



PROGRAM

The 30th Nordic Lipidforum Symposium

THE NORDIC LIPIDFORUM SYMPOSIUM
12 – 15 JUNE 2019, HORSSENS, DENMARK

The Organising committee warmly welcome you all to celebrate anniversary when we invite lipidfriends the 30th Nordic Lipidforum Symposium.

- Future and broader perspective in lipid nutrition and technology



Welcome to The 30th Nordic Lipidforum Symposium

In Horsens, Denmark June 12 – 15, 2019



Photo: Scandic Bygholm Park

Dear Lipidforum members and colleagues!

In 2019 we celebrate anniversary when we invite you all to the 30th Nordic Lipidforum Symposium, which will take place from the 12th to the 15th of June 2019, in Horsens, Denmark.

Horsens is a city in eastern [Jutland](#) with a population of around 55 000. Already during the Viking age, it was a settlement called Horsnes. The name probably referred to the breeding of large numbers of horses in the area.

Horsens is located at the end of a beautiful fjord which can be viewed from the harbour. The fjord is the typical Danish kind with rolling hills and forests that stretches all the way down to the water (*information taken from <https://wikitravel.org/en/Horsens>*).

The symposium is an important forum for researchers, scientists, engineers and others working in both academia and industry to exchange scientific and technological results in the area of lipids, fats and oils. The topics of the symposium will encompass marine lipids, analysis, skin care, industrial aspects of lipids, health and nutritional aspects and food safety and regulatory affairs.

The symposium will take place at the **Scandic Bygholm Park**. The hotel is a renovated manor house from 1775, and the hotel is surrounded by beautiful Bygholm Park. Scandic Bygholm Park is located close to attractions such as the prison museum [Fængslet](#) (The Prison) and Legoland. For more information about the hotel, visit their website [here](#).

The Symposium dinner on Friday will be held in the above mentioned The Prison.

The scientific program will close around lunchtime on Saturday 15th of June. This gives the opportunity to extend your stay in Denmark.

We are looking forward to seeing you all at the anniversary Nordic Lipidforum symposium in Horsens 2019.

More information see our [website](#).

Best regards from the organizing committee:

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Robert Wolff secretary@lipidforum.info

Nordic Lipidforum

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PRACTICAL INFORMATION

Where: Horsens – Denmark
When: 12 - 15 June 2019
How to get there: Direct flights to Billund and train to Horsens.
Visitor Information: <https://visithorsens.dk/>
Seminar language: English

Seminar fee includes Conference materials, admission to the symposium, coffee and refreshment during breaks, lunches and Get-together:

Early-bird Symposium fee:	Before May 14 th :	After May 14 th :
Members of Euro Fed Lipid and Lipidforum:	EUR 480	EUR 570
Non-members:	EUR 560	EUR 640
Students, members:	EUR 330	EUR 400
Student, non-members:	EUR 400	EUR 500

Conference dinner at [Fængslet Resturant](#): EUR 100 Students: EUR 50

Registration: Fill in registration [here](#).
Payment: Upon registration.
Accommodation: Scandic Bygholm Park.
Sponsors: Please contact organising committee for more information.
Public transportation: Information available on website [here](#). Maps also available at the same website.



The 30th Nordic Lipidforum Symposium

12 – 15 June 2019

Horsens - DENMARK

- *Future and broader perspective in lipid nutrition and technology*

PROGRAM TOPICS

Under the sub-theme *Future and broader perspective in lipid nutrition and technology*, the Scientific Committee has decided the following topics will be covered at Symposium:

- Industrial aspects of lipids
- Health and nutritional aspects of lipids
- Analysis
- Lipid in skin care
- Marine lipids
- Food safety – regulatory affairs

See you all in Horsens!



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PROGRAM

We call attention to any possible changes in the program.

Wednesday June 12th

1600 - 1800 Registration at the Hotel Scandic Bygholm Park.
Poster preparation.

1800 - 1930 Get-together

Thursday June 13th

0830 - 0845 **WELCOME** - Opening by Karsten Nilsen, Chairman of the board of the Nordic Lipidforum and Organising committee.

