

Programme Max Rubner Conference

Monday, October 5, 2015

13:00-14:00 Registration and coffee

14:00-14:30 Welcome address

Session 1 *Health aspects: fatty acids in fats and oils*

14:30-15:05 **Benefit of land-based n-3 fatty acids in human nutrition**
Christine Dawczynski, Friedrich-Schiller-Universität Jena

15:05-15:40 **Understanding omega-3 fatty acids in cardiovascular disease prevention by the lipid mediators they produce**
Gregory Shearer, Penn State, Pennsylvania, USA

15:40-16:15 **Effects of n-3 and n-6 long chain fatty-acids in immune cells**
Anke Jaudszus, MRI, Karlsruhe, Germany

16:15-16:45 Coffee break

16:45-17:20 **Dietary vegetable oils and metabolic health: modulation of fatty liver disease by walnut oil**
Stephan Barth, MRI, Karlsruhe, Germany

17:20-17:55 **High fat diets and brown adipose tissue: Stimulation for combustion**
Jan Nedergaard, Stockholm University, Stockholm, Sweden

19:00 Get-together

Tuesday, October 6, 2015

09:00-09:35 **Saturated fatty acids: friends or foes?**
Philippe Legrand, INRA, Rennes, France

09:35-10:10 **Trans fatty acids: intakes, risk assessment and recommendations**
Irene Margaritis, ANSES, Maisons-Alfort, France

10:10-10:50 Coffee Break

Session 2 *Safety aspects: contaminants in fats and oils*

10:50-11:25 **Epoxy fatty acids in food**
Ludger Brühl, MRI, Detmold, Germany

11:25-12:00 **Mineral oils in food – analysis and findings**
Maurus Biedermann, Kantonales Labor Zürich, Zürich, Switzerland

12:00-12:35 **Acrolein and crotonaldehyde: analysis and formation of two food-borne toxicants in food**
Michael Granvogl, TU München, Munich, Germany

12:35-14:00 Lunch break

14:00-14:35 **Minimization strategies for mycotoxins in oilseeds, edible oils and fats**
Christine Schwake-Anduschus, MRI, Detmold, Germany

14:35-15:10 **Polycyclic aromatic hydrocarbons in vegetable oil: occurrence, analytical methods and European legislation**
Albrecht Seidel, BIU, Grosshansdorf, Germany

15:10-15:45 Coffee break

15:45-16:20 **New approaches in the analysis of 3-MCPD- and glycidyl esters**
Klaus Vosmann, MRI, Detmold, Germany

16:20-16:55 **Minimize formation of degradation products and maximize contaminant removal during oil refining**
Wim de Greyt, Desmet Ballestra, Brussels, Belgium

17:15 Departure for Dinner

Wednesday, October 7, 2015

Session 3 *Quality aspects: aroma compounds for delicious fats and oils*

09:00-09:35 **Orosensory detection of dietary lipids in man**
Maik Behrens, DIFe, Postdam-Rehbrücke, Germany

09:35-10:10 **Prediction of the identity of fats and oils by their fatty acid, triacylglycerol and volatile compositions using PLS-DA**
Saskia M. van Ruth, Wageningen University & Research Centre, Wageningen, Netherlands

10:10-10:40 Coffee break

10:40-11:15 **Application of gas chromatography-olfactometry/mass spectrometry for the analysis of aroma-active volatile compounds derived from edible oils**
Jan Fritsche, HAW Hamburg, Hamburg, Germany

11:15-11:50 **Flavour compounds in virgin olive oil: sniffing out the difference**
Diego L. García-González, CSIC, Sevilla, Spain

11:50-12:25 **Characterization of the key aroma compounds in Styrian pumpkin seed oil by means of the molecular sensory concept**
Martin Steinhaus, TU München, München, Germany

12:25-13:00 **Characterization of aroma-active volatile compounds from virgin rapeseed oil by analytical and statistical means**
Anja Bonte, MRI, Detmold, Germany

13:00 End of conference

Registration Form

Max Rubner Conference 2015

Title _____

Last Name _____

First Name _____

Organisation _____

Address _____

Phone _____

E-Mail _____

Fax _____

Vegetarian meal for lunch yes no

Registration for complimentary dinner (20 EUR) yes no

Vegetarian meal fish or meat for dinner

Privacy statement: I hereby consent to the storage of my personal data for future information about MRI events. I can withdraw this consent any time to stop further mailings. yes

Signature _____

Registration is complete upon receipt of payment.

