sunflower Oil using Monolithic Catalysts  
G.M. Tonetto, J.F. Sánchez, D.E. Damiani, Bahía Blanca/RA
- PROC-017** *trans*-Free Margarine Prepared with Canola Oil/Palm Stearin/Palm Kernel Oil-Based Structured Lipids  
C.C. Akoh, B.H. Kim, S.E. Lumor, Athens, GA/USA
- PROC-018** Degumming of Corn Oil Miscella through Polymeric Membrane in Pilot Plant  
L.A.G. Gonçalves, M.S. Araki, L.A. Viotto, Campinas/BR
- PROC-019** The Selective Hydrogenation of Mixtures of *cis*- and *trans*-FAMES  
A. Philippaerts, B.F. Sels, P.A. Jacobs, Heverlee/B
- PROC-020** Concentration and Purification of Phospholipids to Produce Lecitin by Diafiltration Using Ceramic Membrane  
L.A. Viotto, M.F. Souza, M.S. Araki, R.C. Basso, L.A.G. Gonçalves, Campinas/BR
- PROC-021** Optimization of Ultrasound-assisted Extraction of Phospholipids from Palm-pressed Fiber  
C.P. Tan, S.C. Chua, H. Mirhosseini, O.M. Lai, K. Long, B.S. Baharin, Serdang/MAL

## HUMAN NUTRITION

- HUNU-001** Differences in the Dietary Fatty Acids and Physico-chemical Values of Kernal Oil from Sweet and Bitter Apricots of Pakistan  
S. Hamid, H. Akhtar, H. Ahmad, Lahore/PK
- HUNU-002** Effects of Gluten on Thermal Deterioration of Oil  
N. Totani, Kobe/J
- HUNU-003** High Stearic High Oleic Sunflower Oil and its Fractions for *trans* Fats Replacing in the Food Industry  
E. Dubinsky, Béccar, A. Leon, Buenos Aires/RA, R. Garces, Sevilla/E
- HUNU-004** Chicatana Ant *Atta mexicana* B Source of Vitamin E Natural Antioxidant  
V. Melo, C. Calvo, M. Garcia, M.J. Barrera, J. Rivero, Mexico City/MEX
- HUNU-005** Edible Insects Source of Fatty Acids and Energy  
V. Melo, M. Garcia, J. Salas, M.J. Barrera, M.C. Herrera, J. Rivero, Mexico City/MEX

## HUMAN NUTRITION

- HUNU-006** *trans* Fatty Acid Nutritional Label Legislation in Argentina. Impact on the Fatty Acid Profile Intake from Bakery Products  
C.A. Bernal, N.S. Palmioli, M.R. Williner, Santa Fe/RA
- HUNU-007** Rice Bran Oil: Nutritional Components and Health Benefits  
Ü. Geçgel, M. Tasan, O. Dağlıoğlu, Tekirdağ/TR
- HUNU-008** Use of an *In Vitro* Digestion Model to Study the Bioaccessibility of 4-hydroxy-2-nonenal and Related Aldehydes Present in Oxidized Oils Rich in Omega-6 acyl Groups  
M.D. Guillen, E. Goicoechea, Vitoria/E
- HUNU-009** Enzymatic Production of Rich Palmitic Acid Triacylglycerides at the sn-2 Position as Intermediates to the Synthesis of Structured Lipids  
M.J. Jiménez, M.M. Muñoz, E. Hita, L. Esteban, A. Robles, P.A. González, M. Molina, Almería/E
- HUNU-010** Effect of the Content of Partially Hydrogenated Oils on the Physical and Structural Properties of Bakery Margarines  
V. Cavillot, Gembloux/B
- HUNU-011** Validation of the Whole Blood AA/EPA Ratio for the Ascertainment of Long Chain PUFA State of the Body: Observational Studies in Different Populations  
A.M. Rizzo, Milan/I
- HUNU-012** Evidence of the Very Early Formation in Sunflower Oil, under Frying Conditions, of 4-hydroxy-*trans*-2-nonenal and other Toxic Aldehydes  
M.D. Guillen, P. Sancho, Vitoria/E
- HUNU-013** The Properties of the Mixture of Chicken Fat and Rapeseed Oil after Enzymatic Interesterification  
M. Kostecka, K. Tarnowska, B. Kowalski, Warsaw/PL
- HUNU-014** Hydrolysis of Milk Fat Globules by Pancreatic Lipases Depends on their Size and Composition of the Interface  
A. Berton, C. Sebban-Kreuzer, S. Rouvellac, I. Crenon, Marseille/F, V. Briard-Bion, C. Lopez, Rennes/F
- HUNU-015** Synthesis of 2-MAG by Enzymatic Alcoholysis of Fish Oils using Different Reactor Types  
M.M. Muñoz, E. Hita, M.J. Jiménez, L. Esteban, A. Robles, P. González, E. Molina, Almería/E
- HUNU-016** Synthesis of Structured Lipids by Enzymatic Esterification from 2-MAG Enriched in PUFAs  
M.M. Muñoz, M.J. Jiménez, E. Hita, L. Esteban, A. Robles, P. González, E. Molina, Almería/E
- HUNU-017** Production of Structured Lipids Rich in DHA by Acidolysis of Tuna Oil and Caprylic Acid Catalyzed by Palatase 20000L Immobilized on Accurel MP1000  
E. Hita, M.J. Jiménez, M.M. Muñoz, A. Robles, L. Esteban, P.A. González, E. Molina, Almería/E



## HUMAN NUTRITION

- HUNU-018** **Determination of *trans* Fatty Acids of Cakes in Turkish Markets**  
Y. Tekeli, Y.S. Cakmak, G.O. Güler, G. Caglav,  
A. Aktümsek, Konya/TR
- HUNU-019** ***trans* Fatty Acids of Chocolates in Markets in Turkey**  
A. Aktümsek, Y.S. Cakmak, G.O. Güler, Konya/TR
- HUNU-020** **Determination of *trans* Fatty Acids of Chips in Markets in Turkey**  
G.O. Güler, Y.S. Cakmak, S. Yiğit, Konya/TR
- HUNU-021** **Determination of the Seasonal Changes on Total Fatty Acid Composition of *Vimba vimba tenella* (Nordmann, 1840) in Egirdir Lake, Turkey**  
L. Kalyoncu, S. Kissal, A. Aktümsek, Konya/TR
- HUNU-022** **Effect of Season on Total Fatty Acid Composition of Rudd, *Scardinius Erythrothymus L.*, Muscle Lipids in Altınapa Dam Lake, Turkey**  
O.B. Cıtil, G.O. Güler, A. Aktümsek, Konya/TR
- HUNU-023** **Changes in Fatty Acid Composition of Pork Rich in Conjugated Linoleic Acid Frying in Different Kind of Fats**  
A. Boros-Györi, Debrecen/H, J. Gundel, A. Herman,  
Herceghalom/H, J. Csapó, Kaposvár/H
- HUNU-024** **Grasshopper *Schistocerca Paranensis B* Functional food source of Vitamin A**  
C. Calvo, V. Melo, J. Rivero, M.J. Barrera, A. Al Faro,  
Mexico/MEX
- HUNU-025** **CLA from two Variety of Iranian Garlic**  
P. Ramezani Kharazi, G. Peyvast, Rasht/IR
- HUNU-026** **Influence of Garlic and Hot Pepper Aroma Extract on Sensory and Oxidative Stability of Sunflower Oil**  
R. Romanic, E. Dimic, V. Vujasinovic, V. Vuksa,  
Novi Sad/SRB
- HUNU-027** **Characteristics of Cold Pressed Pumpkin Seed Oil Obtained on Screw Press**  
E. Dimic, R. Romanic, V. Vujasinovic, V. Vuksa,  
Novi Sad/SRB
- HUNU-028** **Herring Marinades as a Source of n-3 PUFA**  
Z. Domiszewski, G. Bienkiewicz, A. Kolakowska,  
M. Szczygieski, Szczecin/PL
- HUNU-029** **Fatty Acid Composition in Wild and Farmed Salmon: Fresh and Cold- and Hot-smoked**  
Z. Domiszewski, G. Bienkiewicz, A. Kolakowska,  
Szczecin/PL
- HUNU-030** **Lipids, Fatty Acids and Lipophilic Substances: Overview of Assessments of the French Food safety Agency (Afssa)**  
E. Kalonji, C. Dumas, R. Ancellin, I. Margaritis,  
Maisons-Alfort/F

