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7th Euro Fed Lipid Congress

LIPIDS, FATS AND OILS

From Knowledge to Application

18 – 21 October 2009
Congress Graz
Austria

PROGRAMME

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Oils & Fats
Animal Feed

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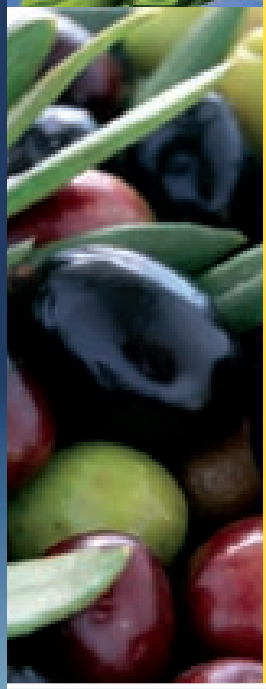

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The European Federation for the Science and Technology of Lipids (Euro Fed Lipid) cordially invites you to attend its 7th International Congress

Lipids, Fats and Oils

From Knowledge to Application

18-21 October 2009,
Congress Graz, Austria

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Katalin Kövari	Bunge Europe, Budapest, Hungary (deceased)
Michel Lagarde	INSERM INSA Lyon, Villeurbanne, France
Martin Mittelbach	University of Graz, Austria
Friedrich Spener	University of Graz, Austria
Karl-Heinz Wagner	University of Vienna, Austria

Organisation: Euro Fed Lipid Headquarters, Frankfurt

Frank Amoneit
Sevim Saritaş

INVITATION

The motto of the upcoming Euro Fed Lipid Congress 2009 in Graz will be “From Knowledge to Application”, emphasizing the most important link between basic and applied research. The mutual interest of people from academics and industry in lipid science and fats & oils technology has always been the driving force of this conference series which started 2000 in Würzburg and was continued in Strasbourg (2002), Edinburgh (2004), Madrid (2006), Gothenburg (2007) and Athens (2008). Euro Fed Lipid Congresses quickly became more and more attractive for experts from universities, research institutes and industry, resulting in a recent number of 600-800 participants.

The industrial, medical and biological relevance of lipids and oils is firmly established, but molecular details of how these molecules mediate their function remained obscure in many instances. Recent advances in biotechnology, biochemistry, lipidomics, metabolomics and bioinformatics as well as industrial and biomedical applications led to much progress in the field aimed at the benefit of humans. To address the various academic and industrial aspects of lipidology, four main themes were chosen for the Euro Fed Lipid Congress 2009 in Graz, namely Lipid Sources, Lipid Technology, Lipid Bioscience and Lipids in Health and Nutrition.
We hope to welcome you in October in the beautiful city of Graz for the most exiting fats & oils meeting in Europe.

Frédéric Staat
President of Euro Fed Lipid

Günther Daum
Congress Chairman

Photo: Sissi Furgler

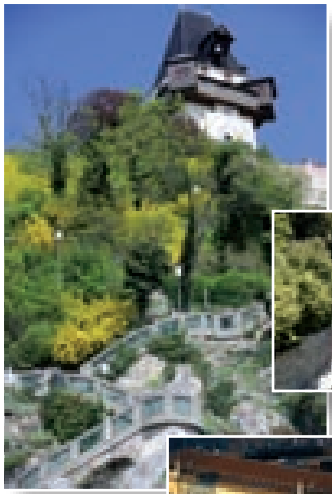
AN INTRODUCTION TO GRAZ

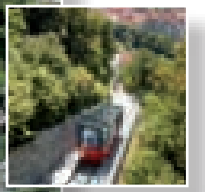
Participants of the Euro Fed Lipid Congress 2009 who find some time for sightseeing as well as accompanying persons will certainly appreciate the beauties of Graz and its surroundings. The first significant date in Graz’s history is the year 1128, marking the first documented reference to the city. 250 years later, Graz was designated capital of „Inner Austria“ and became residence to the Habsburg dynasty until 1619. In the subsequent decades, Italian architects and craftsmen literally shaped the city with their building skills, which gave Graz a touch of a Southern European city. The bell tower and clock tower that crown the Schlossberg became well known landmarks of Graz.

Since then, the city has distinguished itself primarily in the worlds of science, culture and technology. Today, Graz is the capital of the province of Styria. With about a quarter of a million inhabitants, Graz is Austria’s second largest city. In 1999, the exceptional city centre of Graz became a UNESCO world cultural heritage site. 2003 was one of the most significant years in the history of Graz. The city was named „Cultural Capital of Europe“, and a colourful cultural program attracted visitors from all over the world.

Academic education has always been a major issue in Graz. The Karl Franzens University, the Graz University of Technology, the Medical University, the University of Music and Dramatic Arts, the Fachhochschule Joanneum and the Fachhochschule Campus 02 recently attracted almost 40,000 students from over 100 countries. One of the Founding Fathers of scientific institutions and a great supporter of fundamental and applied research in Styria was Archduke John of Austria who died 150 years ago. After his military career, John – a brother of Emperor Franz II – developed a great interest for nature, technology and agriculture. In 1811, he laid the foundation for the Joanneum in Graz, the predecessor of the Graz University of Technology. Another important foundation was the Berg- und Hüttenmännische Lehranstalt, which became the University of Leoben in 1849.

Back to the present days, Graz has become an international center of lipid research. Institutes at the Karl Franzens University, the Graz University of Technology and the Medical University contribute successfully to the bioscience and biotechnology of lipids. This scientific background has set the stage for the Euro Fed Lipid Congress 2009 in Graz.





Sunday, 18 October 2009

	Stefaniensaal
13.50-15.30	Registration
15.30-15.45	Welcome
15.45-16.30	PLENARY LECTURE DGF Normann Medal Lecture
16.30-17.30	PLENARY LECTURE European Lipid Science Award Lecture
17.30-19.00	Opening Mixer + Poster Session A Poster Session area

Monday, 19 October 2009

	Stefaniensaal	Kammermusiksaal
09.00-10.00	PLENARY LECTURE European Lipid Technology Award	
10.00-10.30	Coffee and Tea Break	
10.30-10.50	Oleochemistry	Lipids in Human Nutrition
10.50-11.10		
11.10-11.30		
11.30-11.50		
11.50-12.10		
12.10-13.30	Lunch	
13.30-13.50	Developments in Processing Technology	Lipid Asscociated Disorders
13.50-14.10		
14.10-14.30		
14.30-14.50		
14.50-15.10		
15.10-15.40	Coffee and Tea Break	
15.40-16.10	Poster Session B	
16.10-16.30	Developments in Processing Technology	Lipid Asscociated Disorders
16.30-16.50		
16.50-17.10		
17.10-17.30		
17.30-17.50		
17.50-19.00	Poster Session C	

- Lipid Technology
- Lipid Bioscience
- Lipids in Health and Nutrition
- Lipid Sources
- Hot Topics

TIMETABLE

Monday, 19 October 2009

	Saal Steiermark	Casineum	Conference Room 7
09.00-10.00			
10.00-10.30	Coffee and Tea Break		
10.30-10.50	Lipid Analytical Techniques	Frying Oils and Frying Technology	Microbial Lipids
10.50-11.10			
11.10-11.30			
11.30-11.50			
11.50-12.10			
12.10-13.30	Lunch		
13.30-13.50	Lipid Oxidation	Lipids in Animal Science	Microbial Lipids
13.50-14.10			
14.10-14.30			
14.30-14.50			
14.50-15.10			
15.10-15.40	Coffee and Tea Break		
15.40-16.10	Poster Session B		
16.10-16.30	Lipid Oxidation	Lipids in Animal Science	Lipids in Pharmaceutics and Cosmetics
16.30-16.50			
16.50-17.10			
17.10-17.30			
17.30-17.50			
17.50-19.00	Poster Session C		

Tuesday, 20 October 2009

	Stefaniensaal	Kammermusiksaal
09.00-09.20	PLENARY LECTURE AFECG Chevreul Medal Lecture	
09.20-09.40		
09.40-10.00		
10.00-10.30	Coffee and Tea Break	
10.30-10.50	Developments in Processing Technology	Lipid Asscociated Disorders
10.50-11.10		
11.10-11.30		
11.30-11.50		
11.50-12.10		
12.10-13.30	Lunch	
13.30-13.50	Olive Oil	Lipids in Human Nutrition
13.50-14.10		
14.10-14.30		
14.30-14.50		
14.50-15.10		
15.10-15.40	Coffee and Tea Break	
15.40-16.00	Oleochemistry	Lipids in Human Nutrition
16.00-16.20		
16.20-16.40		
16.40-17.00		
17.00-17.20		
18.00		
20.00	Congress Dinner	

- Lipid Technology
- Lipid Bioscience
- Lipids in Health and Nutrition
- Lipid Sources
- Hot Topics

Tuesday, 20 October 2009

	Saal Steiermark	Casineum	Conference Room 7
09.00-09.20			
09.20-09.40			
09.40-10.00			
10.00-10.30	Coffee and Tea Break		
10.30-10.50	Plant Seed Oils	Lipid Oxidation	Lipid Analytical Techniques
10.50-11.10			
11.10-11.30			
11.30-11.50			
11.50-12.10			
12.10-13.30	Lunch		
13.30-13.50	Palm Oil	Enzymatic Modification of Lipids	Lipidomics
13.50-14.10			
14.10-14.30			
14.30-14.50			
14.50-15.10			
15.10-15.40	Coffee and Tea Break		
15.40-16.00	Palm Oil	Enzymatic Modification of Lipids	Lipidomics
16.00-16.20			
16.20-16.40			
16.40-17.00			
17.00-17.20			
18.00			General Assembly
20.00	Congress Dinner		

Wednesday, 21 October 2009

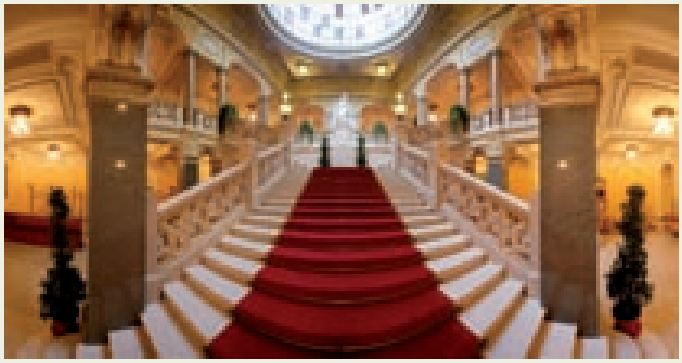
	Stefaniensaal	Kammermusiksaal
08.30-08.50	Olive Oil	Plant Seed Oils
08.50-09.10		
09.10-09.30		
09.30-09.50		
09.50-10.10		
10.10-10.40	Coffee and Tea Break	
10.40-11.00	Olive Oil	Plant Seed Oils
11.00-11.20		
11.20-11.40		
11.40-12.00		
12.10-12.50	PLENARY LECTURE	
12.50-13.00	Closing Remarks Invitation to Munich 2010	

- Lipid Technology
- Lipid Bioscience
- Lipids in Health and Nutrition
- Lipid Sources
- Hot Topics

TIMETABLE

Wednesday, 21 October 2009

Saal Steiermark	Casineum	Conference Room 7
Fish Oil	Physical Properties of Lipids	Hot Topic Symposium
Coffee and Tea Break		
Fish Oil	Physical Properties of Lipids	Developments in Processing Technology



Sunday, 18 October 2009 — Afternoon

PLENARY LECTURES

Stefaniensaal / Plenary Hall

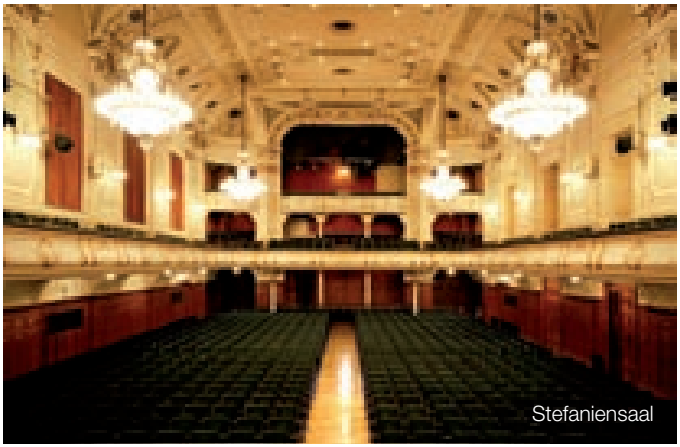
Chair: Frédéric Staat, Günther Daum and Uwe Bornscheuer

15.30-15.45 **WELCOME AND OPENING**

15.45-16.30 DGF NORMANN MEDAL LECTURE
Fats and Oils as Renewable Feedstock for Chemistry
J.O. Metzger, Oldenburg/Germany