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High quality fats and oils for a healthier and safer nutrition

Fats and oils belong to the most important constituents in human nutrition not only from a nutritional point of view but also with respect to the palatability of food. They contain essential fatty acids and vitamins as well as other valuable minor components with some nutritional effect. In addition, they also have a strong capability to retain flavouring agents and they are responsible for the formation of aroma-active compounds during food processing typical for different kinds of food. Thus, the composition and quality of fats and oils are directly responsible for many aspects of the health impact and quality of food.

The conference aims to provide an updated overview on health, safety and quality aspects of fats and oils. In three sessions - given by renowned experts in 20 lectures - different parts of these aspects will be presented and discussed. Thus, the conference will be an excellent opportunity to exchange with delegates on the main topics and to gain new insights. There is no doubt that fats and oils are of great importance to human health and today it is well established that different types of fatty acids from edible fats and oils have distinct health effects. On the other side, the impact of saturated fatty acids is still under discussion. In 2014 about 170 million metric tons of fats and oils have been produced world-wide, and for the application in human nutrition the mitigation of different types of contaminants is of major concern. Examples are polycyclic aromatic hydrocarbons from the environment, 3-MCPD- and glycidyl fatty acid esters formed during the refining process or epoxy fatty acids as a result of food preparation. For the consumer the sensorial quality and the authenticity of the products are of great interest and today different analytical methods are available helping to assist the sensory evaluation or to improve the detection of adulterations.

We invite you to participate in this inspiring conference, to meet colleagues from other institutions and countries, to discuss current problems, and to inform yourself about the latest developments in the area of fats and oil.

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Accommodation

A link to hotels in Karlsruhe: www.karlsruhe-tourismus.de

Conference language

All contributions will be in English.

Conference venue

The conference will be held at the Max Rubner-Institut, Federal Research Institute of Nutrition and Food, Haid-und-Neu-Straße 9, Karlsruhe, Germany.

Evening event – Dinner

There will be a complimentary dinner on October 6, 2015, for 80 guests. Separate registration and an additional contribution of 20 euros is required (see registration form).

Payment

All payments should be made in Euro by bank transfer. Sorry, no credit card payments. Please indicate your name!

International Bank Transfer

IBAN: DE08 7500 0000 0075 0010 07
BIC: MARKDEF 1750

Reason for transfer:

1063 1001 7427 BEW 03037309

German Bank Transfer

Dt. Bundesbank Regensburg
BLZ: 750 000 00
Konto-Nr.: 750 010 07

Verwendungszweck:

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Registration fee

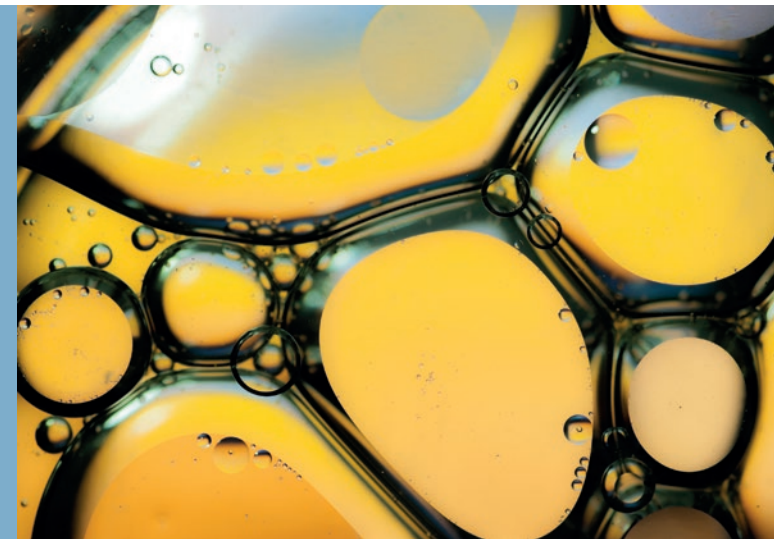
The fee covers participation in the sessions of the conference, abstract book, meals and drinks at the get-together, at lunch, and during coffee breaks.

	Before Sept 6	After Sept 6
Academia	230 EUR	250 EUR
Industry	400 EUR	450 EUR
Students*	90 EUR	120 EUR

(* Please fax or mail a copy of student ID)

Cancellation policy

Registration fees will be refunded, if written cancellation is received before September 6, 2015. No refunds will be made after this date.



Programme

Max Rubner Conference 2015

High quality fats and oils for a healthier and safer nutrition

October 5-7, 2015
Karlsruhe, Germany

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Federal Research Institute of Nutrition and Food