## PLANT LIPIDS

- PLALI-001** **Fatty Acids Composition of Watermelon Seed Oil of Morocco**  
M. Benaissa, A. El Amrani, Casablanca/MA
- PLALI-002** **Carbon Dioxide Extraction and Antimicrobial Activity of Lipophilic Components from Northern Juniper (*Juniperus communis*) Sprouts**  
B. Yang, Turku/FIN, P. Määttä, Tornio/FIN, R. Peltola,  
Rovaniemi/FIN
- PLALI-003** **Hazelnut Oil Production in Turkey**  
Ü. Geçgel, M. Tasan, O. Dağlıoğlu, Tekirdağ/TR
- PLALI-004** **Chemical Evaluation of Seje Oils (*Jessenia Bataua*) from the Venezuelan state of Amazonas with Emphasis on the Minor Constituents**  
P.B. Navas-Hernandez, Maracay/YV, G. Fregapane,  
M.D. Salvador, Ciudad Real/E
- PLALI-005** **Effect of Extraction Parameters on the Carotenoid Recovery from Tomato Waste**  
I.F. Strati, Athens/GR
- PLALI-006** **Fatty Acid Composition and Antioxidant Activity of Macro Algae from the Southern Sea Coast of Korea**  
S.Y. Park, J. Hwang, T.K. Ryu, T.K. Lee, Geoje/ROK
- PLALI-007** **Influence of Genotype and Region on the Fatty Acid Content of Turkish Walnuts**  
S. Yücel, C. Yerlikaya, Istanbul/TR, U. Ertürk, Bursa/TR
- PLALI-008** **Peanut (*Arachis hypogaea L.*) Cultivars Affect Yield, Oleic/linoleic Ratio, Tocopherol and Sterols Content**  
L.A. Medina-Juarez, Hermosillo/MEX, M.G. Campos-Mondragón, R.M. Oliart-Ros, Veracruz/MEX,  
A.M. Calderón De La Barca-Cota, J. Ortega-García,  
Hermosillo/MEX, A. Durán-Prado, L.C. Campos-Reyes,  
O. Angulo-Guerrero, Veracruz/MEX
- PLALI-009** **Effects of Gamma-oryzanol on the Micellarization of Cholesterol and Cholesterol Uptake by CACO-2 Cells**  
T. Ariyapitipun, K. Chanda, Bangkok/T, M.L. Failla,  
Columbus, OH/USA
- PLALI-010** **Comparison of Techniques for the Recovery of Cherry Laurel (*Prunus laurocerasus L.*) Seed Oil**  
S. Stojicevic, I. Stanisavljevic, D. Velickovic, V. Veljkovic,  
M. Lazic, Leskovac/SRB

## LIPIDS IN ANIMAL SCIENCE

- LIAS-001** **Perinatal Docosaehaenoic Acid (DHA) Supplementation of Female Rats with Lysophosphatidyl-choline obtained from Omega-3 enriched Eggs, Improves the Memory and Learning Capabilities of Pups**  
C.A. Valenzuela, S. Nieto, J. Sanhueza, P. Zañartu, Santiago/RCH
- LIAS-002** **Enrichment of Artemia with Omega-3 Highly Unsaturated Fatty Acids and their Stability after Starvation**  
H. Mahmoudzadeh, Z. Gerailoo, G. Azari Takamie, Tehran/IR
- LIAS-003** **Effect of Dietary Lipid Source on the Lipid and Fatty Acid Profile of Parthenogenic Versus Bisexual Uromiah Lake Artemia (*Artemia uromiana*)**  
M.R. Ahmadi, Tehran/IR
- LIAS-004** **Fatty Acid Composition of Tanker Mountain Milk from Switzerland, Seasonal Variations**  
M. Collomb, W. Bisig, U. Bütikofer, R. Sieber, M. Bregy, L. Etter, Bern/CH
- LIAS-005** **Removal of Lipids and Diarrhetic Shellfish Poisoning Toxins (DSP) from Contaminated Blue Mussels (*Mytilus edulis*) by an Acid or Alkaline Protein Solubilization Technique**  
P. Varelzts, I. Undeland, Gothenburg/S
- LIAS-006** **Comparison of the Diet-Depended Occurrence of CLA- and C18:1 *trans* Isomers in Beef and Lamb Muscle**  
D. Dannenberger, Dummerstorf/D
- LIAS-007** **Time-Dependent Elimination of Polyunsaturated Fatty Acids from Porcine Adipose Tissue**  
G. Bee, Posieux/CH
- LIAS-008** ***trans* Fatty Acids in Meat and Meat Products**  
Ü. Geçgel, I. Yilmaz, M. Tasan, O. Daglioglu, Tekirdag/TR, M. Güldas, Bursa/TR
- LIAS-009** **Effects of Maturation Stage on the Lipid Composition of Common Octopus (*Octopus vulgaris*)**  
M.P. Sieiro, J.M. Antonio, J. Roca, S.P. Aubourg, A. Guerra, Vigo/E
- LIAS-010** **Conjugated Linoleic Acid (CLA) Content and Fatty Acid Profile of Various Dairy Products: A Review**  
A. Georgala, Athens/GR
- LIAS-011** **Seasonal Variation of Iranian Butter Fatty Acid Composition**  
Gh. Akbaridoost, Tehran/IR, M.R. Ehsani, Karaj/IR, M. Ghavami, H. Safafar, Tehran/IR
- LIAS-012** **A Whole Body Balance Analysis to Estimate the Synthesis of Long Chain Fatty Acids in Broilers**  
S. De Smet, R. Poureslami, Melle/B, K. Raes, Kortrijk/B, G. Huyghebaert, Melle/B

## LIPIDS IN ANIMAL SCIENCE

- LIAS-013** **Quality of Milk Fat from Cows Fed Different Diets**  
V. Sterna, Riga/LV, A. Jemeljanovs, I. Konosonoka, Sigulda/LV
- LIAS-014** **Stearoyl-CoA Desaturase Expression in Lamb Muscles as Affected by Dietary Lipid Supplementation**  
E. Jerónimo, Santarém/P, G. Conte, Pisa/I, J. Santos-Silva, R.J.B. Bessa, Santarém/P, M. Mele, P. Secchiari, Pisa/I
- LIAS-015** **Cobalt Supplied per Os and Intra Venous Changes the Fatty Acid Composition in Bovine Milk**  
I.J. Karlengen, O.M. Harstad, A. Aastveit, L. Sørensen, O. Taugbøl, Ås/N
- LIAS-016** **Physiological Parameters of Dairy Cows under Grazing Supplemented with Licury Oil in the Concentrate Feed**  
G.G. Barreto, A.F. Garcez Neto, L.S. Lima, R.L. Oliveira, L.P. Barbosa, A.R. Bagaldo, N.B. Santana Filho, R.D.X. Ribeiro, Salvador/BR
- LIAS-017** **Carcass and Leg Compactness Index of Boer Male Goats Fed Licury Oil in the Diet**  
I.B. Jesus, L.P. Barbosa, T.M. Silva, R.L. Oliveira, A.F. Garcez Neto, M.C.A. Silva, A.R. Bagaldo, L.S. Brito, Salvador/BR
- LIAS-018** **Testicular Development in Crossbreed Boer goats Fed Licury [*Syagrus coronata*(*Martius*) *Beccari*] Oil in the Diet**  
L.E.P. Martins, L.P. Barbosa, P.A. Dutra, R.L. Oliveira, T.M. Silva, I.B. Jesus, A.F. Garcez Neto, A.R. Bagaldo, Salvador/BR
- LIAS-020** **Feed Intake and Milk Production of Dairy Cows under Grazing Supplemented with Licury Oil in the Concentrate Feed**  
R.D.X. Ribeiro, A.F. Garcez Neto, L.S. Lima, R.L. Oliveira, L.P. Barbosa, A.R. Bagaldo, N.B. Santana Filho, G.G. Barreto, Salvador/BR
- LIAS-021** **Carcass Evaluation of Crossbreed Boer Goats Submitted to Diets with Licury [*Syagrus coronata* (*Martius*) *Beccari*] Oil Levels**  
T.M. Silva, L.P. Barbosa, I.B. Jesus, R.L. Oliveira, A.F. Garcez-Neto, F.M. Macome, A.R. Bagaldo, D.M. Sanders, Salvador/BR
- LIAS-022** **t10, c12-CLA-caused Lipodystrophy is Associated with Profound Changes of Fatty Acid Profiles: Possible Link to Tissue-specific Alterations of Fatty Acid Desaturation**  
A. Jaudszus, P. Möckel, Jena/D, E. Hamelmann, Berlin/D, G. Jahreis, Jena/D
- LIAS-023** **Change of Fatty Acid Composition in the Sea Urchin (*Strongylocentrotus intermedius*) Larvae exposed to Nickel**  
T.K. Lee, R. Tae-Kwon, S. Yun Park, J. Hwang, Geoje/ROK

## LIPIDS IN ANIMAL SCIENCE

- LIAS-024** **Ruminal Protected Fat Use in Performance and Digestibility by Bovines of different Crossbreeds in Feedlot**  
S.M.P.L. Jaeger, Cruz das Almas/BR, R.L. Oliveira, Salvador/BR, F.M. Macome, Maputo/MZ
- LIAS-025** **Carcass Characteristics of Bovines from Four Genetic Groups Fed Diets with and without Protected Fat**  
S.M.P.L. Jaeger, Cruz das Almas/BR, R.L. Oliveira, Salvador/BR, G.J.C. Oliveira, Cruz das Almas/BR
- LIAS-026** **Effect of Fish Oil Replacement in Atlantic Salmon Diets on Liver Gene and Protein Expression**  
C. Schlechtriem, D.R. Tocher, Stirling/GB
- LIAS-027** **Different Tissue Responses to the Dietary Supply of Polyunsaturated Fatty Acids in Broilers**  
R. Poureslami, Melle/B, K. Raes, Kortijk/B, G. Huyghebaert, S. De Smet, Melle/B
- LIAS-028** **Influence of the Maternal Dietary Polyunsaturated Fatty Source on Delta-5-and Delta-6-desaturase Enzyme Activity in Tissues of Piglets**  
S. De Smet, J. Missotten, Melle/B, K. Raes, Kortijk/B, O. Doran, Bristol/UK
- LIAS-029** **Effect of Dietary Fat Source and Alpha-tocopheryl Acetate Supplementation on the Oxidation and Alpha-tocopherol levels of Rabbit Meat, Liver and Plasma**  
A. Tres, R. Codony, F. Guardiola, Barcelona/E
- LIAS-030** **Oxidized Oils in Animal Feeding: Effects on the Composition and Oxidation of Rabbit Meat, Liver and Plasma**  
A. Tres, R. Codony, F. Guardiola, Barcelona/E
- LIAS-031** **Lipid and Fatty Acid Composition of Japanese Scallop *Patinopecten yessoensis***  
H.S. Saito, Yokohama/J, Y. Kosaka, Aomori/J