16.30-17.30 EUROPEAN LIPID SCIENCE AWARD LECTURE
Pathway under Construction: The Catabolism of Fat in Adipose and Non-adipose Tissues
R. Zechner, Graz/Austria

17.30-19.00 **Opening Mixer and Poster Session A – Poster Area**


Stefaniensaal

SCIENTIFIC PROGRAMME – LECTURES

Monday, 19 October 2009 — Morning

PLENARY LECTURE

Stefaniensaal / Plenary Hall

Chair: Frédéric Staat and Fritz Spener

09.00-10.00 EUROPEAN LIPID TECHNOLOGY AWARD
Impact of *trans* Fat Nutrition Labeling on the US Edible Oil Industry
G.R. List, Peoria, IL/USA

10.00-10.30 **Coffee and Tea Break**

Lipid Technology: Oleochemistry

Stefaniensaal / Plenary Hall

Chair: Martin Mittelbach and Jürgen O. Metzger

10.30-11.10 KEYNOTE LECTURE
Solid Catalysts for the Selective Use of Glycerol as Natural Organic Building Block
J. Barrault, F. Jérôme, Y. Pouilloux, Poitiers/France

11.10-11.30 **Continuous Biphasic Telomerisation of Glycerol with Butadiene**
A. Behr, J. Leschinski, Dortmund/Germany

11.30-11.50 **New Pathways for the Utilization of Glycerol**
C. Bachler, S. Lux, P. Stehring, M. Mittelbach, M. Siebenhofer, Graz/Austria

11.50-12.10 **Pyrolysis of Triacylglycerols and Fatty Acids**
J. Smidrkal, Z. Belohlav, V. Filip, P. Zamostny, V. Bierhanzl, Prague/Czech Republic

12.10-13.30 **Lunch Break**

Lipid Bioscience: Lipid Analytical Techniques

Saal Steiermark

Chair: Harald Köfeler and Lanfranco Conte

10.30-11.10 KEYNOTE LECTURE
From Lipid Profiling to Lipid Fingerprinting. New Lipidomic Techniques for Metabolomic Analysis
I. Feussner, Göttingen/Germany

11.10-11.30 **Determination of Mineral Oil in Sunflower Seed Oil – Results of an Interlaboratory Comparison**
F. Ulberth, L. Karasek, T. Wenzl, Geel/Belgium

11.30-11.50 **Profiling of Acyl-CoAs in Biological Tissues using Online SPE-LC-FTMS (Orbitrap)**
C. Magnes, M. Suppan, P. Kienesberger, T.R. Pieber, F.M. Sinner, Graz/Austria

11.50-12.10 **Gangliosides Characterization and Quantification in Milk**
S. Marmesat, A. Laurdeau, F. Vanrobaeys, F. Giuffrida, Lausanne/Switzerland

12.10-13.30 **Lunch Break**

Monday, 19 October 2009 — Morning

Lipids in Health and Nutrition: Lipids in Human Nutrition

Kammermusiksaal

Chair: Brigitte Winklhofer-Roob and Philip Calder

10.30-11.10 KEYNOTE LECTURE
Polyunsaturated Fatty Acids and Inflammatory Processes - Mechanisms of Action and Therapeutic Possibilities
P.C. Calder, Southampton/United Kingdom

11.10-11.30 **Absorption of Endogenous Endotoxins during Lipid Digestion**
M.C. Michalski, F. Laugerette, C. Vors, N. Peretti, C. Soulage, A. Géloën, Lyon/France

11.30-11.50 **Application of Lipid Emulsion for Neurological Disease**
P.C. Kane, T.M. Wnorowski, E. Kane, M.O. Speight, Millwill, NJ/USA,

11.50-12.10 **Effect of Graded Levels of Dietary n-3/n-6 PUFA on Blood and Brain Lipids**
N.M. Bandarra, S. Migueis, C. Ramos, I. Batista, M.L. Nunes, S.V. Martins, P.A. Lopes, C.M. Alfaia, M.L. Andrade, J.A.M. Prates, P. Rodrigues, Lisbon/Portugal

12.10-13.30 Lunch Break

Lipid Technology: Frying Oils and Frying Technology

Casineum

Chair: Michael Murkovic and Christian Gertz

10.30-10.50 KEYNOTE LECTURE
Means for Prolonging the Stability of Frying Fats and Oils
Ch. Gertz, Hagen/Germany

10.50-11.10 **Engineering Approach for Standardization of Frying Processes in Household Fryers**
K. Franke, U. Strijowski, Quakenbrück/Germany

11.10-11.30 **Determination of Total Polar Material in Frying Oil by Using Accelerated Solvent Extractor (ASE)**
Z. Zainal, H.D. Isengard, Stuttgart/Germany

11.30-11.50 **Formation of Volatile Degradation Products of Refined and Native Rapeseed and Sunflower Oil during Frying**
B. Matthäus, H. Ghellai, Münster/Germany

11.50-12.10 **Functional Protein Solutions from Whey and Egg Inhibit Oil Pickup in Fully Fried, Battered, and Breaded Products**
R.G. Brannan, E. Mah, M. Schott, A.S. Myers, Athens, OH/USA

12.10-13.30 Lunch Break

SCIENTIFIC PROGRAMME – LECTURES

Monday, 19 October 2009 — Morning

Lipid Sources: Microbial Lipids

Conference Room 7

Chair: Sepp Kohlwein and Alexander Steinbüchel

10.30-11.10 KEYNOTE LECTURE
Engineering Microbial Cells for Isoprenoid Biosynthesis
C. Schmidt-Dannert, St. Paul, MN/USA

11.10-11.30 **Fatty Acid Lipotoxicity in the Yeast: To Store or not to Store, this is the Question**
M. Connerth, T. Czabany, G. Zellnig, E. Leitner, G. Daum, Graz/Austria

11.30-11.50 **Squalene vs Ergosterol Formation by *Saccharomyces cerevisiae* under Different Culture Conditions**
F. Mantzouridou, E. Naziri, M. Tsimidou, Thessaloniki/Greece

11.50-12.10 **to be announced**

12.10-13.30 Lunch Break

Kammermusiksaal

Monday, 19 October 2009 — Afternoon

Lipid Technology: Developments in Processing Technology

Stefaniensaal / Plenary Hall

Chair: Gunter Börner and Wim de Greyt

The Processing session is dedicated to the memory of the late Katalin Kövari

Euro Fed Lipid Board Member and member of the scientific committee Dr. Katalin Kövari passed away 5 March 2009.

Katalin was a Chemical engineer who graduated from Technical University of Budapest, Hungary and received a PhD at the same university. She started her professional career as a professor-assistant at the Department of Agricultural Chemistry. She taught for 8 years and carried out research projects at the University of Budapest, covering almost all sectors of the food industry.

In 1976 she joined the Hungarian Vegetable Oil Industry, working at the R&D Center. Her main activities included process development in crushing, refining and new product development, oils/ fats/ margarine/ lecithin/ sterol/ CLA and biodiesel.

After the privatization of the Hungarian Oil Industry in 1992 she became the R&D Director of the Cereol Group. Following the take over by Bunge in 2002, she worked as R&D Director of Bunge Europe. Since 2008, Katalin served as Senior Advisor to R&D sharing her knowledge and expertise in all fields related to fats and oil processing technology

13.30-14.10 KEYNOTE LECTURE
The Development of Healthy, Shelf-stable Foods Enriched with Stearidonic Acid
Ph.S. Kerr, M. Leonard, D. Welsby, E.F. Sanders, St. Louis, MO/USA

14.10-14.30 **CLA-rich Soy Oil Production and Quality**
A. Proctor, Fayetteville, AR/USA

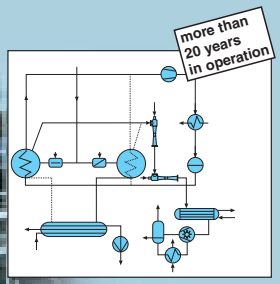
14.30-14.50 **Recent Developments in Edible Oil Deodorisation**
J.J. De Kock, W. De Greyt, Zaventem/Belgium

14.50-15.10 **Recovery of Polyphenols, Tocopherols and Sterols from Rapeseed Deodorizer Distillate**
F. Meyer, R. Eggers, Hamburg/Germany, K. Oehlke, B. Harbaum-Piayda, K. Schwarz, Kiel/Germany

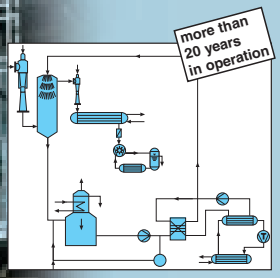
15.10-16.10 **Coffee and Tea Break and Poster Session B**

Körting

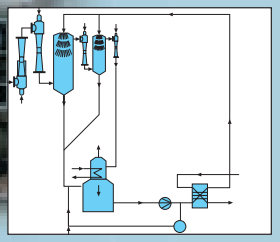
Clean and Efficient Vacuum Systems!



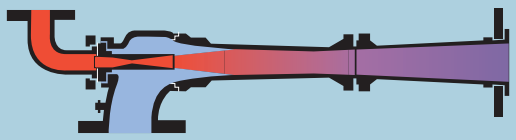
ICE (DRY) Condensing
Ice or dry condensation system – the most efficient system for large capacities with lowest energy consumption and minimum amount of waste water.



ACL (cold)
Alkaline condensate loop with refrigeration system – with low energy consumption and low amount of waste water.



ACL (warm)
Alkaline condensate loop operating at normal cooling water temperature – low cost system with clean cooling water; maintenance free.



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Monday, 19 October 2009 — Afternoon

Lipid Technology: Developments in Processing Technology

Stefaniensaal / Plenary Hall

Chair: Gunter Börner and Wim de Greyt

16.10-16.30 **Developments in Enzymatic Degumming**
W.D. Cowan, Chesham/GB, N. Korsholm, H.C. Holm, Bagsvaerd/DK, H.S, Yee, Kuala Lumpur/MAL

16.30-16.50 **Fish Oil: Production and Use Now and in the Future**
I.H. Pike, Marlow/United Kingdom, A. Jackson, St. Albans/United Kingdom

16.50-17.10 **Reduction of Persistent Organic Pollutants in Fish Oil by Short Path Distillation – Process Optimization and Effect on Oil Quality**
Å. Oterhals, M.H.G. Berntssen, Bergen/Norway

17.10-17.30 **Hardening – Hydrogenation of Fatty Acid / Methyl Ester in a Fixed Bed Reactor**
T. Schaaf, H. Greven, Frankfurt am Main/Germany

17.30-17.50 **Isomerization and Polymerization of Sunflower Oil Polyenoic Fatty Acids under High Temperatures**
V. Filip, K. Cihelkova, M. Zarubova, I. Hradkova, J. Smidrkal, Prague/Czech Republic

17.50-19.00 **Poster Session C**

SCIENTIFIC PROGRAMME – LECTURES

Monday, 19 October 2009 — Afternoon

Lipid Bioscience: Lipid Oxidation

Saal Steiermark

Chair: Karl-Heinz Wagner and Michel Lagarde

13.30-14.10 KEYNOTE LECTURE
Oxidative Stress: Plasma Lipoprotein Oxidation and the Protective Role of Micronutrients
H. Sies, Düsseldorf/Germany

14.10-14.30 **Anti Inflammatory Effects of HDL against LDL Oxidation in Post and Premenopausal Women**
G. Akalin, G. Yorulmaz, I. Erdoğan, B. Efe, O. Alatas, A. Akalin, N. Kebapcı, Eskisehir/Turkey

14.30-14.50 **Simulation Studies of Oxidized Lipids in Model Membranes**
T. Stockner, Seibersdorf/Austria

14.50-15.10 **Bio-antioxidants of Natural Origin – Antiradical and Antioxidant activity. Correlation between Experimental and Theoretical Data**
V.D. Kancheva, Sofia/Bulgaria

15.10-16.10 **Coffee and Tea Break and Poster Session B**

16.10-16.30 **Use of Conventional and Omics-based Methods to Determine Oxidative Stress – A Critical Overview**
K.-H. Wagner, S. Knasmüller, M. Misik, Vienna/Austria

16.30-16.50 **Lipoxygenation of Docosahexaenoic Acid. Characterization of a Docosatriene Active on Platelets and Adipocytes**
M. Lagarde, P. Chen, J. Lefils, E. Véricel, N. Bernoud-Hubac, M. Guichardant, Villeurbanne/ France

16.50-17.10 **Redox Cycle of Caffeic Acid with Endogenous Ascorbic Acid and α-Tocopherol Influences Lipid Oxidation in Tissues**
I. Medina, J. Iglesias, M. Pazos, Vigo/Spain

