

# FAT SYMPOSIUM

18.06. - 19.06.2019

International Congress



## Fats & oils for the food industry

- Where are 3-MCPD & glycidyl fatty acid esters formed?
- Process improvements for health

## Contaminants - reduction strategies

- Status of the reduction of MOSH-MOAH
- Process for the preparation of edible fats and oils with reduced contents of 3-MCPD fatty acid esters

## Health

- Is it possible to replace palm oil?
- Dealing with media

## Fat bloom and fat crystallization Food Fraud/Auditing/Sustainability

## Fees:

1290,- € for ZDS members  
1590,- € for non-members

## Registration/further information:

- Via our website: [www.zds-solingen.de](http://www.zds-solingen.de)
- By email: [seminar@zds-solingen.de](mailto:seminar@zds-solingen.de)
- Or by phone: 0212-59 61 15

## Speakers:

- Dr. Gerhard Neuberger, Ferrero OHG mbH, DE
- Hans D'Hoe, Fuji Oil Europe B.V., BE
- Anton Hutten, Bunge Loders Croklaan B.V., NL
- Kevin W. Smith, Fat Science Consulting, UK

and many more...

# FAT SYMPOSIUM

## Program

Presenter: Christa Schuster-Salas, Infopoint Cocoa-and-more

### Tuesday, 18 June 2019

|       |  |
|-------|--|
| 10.00 | Welcome<br><i>Andreas Bertram, ZDS</i> |
|-------|--|

#### Fat for the food industry

|       |  |
|-------|--|
| 10.15 | Confectionery fats: Now and in the future<br><i>Chantal van der Meer, Olenex Holdings B.V., NL</i> |
|-------|--|

|       |  |
|-------|--|
| 11.00 | The production of food fats<br>Where are 3-MCPD & glycidyl fatty acid esters formed? How are saturated fatty acids formed? What are trans fatty acids?<br><i>Hans D`Hoe, Fuji Oil Europe B.V, BE</i> |
|-------|--|

|       |  |
|-------|--|
| 11.45 | Palm oil certification in an international context<br><i>Oliver Ramme, Forum Nachhaltiges Palmöl, DE</i> |
|-------|--|

#### Contaminants - reduction strategies

|       |  |
|-------|--|
| 12.15 | Food Safety Challenges for vegetable oils and fats suppliers from supply chain and processing<br><i>Anton Hutten, Bunge Loders Croklaan B.V., NL</i> |
|-------|--|

|       |       |
|-------|-------|
| 13.00 | Lunch |
|-------|-------|

|       |   |
|-------|---|
| 14.00 | Reduction of the MOSH-MOAH - A status quo<br><i>Mandy Elias, SGS Germany GmbH, DE</i> |
|-------|---|

|       |  |
|-------|--|
| 14.30 | Basics for the large-scale application of processes for the production of fats and oils with reduced levels of 3-MCPD fatty acid esters and related compounds<br><i>Dr. Frank Pudel, Pilot Vegetable oil technology Magdeburg e.V., DE</i> |
|-------|--|

|       |  |
|-------|--|
| 15.00 | Possible approaches to the evaluation of MOSH / MOAH and MCPD and glycidyl esters<br><i>Katrin JanBen, IQ Köln (Institute for Quality Promotion in the Confectionery Industry)<br/>Dr. Anna Stauff, LCI Köln, DE</i> |
|-------|--|

|       |                  |
|-------|------------------|
| 15.45 | Networking break |
|-------|------------------|

#### Health

|       |   |
|-------|---|
| 16.45 | Palm oil and health - the main arguments of the discussion<br><i>Dr. Gerhard Neuberger, Ferrero OHG mbH, DE</i> |
|-------|---|

|       |   |
|-------|---|
| 17.15 | Is a replacement of palm oil possible? Advantages of palm oil and its characteristics in relation to possible alternatives<br><i>Dr. Gerhard Neuberger, Ferrero OHG mbH, DE</i> |
|-------|---|

|       |   |
|-------|---|
| 17.45 | Dealing with the media<br><i>Bernhard Messer, Dialog Medientraining, DE</i> |
|-------|---|

|       |   |
|-------|---|
| 18.15 | End of the first day - Final discussion |
|-------|---|

|       |                |
|-------|----------------|
| 18.30 | Festive buffet |
|-------|----------------|

### Wednesday, 19 June 2019

|      |   |
|------|---|
| 9.00 | Welcome and short review<br><i>Andreas Bertram, ZDS</i> |
|------|---|

#### Health

|       |   |
|-------|---|
| 09.15 | Less is more. Reduction strategy: Total calories instead of fat reduction<br><i>Renee Boerefijn, Bunge Loders Croklaan B.V., NL</i> |
|-------|---|

#### Fat bloom and fat crystallization

|       |  |
|-------|--|
| 09.45 | Strategies for avoiding fat bloom in filled chocolates<br><i>Thorsten Tybussek, Fraunhofer Institute for Process Engineering and Packaging, DE</i> |
|-------|--|

|       |  |
|-------|--|
| 10.15 | Determination crystallization behavior using MultiTherm® - BCI of cocoa butter, cocoa liquor and chocolate mass<br><i>Dr. Yuantong Zeng, Bühler AG, DE</i> |
|-------|--|

|       |  |
|-------|--|
| 10.45 | Networking break with device demonstration (BCI) |
|-------|--|

|       |   |
|-------|---|
| 11.30 | FT-NIR (Fourier-Transform-Near-Infrared) spectroscopy as a fast method for quality control<br><i>Dagmar Behmer, Bruker Optik GmbH, DE</i> |
|-------|---|

|       |   |
|-------|---|
| 12.00 | Understanding fat physical chemistry to ensure manufacturing control<br><i>Kevin W. Smith, Fat Science Consulting, UK</i> |
|-------|---|

#### Food Fraud/Audit/Sustainability

|       |  |
|-------|--|
| 12.30 | Risk Transfer - Opportunities and contents regarding Food Fraud<br><i>Stephanie Schuckließ, Aon Versicherungsmakler Deutschland GmbH, DE</i> |
|-------|--|

|       |       |
|-------|-------|
| 13.00 | Lunch |
|-------|-------|

|       |  |
|-------|--|
| 14.00 | Does auditing protect against food fraud? What role does purchasing, quality management and the auditor play?<br><i>Christa Schuster-Salas, Infopoint cocoa-and-more, DE</i> |
|-------|--|

|       |  |
|-------|--|
| 14.30 | Transparency in the supply chain through block-chain technology<br><i>Martina Thume, Hochschule Niederrhein - University of Applied Sciences, DE</i> |
|-------|--|

|       |                     |
|-------|---------------------|
| 15.00 | Summary and outlook |
|-------|---------------------|

|       |                  |
|-------|------------------|
| 15.20 | Final discussion |
|-------|------------------|

|       |                     |
|-------|---------------------|
| 16.00 | End of the congress |
|-------|---------------------|

- subject to alteration -