## LIPID BIOSCIENCE, LIPIDOMICS IN HEALTH AND DISEASE

- LIBI-001** **Effect of Dietary Partially-Hydrogenated Marine Oil on Atherosclerosis Risk Factors in Guinea Pigs**  
J.K. Kraft, M. Michel, Jena/D, D. Plonne, Ravensburg/D, K. Almendingen, Oslo/N
- LIBI-002** **Importance of Phenol-rich Virgin Olive Oil in the Host Modified Polar Fatty Acids against *L. monocytogenes* Infection in Mice**  
J. Giacometti, M. Abram, I. Bogetic, H. Krizan, D. Muhvic, Rijeka/HR
- LIBI-003** **Enzymatic Acidolysis of Corn Oil with Fatty Acids of Different Chain Lengths: Fatty Acid Selectivity of Lipozyme TL IM from *Thermomyces lanuginosa***  
H.A. Aksoy, M.B. Sesen, E. Gülcür, G. Üstün, Istanbul/TR

## LIPID BIOSCIENCE, LIPIDOMICS IN HEALTH AND DISEASE

- LIBI-004** **Incorporation of Conjugated Linoleic Acid into Canola Oil by Acidolysis Reaction: Optimization by Response Surface Methodology**  
G.Y. Yüksel, L. Canyurt, G. Üstün, H.A. Aksoy, Istanbul/TR
- LIBI-005** **Microbicidal Properties of Nontraditional Monoacylglycerols**  
R. Janis, P. Vltavská, M. Dolezalová, V. Kaspárková, J. Krejci, Sedlářiková, Zlín/CZ
- LIBI-006** **Modulation of Plasma and Tisular Triacylglycerol Content by Conjugated Linoleic Acid (CLA) at High Dietary Fat Levels on Mice**  
C.A. Bernal, M.F. Andreoli, M. Gonzalez, M.V. Scalerandi, M. Martinelli, Santa Fe/RA
- LIBI-007** **Biliar Secretion and Oxidative Stress: Influence of Conjugated Linoleic Acid (CLA) intake in Protein Repletion**  
C.A. Bernal, M.F. Andreoli, M. González, P. Illes, A. Fariña, Santa Fe/RA
- LIBI-008** **Synergistic Effects of Fish Oil and Garlic intake on Plasma and Hepatic Lipid Levels in Mice**  
T. Higuchi, Sakado/J
- LIBI-009** **Analysis of Arachidonic Acid Cascade Evolution Implies Earlier Arousal of PPAR-mediated in Comparison with GPCR-mediated Signaling**  
A.E. Ivliev, M.G. Sergeeva, Moscow/RUS
- LIBI-010** **Search of New Protein and Pathway Targets in Arachidonic Acid Cascade**  
M.G. Sergeeva, Moscow/RUS
- LIBI-011** **Total Synthesis of Enantiomerically pure (Z)-(2'R)-1-O-(2'-Methoxyhexadec-4'-enyl)-sn-Glycerol found in Shark Liver Oil**  
C.D. Magnússon, Reykjavik/IS
- LIBI-012** **Modifications of Membrane Lipids of *Listeria monocytogenes* Response to Cold and Acidic Stress: Consequences on Food Safety**  
A. Berberi, Athens/GR
- LIBI-013** **Effect of Stimulation of PPAR alpha, PPAR gamma and High Fat Diet on Lipid Metabolism in the Rat Liver**  
M. Wierzbicki, Bialystok/PL
- LIBI-014** **Effect of Natural vs. Industrial Sources of *trans* Fatty Acids on Risk Factors of Coronary Heart Disease in Guinea Pigs**  
B. Rice, J. Kraft, C. Preseault, S. Buck, F. Destailats, D. E. Bauman, A. L. Lock, Burlington, VT/USA
- LIBI-015** **Grape Seed Extract Reduces Triglyceride and Cholesterol Concentration in Rats by Inhibiting Pancreatic Lipase**  
S. Adisakwattana, Bangkok/T

## LIPID BIOSCIENCE, LIPIDOMICS IN HEALTH AND DISEASE

- LIBI-016** **Cholesterol Biochemistry Disbalance causes Brain Function Failure and Alzheimer's Disease-like Neuron Degeneration**  
A.R. Koudinov, N. Koudinova, Moscow/RUS,  
T.T. Berezov, Rehovot/IL
- LIBI-017** **Effect of Exelon and Memantin on Plasma Phospholipid Molecular Species in Alzheimers Disease Patients**  
Y.O. Karatasso, S.I. Gavrilova, Y.B. Fedorova,  
A.V. Alessenko, Moscow/RUS
- LIBI-018** **The Effect of Fatty Acids and Antioxidants on the Lipid Membrane Microviscosity and Binding Activity of Brain Opioid Receptors**  
Maltseva, E.L., Moscow/RUS, O.S. Belokoneva,  
Moscow/RUS
- LIBI-019** **Lipid levels of chronic anemic patients**  
Akritopoulou, Kuria., Thessaloniki/GR
- LIBI-020** **The Lipidemic Profile of Blood Donors in Evritania**  
Patiakas, S., Thessaloniki/D, Z. Vardakis, H. Haralambous,  
P. Akritopoulos, K. Akritopoulou, I. Dovlatidis, E. Tsukis,  
K. Pandelidou, Thessaloniki/GR
- LIBI-021** **Sex Differences of the Lipidemic Profile in Hypertensive Patients of Macedonia**  
Patiakas, S., Thessaloniki/D, S. Patiakas, Z. Vardakis,  
D. Kifonidis, P. Akritopoulos, K. Akritopoulou, V. Tioli,  
E. Sourla, K. Pandelidou, Thessaloniki/GR

## ANALYTICAL TECHNIQUES AND AUTHENTICITY

- ANTE-001** **Physicochemical Properties of Iranian Mutton Tallow**  
M. Gharachorloo, M. Ghavami, Tehran/IR
- ANTE-002** **Determination of Some Heavy Metals in the Cocoa Butter and Some Oils used in Chocolate Production**  
M. Güldas, Bursa/TR
- ANTE-003** **A Single Step Solid-phase Extraction Method for Purification of Sterol Oxidation Products in Food Oils**  
S. Azadmard-Damirchi, Tabriz/IR, P.C. Dutta, Uppsala/S
- ANTE-004** **1,2- and 1,3-diacylglycerides for the Evaluation of the Quality of Virgin Rapeseed Oil**  
B. Matthäus, Münster/D
- ANTE-005** **Detection of the Adulteration of Olive Oil with other Plant Oils using a Polymerase Chain Reaction Approach**  
P. Kalaitzis, S. Spaniolas, Ch. Bazakos, M. Awad,  
C. Zoghby, Chania/GR
- ANTE-006** **Classification of Vegetable Oils According to their Botanical Origin by Fourier Transform-infrared Spectroscopy**  
M.J. Lerma-García, G. Ramis-Ramos, J.M. Herrero-Martínez, E.F. Simó-Alfonso, Burjassot/E

## ANALYTICAL TECHNIQUES AND AUTHENTICITY

- ANTE-007** **Determination of Sterols in Vegetable Oils by Capillary Electrochromatography using Methacrylate Ester-based Monolithic Columns**  
M.J. Lerma-García, G. Ramis-Ramos, E.F. Simó-Alfonso,  
J.M. Herrero-Martínez, Burjassot/E
- ANTE-008** **Classification of Vegetable Oils According to their Botanical Origin using Sterol Profiles Established by Direct Infusion Mass Spectrometry**  
M.J. Lerma-García, G. Ramis-Ramos, J.M. Herrero-Martínez, E.F. Simó-Alfonso, Burjassot/E
- ANTE-009** **Crystallization Behavior of Vegetable Fats through the Technique of Polarized Light Microscopy**  
F.C.B. Nuno, Campinas/BR, L.A. Gioielli, São Paulo/BR,  
L.A.G. Gonçalves, R. Grimaldi, Campinas/BR
- ANTE-010** **Crystallization Behavior of Vegetable Fats through the Technique of Nuclear Magnetic Resonance**  
F.C.B. Nuno, L.A.G. Gonçalves, R. Grimaldi, Campinas/BR
- ANTE-011** **Effect of Type and Concentration of RBD Vegetable Oil on Physicochemical Properties of Formulated Oil Blends under Normal and Accelerated Condition**  
H. Mirhosseini, Serdang/MAL, G. Mehrdad Ghavami,  
Tehran/IR, T. Chin Ping Tan, Selangor/MAL
- ANTE-012** **Phospholipids Quantification in Vegetable Oil Degumming Residues by HPLC-ELSD**  
C. Pierart, S. Danthine, B. Wathelet, C. Deroanne,  
M. Paquot, Gembloux/B
- ANTE-013** **Separation and Quantification of Marine Lipids using Iatroscan Thin-layer Chromatographic Flame Ionisation Detection Analysis**  
G.K. Papadas, V.J. Sinanoglou, Athens/GR
- ANTE-014** **Analysis of *cis/trans* Octadecenoic Fatty Acid Isomers in Foods by Ag<sup>+</sup>-SPE/GC-FID**  
J. Fritsche, F. Strobl, Hamburg/D
- ANTE-015** **Regioisomeric Structure Determination of Triacylglycerols in Oils by Liquid Chromatography and Mass Spectrometry**  
H. Leskinen, J.-P. Suomela, H. Kallio, Turku/FIN
- ANTE-016** **Evaluation of Analytical Procedures to Determine Total Fat and Fatty Acids in Foodstuffs**  
S.A.P. Aued-Pimentel, M.M.M. Kus, E.E. Kumagai,  
V. Ruvieri, O. Zenebon, São Paulo/BR
- ANTE-017** **Detection of Olive Oil Adulteration in Extra Virgin Olive Oil using Synchronous Fluorescence Spectroscopy**  
M. Malecka, A. Hudzik, Poznan/PL
- ANTE-018** **Determination of Unusual Fatty Acids in Cold-Seep Clam *Calyptogena phaseoliformis***  
H. Saito, Yokohama/J



