

## NOTICIARIO

### PROXIMOS CONGRESOS Y REUNIONES

#### **4<sup>TH</sup> INTERNATIONAL SYMPOSIUM ON DEEP-FRYING**

##### **Tastier and Healthier Fried Foods**

January 11-13, 2004  
Hagen, Germany

The symposium should be an opportunity for all who are interested in the field of deep frying processing to update their knowledge and to discuss open questions. The past has demonstrated how important the DGF Symposia on Deep Fat Frying are.

#### *Program*

Sunday, January 11, 2004

18:00 - Get together in the cellar of the Arcadeon

Monday, January, 12, 2004

8:00 - Registration

8:45 - Welcome and short review of the last Symposia

Health and legal aspects

9:00 - *Legal regulations of fats and oils in Europe*

Prof. Dr. A. Huyghebaert, Faculteit van de Landbouwetenschappen Lab. Voor Levensmeddelenchemie, Gent, Belgium.

9:30 - *Coronary risk: trans- and saturated fatty acids*

Prof. Dr. Gerhard Jahreis, University Jena, Germany

10:00 - *Oxidative stressed frying fats and oils- Potential role for health*

Prof. Dr. Nikolaos K. Andrikopoulos, Harokopio University, Department of Science of Dietetics-Nutrition, Kallithea, Athens, Greece.

11:00 - *Formation of volatile compounds in cooking oil fume*

Dr. Matthias Weigl, Zentrallabor der Berufsgenossenschaft Nahrungsmittel und Gaststätten, Potsdam, Germany.

11:30 - *Chemistry, formation and occurrence of genotoxic heterocyclic aromatic amines in fried products.*

Dr. Michael Murkovic, Graz University of Technology, Department of Biochemistry and Food Chemistry, Graz, Austria.

12:00 - *Safety of fried Foods based on HACCP principles.*

Prof. Dr. C. Tzia, National Technical University of Athens, Greece

Frying as a science

13:30 - *Deep Frying as a science*

Richard F. Stier, Consulting Food Scientists, Sonoma, USA

14:00 - *New theoretical and practical aspects of the frying process*

Dr. S. Parkash Kochhar, Dr. Ch. Gertz, Reading, UK

14:30 - *Formation and occurrence of short-chain fatty acids and oxidised monomeric triglycerides during deep-frying.*

Dr. M. Carmen Dobarganes, Instituto de la Grasa, Sevilla, Spain

Applied frying

15:30 - *Developments in fats and oils for commercial frying*

Dr. Barry Rossel, UK

16:00 - *Frying: Advances in Filtration & Adsorbent Technologies.*

B.S. Cooke, The Dallas Group of America, Inc., Jeffersonville, USA

16:30 - *Optimising the baking and frying process using oil-improving agents.*

Dr. Christian Gertz, Official Institute of Chemical Analysis, Hagen Germany

17:30 - *Hydrogenated fats and oils in frying applications.*

Bernd Brinkmann WALTER RAU Neusser Öl und Fett AG, Neuss, Germany

18:00 - *Effectiveness of dimethylpolysiloxane during deep-frying.*

Dr. M. Carmen Dobarganes, Instituto de la Grasa, Sevilla, Spain

18:30 - *Temperature controlling during deep frying process.*

Hans Werner Schmidt, Enodis Deutschland GmbH, Herborn, Germany

Tuesday, January 13, 2004

9:00 - *Frying oil re-circulation system: New Construction of a fryer to improve heat transfer and minimize fat consumption during deep frying..*

Bernd Nockemann, NowaFrit, Halver, Germany

9:30 - *Tests to monitor quality of deep-frying fats and oils.*

Richard F. Stier, Consulting Food Scientists, Sonoma, USA

10:00 - *New chromatographic methods to detect deterioration products in used frying fats and oils..*

Dr. Erhard Schulte, Institut für Lebensmittelchemie der Universität, Münster, Germany

Acrylamide management

11:00 - *Acrylamide - Where we are today?*

Prof. Dr. R. Wittkowski, Bundesinstitut f. Risikobewertung,  
Berlin, Germany

11:30 - *Analytics and formation routes of acrylamide  
in heated potatoe products.*

Dr. Rüdiger Weissshaer, Chem. und vet.  
Untersuchungsamt Stuttgart, Germany

12:00 - *Factors affecting the content of acrylamide  
during deep-fat frying.*

Dr. Bertrand Matthäus, BAGKF, Münster, Germany

12:30 - *Possibilities in simulating frying processes  
with respect to minimizing acrylamide contents.*

Dr. Ing. Knuth Franke, Deutsches Institut für  
Lebensmitteltechnik (DIL) e.V., Quakenbrück, Germany

14:00 - Discussion and Recommendations

Further information

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## 95<sup>th</sup> AOCS ANNUAL MEETING & EXPO

May 9-12, 2004

Cincinnati Convention Center

Cincinnati, Ohio, USA

The AOCS Annual Meeting & Expo is the most prominent event for the world's leading professionals in vegetable oils, fats, soaps, surfactants, detergents, and related fields. What makes the AOCS Annual Meeting & Expo an industry-leading conferences. Significant technical sessions over 500 oral presentations in more than 60 sessions, plus 150 poster presenters will be introducing the latest research and industry advances in 12 interest areas. More than 1,800 delegates traveled to Montreal for the 2002 Annual Meeting & Expo.

Where do delegates congregates. In the Expo Hall Delegates visit the Expo Hall to network with industry suppliers from around the world, allowing them to stay current with business trends and innovations. There, they will also find 150 quality exhibits, poster presentations, Division lounges, the AOCS Press Bookstore, the AOCS Foundation's Silent Auction, e-mail stations, and the Expo Café. Social events include the Opening Mixer and the Dedicated Poster Viewing Reception.

The 95<sup>th</sup> AOCS Annual Meeting & Expo provides an array of opportunities for you to show-case your company, introduce a product or service, generate new sales leads, or strengthen existing business relationships.

### Benefits of exhibiting

- Interact with the world's leading industry professionals in oils, fats, soaps, surfactants,

detergents, lipids, and other related materials in one place.

- Network with your current key customer and prospective customers.
- Maximize exposure with a listing on the AOCS Virtual Expo and a listing in the Annual Meeting's Expo Guide.
- Advance contact with delegates by using the complimentary preregistration mailing list and preshow invitations.
- Present scientific and technological initiatives, product demonstrations, or other developments in an exhibitor presentation.

The AOCS Divisions (interest areas) focus on specific technical areas, giving members with similar interest a forum to exchange professional information, to develop programs, and to maintain contact with other members in that particular area.

Analytical

Biotechnology

Edible Applications Technology

Feed Microscopy

Food Structure & Functionality Forum

Health and Nutrition

Industrial Oil Products

Lipid Oxidation and Quality

Phospholipid

Processing

Protein and Co-Products

Surfactants and Detergents

Visit [www.aocs.org/member/division](http://www.aocs.org/member/division) for descriptions of each interest area