

Friday, 30 January 2009 (Pentagono Room)

9.30 – 11.30

MAC-Oils Board of Council

(for MAC-Oils Partners only)

Scientific Committee:

Prof. Carlo Cannella, Italy

Prof. Antonio Malorni, Italy

Scientific Secretariat:

Dr. Gian Luigi Russo

Dr. Maria Paola Graziani

Dr. Virginia Carbone

Dr. Michele Di Stasio

Dr. Beatrice De Giulio

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Organising secretariat

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With the Patronage of:

Ministero Affari Esteri

Ministero Politiche Agricole, Alimentari e Forestali

Ministero Attuazione del Programma di Governo

With the support of:

European Commission 6th Framework Programme

AIMS OF THE MEETING

We are happy to invite you to the **Edible Oils: Properties & Comparison** Conference that will be held at the National Research Council (CNR) in Rome.

The main goal of the Conference is to contribute to the dissemination of the results of **MAC-Oils** project supported by the European Commission, Sixth Framework Programme R&D in the frame of the Fifth Research Priority "Food Quality and Safety".

MAC-Oils project concerns with individual and comparative assessment of chemical composition, safety, nutritional and sensory quality, environmental impact of eight target oils (*olive, peanut, sunflower, corn, argan, soybean, ricebran and rapeseed*) and their respective production and manufacturing methods.

The Conference is structured in five sessions where, in parallel MAC-Oils representatives and invited experts will present data on topics related to the main subjects of the Conference.

According to the aims of MAC-Oils project, the Conference is addressed particularly at scientists and technologists in the field of edible oils, small and medium-sized enterprises, consumer associations.

We wish to thank the European Commission for financial and intellectual support and our Colleagues at the National Research Council who have contributed to the establishment of this Conference

We hope you will enjoy the international scientific exchange and the magic atmosphere of the city of Rome



Edible Oils: Properties & Comparison

*Final Conference of the
European Project MAC-Oils:
Mapping And Comparing Oils*



**Rome, Italy
28-30 January 2009**

**National Research Council
(CNR)**

Piazzale Aldo Moro, 7

Programme

www.isa.cnr.it / www.mac-oils.eu

Wednesday, 28 January 2009 (Marconi Hall)

14.00-18.00

Registration

15.00-15.30

Welcome and Opening

Authorities welcome

Plenary Opening Session

Chairs: Frank Amoneit, Germany – Anne Rossignol-Castera, France

15.30-16.15: *Opening Lecture*

Prof. Gabriele Riccardi, Italy

Nutrition and prevention of chronic diseases: a unifying nutritional strategy

16.30-17.00

Dr. Ignace Debruyne, Belgium

Oils and fats in industry: an update on changing markets and technology

17.00-17.30

Prof. Melvyn F. Askew, UK

Consumer attitudes in edible oils purchasing and consumption

8.30 pm Social Dinner (Casa dell'Aviatore)

Thursday, 29 January 2009 (Marconi Hall)

Oil crop cultivation

Chairs: Enzo Perri, Italy – Fathi AbD El Hadi, Israel - Mohamed Ayadi, Tunisia

09.00-09.30

Dr. Arnon Dag, Israel

Results of MAC-Oils project: the effect of cultivation practice on oil quality

09.30-10.00

Prof. Giovanni Aliotta, Italy

The spread of edible oil crops around the world: ethnobotany and biodiversity

10.00-10.15 *Discussion*

Oil extraction, conservation and packaging

Chairs: Marileusa Chiarello, Brazil – Colin Crews, UK

10.15-10.45

Dr. Zohar Kerem, Israel

Results of MAC-Oils project on the industrial features and packaging of edible oils

10.45-11.15

Dr. Etienne Deffense, Belgium

Chemical and physical refining processes

11.15-11.30 *Discussion*

11.30-12.00 pm Coffee Break

Physicochemical properties of oils

Chairs: Amalia Carelli, Argentina – Stavroula Skoulika, Greece

12.00-12.30

Dr. Rosaria Cozzolino, Italy

Results of MAC-Oils Project on physicochemical properties of oils and instrumental methods used for edible oil analyses

12.30-13.00

Prof. Raffaele Sacchi, Italy

Edible oils: from composition to molecular gastronomy

13.00-13.15 *Discussion*

1.15 - 3.00 pm Lunch (Casa dell'Aviatore)

Sensory properties and consumers acceptability of oils

Chairs: Ramon Aparicio, Spain - Bertrand Matthaus, Germany

15.00-15.30

Dr. Mario Paolo Pellicano, Italy

Results of MAC-Oils project on the organoleptic properties of edible oils

15.30-16.00

Dr. Saskia M. van Ruth, Netherlands

Innovative instrumental characterisation of the volatile flavours of oils and its use in oil authentication

16.00-16.30

Prof. Rosangela Marchelli, Italy

DNA methods to assess oil authenticity

16.30-16.45 *Discussion*

Risks and benefits of oil consumption

Chairs: Zoubida Charrouf, Morocco - Mokhtar Zarrouk, Tunisia

16.45-17.15

Dr. Rosalba Giacco, Italy

Results of MAC-Oils project on the healthy properties of edible oils

17.15-17.45

Prof. Francesco Visioli, France

Health effects of micronutrients present in edible oils.

17.45-18.00 *Discussion*

Closing Remarks