## LIPID OXIDATION, ANTIOXIDANTS

- OXI-001** **Oxidative Stability and Shelf Life Testing of Some Culinary Oils Marketed in UK**  
S.P. Kochhar, C.J.K. Henry, Oxford/GB
- OXI-002** **Quercetin and Rutin Behavior in Reactions with Free Radicals**  
Z.S. Kartasheva, Moscow/RUS, V.D. Kancheva, Sofia/BG, O.T. Kasaikina, Moscow/RUS
- OXI-003** **Studying the Thermal Oxidation of Canola using DSC**  
M. Ameri, M. Bahmaei, M. Goudarzi, Tehran/IR
- OXI-004** **Cultivar may not be a Decisive Factor for the Antioxidant Potential of Olive Leaf Extracts**  
V. Papoti, M.Z. Tsimidou, Thessaloniki/ GR
- OXI-005** **Lipid Oxidation in Fish Oil Enriched Energy Bars is Affected by Means of Oil Addition and Addition of Antioxidants**  
N. Skall Nielsen, A.F. Horn, C. Jacobsen, Kgs.Lyngby/DK
- OXI-006** **Comparison of the Antioxidative Properties of Caffeic and Chlorogenic Acids**  
E.M. Marinova, A.G. Toneva, N.V. Yanishlieva, Sofia/BG
- OXI-007** **Antioxidant and Antiradical Activity of Some Chacones Correlation between Experimental and Theoretical Data**  
V.D. Kancheva, Sofia/BG, R.F. Vasiel, Moscow/RUS, I.R. Toseva, D.I. Batovska, Sofia/BG, G.F. Fedorova, Moscow/RUS
- OXI-008** **The Two Models of Lipid Peroxide Oxidation in Cell Membranes**  
N. Palmina, Moscow/RUS
- OXI-009** **Composition of Tea *Camellia sinensis* Extracts and its Antioxidant Activity**  
A. Gramza Michalowska, A. Gliszczynska-Swiglo, M. Hes, Poznan/PL
- OXI-010** **Lipase-catalyzed Synthesis of Long-chain Hydroxycinnamic Esters**  
C. Lorentz, S. Soultani-Vigneron, G. Pencreac'h, F. Ergon, Laval/F
- OXI-011** **Effect of Gamma Irradiation on the Oxidative Stability and Fatty Acid Composition of Magarine**  
Ü. Geçgel, T. Gümüş, M. Tasan, O. Dağlıoğlu, Tekirdağ/TR, H. Pehlivanoğlu, Edirne/TR
- OXI-012** **The Effect of *Majorana Syriaca* Extract on Lipid Oxidation in Different Food Systems**  
G. Al-bandak, V. Oreopoulou, V. Giannou, E. Dermesonluoglu, P. Taoukis, Athens/GR
- OXI-013** **Lipid Damage Development in Farmed Blackspot Seabream (*Pagellus bogaraveo*) after Slaughtering and Chilling under an Ozone-including Storage System**  
V. Álvarez, M. Trigo, C. Gil, S.P. Aubourg, Vigo/E

## LIPID OXIDATION, ANTIOXIDANTS

- OXI-014** **Replacement of Synthetic Antioxidants by Natural Ones in the Diet Supplied to Coho Salmon (*Oncorhynchus kisutch*): Effect on Rancidity Development of the Frozen Product**  
J. Ortiz, A. Rodríguez, J.P. Vivanco, G. Concha, M.A. Larraín, S. Muñoz, Santiago/RCH, S.P. Aubourg, Vigo/E
- OXI-015** **Antioxidative Activity of Spices and Tea Extracts in Lipid Fraction of Frozen Meat Products**  
M. Hes, A. Gramza-Michalowska, J. Korczak, Poznan/PL
- OXI-016** **The Antioxidants' Influence on Changes of Phytosterols of Rapeseed Oil**  
D. Kmiecik, J. Korczak, M. Rudzinska, M. Hes, Poznan/PL
- OXI-017** **Effect of Oxidized Soy Oil and Selected Antioxidants on Quantitative and Qualitative Changes in Thiamine in Meat during Pasteurization**  
K. Szymandera-Buszk, M. Hes, Poznan/PL
- OXI-018** **Composition of Flavonols and Phenolic Acids in Ethanol Extracts from *Ginkgo biloba* L. Leaves with Focus on Vegetation Period by SPE-HPLC Method**  
E. Flaczyk, J. Kobus, A. Siger, M. Nogala-Kalucka, Poznan/PL
- OXI-019** **Oleuropein Production from the Leaves of *Olea Europaea***  
A.N. Ipekoğlu, Y.V. Arinci, A. Aras, S. Özgür, Istanbul/TR
- OXI-020** **Pecan Nut [*Carya illinoensis* (Wangenh) C. Koch] Shell as a Source of Natural Antioxidants**  
A.C. Prado, A.M. Aragão, R. Fett, J.M. Block, Florianópolis/BR
- OXI-021** **Phenolic Compound Content and Antioxidant Activity of Pecan Nut [*Carya illinoensis* (Wangenh) C. Koch] Meal**  
A.C. Prado, A.M. Aragão, R. Fett, J.M. Block, Florianópolis/BR
- OXI-022** **Ionic Liquids as Media for the Enzymatic Preparation of Lipophilic Derivatives of Phenolic Compounds with Increased Antioxidant Potency**  
M.H. Katsoura, A.C. Polydera, Ioannina/GR, S. Kostic-Rajacic, Belgrade/SRB, L. Tsonis, A.D. Tselepis, Ioannina/GR, F.N. Kolisis, Athens/GR, H. Stamatis, Ioannina/GR
- OXI-023** **Comparing Antioxidant Activity of Phenolic Antioxidants using Different Methods**  
T. Rustad, V. Kristinova, Brno/CZ, R. Mozuraityte, I. Storø, Trondheim/N
- OXI-024** **Kinetic Studies of Lipid Oxidation by Cod and Bovine Hemoglobin**  
A.K. Carvajal, Trondheim/N, T. Rustad, I. Storø, Trondheim/N



## LIPID OXIDATION, ANTIOXIDANTS

- OXI-025** **The Effect of Saffron (*Crocus Sativus L.*) Extracts in Preventing Oils Oxidation**  
A. Kiritsakis, Thessaloniki/GR, K.I. Gkanatsiou, Amyntaio/GR, K. Kiritsakis, Thessaloniki/GR
- OXI-026** **Physical and Chemical Interaction of Surfactants and Hydroperoxides**  
N.A. Trunova, O.T. Kasaikina, Moscow/RUS
- OXI-027** **Antioxidant Activity of Phenolic Extracts from Grape (*Vitis vinifera*) Skin**  
N. Gamez-Meza, M. D. A. Quijada-Molina, L. A. Medina-Juárez, G.A. González-Aguilar, Hermosillo/MEX
- OXI-028** **Plants of Rosaceae Family as a Possible Source of Antioxidants**  
L. Buricova, A. Cermakova, Prague/CZ, M. Andjelkovic, Ghent/B, Z. Reblova, Prague/CZ, R. Verhe, Ghent/B
- OXI-029** **Antioxidant Potential of Natural Carotenoids against the Oxidative Destabilization of Oil-in Water Emulsions**  
S. Kiokias, C. Dimakou, Athens/GR, T. Varzakas, Kalamata/GR, V. Oreopoulou, Athens/GR
- OXI-030** **Derivatization of 3,4-dihydroxyphenylglycol, a Powerful Antioxidant Isolated from Olive Oil Waste**  
J.L. Espartero, G. Rodriguez, M. Trujillo, A. Lama, A. R. Palma, J. Fernandez-Bolaños, Sevilla/E
- OXI-031** **Tyrosyl esters. Synthesis and Antioxidant Activity**  
A. Madrona, Sevilla/E, G. Pereira, Jaen/Spain, M. Trujillo, Sevilla/Spain, R. Mateos, Jaen/Spain, J.L. Espartero, F. Alcudia, A. Cert, Sevilla/E
- OXI-032** **Toxicological Effects of Phytosterol Oxidation Products on HepG2-Cells**  
Koschutnig, K., Vienna/A, S. Kemmo, A.-M. Lampi, V. Piironen, Helsinki/FIN, K.-H. Wagner, Vienna/A
- OXI-033** **Comparative Study on the Radical Scavenging Properties of Methanol Extracts of *Crocus sativus L.*, *Curcuma longa L.* and *Origanum hirtum spp.***  
Tsimidou, M.Z., Athens/GR, S.A. Ordoudi, N. Nenadis, Athens/GR
- OXI-034** **Chemical Mechanisms of Antilipoperoxyradical Activity of Metallochelates**  
Tavadyan, L.A., Yerevan/ARM, J.R.J. Sorenson, Arkansas, MO/USA, A. Kamal-Eldin, Uppsala/Sweden

