

NOTICARIO

PRÓXIMOS CONGRESOS Y REUNIONES

VI JORNADAS SOBRE CALIDAD EN LA INDUSTRIA ALIMENTARIA

Innovaciones en Tecnología de Alimentos. Seguridad Alimentaria
Palacio de Congresos «Europa» (VITORIA-GASTEIZ)
8,9 y 10 de Mayo de 2001

En ésta ya su sexta edición, las jornadas de ACTAE se han convertido en una reunión referencial del sector.

Dirigido a profesionales y estudiantes relacionados con el sector de los alimentos, tanto a nivel de investigación empresa/entidad o instituciones tanto públicas como privadas.

Sus objetivos son:

- Presentar los temas de actualidad en Tecnología de los Alimentos contando con profesionales de alto prestigio como ponentes.
- Permitir un foro para el intercambio de opiniones e información entre los profesionales e instituciones responsables de las Innovaciones y de la Seguridad Alimentaria.
- Presentar un marco científico-profesional para el contacto empresa-cliente-proveedor.

PROGRAMA

Martes, 8 de Mayo (1ª Jornada)

9:00 h Entrega de documentación.

9:30 h Inauguración Oficial. Contará con la presencia de: El Excmo. Alcalde de Vitoria-Gasteiz, El Excmo. Diputado de Agricultura de Álava, El Sindicato Empresarial Alavés, El Excmo. Vicerrector del Campus de Álava y La Presidenta de ACTAE.

10:30 h Nuevas tecnologías en el sector alimentario. Situación actual y tendencias de futuro. D. Nabil Khayyat Khury. Dpto Tecnologías Agroalimentarias y Medioambientales. Centro para el Desarrollo Tecnológico Industrial (CDTI).

12:15 h Innovaciones en productos de panadería. Dña M^a Luisa Llín Albiñana. Responsable de Calidad e I+D. Investigación y Desarrollo Panadero. INDESPAN.

16:00 h Trade Marketing. D. Joan Domènech Castillo. SPAC (Servicio de Consultoría).

17:15 h Envases y films para la industria alimentaria. Innovaciones del sector. D. Sergio Pizarro. Ingeniero de I+D. Dpto. Técnico. DANISCO FLEXIBLES España.

18:30 h Presentación del libro: «Entre el placer y la necesidad. Claves para una dieta inteligente».

Editorial CRÍTICA. Por D. Francisco García Olmedo, Catedrático de Bioquímica y Biología Molecular

Miércoles, 9 de Mayo (2ª Jornada)

9:30 h Identificación y trazabilidad de alimentos. Dña. Isabel Cid Romero. Responsable de consultoría alimentaria y Auditor jefe de AENOR. Soluziona Calidad y Medio Ambiente.

10:45 h Auditoria y Certificación de Sistemas APPC (Análisis de Peligros y Puntos Críticos). D. Miguel Ángel Ramírez. Secretario general de APROCAL (Asociación para la Promoción y el Fomento de Alimentos Españoles de Calidad) y miembro de la Asociación Española para la Calidad (AEC).

12:30 h Libro blanco de Seguridad alimentaria. Representante de la Unión Europea.

16:00 h Plantas con luz propia. Tercera revolución verde. D. Francisco García Olmedo. Dpto. de Bioquímica. Escuela Técnica Superior de Ingenieros Agrónomos. Universidad Politécnica de Madrid.

17:15 h Residuos de medicamentos veterinarios y productos fitosanitarios y su implicación en salud pública. D. Arturo Anadón. Catedrático de Toxicología y Legislación Sanitaria y Director del Dpto de Toxicología y Farmacología. Facultad de Veterinaria. Universidad Complutense de Madrid.

Jueves, 10 de Mayo (3ª Jornada)

9:30 h Alarmas alimentarias. D. Javier García Gonzalez. Técnico de Programas de Salud Pública. Dpto de Sanidad. Gobierno Vasco.

10:45 h Encefalopatía espongiiforme bovina y repercusión en el mercado e industria alimentaria. D. Juan José Badiola. Catedrático de Patología Animal. Facultad de Veterinaria. Universidad de Zaragoza.