17.10-17.30 **Kinetic Studies of Heme-mediated Lipid Oxidation in Marine Lipids Measured by Consumption of Dissolved Oxygen**
A.K. Carvajal, T. Rustad, R. Mozuraityte, I. Storrø, Trondheim/Norway

17.30-17.50 **Formation of Hydroperoxides in Steryl Fatty Acid Ester**
M. Lehtonen, A.-M. Lampi, V. Piironen, Helsinki/Finland

17.50-19.00 **Poster Session C**

Monday, 19 October 2009 — Afternoon

Lipids in Health and Nutrition: Lipid Asscociated Disorders

Kammermusiksaal

Chair: Rudolf Zechner and Gerhard Kostner

13.30-14.10 KEYNOTE LECTURE
Partners in Crime for Cardiovascular Disease: Lipids and Inflammation
Th.J.C. Van Berkel, J. Kuiper, M. Van Eck, Leiden/The Netherlands

14.10-14.30 **Adipose Triglyceride Lipase Deficiency Strongly Affects Macrophage Morphology and Function and Significantly Reduces Atherosclerosis in LDLR-deficient Mice**
D. Kratky, B. Radovic, E. Aflaki, Graz/Austria, B. Lammers, Leiden/The Netherlands, M. Buchebner, N. Rathke, E. Fröhlich, W. Sattler, G. Haemmerle, S. Levak-Frank, R. Zechner, Graz/Austria, M. van Eck, Leiden/ The Netherlands, P. Chandak, Graz/Austria

14.30-14.50 **Human Macrophage Cholesterol Efflux Potential is Enhanced by HDL-associated 17-beta Estradiol Fatty Acyl Esters**
R.M. Badeau, J. Metso, K. Wähälä, M.J. Tikkanen, M. Jauhiainen, Helsinki/Finland

14.50-15.10 **Molecular Pathways of CLA-induced Apoptosis under Different Fat Based Diets in Obese Zucker Rats**
P.A. Lopes, S.V. Martins, C.M. Alfaia, R.S.J. Viana, R.M. Ramalho, M.S. Pinho, M.F. Castro, C.M.P. Rodrigues, J.A.M. Prates, Lisbon/Portugal

15.10-16.10 **Coffee and Tea Break and Poster Session B**

16.10-16.30 **Endogenous Modulation of Glutamate Transport in Nerve Terminals by Membrane Cholesterol**
T. Borisova, R. Sivko, N. Krisanova, A. Borisov, Kiev/Ukraine

16.30-16.50 **Peroxidized Fatty Acids in the Diet, Liver Inflammation, and Hepatocarcinogenesis**
B. Grasl-Kraupp, S. Sagmeister, H. Berger, E. Haslinger, Vienna/Austria, A. Zeb, M. Murkovic, Graz/Austria, N. Rohr-Udilova, K. Stolze, W.W. Huber, Vienna/Austria

16.50-17.10 **Omega 3 and 6 Dietary Content Associated to Inflammatory Cytokines Biomarkers**
P. Rodrigues, S.V. Martins, M.L. Andrade, C. Ramos, N.M. Bandarra, J A. Prates, Lisbon/Portugal

17.10-17.30 **Methylation of Phosphatidylethanolamine is required for Biogenesis and Stability of Triglyceride-rich Particles: Impaired Chylomicron Metabolism in PEMT-knock-out Mice**
A. Wagner, G. Hörl, S. Frank, G. Höfler, E. Steyrer, Graz/Austria

17.30-17.50 **Myeloperoxidase in Health and Disease**
E. Malle, W. Sattler, Graz/Austria

17.50-19.00 **Poster Session C**

SCIENTIFIC PROGRAMME – LECTURES

Monday, 19 October 2009 — Afternoon

Lipids in Health and Nutrition: Lipids in Animal Science

Casineum

Chair: Giuseppe Bee and Stefaan de Smet

13.30-14.10 KEYNOTE LECTURE
***trans* Fatty Acids from Ruminants: A Health Issue or not?**
J.M. Chardigny, C. Malpuech-Brugere, B. Morio, Clermont-Ferrand/France

14.10-14.30 **Distribution of Individual *trans* Fatty Acids (tFA) and Conjugated Fatty Acids (CLA) in Dairy and Pseudo-dairy Products**
K. Kuhnt, G. Jahreis, Jena/Germany

14.30-14.50 **More Unsaturated Fatty Acids in Dairy: Opportunities and Threats**
A. Elgersma, Wageningen/The Netherlands

14.50-15.10 **Transport of *trans* Fatty Acids in Dairy Cows**
E. Vargas-Bello-Perez, P. Garnsworthy, Nottingham/United Kingdom

15.10-16.10 **Coffee and Tea Break and Poster Session B**

16.10-16.50 KEYNOTE LECTURE
Animal Nutrition and Lipids in Animal Products and their Contribution to Human Intake and Health
D.I. Givens, Reading/United Kingdom

16.50-17.10 **Improvement of Fatty Acid Composition in Common Carp (*Cyprinus carpio*) Muscle**
J. Mráz, Vodnany/Czech Republic, J. Pickova, Uppsala/Sweden

17.10-17.30 **Optimization of Fatty Acid Composition in the Diet for Female Broodstock Eels**
C. Jacobsen, Kgs. Lyngby/Denmark, J. Tomkiewicz, J. Støttrup, Charlottenlund/Denmark

17.30-17.50 **Nutritive and Antioxidative Potential of Fresh and Stored Pomegranate Industrial by-product as a Novel Beef Cattle Feed**
A. Shabtay, H. Eitam, A. Brosh, A. Orlov, Ramat Yishay/Israel, Z. Kerem, Rehovot/Israel

17.50-19.00 **Poster Session C**

Monday, 19 October 2009 — Afternoon

Lipid Sources: Microbial Lipids

Conference Room 7

Chair: Sepp Kohlwein and Alexander Steinbüchel

13.30-14.10 KEYNOTE LECTURE
Lipid Biosynthesis and Production in Bacteria
A. Steinbüchel, Münster/Germany

14.10-14.30 **Biosynthesis of Triacylglycerols in *Rhodococcus spp.*: Competition between Metabolic Pathways of Different Storage Compounds**
H.M. Alvarez, M.A. Hernández, Comodoro Rivadavia/ Argentina

14.30-14.50 **Role of Acyl Transferases in Lipid Accumulation and Lipid Profile in the Oleaginous Yeast *Yarrowia lipolytica***
J.M. Nicaud, A. Beopoulos, R. Haddouche, P. Kabran, T. Chardot, Thiverval-Grignon/France

14.50-15.10 **Commercial Production of Eicosapentaenoic Acid by Fermentation of Engineered Yeast**
Q.Q. Zhu, Z. Xue, N. Yadav, P. Sharpe, S. Damude, D. Xie, D. Short, R. Hong, A. Kinney, B. Tyreus, Wilmington/USA

15.10-16.10 Coffee and Tea Break and Poster Session B

Lipids in Health and Nutrition: Lipids in Pharmaceutics and Cosmetics

Conference Room 7

Chair: Ruth Prassl and Ijeoma F. Uchegbu

16.10-16.50 KEYNOTE LECTURE
Engineering Nanoparticles for Pharmaceutical Applications
I.F. Uchegbu, A.G. Schatzlein, London/United Kingdom

16.50-17.10 **Sterically Stabilized Liposomes for Non-invasive Peptide Delivery to the Lung**
R. Prassl, B. Stark, F. Andreae, Graz/Austria

17.10-17.30 **Phenolipids: Novel Phenolics Enriched Lecithin for Functional and Pharmaceutical Applications**
M.F. Ramadan, Zagazig/Egypt

17.30-17.50 **Diuretic Activity of non Polar Parsley Seed Fractions**
S.Y. Al-Okbi, Z.A. Hassan, M. El-Mazar, N.M. Ammar, L.T.A. El-Kassem, H.F. El-Bakry, Cairo/Egypt

17.50-19.00 Poster Session C

SCIENTIFIC PROGRAMME – LECTURES

Tuesday, 20 October 2009 — Morning

PLENARY LECTURE

Stefaniensaal / Plenary Hall

Chair: Frédéric Staat and Anne Le Guillou

09.00-10.00 AFECG Chevreul Medal Lecture
Questions No One Is Asking
A. Dijkstra, St. Eutrope-de-Born/France

10.00-10.30 Coffee and Tea Break

Lipid Technology: Developments in Processing Technology

Stefaniensaal / Plenary Hall

Chair: Gunter Börner and Wim de Greyt

The Processing session is dedicated to the memory of the late Katalin Kövari

10.30-10.50 **Structural Diversity of MCPD Esters in Food: Significance and Analytical Challenges**
W. Seefelder, Lausanne/Switzerland

10.50-11.10 **The Effect of the Refining Process Conditions on Contaminant Removal and Side Reaction Products Formation**
G. van Duijn, Vlaardingen/The Netherlands

11.10-11.30 **Investigation of the Mechanism of the Formation of 3-MCPD Esters during Oil Refining**
K. Hrncirik, Vlaardingen/The Netherlands

11.30-11.50 **Potential Ways of Reduction of 3-MCPD Esters in Vegetable Oils/ Data on Mitigation**
B. Matthäus, K. Vosmann, Münster/Germany

11.50-12.10 **Enzymatic Method to Remove 3-MCPD Esters from Vegetable Oils**
U.T. Bornscheuer, M. Hesseler, Greifswald/Germany

12.10-13.30 Lunch Break

Tuesday, 20 October 2009 — Morning

Lipid Sources: Plant Seed Oils

Saal Steiermark

Chair: Ivo Feussner and Johnathan Napier

10.30-11.10 KEYNOTE LECTURE
Control of Seed Oil Accumulation in *Arabidopsis*
L. Kunst, G. Haughn, V. Katavic, Y. Yu, Z. Lifang, L. Shi, Vancouver/Canada

11.10-11.30 **Enzymes in the Formation of Oxygenated Long Chain Fatty Acids for Plant Polyester**
R. Franke, L. Schreiber, Bonn/Germany

11.30-11.50 **Defects in Fatty Acid Activation Affect Fertility in Arabidopsis**
M. Fulda, D. Jessen, Göttingen/Germany

11.50-12.10 **Long-chain α,ω-difunctional Fatty Acids from Cutins and Suberins**
J. Graca, S. Santos, Lisbon/Portugal

12.10-13.30 **Lunch Break**

Lipids in Health and Nutrition: Lipid Asscociated Disorders

Kammermusiksaal

Chair: Rudolf Zechner and Gerhard Kostner

10.30-10.50 **The Vitamin E Binding Protein Afamin is associated with the Metabolic Syndrome and Infertility**
H.D. Dieplinger, G. Wietzorrek, S. Olscher, S. Kiechl, S. Willeit, G. Wakonigg, Innsbruck/Austria, W. Engel, Göttingen/Germany, F. Kronenberg, Innsbruck/Austria

10.50-11.10 **Comparative Gene Identification-58 (CGI-58)-deficiency in Mice: Evidence for a Major Role of CGI-58 in Acylceramide Formation**
F.P.W. Radner, G. Haemmerle, R. Zechner, Graz/Austria

11.10-11.30 **Salatrim™, a Short-chained Fatty Acid Based Low-caloric Fat Alters Adipose and Hepatic Gene-expression and Ectopic Lipid Deposition in Obese Mice on a Weight-loss Program**
L.I. Hellgren, Kgs. Lyngby/Denmark, L. Lauritzen, M.H. Pedersen, Copenhagen/Denmark

11.30-11.50 **Fatty Acid-induced Lipotoxicity in Yeast Operates through Distinct Mechanisms**
S.D. Kohlwein, J. Petschnigg, H. Wolinski, D. Kolb, G. Zellnig, C.F. Kurat, K. Natter, Graz/Austria

11.50-12.10 **Novel Anti-aging Small Molecules Greatly Extend Yeast Life Span by Specifically Targeting a Mechanism Linking Lipid Dynamics and Longevity**
V.I. Titorenko, A. Goldberg, T. Boukh-Viner, P. Kyryakov, S. Bourque, A. Beach, M. Burstein, V. Richard, S. Rampersad, S. Milijevic, Montreal/Canada

12.10-13.30 **Lunch Break**

SCIENTIFIC PROGRAMME – LECTURES

Tuesday, 20 October 2009 — Morning

Lipid Bioscience: Lipid Oxidation

Casineum

Chair: Karl-Heinz Wagner and Michel Lagarde

10.30-10.50 **Advances in Lipid Oxidation Research Methodology**
F.J.H.M. Jansen, R.T.M. Tijssen, Vlaardingen/The Netherlands