## BIOTECHNOLOGICAL APPLICATIONS, BY-PRODUCTS

- BIOT-001** **Prospective of 2-methyl Imidazole in Lycopene Production by *Blakeslea Trispora* with Regards to Yield and Safety Aspects**  
K. Pegklidou, F. Mantzouridou, M.Z. Tsimidou, Thessaloniki/GR
- BIOT-002** **Industrial Glycerol from Biodiesel Manufacture in the Production of Beta-carotene by *Blakeslea Trispora***  
E. Naziri, F. Mantzouridou, M.Z. Tsimidou, Thessaloniki/GR

## BIOTECHNOLOGICAL APPLICATIONS, BY-PRODUCTS

- BIOT-003** **Biomass and Citric Acid Production by *Yarrowia lipolytica* Cultivated on Olive Oil Mill Wastewater-based Media**  
S. Papanikolaou, D. Sarris, M. Galiotou Panayotou, M. Komaitis, Athens/GR
- BIOT-004** **Optimization of Extraction of Olive (*Olea europaea*) Leaf Phenolics using Water/Ethanol-based Solvent Systems and Response Surface Methodology**  
D.P. Makris, P. Kefalas, Chania/GR
- BIOT-005** **Lipid and Gamma-linolenic Acid Accumulation by *Mortierella isabellina* growing on Sugar-based Renewable Substrates**  
S. Papanikolaou, A. Chatzifragkou, G. Chrysavgi Gardeli, M. Komaitis, M. Galiotou-Panayotou, Athens/GR
- BIOT-006** **Mastering Oil Accumulation in Yeast *Y. lipolytica***  
J.M. Nicaud, A. Beopoulos, T. Desfougeres, T. Chardot, Thiverval-Grignon/F
- BIOT-007** **Recovery of Lipid Micro-constituent with Anti-atherogenic Properties from Olive Mill Waste Water (OOMWW) using Natural Micro-porous Materials**  
G. Stamatakis, N. Tsantila, H.C. Karantonis, M. Samiotaki, G. Panayotou, C.A. Demopoulos, Athens/GR
- BIOT-008** **Enzymatic Production of Cocoa Butter-like Fat from Olive Pomace Oil in a Packed-bed Reactor**  
O.N. Çiftci, S. Fadiloğlu, Gaziantep/TR, B. Kowalski, Warsaw/PL, F. Göğüş, Gaziantep/TR
- BIOT-009** **Breeding of High Oleic Acid Content Line by Microspore Culture in *Brassica napus L.***  
K. Kim, Y. Kim, Y. Jang, J. Bang, Muan/ROK
- BIOT-010** **Biocatalytic Esterification of Phenolic Acids by Immobilized Lipase in Surfactantless Microemulsions and Relative Organogels**  
M. Zoumpantoti, Athens/GR, T. Karandreas, E. Merianou, H. Stamatis, Ioannina/GR, A. Xenakis, Athens/GR
- BIOT-011** **Synthesis of Amphipathic Derivatives of Perillyl Glucoside by Lipase-catalysed Esterification in Non-conventional Media**  
E. Xanthakis, S. Magkouta, H. Loutrari, H. Stamatis, F.N. Kolisis, Athens/GR
- BIOT-012** **Rib Eye Area of Lambs Fed Palm Kernel Meal from Biodiesel Production**  
F.M. Macome, R.L. Oliveira, A.R. Bagaldo, A.F. Garcez Neto, L.P. Barbosa, I.B. Jesus, T.M. Silva, B.M. Cardoso Neto, Salvador/BR
- BIOT-013** **The Palm Kernel (*Elaeis guineensis*) Meal from Biodiesel Production in Sheep Nutrition: Nutrient Intake**  
M.S. Borja, R.L. Oliveira, A.R. Bagaldo, A.F. Garcez Neto, L.P. Barbosa, T.M. Silva, M.D. Ribeiro, A.S. Nunes, Salvador/BR

## BIOTECHNOLOGICAL APPLICATIONS, BY-PRODUCTS

- BIOT-014** Advancement of Technological Process and Quality of Sunflower Meal  
S. Sredanovic, J. Levic, O. Djuragic, Novi Sad/SRB
- BIOT-015** Biocatalytic Preparation of Mastic Oil Derivatives with Anti-angiogenic Properties using Fungal Laccases and Lipases in Low-water Media  
A.A. Tzialla, Ioannina/GR, S. Magkouta, Athens/GR, A.A. Taha, Ioannina/GR, E. Loutrari, Athens/GR, E. Kalogeris, D. Gournis, Ioannina/GR, C. Roussos, F.N. Kolisis, Athens/GR, H. Stamatis, Ioannina/GR

## NON EDIBLE USES, BIODIESEL

- NEUS-001** Enzymatic Alcoholysis for Biodiesel Fuel Production from used Frying Oil using Immobilized and Free Lipases  
J. Tsukamoto, Vitória/BR
- NEUS-002** Synthesis of Aromatic Triols and Triacids from Oleic and Erucic Acid: Separation and Characterization of the Asymmetric and Symmetric Isomers  
J. Yue, S.S. Narine, Edmonton, AB/CDN
- NEUS-003** Effect of Alcohol Type on Alcoholysis of Fat Originated Raw Fleshing  
M. Tüter, S. Sundu, C. Akça, B.S. Tosun, Istanbul/TR
- NEUS-004** Production of Methyl Esters from Waste Restaurant Frying Oil for Use as Biodiesel Fuel  
R.D. Abigor, J.U. Obibuzor, D.A. Okiy, N. Adeyemi, P.O. Uadia, Benin City/WAN
- NEUS-005** Life Cycle Impact Assessment of the Palm Biodiesel Production  
C.W. Puah, Y.M. Choo, A.N. Ma, Kajang/MAL
- NEUS-006** Biodiesel - Optimalization of Water Addition after Transesterification of Vegetable Oils  
M. Hajek, F. Skopal, J. Pohl, Pardubice/CZ
- NEUS-007** A Novel Process for Deacidification of High FFA Vegetable Oils and Waste Cooking Oils  
H. Gürbüz, M. Tunç, S. Türkay, Istanbul/TR
- NEUS-008** Effect of the Biocatalyst on the Synthesis of Biodiesel  
C. Otero, E. Hernández-Martín, M. Criado, Madrid/E
- NEUS-009** Influence of the Polar Content of used Cooking Oils on the Biodiesel Quality  
S. Ersungur, V. Van Hoed, Gent/B, J. Maes, N. Zyaykina, Zaventem/B, B. De Meulenaer, Gent/B, W. De Greyt, Zaventem/B, R. Verhé, Gent/B
- NEUS-010** Comparison of the Compositions of Rapeseed Oil and Tea Seed Oil as Biodiesel Feedstock  
S. Ersüngür, P. İlhan, M.G. Ahunbay, S. Türkay, Istanbul/TR

## NON EDIBLE USES, BIODIESEL

- NEUS-011** Proportion of Viscera in Lambs Fed Palm Kernel (*Elaeis guineensis*) Meal from Biodiesel Production  
B.M. Cardoso Neto, R.L. Oliveira, F.M. Macome, A.R. Bagaldo, A.F. Garcez Neto, L.P. Barbosa, I.B. Jesus, T.M. Silva, Salvador/BR
- NEUS-012** Transesterification of Oleic Sunflower Oil to Methyl Esters (Biodiesel) using CaO as a Solid Base Catalyst  
E. Dimic, Z. Predojevic, R. Romanic, Novi Sad/SRB
- NEUS-013** Steryl Glucosides in Biodiesel: A Process or Product-related issue  
Echim, C., Ghent/B, J. Maes, N. Zyanykina, W. De Greyt, Zaventem/B

FUNCTIONAL CONSTITUENTS  
(OMEGA-3, STEROLS, NUTRACEUTICALS)

- FUCO-001** Olive Oil Polyphenols Modify Liver Polar Fatty Acid Composition and Inhibit CCl<sub>4</sub>-induced Hepatotoxicity in Balb/c Mice  
J. Giacometti, H. Krizan, N. Franjic, A. Buretic-Tomljanovic, Rijeka/HR
- FUCO-002** Galactolipid Emulsions in Functional Foods  
B.G. Herslöf, Stockholm/S
- FUCO-003** The Cholesterol-lowering effect of a Soy Juice enriched with Phytosterols  
C. Weidner, M. Krempf, J. M. Bard, M. Cazaubiel, Nantes/F, D. Bell, Monheim/D
- FUCO-004** The Effect of Storage Temperature on the Properties of Diet Oil Supplements  
A. Kita, Wroclaw/PL, M. Gwozdzowska, Warwas/PL
- FUCO-005** Production of Conjugated Linoleic Acid and Conjugated Linolenic Acid by *Bifidobacterium* Species  
L. Gorissen, Melle/B, K. Raes, Kortrijk/B, F. Leroy, L. De Vuyst, Brussels/B, S. De Smet, Melle/B
- FUCO-006** Long Chain PUFAs are Differently Metabolized in Breast Cancer Cells and Affect Differently Cell Proliferation  
P. Corsetto, Milan/I
- FUCO-007** Effects of various CLA-isomers on Viability, Proliferation and Lipid Metabolism in Breast Epithelial Cells  
C. Degen, K. Kuhnt, J. Kraft, G. Jahreis Jena/D
- FUCO-008** Recovery of Squalene from Olive Oil Deodorizer Distillates using Supercritical CO<sub>2</sub>  
N. Akgün, F. Özdemir, Istanbul/TR
- FUCO-009** The Major Functional Phenolic Constituents (Cyanarin, Chlorogenic Acid, Caffeic Acid) in Artichoke Bracts and Leaves  
Ö. Tokuşoğlu, Manisa/TR, S. Basay, Bursa/TR
- FUCO-010** Minor Components in Selected Berry Seed Oils and Grapeseed Oils from Different Cultivars  
V. Van Hoed, Gent/B, V. Van Hoed, M. Andjelkovic, C. Echim, R. Verhé, Gent/B