Session I – Industrial Aspects of lipids – part I

Chair: Karsten Nilsen and Kasiu Riihinen

0845 - 0915 **KEY NOTE – New and Future Aspects of Industrial Oil Production**, Kaisu Riihinen, Avena Nordic Grain Oy (FIN) & Karsten Nielsen, AAK (DEN)

0915 - 0935 **Supercritical CO₂ extracted berry seed oils: Composition and health effects**, Prof. Baoru Yang, University of Turku (FIN)

0935 - 0955 **Latest technological developments for fish/marine oil refining and post-modifications**, Dr. Véronique Gibon, Desmet Ballestra (BEL)

0955 - 1015 **None palm opportunities for the food industry**, Jeroen Demeurisse, AAK (BEL)

1015 - 1045 **Coffee break - Poster session and exhibition**

Session II – Marine Lipids – part I

Chair: Ingrid Undeland and Iren Stoknes

1045 - 1105 **The Nordic Lipidforum Young Scientist Award Winner 2019: Characterizing and unravelling rare long chain lipids in microalgae**, Anita Ljubi, DTU (DEN)

1105 - 1125 **Acylglycerol based prodrugs possessing EPA and DHA**, Prof. Gudmundur Haraldsson, University of Iceland (ISL)

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- 1125 – 1145 **The use of egg and soy phosphatidylcholines with attached caffeic acid enhances oxidative stability of high fat emulsions**, *Betül Yesiltas*, DTU (DEN)
- 1145 – 1205 **Bleaching of crude mackerel oil - effect on removal of volatile secondary lipid oxidation products**, *John-Erik Haugen*, NOFIMA (NOR)
- 1205 – 1300 **LUNCH - Poster session and exhibition**
- 1300 – 1320 **Interfacial properties of potato peptides affect physical and oxidative stability of fish oil-in-water emulsions**, *Prof. Charlotte Jacobsen*, DTU (DEN)
- 1320 – 1340 **The Nordic Lipidforum Young Scientist Award Winner 2019: Synthesis of various saturated, monounsaturated and polyunsaturated methoxylated ether lipids**, *Svanur Sigurjonsson*, University of Iceland (ISL)

Session III – Health and nutritional aspects of lipids – part I

Chair: Guðrún Valgerður Skúladóttir and Astrid Nilsson

- 1340 – 1400 **KEY NOTE – Are the benefits of the omega-3 fatty acids EPA and DHA supplement use for cardiovascular events as great as previously believed?** *Prof. Guðrún Valgerður Skúladóttir*, Department of Physiology, University of Iceland (ISL)
- 1400 – 1420 **Oxidative status and fatty acid concentrations of long chain omega-3-supplements on Finnish market**, *Eija Ahonen*, University of Turku (FIN)
- 1420 – 1440 **Bioavailability of docosahexaenoic acid 22:6(n-3) from enantiopure triacylglycerols and their regioisomeric counterpart in rats**, *Kaisa Linderborg*, University of Turku (FIN)
- 1440 – 1510 **Coffee break - Poster session and exhibition**
- 1510 – 1530 **Dietary Norwegian camelina oil high in ALA increases the level of EPA and DHA in rats**, Senior Researcher *Astrid Nilsson*, Nofima (NOR)



- 1530 – 1550 **Effect of the stereospecific location of DHA in dietary triacylglycerols to the level of in rat brain and eyes**, *Amruta Kulkarni*, University of Turku (FIN)
- 1550 – 1610 **Sea buckthorn oil for wellbeing of mucous membranes**, *Petra Larmo*, Aromtech Ltd, Tornio (FIN)
- 1610 – 1700 **END OF DAY ONE** - Poster session and exhibition - mingling

Friday June 14th

- 0730 – 0830 **Morning Jog – our traditional, since the Reykjavik meeting, morning jog sponsored by Larodan.**