12:30 h Mesa redonda sobre Seguridad Alimentaria. Dña Cristina Colom (Candidatura de Barcelona para la Autoridad Alimentaria Europea. Pratonat Català pro Europa). D Juan José Badiola (Catedrático de Patología Animal. Universidad de Zaragoza). D. Luis González de Galdeano (Director de Salud Pública. Dpto de Sanidad. Gobierno Vasco). Dña. Karmele Ruiz (Federación de Consumidores de Euskadi (EKE)). Dña. Maite Arestegi (Secretaria General. Sindicato Agrario Vasco (EHNE)). D. Arturo Anadón (Catedrático de Toxicología y Legislación Sanitaria (UCM)).

14:15 h Clausura y cierre de las jornadas a cargo de D. Luis González de Galdeano, Director de Salud Pública. Dpto de Sanidad. Gobierno Vasco.

ORGANIZA:

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OLIVEBUSINESS 2001

17-20 May 2001
 Melbourne

In association with Viva Olives and Olive Oil Australian
 Olive Oil Supplies

You will get

- A competitive advantage
- Direct access to the greatest range of equipment and services for the olive industry
- Valuable contacts and networks

Seminars

One-hour seminars on a range of topics relevant to:

Marketing, production, processing and investment.

The olive Business Centre

Australia's greatest range of products and services dedicated to the olive industry

Olive processing demonstrations

Products and services covering the entire demand/supply chain

Under cover in the heated Melbourne Showgrounds Exhibition Centre

Open to the public for two full days, Saturday 19 May and Sunday 20 May

The olive Marketplace

Set in warm cafe style surroundings with a hot bread and pizza oven

Wine and Mediterranean-style food

Taste and purchase Australian and New Zealand olive products

Olive oils, table olives, olive bread, olive soaps and cosmetics

Unique setting to present products to distributors, chefs and consumers

Olive oil tasting

Cooking demonstrations

Open to the public for the full two days, Saturday 19 May and Sunday 20 May

Processing Conference

You've grown the olives, now to process and sell them

How to deliver your olives to the processor to maximise \$

Processing will be a critical factor in your olive enterprise profitability

The conference will review the current status of processing in Australia

Learn about processing demographics, successes and challenges

Appreciate the impact on profitability of every stage of the process

See how processing affects quality and style of the final product

Olive Business 2001 Awards (Sponsored by Australian Olive Oil Supplies)

Extra Virgin Olive Oil and Table Olive Awards open to Australia and New Zealand

New classes recognise the different pungent and sweeter styles of olive oils

New class for the first pressings of new season oils - get in early

Organic olive oils and table olives in a class of their own for the first time

Gala presentation dinner

Oil Makers' and Picklers' dinner

'How do you like it, strong or gentle?'

Explore differences between pungent and softer sweeter style olive oils

Taste superbly prepared dishes using different styles of olive oils and table olives

Relish the versatility of table olives

Engage in discussion on the different styles and consumer preferences

Culinary enjoyment, lively discussion and strategic networking

Restaurant and Instore Promotions (Olive Business Week 14-27 May 2001)

Promoting the Australian and New Zealand Olive Industries

Featuring Australian and New Zealand olive oils and table olives

Australian and new Zealand Olive Guide 2001

The second edition of Australia's only Guide to Australian and New Zealand Olive products will be launched during Olive Business Week 2001

Who will be there

In 1999 we attracted 250 participants to our first event 'Realising the Potential of Olives' with 11 exhibition stands

In 2000, Olive Business attracted 630 visitors and participants with over 40 stands exhibiting olive products and services

Participants included representatives of:

Large and small scale olive producers and processors

Investors

Enterprises from the planning stage through to current large scale production

Foodservice industry including caterers, chefs, distributors and importers

Retailers included nurseries, olive specialty suppliers and providers

Equipment and machinery suppliers

Service providers included production and processing consultants, marketers, packaging consultants, financial advisers, the media

In 2001...

Mail to:

Salsi Pty Ltd

PO Box 104. St Arnaud.

Victoria 3478 Australia

More information on:

www.olivebusiness.com

PLANT LIPID METABOLISM: FROM BASIC RESEARCH TO BIOTECHNOLOGY

July 15-18, 2001
Meirsdorf, GERMANY

The first joint symposium of Deutsche Gesellschaft für Fettwissenschaft (DGF) and the working group «plant lipids» took place in Bonn in October 1997. 130 participants from all over the world enjoyed a challenging program on Plant Physiology with the main topic «Towards new Fats and Oils through Biotechnology». This success has encouraged us to continue with a second symposium on «Plant Lipid Metabolism: From Basic Research to Biotechnology».