10.50-11.10 **Oxidative Stability of Oil Bodies**
D.A. Gray, Nottingham/United Kingdom, I.D. Fisk, D.A. White, M. Lad, G. Payne, Loughborough/United Kingdom

11.10-11.30 **Effect of Emulsifier Type, Iron and pH on the Oxidative Stability of 5% Fish Oil-in-water Emulsions**
N. Skall Nielsen, A.F. Horn, C. Jacobsen, Kgs. Lyngby/Denmark

11.30-11.50 **Thermo-oxidative Degradation of Phytosterols**
M. Rudzinska, Poznan/Poland, R. Przybylski, Lethbridge/Canada

11.50-12.10 **Antioxidant Activity of Phenolic Acids and their Methyl Esters in Oil Systems**
I. Hradkova, E. Kabrdova, J. Smidrkal, V. Filip, R. Merkl, Prague/Czech Republic

12.10-13.30 **Lunch Break**

Lipid Bioscience: Lipid Analytical Techniques

Conference Room 7

Chair: Harald Köfeler and Lanfranco Conte

10.30-11.10 KEYNOTE LECTURE
New Approaches to Authenticating Food: An Overview
P.A. Brereton, York/United Kingdom

11.10-11.30 **Triacylglycerol Profile Characterization in Fat Extracts from Food by High Temperature GC-(IT)MS**
C. Ruiz-Samblás, L. Cuadros-Rodríguez, A. González-Casado, F.P. Rodríguez-García, Granada/Spain

11.30-11.50 **Investigation of Chocolate Surface Combining LV SEM, Profilometry and Raman Imaging**
H. Dahlenborg, B. Brandner, A. Fureby, F. Johansson, D.J.E. Kalnin, Stockholm/Sweden

11.50-12.10 **Optimization and Application of a HS-SPME-GC Method for the Analysis of Volatile Compounds of High Oleic Vegetable Oils**
K.A. Placke, K.K. Kleeberg, J. Fritsche, Hamburg/Germany

12.10-13.30 **Lunch Break**

Tuesday, 20 October 2009 — Afternoon

Lipid Sources: Olive Oil

Stefaniensaal / Plenary Hall

Chair: Ramon Aparicio and Maria Tsimidou

13.30-14.10 KEYNOTE LECTURE
Virgin Olive Oil and Molecular Gastronomy: Cooking, Antioxidants and Flavour
R. Sacchi, Portici (Naples)/Italy

14.10-14.30 **Sensory Trends in the Olive Oil Market – A Swiss View**
A. Bongartz, Waedenswil/Switzerland

14.30-14.50 **Objective Evaluation of Virgin Olive Oil Bitterness Employing Spectrometric Approaches (UV, Fluorimetry)**
M.Z. Tsimidou, V. Papoti, A. Androulaki, Thessaloniki/Greece, A.M. Inarejos-Garcia, M. Desamparados Salvador, G. Fregapane, Ciudad Real/Spain

14.50-15.10 **Effect of Crushing on Olive Paste and Virgin Olive Oil Minor Components**
A.M. Inarejos-Garcia, M.D. Salvador, G. Fregapane, Ciudad Real/Spain

15.10-15.40 **Coffee and Tea Break**

Lipid Technology: Oleochemistry

Stefaniensaal / Plenary Hall

Chair: Martin Mittelbach and Jürgen O. Metzger

15.40-16.00 **Hydro-Alkylation of Unsaturated Fatty Compounds**
U. Biermann, J.O. Metzger, Oldenburg/Germany

16.00-16.20 **Plant Oils as Renewable Resources in Polymer Science**
M.A.R. Meier, Emden/Germany

16.20-16.40 **Epoxidized Estolides from Soja, Canola and Linseed Oil used as Lubricants**
G. Hersant, J.Y. Bergeron, Thetford Mines/Canada

16.40-17.00 **Enzymatically Catalyzed Synthesis of Oil Polyols**
T. Vlcek, Pardubice/Czech Republic

17.00-17.20 **Process Innovations for Biocatalytic Esterifications**
O. Thum, Essen/Germany, L. Hilterhaus, A. Liese, Hamburg/Germany, L.O. Wiemann, M.B. Ansorge-Schumacher, Berlin/Germany

SCIENTIFIC PROGRAMME – LECTURES

Tuesday, 20 October 2009 — Afternoon

Lipid Sources: Palm Oil

The Palm Oil Session is kindly sponsored by the Malaysian Palm Oil Board

Saal Steiermark

Chair: Mohd Basri Wahid and Eckhard Flöter

13.30-14.10 KEYNOTE LECTURE
Versatility of the Palm Oil along the Whole Supply Chain
M.B. Wahid, Kajang, Selangor/Malaysia

14.10-14.30 **New Innovative Palm-based Products for Health and Nutrition**
W.L. Siew, Kuala Lumpur/Malaysia

14.30-14.50 **The Implication for Cardiovascular Disease from Fatty Acids in Sn2 Position**
K. Nesaretnam, Kuala Lumpur/Malaysia

14.50-15.10 **LCA studies for Malaysian Palm Oil**
V. Subramaniam, Kajang, Selangor/Malaysia

15.10-15.40 **Coffee and Tea Break**

15.40-16.00 **Identification of Low Lipase Lines of Oil Palm**
V. Arondel, Bordeaux/France

16.00-16.20 **Two-stage Recrystallization of PPP from MCT Oil**
G.J. Sassano, K.W. Smith, Sharnbrook/United Kingdom, L. Favre, Wormerveer/The Netherlands, P.R. Smith, Stockholm/Sweden

16.20-16.40 **Optimising Processing Techniques in Margarine Production**
A. Kanagaratnam, Kajang, Selangor/Malaysia

16.40-17.00 **Crystallization of Palm Oil containing Fat Compositions in Presence of Sorbitan Esters**
E. Flöter, A. Ermacora, Vlaardingen/The Netherlands

17.00-17.20 **Food Safety from the Perspective of Malaysian Palm Oil Industry**
A. Kuntom, Kuala Lumpur/Malaysia

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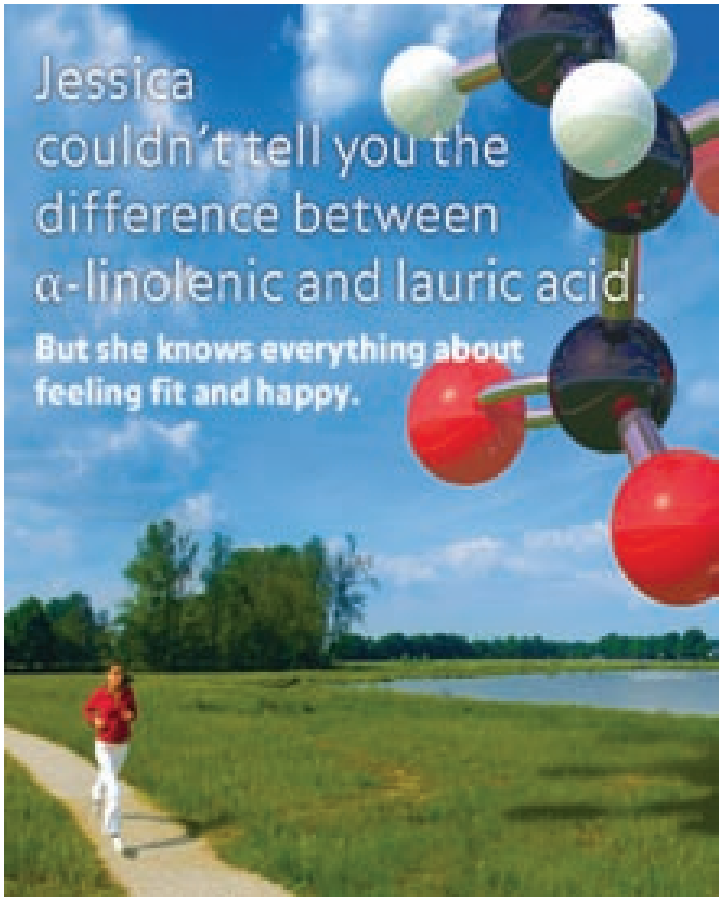

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Website : www.unimills.com

Tuesday, 20 October 2009 — Afternoon

Lipids in Health and Nutrition: Lipids in Human Nutrition

Kammermusiksaal

Chair: Brigitte Winklhofer-Roob and Philip Calder

13.30-13.50 **Potential Anticancer Activity of Phytosterols and CLA**
N.M. O'Brien, T.P. O'Connor, T.J. Daly, S.A. Aherne-Bruce, Cork/Ireland

13.50-14.10 **Content of *trans*-Unsaturated and Saturated Fatty Acids in Various Food Products and its Nutritional Evaluation**
J. Dostálová, D. Lukesová, M. Dolezal, Prague/Czech Republic, J. Brát, Nelahozeves/Czech Republic, A. Sípková, Prague/Czech Republic

14.10-14.30 **Dairy and Industrial Sources of *trans* Fat do not Impair Muscle Insulin Sensitivity. Evidence from the *trans*-Insulin Clinical Trial in Overweight Women and from Skeletal Muscle Cell Cultures**
A.L. Tardy, Clermont Ferrand/France

14.30-14.50 **Differential Effects of CLA on Serum Lipid and Cytokine Profiles of Obese Zucker Rats Fed Saturated Fats from Vegetal and Animal Origin**
S.V. Martins, P.A. Lopes, C.M. Alfaia, P.O. Rodrigues, G.S.L. Morais, R. Pinto, M.F. Castro, J.A.M. Prates, Lisbon/Portugal

14.50-15.10 **Effect of Emulsification on the Lymphatic Absorption of Alpha Linolenic Acid in Rats Fed Linseed Oil**
L. Couëdelo, C. Boué-Vaysse, L. Fonseca, N. Combe, Talence/France, M. Cansell, Pessac/France

15.10-15.40 Coffee and Tea Break

15.40-16.00 **Differential Influence of DHA on hPASMC Proliferation**
S. Crnkovic, J. Lindenmann, H. Popper, H. Olschewski, A. Olschewski, S. Frank, Graz/Austria

16.00-16.20 **PUFA Rich Plant Oils and Oxidative Stress in Type 2 Diabetics**
E. Müllner, E. Plasser, A. Zajitschek, K.H. Wagner, H. Brath, Vienna/Austria

16.20-16.40 **Plant Oils as Functional Food for Glucose- and Lipid Metabolism in Type 2 Diabetics**
E. Plasser, H. Brath, E. Forster, K.-H. Wagner, Vienna/Austria

16.40-17.00 **Olive, Avocado and Coconut Oils Fortified with Fruit Phenolic Antioxidants**
D. Sun-Waterhouse, I. Wen, J. Thakorlal, J. Zhou, S. Wadhwa, A. Woolf, C. Requejo-Jackman, Auckland/New Zealand

17.00-17.20 **Alpha- versus Gamma-tocopherol: What to Supplement?**
B.M. Winklhofer-Roob, Graz/Austria

Tuesday, 20 October 2009 — Afternoon

Lipid Bioscience: Enzymatic Modification of Lipids

Casineum

Chair: Ernst Malle and Uwe T. Bornscheuer

13.30-14.10 KEYNOTE LECTURE
Lipoxygenase-catalyzed Enzymatic Lipid Peroxidation: From Mechanisms to Biological Implications
H. Kühn, Berlin/Germany

14.10-14.30 **Myeloperoxidase-catalyzed Modification of Lipoproteins: The Quest for the Active Species**
C. Obinger, J. Stampler, M. Auer, P.G. Furtmüller, Vienna/Austria

14.30-14.50 **Myeloperoxidase-induced Modification of Phosphatidylserine**
J. Arnhold, J. Flemmig, H. Spalteholz, Leipzig/Germany

14.50-15.10 **Structure and Dynamics of Apoptotic Model Membranes**
B. Boulgaropoulos, Graz/Austria

15.10-15.40 Coffee and Tea Break

15.40-16.00 **Enzymatic Production of Omega-3 Enriched Triglycerides**
P.F. Mugford, J.A. Kralovec, Dartmouth, Nova Scotia/Canada

16.00-16.20 **Optimisation of Enzymatic Interesterificaion through Control of Oil Quality and Composition**
W.D. Cowan, Chesham/United Kingdom, N. Korsholm, H.C. Holm, Bagsvaerd/Denmark, H.S. Yee, Kuala Lumpur/Malaysia, J. Heman, Bagsvaerd/Denmark

16.20-16.40 **Synthesis of Diacylglycerols from Edible Oils in Supercritical Carbon Dioxide**
M. Lubary, J. ter Horst, Delft/The Netherlands, G. Hofland, Weesp/The Netherlands