## FUNCTIONAL CONSTITUENTS

## (OMEGA-3, STEROLS, NUTRACEUTICALS)

- FUCO-011** Carotenoids Concentration of Crude Palm Oil Using Membrane Technology  
M.C. Chiu, São Paulo/BR, C.M. Coutinho, R. Basso, A.P.B. Ribeiro, R. Grimaldi, L.A.G. Gonçalves, Campinas/BR
- FUCO-012** Tocopherol and Tocotrienol Contents of Grape Seed from Fourteen Different Cultivars in Korea  
M. Wie, J. Sung, H.-S. Jeong, J. Lee, Cheongju Chungbuk/ROK
- FUCO-013** Milk Fat Globule Membrane- Nutraceutical and Biophysical Properties  
Gh. Akbaridoost, Tehran/IR, M.R. Ehsani, Karaj/IR, M. Ghavami, Tehran/IR
- FUCO-014** Role of Caseinate-Glycoconjugates in Stabilisation of Microencapsulated Lipophilic Functional Ingredients  
S. Drusch, Milan/I, S. Berg, Kiel/D, M. Scampicchio, Milan/I, Y. Serfert, Kiel/D, V. Somoza, Garching/D, S. Mannino, Milan/I, K. Schwarz, Kiel/D
- FUCO-015** Influence of Long-term Intervention with n-3 LC-PUFA on the Fatty Acid Composition of Plasma Lipids and Erythrocyte Membranes in Patients with Rheumatoid Arthritis or Hypertriglyceridemia  
C. Dawczynski, G. Jahreis, Jena/D
- FUCO-016** Oxidative Stability of Omega-3 Rich Camelina Oil in Food Products  
D. Ni Eidhin, D. O'Beirne, Limerick/IRL
- FUCO-017** The Effect of Olive Leaf Supplementation on the Lipid Profile of Blood and Oxidative Stability of Red Blood Cells of Pigs  
F. Paiva-Martins, S. Barbosa, M. Silva, Porto/P, D. Outor-Monteiro, V. Pinheiro, Vila Real/P, S. Rocha, L. Belo, A. Santos-Silva, Porto/P
- FUCO-018** Process for the Preparation of Sugarcane Fatty Alcohols Concentrate  
J.K.A. Wada, D. Barrera-Arellano, Campinas/BR,
- FUCO-019** Phenolic Compounds in some Special Grape Seed Oils  
V. Van Hoed, M. Andjelkovic, R. Verhé, Gent/B
- FUCO-020** Improving the Extraction of Phytosterol-enriched Oil from Kalahari Melon seeds by Supercritical CO<sub>2</sub>: Optimisation using Response Surface Methodology  
C.P. Tan, K.L. Nyam, H. Mirhosseini, Y.B. Che Man, O.M. Lai, K. Long, Serdang/MAL

## PHYSICAL PROPERTIES

- PHYS-001** Physical Properties of Interpenetrating Polymer Networks Produced from Canola Oil Based Polyurethane and Poly (methyl methacrylate)  
X.K. Kong, S.S. Narine, Edmonton, AB/CND
- PHYS-002** Stop-and-Return DSC Method to Study Fat Crystallization  
I. Foubert, Kortrijk/B, E. Fredrick, J. Vereecken, M. Sichiën, K. Dewettinck, Ghent/B

## PHYSICAL PROPERTIES

- PHYS-003** Crystallisation, Polymorphism and Melting Properties of Triglycerides obtained by Dry Fractionation of Milk Fat Elucidated using the Coupling of X-ray Diffraction and DSC  
C. Lopez, Rennes/F
- PHYS-004** Effect of Sphingomyelinase on Sphingomyelin containing Lipid Model Membranes  
B. Boulgaropoulos, P. Laggner, G. Pabst, Graz/A
- PHYS-005** Adsorption from Supercritical Solution  
M.H. Chuang, M. Johannsen, Hamburg/D
- PHYS-006** Relation between the Texture and Flavor Acceptability of Fat Spreads  
J. Dostalova, P. Stern, Prague/CZ, P. Seifert, Usti nad Labem/CZ, Z. Panovska, J. Pokorny, Prague/CZ
- PHYS-007** Influence of the Incorporation of Soy Lecithin and GPGR on Rheological Properties of Chocolate  
K.M. Cunha, Ponta Grossa/BR, V. Luccas, Campinas/BR, L.B. Quast, Ponta Grossa/BR, L.A.G. Gonçalves, Campinas/BR
- PHYS-008** Thermal Behavior of Carboxylic Salts in the Presence of Catalysts: Implication for LTC  
B. Weber, E. Schlich, E. A. Stadlbauer, Giessen/D
- PHYS-009** Whippability of Whipped Oil with High-melting Fats: Evidence of Adsorption of Fat Crystals at Air-oil Surfaces  
S. Mishima, A. Suzuki, S. Ueno, K. Sato, Higashi-Hiroshima/J
- PHYS-010** Thermodynamic and Structural Changes Associated to the Interaction of a Dirhamnolipid Biosurfactant with Bovine Serum Albumin  
Ortiz, A., Murcia/E, M. Sanchez, F.J. Aranda, J.A. Teruel, Murcia/E
- PHYS-011** Interaction of trehalose Lipid with Saturated Phosphatidylethanolamine Membranes  
Aranda, F.J., Murcia/SP, J.A. Teruel, A. Ortiz, Murcia/SP

## LIPIDS IN PHARMACEUTICS

- PHARM-001** Investigation of *Stratum Corneum* Lipid Model Membranes with Free Fatty Acids Composition by Neutron Diffraction  
N.Y. Ryabova, M.A. Kiselev, Dubna/RUS, S. Dante, Th. Hauss, Berlin/D, A.M. Balagurov, Dubna/RUS

## PALM OIL

- PALM-001** Preparation of Ultraviolet Curable Resin from Kernel Oil  
N. Jiratumnukul, P. Pichayanan, Bangkok/T
- PALM-002** Palm Oil Oxidation in the Presence of Catalyst for Hydroxylation  
V.I. Lesin, L.M. Pisarenko, O.T. Kasaikina, Moscow/RUS

## PALM OIL

- PALM-003** Codes of Practice in the Malaysian Palm Oil Industry  
A. Kuntom, M.B. Wahid, R. Baharuddin, Kuala Lumpur/MAL
- PALM-004** Chemical vs. Enzymatic Interesterification with Special Reference to Palm Oil Products  
N. Habi Mat Dian, I. Nuzul Amri, I. Nor Aini, Kajang/MAL
- PALM-005** The Accumulation of Tocotrienol in Egg Yolk of H & N Hens Fed with Commercial and MPOB-HIE Rations  
O. Atil, M. Mohammad, F. Mohd Subakir, E. Mohd Hata, A.R. Ahmad Zohdi, J. Roslan, Kuala Lumpur/MAL
- PALM-006** Formation of Molecular Compound Crystals in Binary Mixture of POP and OPO in Solution  
E. Ikeda, R. Miyamoto, S. Ueno, K. Sato, Higashi Hiroshima/J
- PALM-007** Fat Acid Characterization of the Licury [*Syagrus coronata* (Martius) Beccari] Oil to Animal Nutrition Use  
A.F. Garcez Neto, L.S. Lima, R.L. Oliveira, L.P. Barbosa, A.R. Bagaldo, N.B. Santana Filho, R.D.X. Ribeiro, G.G. Barreto, Salvador/BR
- PALM-008** Zero *trans* Fat Production using Palm Oil, Palm Stearin and Fully Hydrogenated Soybean Oil for Food Application  
L.A.G. Gonçalves, J.A. Wada, Campinas/BR, L.A. Gioielli, São Paulo/BR
- PALM-009** Utilization of Palm Oil Breakdown Products by *Cryptococcus curvatus*  
N.J. Leeuw, M. Joseph, C.H. Pohl, J.L.F. Kock, Bloemfontein/ZA
- PALM-010** Green Surfactants for Your Detergents  
H. Abu Hassan, R. Ismail, Z. Abd Maurad, S. Ahmad, Selangor/MAL
- PALM-011** Palm-based Esterquats for Fabric Softeners  
H. Abu Hassan, H. Abdul Aziz, I. Zainab, Y. Amiyati Yusof, Kuala Lumpur/MAL
- PALM-012** Phytonutrients in Different Stages of Oil Palm Fruits Development  
M.H. Ng, Selangor/MAL, Y.M. Choo, M. Basri Wahid, Kajang/MAL

## FRYING OILS AND FRYING TECHNOLOGIES

- FRY-001** Effect of Deep Frying Oil on Oxidative Stress and Blood Pressure in Spontaneously Hypertensive Rats  
P.L. Yen, Taipei/RC
- FRY-002** Changes of Phytosterols during Heating Rapeseed Oil  
D. Kmiecik, J. Korczak, M. Rudzinska, J. Kobus, Poznan/PL
- FRY-003** The Influence of Heating on the Content of Native Tocopherols in Rapeseed Oil after Various Stages of Processing  
A. Siger, D. Kmiecik, M. Nogala-Kalucka, J. Korczak, J. Kobus, Poznan/PL