While the first symposium focused very much on genetic engineering of crops and oilseeds, we have chosen a broader approach for the conference 2001. The scale reaches from basic research on Lipid Biosynthesis including the involved enzymes over Lipid Metabolism and-Catabolism to industrial applications in plant breeding companies and in industry. We intend to collect the state-of-the-art knowledge to promote the use of plant lipids as renewable resources in industry and to encourage the technology transfer from academia to industry in this field.

PROGRAM

Monday, July 16, 2001

Session 1 - Lipid Biosynthesis

9.00-11.00

- Phosphatidylglycerol Synthesis in Plants. Frank Müller, RWTH Aachen, Institute for Biology I, Aachen, Germany

- Functional Characterization of Sphingolipid Desaturases and Hydroxylases from Higher Plants. Petra Sperling, University of Hamburg, Institute for General Botany, Hamburg, Germany
- Biosynthesis of Digalactosyldiacylglycerol in Plants. Peter Dörmann, Max-Planck-Institute of Molecular Plant Physiology, Golm, Germany
- Temperature Regulation of FAD2 Genes in Sunflower. José Martinez-Rivas, Instituto de la Grasa, Sevilla, Spain

Session 2 - Lipases and Acyltransferases

14.00 - 15.30

- Immunopurification and Characterization of Rapeseed (*Brassica napus* L.) Lipase. Hatem Belguith, University of Tunis, Tunis, Tunisia
- Site Directed Mutagenesis of 1-Acylglycerol-3-Phosphate Acyltransferases. Dagmar Weier, RWTH Aachen, Institute for Biology I, Aachen, Germany
- Two Isoenzymes of Phospholipase D from Cabbage. Ines Schöffner, University of Halle-Wittenberg, Institute of Biotechnology, Halle, Germany

16.00 - 16.30 Short Lectures

Session 3 - Lipid Metabolism in Algae and Fungi

16.30-17.30

- Lipoygenase Based Activated Defense in Microalgae. Georg Pohnert, Max-Planck-Institute of Chemical Ecology, Jena, Germany
- Fatty Acid Desaturases of *Phaeodactylum*. Frederic Domergue, University of Hamburg, Institute for General Botany, Hamburg, Germany

Session 4 - Lipid Catabolism

17.30 - 18.30

- Fatty Acid Breakdown and PHA Synthesis. Yves Poirier, University of Lausanne, Switzerland
- Lipoygenase Dependent Degradation of Storage Lipids. A. Schlereth, IPK, Gatersleben, Germany

20.00 - 21.00 Poster-Session

Tuesday, July 17, 2001

Session 5 - Lipid Biotechnology

9.00-11.00

- Biotechnology Activities of a Plant Breeding Company. Gunhild Leckband, Norddeutsche Pflanzenzucht, Hans-Georg Lembke KG, Holtsee, Germany
- Comparison between the Moss *Physcomitrella* an *Arabidopsis*. Jens Lerchl, BASF Plant Science GmbH, Ludwigshafen, Germany
- Lipase-Catalyzed Preparation of Steryl Esters. Nikolaus Weber, Federal Center for Cereal, Potato and Lipid Research, Münster, Germany

- Titel to be announced. N. N.

Session 6 - Phenolic Lipids

11.30 - 13.30

- Occurrence and Biological Activity of Resorcinolic Lipids. Arkadiusz Kozubek, University of Wrocław, Poland
- Resorcinolic Lipids in Liposome Technology. Jerzy Gubernator, University of Wrocław, Poland
- Titel to be announced. N.N.