16.40-17.00 **Crystallization Behaviour of Structured Lipids Produced with Lard and Soybean Oil by Enzymatic Interesterification in a Continuous Packed-bed Reactor**
R.C. Silva, T.G. Fernandes, A.L.D. Castells, K.C.G. Silva, F.A.S.D.M. Soares, L.A. Gioielli, São Paulo/Brazil

17.00-17.20 **Diffusion Effects in Heterogenously Catalyzed Enzymatic Rearrangement**
M.M.P. Zieverink, I.H.E. Berg, Zwijndrecht/The Netherlands

SCIENTIFIC PROGRAMME – LECTURES

Tuesday, 20 October 2009 — Afternoon

Lipid Bioscience: Lipidomics

Conference Room 7

Chair: Andrej Shevchenko and Matej Oresic

13.30-14.10 KEYNOTE LECTURE
How Lipidomics unravels Sphingolipid Species and Related Pathway Transcripts as Biomarkers
G. Schmitz, Regensburg/Germany

14.10-14.30 **The Principles of Viral Lipid Uptake: A Lipidomics Approach**
J.L. Sampaio, Dresden/Germany, L. Kalvodova, Seattle, WA/USA, K. Simons, A. Shevchenko, Dresden/Germany

14.30-14.50 **Establishing the Mammalian Cholesterol Biosynthetic Pathway in the Yeast *Saccharomyces cerevisiae* fosters functional Expression of Mammalian Membrane Proteins**
A. Raab, M. Schilling, M. Veen, C. Lang, Berlin/Germany

14.50-15.10 **Phosphatidylserine exposed by Cancer Cells as New Target for Peptide Drugs**
D. Zweytick, S. Riedl, S. Tumer, B. Rinner, H. Strohmaier, K. Lohner, Graz/Austria

15.10-15.40 Coffee and Tea Break

15.40-16.00 KEYNOTE LECTURE
Applications of Lipidomics in Studies of Autoimmune Diseases
M. Oresic, M. Sysi-Aho, T. Seppänen-Laakso, I. Mattila, E. Lindfors, L. Yetukuri, Espoo/Finland, M. Knip, Helsinki/Finland, E. Savontaus O. Simell, Turku/Finland

16.00-16.20 **Analysis of Lipids at the Molecular Level by Ultra High Resolution Mass Spectrometry**
H.C. Köfeler, I.E. Streith, A.M. Eberl, G. Fauler, G.N. Rechberger, Graz/Austria

16.20-16.40 **Potential of Various HPLC/MS Modes in Comprehensive Lipidomics Approach**
M. Holcapek, M. Lísa, E. Canová, H. Velín, R. Jirásko, Pardubice/Czech Republic

16.40-17.00 **Lipid Species Profiling of Yeast Mutants Defective for Putative Glycerolipid Acyltransferases by Mass Spectrometry**
S. Ayciriex, C.S. Ejsing, Dresden/Germany, M. Le Guedard, J.J. Bessoule, R. Lessire, A. Shevchenko, Dresden/Germany, J.M. Schmitter, E. Testet, Bordeaux/France

17.00-17.20 **Fluorescent Inhibitors for Functional Proteomic Analysis of Lipolytic Enzymes**
A. Hermetter, M. Morak, H. Schmidinger, P. Krempl, R. Birner-Gruenberger G. Rechberger, M. Kollroser, Graz/Austria

Wednesday, 21 October 2009 — Morning

Lipid Sources: Olive Oil

Stefaniensaal / Plenary Hall

Chair: Ramon Aparicio and Maria Tsimidou

08.30-08.50 **New Application of Olive Oil for the Production of Biologically Active Hydroxy Fatty Acids by Microbial Conversion**
H.R. Kim, M.J. Suh, J.H. Bae, B.N. Kim, Daegu/South Korea, C.T. Hou, Peoria, IL/USA

08.50-09.10 **The Potential of Pleurotus-treated Olive Mill Solid Waste as Cattle Feed**
A. Shabtay, Ramat Yishay/Israel, Y. Hadar, Z. Kerem, Rehovot/Israel

09.10-09.30 **Use of a Concentrate from Olive Vegetation Waters for Improving the Virgin Olive Oil Phenolic Content**
M. Servili, Perugia/Italy

09.30-09.50 **Virgin Olive Oil Composition as a Function of Nitrogen, Phosphorus and Potassium Plant Nutrition**
Z. Kerem, Rehovot/Israel, A. Dag, E. Ben-David, A. Ben-Gal, R. Erel, Aro/Israel, L. Basheer, Rehovot/Israel, U. Yermiyahu, Aro/Israel

09.50-10.10 **Chemometric Classification of Olive Oil and Other Edible Oils by Compositional Profiles**
Ch. Gertz, Hagen/Germany

10.10-10.40 Coffee and Tea Break

10.40-11.00 **Triacylglycerol Compositional Profile Characterization in Food Fat Extracts, that Contains Olive Oil, using HPLC Coupling to a Charged Aerosol Detector (CAD)**
P. de la Mata-Espinosa, L. Cuadros-Rodríguez, J.M. Bosque-Sendra, Granada/Spain, F.P. Rodríguez-García, Sevilla/Spain

11.00-11.20 **Changing or non Changing of Special Parameters during the Storage Time of "Extra Virgin Olive Oil" under Different Storage Conditions**
L. Boers, N. Liebmann, C. Sippel, Hamburg/Germany

11.20-11.40 **Phthalates in Olive Oil Production Chain**
M. Marega, Udine/Italy, K. Grob, Zuerich/Switzerland, S. Moret, Udine/Italy, G. Purcaro, Messina/Italy, L.S. Conte, Udine/Italy

11.40-12.00 **Veiled Virgin Olive Oil. Structure and Dynamics of Nanodispersions Studied by Scattering Techniques**
A. Xenakis, M. Papamentzelopoulou, V. Papadimitriou, T.G. Sotiroudis, Athens/Greece, M. Dulle, G. Scherf, W. Wachter, O. Glatter, Graz/Austria

Wednesday, 21 October 2009 — Morning

Lipid Sources: Fish Oil

Saal Steiermark

Chair: Jana Pickova, Charlotte Jacobsen and Douglas R. Tocher

08.30-09.10 KEYNOTE LECTURE
Excess Demand for Fish Oil – Farmed Fish still a Healthy Food Product in 2025
R. Hole, C. Netteberg, Oslo/Norway

09.10-09.30 **Fish Oil, a Source for Health, but is this Source sustainable?**
M. Bockisch, Jesteburg/Germany

09.30-09.50 **Food Safety of Atlantic Salmon Raised on Different Dietary Oils**
M.H.G. Berntssen, A.-K. Lundebye, Bergen/Norway

09.50-10.10 **Oil Sources in Aquaculture Novel Feeds**
J. Pickova, A. Kamal-Eldin, Uppsala/Sweden

10.10-10.40 Coffee and Tea Break

10.40-11.00 **Fish Oils: Influence of Fish Lipid Metabolism in Determining Content and Composition**
D.R. Tocher, Stirling/Great Britain

11.00-11.20 **Effect of Dietary Sesamin on Fatty Acid Desaturation in Salmonoids**
S. Trattner, P. Johnsson, A. Kamal-Eldin, Uppsala/Sweden

11.20-11.40 **Oxidative Kinetics of Salmon Oil in Nanoemulsion**
E. Arab Tehrany, N. Belhaj, J. Fanni, M. Linder, Nancy/France

11.40-12.00 **Long Chain PUFAs Omega-3 Incorporation in Cell Membrane Microdomains of Breast Cancer Cells**
B. Berra, P. Corsetto, G. Montorfano, M. Negroni, P. Berselli, A.M Rizzo, Milan/Italy

Plenary Lecture

Stefaniensaal / Plenary Hall

Chair: Frédéric Staat, Günther Daum, Uwe Bornscheuer

12.10-12.50 **Lipidomics, Lipotoxicity and the Metabolic Syndrome**
A. Vidal-Puig, Cambridge/United Kingdom

12.50-13.00 **Closing Remarks and Invitation to Munich 2010**

Wednesday, 21 October 2009 — Morning

Lipid Sources: Plant Seed Oils

Kammermusiksaal

Chair: Ivo Feussner and Johnathan Napier

08.30-08.50 **Synthesis of Phytyl Wax Esters in Chloroplasts of Arabidopsis**
P. Doermann, F. Lippold, Bonn/Germany

08.50-09.10 **Purification and Characterization of Plant Fatty Acyl-CoA Reductases**
P. Hofvander, T.T.P. Doan, A.S. Carlsson, S. Stymne, Alnarp/Sweden

09.10-09.30 **Optimizing Wax Ester Production in Oil Seed-crops**
M. Heilmann, I. Feussner, Göttingen/Germany

09.30-09.50 **Oil Accumulation in Leaves Directed by Modification of Fatty Acid Breakdown and Lipid Synthesis Pathways**
I.A. Graham, S.P. Slocombe, J. Cornah, H. Pinfield-Wells, Q.Y. Zhang, A. Gilday, J.M. Dyer, York/United Kingdom

09.50-10.10 **Positional Cues for Lipid Storage in Cereal Seeds**
L. Borisjuk, H. Rolletschek, Gatersleben/Germany, T. Neuberger, Pennsylvania, PA/USA, N. Sreenivasulu, H. Tschiersch, Gatersleben/Germany, I. Feussner, Göttingen/Germany

10.10-10.40 Coffee and Tea Break

10.40-11.20 KEYNOTE LECTURE
Virgin Oils – Exciting Potentials
L. Brühl, B. Matthäus, Münster/Germany

11.20-11.40 **Towards Improvement of Seed Reserve Quality: From Developing to Mature Oil Bodies from *Brassica napus* Seeds**
T. Chardot, P. Jolivet, C. Boulard, Thiverval Grignon/France, A. Bellamy, Rennes/France, C. Larré, B. Marion, H. Rogniaux, Nantes/France, S. d'Andréa, Thiverval Grignon/France, N. Nesi, Rennes/France

11.40-12.00 **to be announced**

Plenary Lecture

Stefaniensaal / Plenary Hall

Chair: Frédéric Staat, Günther Daum, Uwe Bornscheuer

12.10-12.50 **Lipidomics, Lipotoxicity and the Metabolic Syndrome**
A. Vidal-Puig, Cambridge/United Kingdom

12.50-13.00 **Closing Remarks and Invitation to Munich 2010**

SCIENTIFIC PROGRAMME – LECTURES

Wednesday, 21 October 2009 — Morning

Lipid Technology: Physical Properties of Lipids

Casineum

Chair: Eckhard Flöter and Peter Laggner

08.30-09.10 KEYNOTE LECTURE
How Lipid Chemical Structure Determines Physical Structure: A Practical Approach
G.J.T. Tiddy, Manchester/United Kingdom

09.10-09.30 **Microbeam X-ray Diffraction Study for Structure of Granular Crystal of Margarine**
S. Ueno, Higashi-Hiroshima/Japan, L. Tanaka, Kawagoe/Japan, K. Tanaka, Higashi-Hiroshima/Japan, M. Shiota, Kawagoe/Japan, S. Yamato, K. Sato, Higashi-Hiroshima/Japan

09.30-09.50 **Synchrotron Light for Characterizing Curved Membrane Systems Mimicking Fusion Processes**
M. Rappolt, P. Laggner, B. Sartori, H. Amenitsch, Graz/Austria, M. Almgren, Uppsala/Sweden

09.50-10.10 **Partitioning of Cholesterol in Lipid Rafts**
G. Pabst, Graz/Austria, B. Sarangi, V.A. Raghunathan, Bangalore/India

10.10-10.40 Coffee and Tea Break

10.40-11.00 **Chocolate Bloom Investigated by SWAXS/DSC**
D. Kalnin, H. Dahlenborg, Stockholm/Sweden, H. Amenitsch, Graz/Austria

11.00-11.20 **Bloom in Vegetable Fat Based Chocolate Crème**
I.H.E. Berg, J. Gijssel, G. Van Aken, M.M.P. Zieverink, Zwijndrecht/The Netherlands

11.20-11.40 **Physical Characterization of Lard Partial Acylglycerols and their Effect on Melting and Crystallization Properties of Blends of Lard with Rapeseed Oil**
L.Z. Cheong, H. Zhang, Aarhus/ Denmark, Y. Xu, Lyngby/Denmark, X. Xu, Aarhus/Denmark

11.40-12.00 **Techno-functional Properties of Glycolipids in Breadmaking**
P.L. Selmair, P. Koehler, Garching/Germany

Plenary Lecture

Stefaniensaal / Plenary Hall

Chair: Frédéric Staat, Günther Daum, Uwe Bornscheuer

12.10-12.50 **Lipidomics, Lipotoxicity and the Metabolic Syndrome**
A. Vidal-Puig, Cambridge/United Kingdom

12.50-13.00 **Closing Remarks and Invitation to Munich 2010**

Wednesday, 21 October 2009 — Morning

Hot Topics

Conference Room 7

08.30-09.30 Hot Topic Symposium
(to be announced on short notice)

09.30-09.50 **Process Applications and new Developments for Production of High- Quality Rape Seed Extraction Meal**
G. Börner, W. Paul, G. Fleck, Magdeburg/Germany, M. Wähner, K. Fischer, Bernburg/Germany

09.50-10.10 **3-MCPD Esters in Edible Oils: Analytical Aspects**
J. Florent, F. Lacoste, B. Soulet, H. Griffon, Pessac/France

10.10-10.40 Coffee and Tea Break

Lipid Technology: Developments in Processing Technology

Conference Room 7

Chair: Gunter Börner and Wim de Greyt.