## FRYING OILS AND FRYING TECHNOLOGIES

- FRY-004** Study by <sup>1</sup>H Nuclear Magnetic Resonance of the Evolution of Virgin Olive Oil Composition under Frying Conditions  
M.D. Guillen, P. Sancho, Vitoria/E
- FRY-005** Effect of Hydrocolloids on Quality Attribute of Potato French Fries  
H.O. Mirzaei, A. Daraei, Gorgan/IR
- FRY-006** Investigation of the Effects of Pre Drying and Hydrocolloids on Oil Uptake and Quality of Potato French Fries  
H.O. Mirzaei, A.Draei, Gorgan/IR
- FRY-007** Oxidative Stability of Deep-frying Oils  
J. Fritsche, K.D. Placke, K.K. Kleeberg, Hamburg/D
- FRY-008** Microconstituents of Pan-fried French Fries in Oils Enriched with Olive Leaf Extract  
F.N. Salta, A. Chiou, N. Kalogeropoulos, N.K. Andrikopoulos, Athens/GR
- FRY-009** Pan-frying of French Fries in Oils Enriched with Olive Leaf Extract: Oxidative Stability, Total Polyphenol Content, and Antioxidant Capacity  
F.N. Salta, A. Chiou, G. Boskou, N.K. Andrikopoulos, Athens/GR
- FRY-010** Oleuropein in French Fries during the Successive Deep-frying in Sunflower Oil Enriched with Olive Leaf Extract  
A. Chiou, V. Karpathiou, A. Gkioxari, N.K. Andrikopoulos, Athens/GR
- FRY-011** Effect of Temperature, Lipid Medium and Antioxidants in Potatoes Oil Uptake during Domestic Deep-frying  
A. Matias, C.M.M. Duarte, Oeiras/P
- FRY-012** Quality Improvement of Used Frying Oil by Modified Active Carbon Adsorption  
W. Chwialkowski, B. Buczek, Cracow/PL
- FRY-013** Improving Soybean Oil for Food and Industrial Uses  
T. Ulmasov, T. Voelker, A. Mroczka, P. Roberts, B. Schreckengost, N. Wagner, P. Hoffer, G. Keithly, S. Hess, E. Godsy, G. Klopff, J. Heise, V. Makadia, G. Ahmed, St. Louis, MO and Davis, CA/USA
- FRY-014** Effect of Frying on Changes of Quality Rapeseed Oil  
A. Lesniak, W. Chwialkowski, Cracow/PL
- FRY-015** Monitoring Total Polar Compounds and *trans* Fatty Acids formed in Rice Bran Oil during the Deep-frying process  
T. Ariyapitipun, A. Glin-gosum, V. Lacornsri, J. Palakawong-Na-Ayudhaya, S. Pungwattanakul, A. Thongkul, J. Udompol, S. Adisukwattana, W. Dahlan, Bangkok/T
- FRY-016** The Quality of Fried Foods in South Africa  
M. Joseph, V.J. Reid, C.H. Pohl, A. Hugo, A. Van Wyk, J.L.F. Kock, Bloemfontein/ZA



## FRYING OILS AND FRYING TECHNOLOGIES

- FRY-017 Deep-frying Assessment of Enzymatically-Synthesized Medium- and Long Chain Triacylglycerols (MLCT)**  
O.M. Lai, S.P. Koh, N. Arigin, C.P. Tan, Serdang/MAL,  
M.S.A. Yusoff, Banting/MAL, K. Long, Serdang/MAL

## OTHER TOPICS

- OTTO-001 A Kinetic Study of the curing Reaction of Linseed Oil Epoxidized Methyl-esters with different Anhydrides by using Differential Scanning Calorimetry**  
D.S. Martini, D.S. Samios, Porto Alegre/BR
- OTTO-002 Olfactory Analysis of Palm Olein and Cottonseed Oils and their Various Mixtures**  
F. Seifollahi, M. Bahmaei, M. Ameri, Tehran/IR
- OTTO-003 Insecticide Residues Translocation from Storage Structures and Handling Equipment to Oilseeds during Storage**  
S. Dauguet, J.P. Loison, J. Evrard, Pessac/F
- OTTO-004 Effect of Hen Egg Intake on the Bone Metabolism and Density of Normal and Streptozotocin-diabetic Mice**  
N. Shirai, Tsukuba/J
- OTTO-005 Overview of Butter Production in the World and Turkey Markets**  
A. Kavaz, I. Bakirci, Erzurum/TR
- OTTO-006 Comparison of Butter and Margarine for Some Properties**  
T. Erkaya, A. Kavaz, M. Sengül, I. Bakirci, Erzurum/TR
- OTTO-007 Sensory Evaluation and Consumer Acceptance of Mayonnaises with Addition of Walnut, Linseed and Corn Oils**  
A. Perl Piricki, T. Moslavac, Osijek/HR, S. Sikra, Cepin/HR,  
K. Popovic, Osijek/HR
- OTTO-008 The Effect of Physical Activity on the Blood Lipid Levels**  
D. Opoliadis, Thessaloniki/GR
- OTTO-009 Thermal and Structural Properties of the obtained Products by the Reaction of Linseed Oil Epoxidized Methyl-esters with Different Anhydrides in Solution**  
D. dos Santos Martini, A. Lygeros das Chagas,  
D. Samios, Porto Alegre/BR
- OTTO-010 Effect of selected Thio Compounds on Melanin Formation**  
P.D. Duh, H.L. Chua, B.S. Wang, Tainan/RC
- OTTO-011 Quality Evaluation during Storage of Pecan Nuts [*Carya illinoensis* (Wangenh) C. Koch] in Different Packaging**  
T. Oro, R.D.M.C. Amboni, Florianópolis/ BR,  
D. Barrera-Arellano, Campinas/BR
- OTTO-012 Inhibition of Lipolysis in Milk by Protease Peptone**  
M. Sengül, Erzurum/TR, T. Erkaya, Erzurum/TR

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Sunday, 07 September 2008

11:00

**Euro Fed Lipid Board Meeting***Committee Meeting Room Delta*

Monday, 08 September 2008

13:00

**Scientific Committee 7th Euro Fed Lipid Congress 2009, Graz, Austria***Committee Meeting Room Delta*

Tuesday, 09 September 2008

13:00

**Committee Meeting Room Delta**

Turkish Meeting: All Turkish delegates are invited to take part in discussing ways of increasing the working relationship between Euro Fed Lipid and the Turkish Fats and Oils research and industry.

Bütün Türkçe temsilcileri: Euro Fed Lipid arasında çalışan ilişkinin, ve Türkiye'yi beslediğini artırmaya yolları tartışmakta yer almak için davet edilir.

Tuesday, 09 September 2008

18:00

**Euro Fed Lipid General Assembly**

Euro Fed Lipid members are cordially invited to participate.

*Hall Ypsilon 4-5***Job Market**

There will be designated „Job Market“ poster walls 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 CVs are asked to simply fix their offers at the designated posters walls near the congress office.

**Poster Award**

The best poster on display will receive the Euro Fed Lipid poster award – a one year free subscription to the European Journal of Lipid Science and Technology. The award is sponsored by Wiley-VCH.

Sunday, 07 September 2008

17:30 – 19:00

**Opening Mixer**

The opening mixer will take place on Sunday, 07 September 2008, 17:30-19:00 in the poster area. Registration is free, but required.

Tuesday, 09 September 2008

20:00

**Congress Dinner****Enjoy an evening at the seafront!**

The congress dinner will take place on Tuesday, 09 September at the Balux-Café, which is beautifully located on the Glyfada Asteras beach. Glyfada is one of Athens most luxurious and wealthiest suburbs. From the glass covered room you will enjoy a unique and fantastic sea view.

With its beautiful water and fine sand,

Asteras has always been one of the best and trendiest beaches around Athens with a strong cosmopolitan flavour.

An interesting thing about Asteras are the ruins of the temple of Apollo at the back of the beach.

Buses leave 19:30 in front of the Interconti

Return at approximately 23:30

Cost: 75 € per person including bus transfer and drinks.

**Terms and Conditions for Guest and Social Programmes**

Please collect your tickets at the registration desk. All tours will be accompanied by an English-speaking Tour Guide.

The number of places for all events is limited and will be allocated on a first come, first serve basis. **Cancellations are non-refundable.** A minimum number of participants is required on each tour, should the minimum number not be met, the organizer may cancel the tour and inform of its decision within ample time. Purchased tickets will then be refunded. Further recourse is excluded.

Sunday, 07 September 2008

**Half day Athens City Tour****Guided bus tour with an English-speaking guide**

The first stop will be at the Panathinaikon Stadium, where the first modern Olympic Games were held in 1896. Should you wish, you may run a lap!

Followed by the President's Palace guarded by the Evzones, the bus will continue to the city's centre, Syntagma square enabling you to see the House of the Parliament and the monument of the Unknown Soldier. The University avenue that follows is full of Neoclassical palaces and buildings; the fine house of Heinrich Schliemann, the impressive National Academy, the conservative State University of Athens and the very rich and symmetrical National Library. The Omonia Square is surrounded by a combination of modern and neoclassical architecture. The closer you come to the Acropolis, the more ancient monuments become: the fine temple of Zeus with its Corinthian pillars and the Arch of the Emperor Hadrian.