15.00 - 17.00 Visit of the campus at the Institute for Plant Genetics and Crop Plant Research Gatersleben see <http://www.ipk-gatersleben.de/englisch/>

Wednesday, July 18, 2001

Session 7 - Lipids in Signaling, Stress and Development

9.00-10.30

- Antinflammatory Efficacy of the Oxylin 13-HOTE. Bert Behrike, Strathmann Biotech GmbH, Hamburg, Germany
- Oxylin Signalling in Pathogen-Attacked Plants. Patrick Schweizer, IPK, Gatersleben, Germany
- Jasmonates and Octadecanoids - Signals in Plant Stress Responses and Plant Development. Claus Wasternack, Leibniz-Institute of Plant Biochemistry, Halle, Germany

11.00 - 12.30

- Lipid Binding to PSI (Photosystem I) Protein Subunits. Affons Raduriz, University of Bielefeld, Germany
- Visualization of Protein Isoprenylation in Tobacco BY-2 Cells. Thomas Bach, University of Strasburg, France
- Titel to be announced. N. N.

Poster

No 1 Studies on Amphibic Properties of Phenolic Lipids. Maria Stasluk, University of Wrocław, Institute of Biochemistry and Molecular Biology, Wrocław, Poland

No 2 Biological Monitoring Studies Aiming the Synthesis of Cardol and Δ^1 -Cardol Denis de Lima, Rozanna Muzzi, University of Mato Grosso do Sul, Institute of Chemistry, Campo Grande, Brasil

No 3 Preparation and Biologic Activity of Alkylresorcinols from Lichen Compounds Alcis Gomes, University of Mato Grosso do Sul, Institute of Chemistry, Campo Grande, Brasil

No 4 Resorcinol Lipids in Seeds of *Ailanthus Sp.* Robert Zarnowski, Agricultural University, Department of Agricultural Microbiology, Wrocław, Poland

No 5 Purification and Characterization of excised Sunflower (*Helianthus annuus L.*) Cotyledons Glyoxysome. Jridi Taouflk, Faculty of Sciences, Tunis, Tunisia

No 6 The Role of Choline-Phosphotransferase in the Synthesis of Triacylglycerols by Sunflower Seed. Saida Triki, INRST, Hammam Lif, Tunisia

No 7 Comparison of -Linoleic Acid Contents in the Evening Primrose. Joanta Marta Mol, Department of Plant Systematics, Katowice, Poland

Further information

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OTRAS NOTICIAS

SIXTH EUROPEAN A-IQS AWARD ON ENZYME TECHNOLOGY

Asociación de Químicos del Institut Quimic de Sarrià

BASES

This Award has been created as an award for works on applied research in the field of enzyme technology.

The works should be original, i.e. neither previously published nor pending publication, except in the case of patents.

This VI European A-IQS Award on Enzyme Technology will offer an award of 2400 euros to be given to the work chosen by the Jury.

This Award is addressed to all Universities, Public Research Institutions and Private Companies worldwide. Institutions with members participating in the Jury are excluded

The Jury is composed of a President, 15 members and the Secretary. The President will be designated by the Professional Group of Biochemistry and Biotechnology of A-IQS. The members of the Jury are one Professor from the IQS and a maximum of 12 representatives from the main European Enzyme producers. The Secretary will be a member of the Professional Group of Biochemistry and Biotechnology of A-IQS.

The final decision of the Jury will be taken by majority vote. In the case of a draw, the vote of the President will be decisive. The decision of the Jury will be final.

The Prize will be given to the author of the work. In cases where the awarded paper is signed by more than one person, the Prize will be given to the principal author. Depending on the quality of the work, the Jury can declare the prize void.

The works presented for the Sixth European A-IQS Award on Enzyme Technology must be submitted by mail to the Asociación de Químicos del IQS. Via Augusta, 390, 08017 Barcelona (Spain) before June, the 30th 2001, at 5:00 p.m.

The papers must be typed (double space) on DIN-A4, and be in English. Two copies of the work should be sent in a sealed envelope with the following text: «*Sixth European A-1QS Award on Enzyme Technology*». Please attach to the copies a list showing the right order of the authors, with the principal author highlighted. The works will have the following structure: TITLE (without the author's name), SUMMARY, INTRODUCTION, ...

The final decision of the Jury will be taken before October, the 29th of 2001. The papers not awarded must be retrieved by the authors within three months

after the Jury's decision. After this expiry date these documents will be destroyed.

If the authors agree, the Awarded work will be published in AFINIDAD. One of the authors will be invited to give a lecture at the IX MEETING ON INDUSTRIAL APPLICATIONS OF ENZYMES to be held in Barcelona in November 2001. The Prize will be handed over during the above event.

The Jury requests that no trade marks nor commercial names be referred to or used in the work.