The Processing session is dedicated to the memory of the late Katalin Kövari

10.40-11.00 **Multicracker: The Innovative Grinding Technology**
S. Goen, Giessen/Germany

11.00-11.20 **Enzymatic Liquifaction of Oilseeds: Are Mono and Disaccharides Release from Cell Walls a Good Witness of Oil Recovery?**
G. Ricochon, L. Muniglia, A. Elfassy, Vandoeuvre-lès-Nancy/France, X. Pagès, Pessac/France, B. Piffaut, M. Girardin, Vandoeuvre-lès-Nancy/France

11.20-11.40 **Combined Processes of Drying, Dehulling and Conditioning of Soy Beans in a Continuous Fluidized Bed**
M. Börner, M. Peglow, M. Henneberg, G. Börner, Magdeburg/Germany

11.40-12.00 **Meal Processing by Fluidised Bed Desolventiser – The First Step to Functional Rape Seed Proteins**
F. Pudel, K.-H. Leidt, L. Mörl, K. Weigel, R. Zettl, Magdeburg/Germany

Plenary Lecture

Stefaniensaal / Plenary Hall

Chair: Frédéric Staat, Günther Daum, Uwe Bornscheuer

12.10-12.50 **Lipidomics, Lipotoxicity and the Metabolic Syndrome**
A. Vidal-Puig, Cambridge/United Kingdom

12.50-13.00 **Closing Remarks and Invitation to Munich 2010**

Lipid Sources: Olive Oil

OLIV-001 **Organic and Organic-Destoned Virgin Olive Oils: Their Potential Protective Role against Oxidative Stress and Dismetabolic Syndrome**
A. Ranalli, F. Girardi, S. Contento, G. Di Simone, M. Desiderio Brullo, Pescara/Italy

OLIV-002 **Novel Quality Descriptors of Olive Oil as MAC Functional Food by *cis*-positional-monoenoic Phyto Fatty Acids**
C. Oliviero Rossi, L. Filippelli, N. Uccella, Rende/Italy

OLIV-003 **Influence of Kneading Temperatures on Virgin Olive Oil Quality and Oil Yield in Continuous Industrial Mill Plants**
M. Scamosci, M. Ridolfi, M. Patumi, Perugia/Italy

OLIV-004 **Pyropheophytines, Diacylglycerols, Alkyl Esters in Olive Oils which is the Meaning of?**
L. Conte, C. Paparusso, M. Marega, Udine/Italy, G. Cardone, Monopoli/Italy

OLIV-005 **Organoleptic Assessment of "Extra Virgin" Olive Oil combined with Sensory Evaluation of Harmony and Persistency including Aroma Description**
A. Bongartz, Waedenswil/Switzerland, D. Oberg, Wessling/Germany

OLIV-006 **The Fate of Olive Oil Secoiridoids in the Gastrointestinal Tract**
F. Paiva-Martins, J. Pinto, Porto/Portugal, M.H. Gordon, D. Vauzour, J. Spencer, Reading/United Kingdom

Lipid Sources: Plant Seed Oils

PLANT-001 **The Effect of the Refinery Steps to Tocopherol Content in Cotton Seed Oil**
H. Kara, Konya/Turkey

PLANT-002 **Change of Minor Compounds and Oxidative Stability of Virgin and Cold-pressed Naked Pumpkin (*Cucurbita pepo* L.) Oils at Elevated Temperature**
E. Dimic, Novi Sad/Serbia, V. Vujasinovic, Vrbas/Serbia, R. Romanic, V. Vuksa, Novi Sad/Serbia

PLANT-003 **Optimization of Extraction Parameters on the Carotenoid Recovery from Tomatowaste**
I.F. Strati, V. Oreopoulou, Athens/Greece

PLANT-004 **Moisture Sorption Behavior of Jatropha Seeds at Temperature of 20°C as a Source of Vegetable Oil for Biodiesel Production**
I.A. Kartika, Bogor/Indonesia

PLANT-005 **Behaviour of the Canolol Content during Roasting and Pressing of Rapeseed and Refining and Storage of Crude Rapeseed Oil**
B. Matthäus, Münster/Germany, N. Senft, Kiel/Germany

PLANT-006 **Influence of Processing on Antioxidants Content of Pumpkin Seed Oil**
V. Van Hoed, B. Felkner, Ghent/Belgium and Olsztyn/Poland, F. Bavec, S. Grobelnik Mlakar, M. Bavec, Maribor/Slovenia, R. Verhé, Ghent/Belgium

PLANT-007 **Are Pumpkin Seed Oils from Slovenian Market Genuine?**
B. Butinar, M. Bucar-Miklavcic, V. Valencic, Izola/Slovenia, P. Raspor, Ljubljana/Slovenia

PLANT-008 **Volatile Aroma Components of Virgin Seed Oils**
P.B. Navas-Hernández, Maracay/Spain, G. Fregapane, M.D. Salvador, Ciudad Real/Spain

PLANT-009 **Oxidative Stability of Virgin Seed Oils Determined by the Rancimat Test under Different Conditions as Compared to Long Term Storage at 25°C**
P.B. Navas-Hernández, Maracay/Spain, G. Fregapane, M.D. Salvador, Ciudad Real/Spain

PLANT-010 **Evaluation of Fatty Acid Pattern, Sterols and Tocopherols Content of Oil Extracted from Different Varieties of improved Oilseed**
M. Ghavami, S. Kadivar, M. Ghrachorloo, B. Delkhosh, Tehran/Iran

PLANT-011 **The Comparison of Oil Chemical Properties in 8 Improved Soybean Varieties**
K. Ebrahimi, Arak/Iran, B. Babak, M. Ghavami, M. Gharachorloo, Tehran/Iran

Lipid Sources: Fish Oil

FISH-001 **The Use of Selected Body Tissues Fatty Acid Profile to Characterize and Discriminate Sea Lamprey (*Petromyzon marinus*, L.) Populations in Several Portuguese River Basins**
M.J. Lança, M. Machado, B.R. Quintella, P.R. Almeida, Évora/Portugal

Lipid Technology: Developments in Processing Technology

PROC-001 **Evaluation of Oxidative Stability of Mutton Tallow Fractions**
M. Gharachorloo, M. Ghavami, Tehran/Iran

PROC-002 **Influence of Chemical Refining Process and Oil Type on Bound 3-MCPD Contents**
U. Strijowski, K. Franke, Quakenbrück/Germany

PROC-003 **Challenges of Extraction, Processing and Application of Rape Seed Proteins**
J.-P. Krause, F. Pudel, R.-P. Tressel, Magdeburg/Germany

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PROC-004 **Refining of Edible Oil by Ethanol Extraction Combined With Calcium Soap Precipitation for Solvent Recovery**
H. Gürbuz, B. Kazar, F.M. Tunç, Z.S. Türkay, Istanbul/Turkey

Lipid Technology: Frying Oils and Frying Technology

FRY-001 **Influence of Olive Oil Partial Replacement on Frying Performance of Palm Olein**
M. Naghshineh, Serdang/Malaysia

FRY-002 **Effect of Different Concentration of Hydrocolloids on Oil Uptake and Quality of Potato French Fries**
R. Ezzati, Gorgan/Iran

FRY-003 **Investigation of the Effect of Pre-drying on Oil Uptake and Quality Factors of Potato French Fries**
R. Ezzati, Gorgan/Iran

Lipid Technology: Physical Properties of Lipids

PHYS-001 **Determination of Biodiesel Fuel Content in Blend Diesel by Measurement of Absorption of Short Millimeter Waves**
S. V. von Gratowski, V.V. Meriakri, E.E. Chigrai, M.P. Parkhomenko, R.N. Denisyk, Fryazno, Moscow/Russia

PHYS-002 **Crystallization and Oxidation of Dairy Model Emulsions**
A. Meynier, A.-L. Fameau, L. Ribourg, C. Genot, Nantes/France

PHYS-003 **Physical Properties of Rice Bran Wax in Bulk and Organogels**
L.S. Dassanayake, Higashi-Hiroshima/Japan, D. Kodali, Minneapolis, MN/USA, K. Sato, S. Ueno, Higashi-Hiroshima/Japan

PHYS-004 **Diffusivity and Solubility of Water in Palm Oil**
M.M.P. Zieverink, E. De Rijke, K.C.G. De Kruijf, P.M.T. De Kok, Zwijndrecht/The Netherlands

PHYS-005 **Binary Mixing Behavior of Mixed-acid Triacylglycerols Including Omega-3 Polyunsaturated Fatty Acids and POP**
T. Kigawa, K. Sato, S. Ueno, Higashi-Hiroshima/Japan, H. Mizobe, K. Ichioka, Tokyo/Japan

PHYS-006 **Crystallization Behavior of Phytosterol Solubilized in Oil-in-Water Emulsion**
Y. Tatsumi, K. Sato, S. Ueno, Higashi-Hiroshima/Japan

PHYS-007 **Synchrotron Radiation X-ray Diffraction Study of Crystallization Processes of Cocoa Butter under Temperature Variation and Shear**
K. Oba, K. Sato, S. Ueno, Higashi-Hiroshima/Japan, T. Koyano, H. Nagashima, H. Utsunomiya, F. Kunikata, T. Nagayama, Saitama/Japan

SCIENTIFIC PROGRAMME – POSTERS

PHYS-008 **The Increase in Unsaturated Fatty Acid Content Affects the Crystallization and Rheological Properties of Milk Triacylglycerols**
S. Bugeat, M.H. Famelart, Rennes/France, A. Ferlay, Theix/France, P. Pradel, Marcenat/France, J. Perez, Gif-sur-Yvette/France, C. Bourgaux, S. Lesieur, Châtenay-Malabry/France, C. Lopez, Rennes/France

PHYS-009 **The Coupling of Synchrotron X-ray Diffraction and DSC to Build Solid-Liquid Triacylglycerol Phase Behavior vs. Temperature Diagrams**
C. Lopez, Rennes/France

Lipid Bioscience: Lipid Analytical Techniques

ANTE-001 **A Survey of Definition of the Best Olive Varity (Conservation)**
H. Mirzaei, Gorgan/Iran

ANTE-002 **Novel Milk Fat Extraction Method- A Faster, Economical and Health Friendlier Approach**
I. Stefanov, Atlanta, GA/USA, V. Fievez, Melle/Belgium

ANTE-003 **SPME-GC-MS Evaluation of Oxidation Marker in Pure Saturated Fats and in Foods**
L. Pizzale, C. Crosera, L.S. Conte, Udine/Italy

Lipid Bioscience: Enzymatic Modification of Lipids

ENZYM-001 **Catalytic Interesterification of Different Oils and Fats Using Lipozyme TL IM**
Y. Fazli, P. Kermani, Arak/Iran

ENZYM-002 **Diacylglycerols Formation by Enzymatic Reaction of Rapeseed Oil, Pork Lard, Glycerol Mixtures using Biocatalysts Lipozyme TL IM**
S. Ptasznik, Warszawa/Poland

ENZYM-003 **Bioconversion by Re-interesterification Enzyme from Crude Glycerol as a Source for Targeted Structured Triglycerides - BIOTEDs**
C.R. Bernal Bustos, Bogotá/Colombia

ENZYM-004 **Semi-Industrial Production of Biodiesel with Immobilized Lipases**
S. Basheer, M. Haj, M. Kayal, A. Hindawa, E. Masoud, Shfar-Am/Israel

ENZYM-005 **Enzymatic Interesterification of Canola Oil with *Momordica charantia* (Bitter Gourd) Seed Fatty Acids to Produce Structure Lipids**
H.A. Aksoy, B. Elibal, H.F. Suzen, G. Üstün, M. Tüter, Istanbul/Turkey

ENZYM-006 **Enzymatic Modification of Soybean Oil with Conjugated Linolenic Acid from Mahaleb (*Prunus mahaleb* L.) Seed Oil**
H.O. Elden, G. Üstün, M. Tuter, H.A. Aksoy, Istanbul/Turkey