Mastering all of the above, you will visit the imposing Acropolis. The Athenian Acropolis stands alone in its unique combination of grandeur, beauty and historical associations. This rocky height, traditionally connected with Pelasgi, was the original city and the abode of the early kings and their courts. The Acropolis consists of Propylaia, the Temple of Wingless Victory, the Parthenon, the Erechtheion and the museum of Acropolis.

Costs: 45 € per person including all entrance fees (without lunch)

Duration: 3-4 hours

Departure: 11:00 from the Hotel Intercontinental

Return: approximately 15:00 at the Intercontinental

Minimum Number: 30 guests

Maximum Number: 50 guests

Booked tickets can be picked up at the congress office on 07 September from 09:00

Monday 08 September 2008

**Full day Cruise to the islands Aegina, Poros and Hydra with lunch on board**

Here you will be taken by coach to Trokadero harbour to embark on the cruise ship sailing for the Saronic Gulf. First stop will be Aegina, a verdant island known for its great production of colourful pistachios. The Island has a lovely capital full of fine neoclassical buildings and narrow alleys. You will be able to visit the 5<sup>th</sup> century BC temple of Aphaia which is located in an area full of olive and pine trees, overlooking the deep blue sea.

You will then sail on to Poros, with its imposing historic clock visible from a distance on top of the highest hill, among prickly pears and pine trees. Poros is the island of peace, romance and jauntiness.

Poros composes of two islands, Sphairia and Kalavria. Kalavria at first was offered to the god Apollo and he gave it over to the god Poseidon in return for Delphi. Sphairia is a volcanic rock. In mythology, Aithra founded in Sphairia the temple of Athena Apatoria in honour of her encounter with the god Poseidon. In the north part of the island there are the ruins of Poseidon's Temple, which was built in 520 BC.

The last stop will be in Hydra, a beautiful island lying in the archipelago called the Argo-Saronic. Hydra is situated between the islands of Poros and Spetses, near the coast of the eastern foot of the Peloponnese.

What makes Hydra unique is the fact that it has escaped modern development. Due to its strict architectural conservation laws, the island does not have any high rise developments, thus preserving the beauty of the island and adding to its cosmopolitan character. It's extremely picturesque, full of red-tiled houses and stone-paved narrow alleys.



Return to Trokadero harbour in the evening and transfer back to the hotel by coach.

Costs: 85 € per person including lunch on board and all entrance fees.

Departure: 07:50 from the Hotel Intercontinental

Return: approximately 19:50 at the Intercontinental Hotel

Minimum Number: 30 guests

Maximum Number: 50 guests

Tuesday, 09 September 2008

### Half day tour to the Corinth Canal and Corinth

Leaving Athens and driving South West, the tour will include visits to the Corinth Canal and the Ancient town of Corinth.

The concept of cutting a canal through the Isthmus of Corinth to link the Ionian and Aegean seas was first proposed by the tyrant Periander, founder of Ancient Corinth. The magnitude of the task defeated him, so he opted instead to build a paved slipway across which sailors dragged small ships on rollers, a method used until the 13th century. Nero, Rome's most infamous emperor, inaugurated an attempt in 67 AD with his golden spade, but it was finally completed in 1893. You can walk across a bridge over the canal now used for smaller commercial ships and private yachts alike.

Blessed with a superb location and fertile plains making it virtually an impregnable refuge, excavations have revealed that Ancient Corinth was once a rich and powerful city. It survived numerous invasions but was ultimately brought down by earthquakes. St. Paul lived and



worked in Corinth for 18 months, making converts where he could and leaving for posterity the Bible's Letters to the Corinthians. The Bema (platform) where the Roman governor tried him is still visible.

You'll see one of Corinth's most striking ancient buildings, the Temple of Apollo, seven of whose original columns are still standing. You'll walk through the remains of the Market Place, a colonnaded square once surrounded by many small shops, and see the celebrated Fountain of Priene, which has produced water since the earliest times, and the Lechaion Road, formerly the main thoroughfare to the port of Lechaion.

A short stop at the Site of the Ancient Port of Cehries, where St. Paul disembarked, will conclude the tour.

Costs: 50 € per person without lunch

Duration: 6,5 hours

Departure: 08:50 from the Hotel Intercontinental

Return: approximately 15:30 at the Intercontinental

Minimum Number: 30 guests

Maximum Number: 50 guests

### Location

The congress will take place at the Hotel Intercontinental Athenaeum

89-93 Syngrou Avenue

11745 Athens

Greece



Hotel Phone Front Desk: +30 210 9206000

Hotel Fax: +30 210 9206500

### How to get there

Eleftherios Venizelos Airport (ATH) is served by numerous airlines offering services to a multitude of destinations. For an overview see [www.aia.gr](http://www.aia.gr).

The distance to the city centre is 33 km, a taxi costs approximately 25-30 €. Traffic permitting, the ride will take 45 min.

For bus, metro and suburban rail connections see [www.aia.gr](http://www.aia.gr).

### Congress Office

The Congress Office, located in the foyer, will be open on:

Sunday 07 September 12:00 – 19:00 \*

Monday 08 September 08:00 – 19:00

Tuesday 09 September 08:00 – 18:00

Wednesday 10 September 08:00 – 14:00

\* City tour tickets can be picked up from 09:00

Phone Congress Office: +30 210 92026000

(Congress Duration only)

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

### Lunches

#### Sunday 07 – Wednesday 10 September 2008

**Café Zoe** – Café Zoe strikes just the right balance of modern international fare and classic Greek favourites in an elegantly hip setting.

For your convenience a daily buffet lunch offering a wide selection of hot and cold meals is available to all delegates at a special reduced rate. Bookings are essential and can be made on the congress registration form.

Location: In Hotel – Lobby level

Cost: 30 € per person per day **exclusive** of Beverages



## Registration

Please register online at:

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

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

Euro Fed Lipid  
P.O. Box 90 04 40  
D-60444 Frankfurt/Main  
Germany

Phone: +49 69 7917 345  
Fax +49 69 7917 564

Returning the form no later than **25 July 2008** will guarantee the early bird fee.

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

## Registration Fees

Category	until 25 July	after 25 July
Euro Fed Lipid members* and employees of member companies	€ 495	€ 545
Non-members	€ 550	€ 595
Students (Euro Fed Lipid member with poster presentation**)	€ 50	€ 100
other Students (proof required)	€ 100	€ 150

\* Euro Fed Lipid Members are direct members as well as members of AFECG, Czech Chemical Society (Oils & Fats Group), DGF, GERLI, Greek Lipidforum, KNCV (Oils & Fats Group), Nordic Lipidforum, METE (Hungarian Scientific Society for Food Industry, Vegetable Oil Division), Polish Food Technologists Society, (Oils & Fats Section) SCI (Oils & Fats Group) or SISSG (Società Italiana per lo Studio delle Sostanze Grasse).

\*\* The student status is granted to undergraduate, postgraduate and Ph.D. students. Please provide suitable proof of your student status with the registration (e.g. copy of the student card, confirmation of the institute or similar).

Registration fees are not subject to value added tax (In accordance with §4 Nr. 22a UStG of the German Tax Law).

The registration fee includes:

- Entry to the scientific programme, poster sessions and workshops
- Book of abstracts
- List of participants
- Free registration for the opening mixer
- Coffee Break beverages

After registration you will receive an invoice. This invoice is available directly with the online registration procedure (please make sure to print it as last step!)

## Paying by Bank Transfer:

Please transfer the total fees (free of bank commission) to:

**Euro Fed Lipid**  
**Dresdner Bank AG, Frankfurt/ Main**  
Account No. 4 900 133 00  
BLZ 500 800 00 (Routing Number)  
**IBAN DE 80 5008 0000 0490 0133 00**  
**SWIFT-BIC: DRES DE FF**  
Please quote your reference number.

## Paying by Credit Card

We accept Visa, MasterCard and AMEX

## Cancellation

Cancellations received on or before **25 July 2008** will be refunded minus a 50 € processing fee. After that date, 50% of the paid registration fee will be refunded. There will be no refund for cancellations or No-Shows after 05 September 2008. Substitute participants can be named anytime without additional costs.

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

## Further Information

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

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



### Hotel Accommodation

The venue of the congress and the official hotel is the

Hotel Intercontinental Athenaeum

89-93 Syngrou Avenue

11745 Athens

Greece

Hotel Phone Front Desk: +30 210 9206000

Hotel Fax: +30 210 9206500

For your convenience we have reserved a number of hotel rooms in this 5-star hotel in the city centre of Athens.

To get the special rate

of 195-215 € (single room, different types available)

or 210-230 € (double room)

please make use of the online reservation available at the congress webpage [www.eurofedlipid.org/meetings/athens](http://www.eurofedlipid.org/meetings/athens) or fill in the enclosed fax reservation form.

Alternative hotels starting from 38 € are also available via the online reservation.

**Important:** Your hotel booking is processed by our local partner

Triaena Tours and Congress S.A.

15 Mesogion Ave, Atchley House

115 26 Athens

Greece

Phone: +30 210 7499300,

Fax: +30 210 7705752

E-Mail: [congress@triaenatours.gr](mailto:congress@triaenatours.gr)

**If you have any questions or requests regarding accommodation please contact Triaena Tours directly! The Euro Fed Lipid headquarters has no information about the hotels or the booking situation!**

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Register now for the  
6<sup>th</sup> Euro Fed Lipid Congress in Athens  
and mark your calendar for the:



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