



Physical Principles of Lipids in Food Products and Health

Thursday 5 September - Friday 6 September 2013
Weetwood Conference Centre, Leeds, UK

Organised by SCI's Lipids Group



Thursday 5 September

- 10:00** Registration and refreshments
- 11:00** **Keynote speech - Good Fat, Bad Fat – How Bad IS Bad**
Kevin Smith, Fat Science Consultants, UK
- 11:45** **Replacement of trans and saturated fats in food products**
Dr Geoff Talbot, The Fat Consultant, UK
- 12:15** Lunch
- 13:15** **Diffraction methods for characterising fats**
Dr John Rasburn, Nestle, UK
- 13:45** **Oxidative stability of fats**
- 14:15** **Structuring through crystallization**
Dr Kees van Malssen, Unilever, Netherlands
- 14:45** **Assessment of the structure/texture relationship of crystallized lipids**
Dr Daniel Kalnin, Philolao, France
- 15:15** Refreshments
- 16:00** **Intestinal fate of plant sterols from spreads**
Dr Guus Duchateau, Unilever, Netherlands
- 16:30** **The physico-chemical basis of fat crystallization**
Prof Malcolm Povey, University of Leeds, UK
- 17:00** Close
- 19.00** Conference Dinner



Friday 6 September

- 09:00** **Keynote speech - Partition coefficients – what do we mean by lipid solubility and what it means for digestion**
Prof Brent Murray, University of Leeds, UK
- 09:45** **Naturally occurring surfactants and their role in fat digestion**
Dr Andrea Day, University of Leeds, UK
- 10:15** **Oil structuring**
Dr Peng-Siong Chong, Nestle
- 10:45** **Issues in product development and manufacture**
Dr Caroline Orfila, University of Leeds, UK
- 11:15** Refreshments
- 12:00** **Keynote speech - Lipid structuring and soft materials**
Prof Michael Rappolt, University of Leeds, UK
- 13:00** Lunch
- 14:00** **Meal mate – communicating nutrition knowledge**
Prof Janet Cade, University of Leeds, UK
- 14:30** **Effect of minor components on fat crystallization**
Kevin Smith, Fat Science Consultants, UK
- 15:00** **Practical issues with lipids in food manufacture**
- 15:30** Open discussion
- 16:00** Close

Please pass this flyer on to a colleague

Travel

The event is being held at Weetwood Conference Centre, Leeds, UK. For more detailed travel instructions and a map, please see the event website: www.soci.org/events - select "Physical principles of lipids in food products and health".

By Air

The Weetwood Conference Centre is situated approximately 5 miles from Leeds Bradford Airport. A 15 -20 minute taxi journey is the most convenient final stage when arriving by air.

By Train

Leeds station connects us with all major UK cities and has a fast and efficient London service.

By Road

Leeds is linked to the M1 and M62. Parking on campus is limited.

By Bus

There are three buses that run from outside the Weetwood Hall Hotel to and from Leeds city centre. They are number 1, 6 and 95. All of these buses also go directly through the centre of Leeds or Headingley.

Organising Committee

Malcolm Povey, University of Leeds
Andrea Day, University of Leeds
Graham Clayton, University of Leeds
Caroline Orfilla, University of Leeds
Kevin Smith, University of Leeds

Accommodation

To book accommodation call 0113 230 6000 and ask for Reservations, please mention the name of the conference when booking.

Synopsis

This 2 day conference aims to fill the knowledge gaps in the understanding of the relationship between the structure and function of fats

'Fat' has become a byword for ill-health in our nutrition obsessed world. Yet fats, or more exactly fatty acids and their glycerol esters the mono- di- and triacylglycerols are essential to health. They are so important that humans have evolved mechanisms which ensure that we greatly desire fats in all their delicious forms, in baked goods, chocolate, confectionery, ice-cream, dairy products, the list just goes on and on. Their importance is testified to by the fact that fat and vegetable oil refining and production, together with goods such as fatty spreads and chocolate are the single most important food sector in the world.

Attendees

This conference will be of interest to those working in fat crystallization and processing with researchers working on the biochemistry of polyphenols, phytosterols and plant stanols; as well as industrial scientists, technologists and engineers working with fats and concerned about their impact their products and on human health.

Posters

There will also be a poster session and interested delegates are strongly encouraged to submit their application for this early, as numbers will be limited. Please send a one-page abstract to conferences@soci.org by 15 Aug 2013.

Exhibition

An exhibition is being planned during the refreshment and lunch breaks. There will be a limited number of spaces available for companies and related organisations who may wish to exhibit. For further information and prices please send an email to jacqui.colgate@soci.org with "Physical principles of lipids in food products and health exhibition information" as the title.

Information on SCI

SCI is a forward-looking multidisciplinary membership organisation connecting industry, government and academia to advance the application of science for the benefit of society.

SCI offers a network of contacts spanning the chemical and chemical-using industries, together with a rolling programme of conferences, events and prestigious awards which help further knowledge and support those involved in the sector, no matter what stage they're at in their careers.

SCI is the publisher of many well respected peer-reviewed journals and industry leader Chemistry & Industry magazine (C&I).

Join SCI today to network with people across the chemical and chemical-using industries and make connections that spark innovation, get careers moving, and sets business ideas rolling. Visit www.soci.org/membership to find out more and join us.

Physical Principles of Lipids in Food Products and Health

5 - 6 September 2013 @ Weetwood Conference Centre, Leeds, UK

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Booking Rate before 5 Aug 2013

Booking Rate after 5 Aug 2013

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Register online at: www.soci.org/events