ENZYM-007 **Enzymatic Modification of Canola Oil with Conjugated Linolenic Acid (CLNA) from Pomegranate Seed Oil**
G.Y. Yüksel, M. Haytiyev, G. Gezen, C. Yerlıkaya, M. Tüter, G. Üstün, Istanbul/Turkey

ENZYM-008 **Different Strategies for the Production of Phytosterol Esters**
G. Torrelo, C. Carlos Torres, F.J. Señorans, G. Reglero, Madrid/Spain

ENZYM-009 **Enzymatic Production and NMR Assessment of Omega-3 Concentrates**
J.A. Kralovec, W. Wang, P. Mugford, E. Reyez-Suarez, Dartmouth/Canada

ENZYM-010 **Towards Plant Enzyme based Oleochemistry through Phytomining**
G. Jach, Köln/Germany

Lipid Bioscience: Lipid Oxidation

OXI-001 **Antioxidant Effect of Quercetin on the Oxidative Deterioration of Bulk Oils and Oil-in-water Emulsions**
C. Dimakou, V. Oreopoulou, Athens/Greece

OXI-002 **Stabilization of Mutton Tallow Olein by Natural Bioactive Quercetin**
A.H. Elhami Rad, Sabzevar/Iran, M.H. Haddad Khodaparast, Mashhad/Iran, M. Ghavami,Tehran/Iran

OXI-003 **Utilization of Natural Antioxidants for Improving Physicochemical Changes of Sunflower Oil during Heating Processes**
Y.A. El-Shattory, G.A. Abo El-Wafa, M.S. Aly, Cairo/Egypt

OXI-004 **A Research on the Oxidative Stability of Edible Vegetable Oils**
P. Günç Ergönül, Manisa/Turkey, C. Nergiz, Istanbul/Turkey

OXI-005 **Phenolic Total Content and LC-MS Identification, Antioxidant Evaluation of Selected Spontaneous Plants from Carnia (Alpi, north east), used in Traditional Gastronomy**
L. Alexandru, M. Marega, L. Conte, A. Liessi, R. Bortolomeazzi, Udine/Italy

OXI-006 **Use of Red Palm Olein as both a Natural Colourant and Anti-Oxidant**
H. Saari, E. Bakker, M.M.P. Zieverink, Zwijndrecht/ The Netherlands

OXI-007 **Stability of High Oleic Vegetable Oils towards Light Exposure**
K.A. Placke, C. Biesemann, J. Fritsche, Hamburg/Germany

SCIENTIFIC PROGRAMME – POSTERS

OXI-008 **Structure-antioxidant Activity Relationship of some Dihydroxy Coumarins**
V.D. Kancheva, P. Boranova, Sofia/Bulgaria, L. Saso, Roma/Italy, Sh. Malhotra, A.K. Prasad, Delhi/India, V.S. Parmar, J. Nechev, Sofia/Bulgaria

OXI-009 **A Multivariate Approach for Oxidative Stability and Lipid Profiles of Nuts**
Ö. Tokuşoğlu, Manisa/Turkey

OXI-010 **Sterols and Oxidized Sterols Changes in Oil Processing By-products**
M. Rudzinska, Poznan/Poland, R. Przybylski, Lethbridge/Canada

OXI-011 **Role of Sphingolipids in Cell Death Induced by Oxidized Phospholipids**
D. Koller, U. Stemmer, Z. Dunai, A. Hermetter, Graz/Austria

OXI-012 **Seeds of Japanese quince – A Potential Source of Natural Antioxidants**
I. Mierina, R. Serzane, M. Jure, Riga/Latvia

Lipids in Health and Nutrition: Lipid Asscociated Disorders

LAD-001 **Ablation of the very long chain fatty acid elongase ELOVL3 in mice leads to constrained lipid storage and resistance to diet-induced obesity**
D. Zadravec, A. Brolinson, R.M. Fisher, C. Carneheim, R.I. Csikasz, J. Borén, M. Rudling, A. Jacobsson, Stockholm/Sweden

LAD-002 **Gender Calciuresis of Primary Care Patients**
R.M. Korth, Munich/Germany

LAD-003 **Incorporation of n-3 LC-PUFA and GLA in Plasma Lipids, Cholesterol Esters, and Erythrocyte Membranes and their Influence on Disease Activity of Rheumatoid Arthritis**
C. Dawczysnki, Jena/Germany, U. Hackermeier, M. Viehweger, R. Stange, M. Springer, Berlin/Germany, G. Jahreis, Jena/Germany

LAD-004 **Antioxidantotherapy by the Sodium Thiosulfate on Phospholipid Metabolism Abnormalities in Different Diseased States**
A.V. Ghazaryan, Yerevan/Armenia

LAD-005 **Effect of Enzymatic Antioxidants on Oxidation of LDL-Cholesterol in Elderly People**
E. Fabian, M. Bogner, I. Elmadfa, Vienna/Austria

LAD-006 **Impact of the Anticoagulant Medication to the Lipid Levels and the Level of Glycosylated Hemoglobin in Diabetic Patients (Polycentric Study)**
C. Charalampous, S. Patiakas, D. Patiaka, D. Kipeni, I. Hoursalas. M. Mountzou, Kastoria/Greece

LAD-007 **Lipidemic Parameters Investigation and their Correlation with the Decate Danger of Cardiovascular Disease in Medium Age Men**
I. Hoursalas, Thessaloniki/Greece, S. Patiakas, Kastoria/Greece, C. Charalampous, Thessaloniki/Greece, D. Kipeni, Corfu/Greece, K. Kirdas, Drama/Greece, D. Patiaka, Hellas/Greece

LAD-008 **Comparison of Fasting Lipid Panel and Homocysteine in Patients with Acute Mycocardial Infarction**
I. Hoursalas, Thessaloniki/Greece, S. Patiakas, Kastoria/Greece, D. Kipeni, Corfu/Greece, K. Akritopoulou, Goumenissa/Greece, D. Patiaka, Hellas/Greece, C. Charalampous, Thessaloniki/Greece

LAD-009 **Glucose Metabolism in Hypertensive Patients in Relation to Smoking**
D. Kipeni, Corfu/Greece, S. Patiakas, Kastoria/Greece, C. Charalampous, Thessaloniki/Greece, M. Tsigaridaki, Rethymno/Greece, D. Patiaka, Hellas/Greece, D. Mitsikaris, Thessaloniki/Greece

LAD-010 **Laboratory Study of Therapeutic Goal Achievement Patients with Diabetes Mellitus Type II**
D. Kipeni, Corfu/Greece, S. Patiakas, Kastoria/Greece, C. Charalampous, D. Mitsikaris, Thessaloniki/Greece, K. Akritopoulou, Goumenissa/Greece, M. Tsigaridaki, Rethymno/Greece

LAD-011 **Investigation of Lipid Parametres in Hypothyroid Patients**
S. Patiakas, Thessaloniki/Greece, S. Patiakas, T. Mylonas, Kastoria/Greece, D. Kipeni, Corfu/Greece, M. Mountzou, E. Paulidou, Kastoria/Greece

LAD-012 **Camelina Oil from Austrian Seeds is rich in Alpha-Linolenic Acid and free of Cholesterol**
G.M. Kostner, G. Fauler, B. Birnstingl-Gottinger, Graz/Austria

Lipids in Health and Nutrition: Lipids in Human Nutrition

LIHN-001 **Effect of Alcohol and Coffee in the Lipidemic Profile**
C. Charalampous, Thessaloniki/Greece, S. Patiakas, Kastoria/Greece, D. Kipeni, Corfu/Greece, M. Tsigaridaki, Kastoria/Greece, D. Patiaka, Hellas/Greece, D. Mitsikaris, Thessaloniki/Greece

LIHN-002 **Cross-Correlation of Physical Exercise and Consumption of Fruits and Vegetables with the Lipidemic Profile and Glucose of Blood**
C. Charampolous, Thessaloniki/Greece, S. Patiakas, Kastoria/Greece, I. Hoursalas, D. Patiaka, Thessaloniki/Greece, N. Barbantonakis, K. Rousos, M. Tsigaridaki, Kastoria/Greece

LIHN-003 **Improved Composition of Meat Fat by Nutrition**
V. Sterna, A. Jemeljanovs, A.D. Vlad, I. Jansons, B. Lujane, S. Cerina, V. Strazdina, Riga/Latvia

LIHN-004 **Synthesis of Structured Triacylglycerols Rich in Alpha Linolenic Acid for the Study of their Metabolic Fate in Rats**
E. Vaique, S. Pinet, Pessac/France, C. Boué-Vaysse, L. Fonseca, N. Combe, Talence/France, M. Cansell, Pessac/France

LIHN-005 **Metabolic Effects of Interesterified Fats: A Review of the Literature**
S. Baumgartner, Maastricht/The Netherlands, H.N.A. Grooten, C.M. Oomen, Rijswijk/The Netherlands, R.P. Mensink, Maastricht/The Netherlands

LIHN-006 **European and Austrian Ready Meals: Are they Recommendable for the Diet of Children and Adolescents?**
S. Kanzler, M. Manschein, A. Gruber, K.-H Wagner, Vienna/Austria

Lipids in Health and Nutrition: Lipids in Animal Science

LIAS-001 **Temporal Changes of Triacylglycerol Composition of Milk Fat Between 2002-2007 and its Impact on TAG Intake in the Netherlands**
S. van Ruth, L. Temme, W. Akkermans, M. Rozijn, E. Brouwer, H. an der Kamp, Wageningen/The Netherlands

LIAS-002 **Neurotoxic Effect of Cadmium on Glutamate Uptake by Synaptosomes of Reduced Cholesterol Content**
A. Borisov, N. Krisanova, R. Sivko, T. Borisova, Kiev/Ukraine

LIAS-003 **To Obtain an Adequate Fatty Acid Composition of Adipose and Lean Tissues in Immunocastrated Male Pigs the Dietary Fatty Acid Supply Needs to be Adjusted**
G. Bee, Posieux/ Switzerland

LIAS-005 **Oxidative Stability of Milk in Accelerated Conditions Impact of the Cow's Diet**
C. Genot, M. Viau, L. Ribourg, C. Laroche, B.Graulet, A. Meynier, Nantes/France, P. Pradel, Marcenat/France

Other Topics

OTTO-001 **Insecticide Residues Cross-contaminations from Storage Facilities and Handling Equipment to Oilseeds during Storage**
S. Dauguet, J.P. Loison, J. Evrard, Pessac/France

OTTO-002 **Comparison of Antioxidant Activities of *Cynara scolymus* (Artichoke), *Cucurbita moschata* (Pumpkin) and *Actinidia deliciosa* (Kiwifruit)**
A.N. Ipekoğlu, B. Bakar, S. Kaya, I. Kabalar, Y.V. Arinci, Istanbul/Turkey

OTTO-004 **The effects of Conventional Frying on Physicochemical Properties of Frying and Sunflower Oils**
M. Mahdiani, M. Gharachorloo, Teheran/Iran

The organisers gratefully acknowledge support by the following Companies, Bodies and Institutions:

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Zwijndrecht, The Netherlands

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5th Practical Short Course Specialty and Functional Oils

Saturday, 17 October – Sunday, 18 October 2009
Omega-3 Fatty Acids (EUROPE): Market Trends, Regulations, Stability and Specialty Applications
Hotel Das Weitzer, Graz
www.smartshortcourses.com

ICON Steering Committee Meeting

Saturday, 17 October – Sunday, 18 October 2009
ICON Steering Committee Meeting
Hotel Gollner, Graz

Euro Fed Lipid Board Meeting

Sunday, 18 October 2009, 11.00
Graz Congress, Blauer Salon

Scientific Committee 8th Euro Fed Lipid Congress 2010, Munich, Germany

Monday, 19 October 2009, 13.00
Graz Congress, Blauer Salon

Euro Fed Lipid General Assembly

Tuesday, 20 October 2009, 18.00
Graz Congress, Conference Room 7
Euro Fed Lipid members are cordially invited to participate.

Job Market

There will be designated „Job Market" poster walls to post vacancies or job applications. No registration is required, this being a free of charge service.

Employers who wish to post job offers or applicants who wish to post CV's are asked to simply fix their offers at the designated poster walls near the congress office.

