

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
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Dr. Beatrice De Giulio

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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

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 Vissioli, France*Health effects of micronutrients present in edible oils.*17.45-18.00 *Discussion***Closing Remarks**