Session II – Marine lipids – part II

Chair: Ingrid Undeland and Iren Stoknes

- 0900 – 0930 **KEY NOTE – How to produce stable marine lipid emulsions without fishy smell and taste**, *Prof. Charlotte Jacobsen*, DTU (DEN)
- 0930 – 0950 **Extending the shelf life of herring by-products to increase the possibilities for value-adding**, *Haizhou Wu*, Chalmers University of Technology (SWE)
- 0950 – 1010 **Quality of omega3 in fish liver for sustainable utilization of fishing waste**, Senior Researcher *Ann-Dorit Moltke Sørensen*, DTU (DEN)
- 1010 – 1030 **Preventive measures to prohibit post mortem hemoglobin mediated lipid oxidation in herring and rainbow trout**, *Semhar Ghirmai*, Chalmers (SWE)
- 1030 – 1100 **Coffee break - Poster session and exhibition**
- 1100 – 1120 **Reduction of lipid oxidation in Baltic herring fish mass during frozen storage by additions of berry press cake**, *Annelie Damerau*, University of Turku (FIN)
- 1120 – 1140 **The Nordic Lipidforum Young Scientist Award Winner 2019: Lipid oxidation during ensilaging of herring by-products**, *Mursalin Sajib*, Chalmers Technical University (SWE)



1140 – 1200 **Oxidative stability of mackerel lipids: effect of composition and antioxidants**, Researcher *Revilija Mozuraityte*, SINTEF (NOR)

1200 – 1300 **LUNCH - Poster session and exhibition**

1300 – 1320 **Physical and oxidative stability of high-fat fish-oil emulsions added algae-based stabilizers from *Saccharina latissima***, *Ditte B. Hermund*, DTU (DEN)

Session III – Health and nutritional aspects of lipids – part II

Chair: Guðrún Valgerður Skúladóttir and Astrid Nilsson

1320 – 1350 **KEY NOTE – Lipidomics**, *Invited guest*, TBC

1350 – 1410 **Influence of pre-digestion with recombinant human gastric lipase during in vitro digestion of infant formula and o/w emulsion with pancreatic lipase**, *Christine Heerup*, University of Copenhagen (DEN)

1410 – 1500 **Members Meeting**

1500 **END OF DAY TWO**

We take a short walk down to Fængslet – Guided tour

1900 **Seven generations, values, consumer behaviour and ways of living – now and in the future** – *Marianne Levinsen*, Fremforsk, (DEN)

2000 **The Nordic Lipidforum 30th Conference dinner at Fængslet Restaurant**



Saturday June 15th

Session IV - Lipid in skin care

Chair: Ingrid Undeland and Anna-Maija Lampi

- 0900 – 0930 **KEY NOTE – Formulations for skin care - from molecular properties to macroscopic barrier function**, *Sebastian Björklund*, University of Malmö (SWE)
- 0930 – 0950 **Omega-3 fatty acids and zinc affect robustness and function of skin in Atlantic salmon**, *Tone-Kari K. Østbye*, Nofima AS (NOR)
- 0950 – 1010 **Novel lipid-based technology of existing APIs and NCEs for opportunities in topical delivery**, *Vibhu Rinwa*, Lipidor AB (SWE)
- 1010 – 1030 **Lipids and skin – from inside out and outside in**, *Jari Alander*, AAK (SWE)
- 1030 – 1100 **Coffee break**

Session I – Industrial Aspects of lipids – part II

Chair: Arnar Haldórsson and Guðrún Valgerður Skúladóttir

- 1100 – 1120 **Food safety – regulatory affairs within EFSA**, *TBC* (DEN)
- 1120 – 1140 **Case story - 3-MCPD and GE in the O&F industry, and what's next to expect**, *Karsten Nielsen*, AAK (DEN)
- 1140 – 1200 **Latest within pollutants and analytical methods**, *Trude Sofie Guldberg*, SINTEF Industry
- 1200 – 1220 **Optimised refining steps and other mitigation techniques to mitigate contaminants**, *TBC*
- 1220 – 1230 **Closing remarks – Welcome to the 31th Nordic Lipidforum Symposium 2021 in Norway**
- 1230 – 1330 **FAREWELL LUNCH**

HAVE A SAFE JOURNEY HOME!