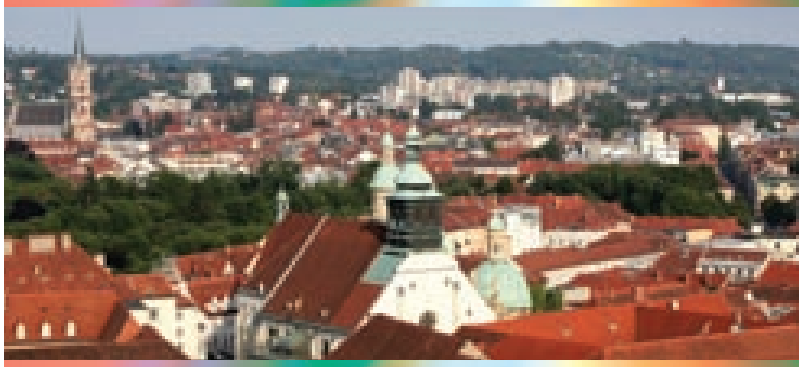
Poster Award

The best poster on display will receive the Euro Fed Lipid poster award – a one year free subscription to the European Journal of Lipid Science and Technology. The award is sponsored by Wiley-VCH.

5TH PRACTICAL SHORT COURSE

Specialty and Functional Oils Omega-3 Fatty Acids (EUROPE):

Market Trends, Regulations, Stability and Specialty Applications



After successful organizations in 2001, 2005 and 2008, this program is back in a completely updated form.

Major sessions on Omega-3 Fatty Acids include:

- Mechanisms of Functionality and Health Effects of Omega-3 Fatty Acids
- Technology to Realize and Protect Functionality
- Applications Omega-3 Fatty Acids in Food Products

This is a crash course for research & development staff as well as marketing and commercialization and management of European food processors and distributors. Meet experts in the field to discuss and improve innovation and new product introductions. The course material will also serve as a useful reference for processors, product formulators, chemists and technicians as well as business managers familiar with oils & fats applications.

Target Group:
Decision makers such as technicians, product formulators, plant engineers, processors, chemists and sales and marketing specialists.

REGISTRATION INFORMATION
Registration rate includes short course manuals, lunches, dinner and coffee breaks

Registration Fees

	On or Before Sept. 13, 2009	After Sept. 13, 2009
Regular	€ 695.00 (EUR)	€ 795.00 (EUR)
Academic		€ 495.00 (EUR)
Full-time Student		€ 245.00 (EUR)

(Fax or e-mail letter from department head)

www.smartshortcourses.com

Sunday, 18 October 2009 — 17:30 – 19:00

Opening Mixer

The opening mixer will take place on Sunday, 18 October 2009, 17:30-19:00 in the poster area. Registration is complimentary, but required. The opening mixer is kindly sponsored by the City of Graz.

Stadt GRAZ

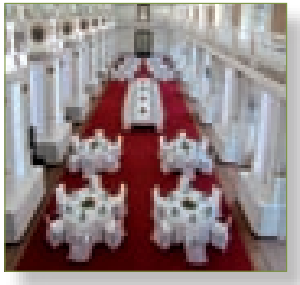
Tuesday, 20 October 2009 — 20:00

Congress Dinner

Alte Universität Graz
Hofgasse 14, 8010 Graz
Registration: 40 Euro per Person

Das Land Steiermark

The Dinner is kindly sponsored by the Governor of the province of Styria. The room seats a maximum of 300 persons, tickets are sold on a first-come – first-serve basis.



The University of Graz was originally accommodated in the college rooms of the Jesuit College (Seminary) until 1607 when the lecture theatres moved to a new building at the centre of Graz. The foundation stone was laid by the Archduke Ferdinand II of Styria and the original features of the university building have been largely preserved to this very day. From historic accounts we know that rhetoric, poetry, physics and logic were taught in the lecture theatres on the ground floor. The two large rooms on the upper floor were used as an Aula (auditorium) and as a theatre.

Between 1778 and 1781 the upper floor was converted. A major conversion gave rise to a large library. A further smaller wooden addition created a small library which still exists.

The picture still presented by the hall today is that of the former library.

Guest Tours and Excursions

All tours start and end at the Congress Center Graz, Entrance: Sparkassenplatz

Sunday, 18 October 2009 — 11:00 – 13:00

Guided City Walk

Explore the city´s narrow lanes and picturesque courtyards with Gothic, Renaissance and Baroque architecture. And you are in it, in the centre of one of Europe´s best-preserved cities.

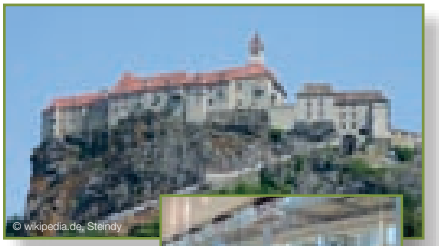
Graz turns visitors into time-travellers. As a World Cultural Heritage site it takes them back through distant centuries of the past in a whirlwind tour of the Renaissance, Gothic and Baroque periods. Graz also captures the moment, the spirit of modern life. In 2003 Graz was the Cultural Capital of Europe. The nomination brought many positive changes and left unmistakable and spectacular marks in the cultural and architectural face of the city such as the Kunsthaus called the „friendly alien“ or the Island in the River Mur.

Euro 10 per person (minimum 10 participants)
Meeting Point: Congress Center Graz, Sparkassenplatz
Please collect your tickets from the congress office from 09:00 hours

Monday, 19 October 2009 **09:00 – 17:00**

Riegersburg and Zotter Chocolate Manufacture

Riegersburg Castle impressively stands in solitary splendour on the remains of a 482m high volcanic mountain. Referred to by the Turks at the time as „the mightiest fortress of Christianity“, the imposing appearance of the castle still commands our respect.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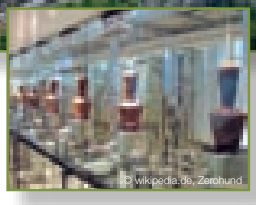

© wikipedia.de, Zerohund

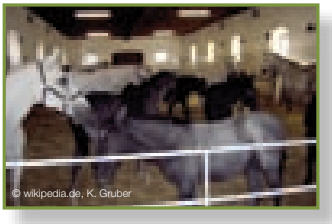
After a cold snack of home made Styrian delicacies we will visit the nearby Zotter Chocolate Manufacture.

Immerse yourself in the world of chocolate. The guided tasting tour around the Zotter world of chocolate provides valuable information on chocolate as well as numerous creatively arranged titbit stations. As you wander around the transparent Chocolate Factory along paths of glass and accompany the transformation of the cocoa bean into chocolate.

Euro 75 per person (minimum 20 participants)
Included are: guide, bus transfer, entrance fee and guided tour of the castle and of the chocolate factory, elevator up and down the castle hill, cold snack

Tuesday, 20 October 2009 **09:00 – 16:30**

White Horses – Red Wine – Green Pumpkin Seed Oil


© wikipedia.de, K. Gruber

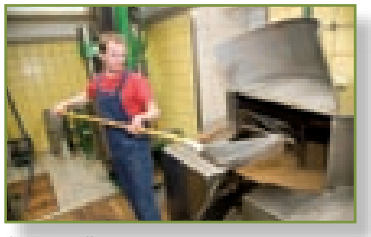
Off we go over the hills to the home of the famous white horses of the Spanish Riding School – The Lipizzaner stud farm in Western Styria! This trip is not only for horse enthusiasts, though. It is for anyone who has a taste for the play of the light on the hills, a hearty snack of assorted homemade Styrian delicacies, a glass of the unique Schilcher wine, that glows with the colour of onion skin or the dark glint of pumpkin seed oil.

Euro 60 per person (minimum 20 participants)
Included are: guide, bus transfer, entrance fee and guided tour of the stud farm, cold snack, visit to a mill for pumpkin seed oil

Wednesday, 21 October 2009 **15:00 – 21:00**

Post Congress Excursion: „Plant Oil – from Technical Use to High-quality Edible Oil“

During the excursion we visit first under the motto „Plant oil for mobility, electricity and heat“ the energy company „Feistritzwerke Steweag GmbH“, at Gleisdorf, where you have the chance to see the Exhibition of plant oil technologies: Applications of pure plant oil for electricity, heat and mobility.



Afterwards we continue to the oil mill Fandler at Pöllau, under the headline „Plant oil for consumption“. The oil mill presses domestic oils as well as Mediterranean and exotic oils – the selection ranges from classic-Styrian pumpkin-seed oil to innovative macadamia nut oil.

The visit includes

- Visitation of the edible oil press – differences concerning the press technologies between edible oil pressing and oil for fuel pressing
- Tasting of exquisite cold-pressed oils
- Tasting and smelling of plant oil as a high-value food product

Approximately at 18.30 hours we arrive in Sebersdorf for the third visit.

This includes

- Walk in the beautiful old palace garden
- Dinner (exclusive 3-course menu) at the palace or at Gaisrieglhof (traditional Austrian ambience)
- Energy self-sufficient palace
- Visitation of the new biomass heat plant and the solar collector, which together provide all the required heat for the palace only with renewable energy

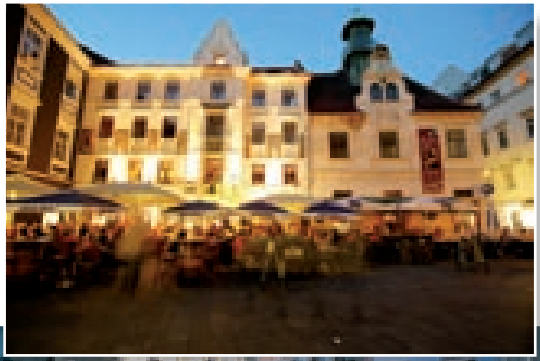
This excursion is organised and offered by:
ARGE Energieschaustraße, Steinberg 132, 8151 Hitzendorf
Phone: +43 316 58798-6, Fax: +43 316 58798-8
office@energieschaustrasse.at, www.energieschaustrasse.at

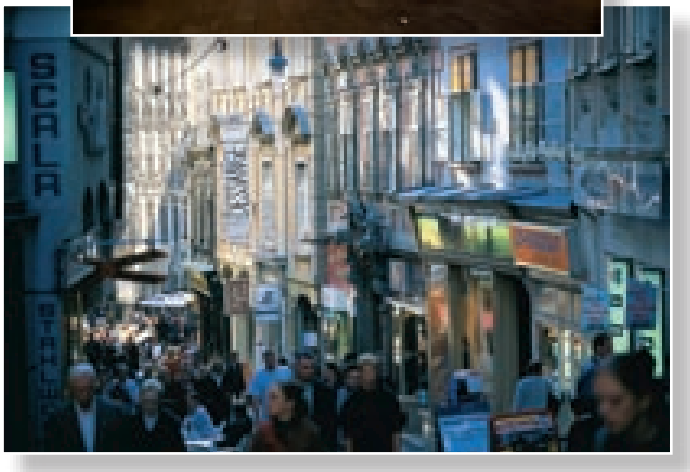
Euro 55 per Person (minimum 35 persons)
Included are: guide, bus transfer, guided tour at the “Energy Company” in Gleisdorf and at the oil mill in Pöllau, tasting of different oils, exclusive 3-course menu at the Obermayer Palace.

Terms and Conditions for Guest and Social Programmes

Please collect your tickets at the registration desk. All tours will be accompanied by an English-speaking Tour Guide.

The number of places for all events is limited and will be allocated on a first come, first serve basis. **Cancellations are non-refundable.** A minimum number of participants is required on each tour, should the minimum number not be met, the organizer may cancel the tour and inform of its decision within ample time. Purchased tickets will then be refunded. Further recourse is excluded.





Messe München International

oils+fats 2009

International Trade Fair for the Production and Processing of Oils and Fats made from Renewable Resources

16 – 18 September 2009
New Munich Trade Fair Centre, Germany

oils+fats is the only international B2B trade fair that focuses on the production and processing of oils and fats made from renewable resources. It examines current trends and demonstrates the latest technological developments, covering everything from raw and auxiliary materials to processing, quality assurance, packaging and logistics. That makes oils+fats the most important industry gathering for decision-makers and experts in the oils and fats industry.

Messe München GmbH
Munich, Germany
Hotline: (+49 89) 9 49-1 13 28
info@oils-and-fats.com

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>> Register now:
www.oils-and-fats.com

Location

The congress will take place at:

Congress Graz
Sparkassenplatz
8010 Graz/Austria
Phone: +43 316 8088-0
Fax: +43 316 8088-250
E-Mail: office@mcg.at
www.mcg.at/en/congress

Travel Information

Graz by Aircraft
Austrian, Lufthansa, Ryanair and other carriers offer regular services to a number of destinations, including direct flights to Düsseldorf, Frankfurt, Friedrichshafen, Gothenburg, Hanover, Innsbruck, Linz, London (Stansted), Munich, Olbia, Stavanger, Stuttgart and Vienna. Long distance flights will arrive in Vienna, Munich or Frankfurt with short connecting flights to Graz. The airport is close to the city centre. Public busses bring you conveniently from Graz main station / Jakominiplatz to Graz Airport. The bus stop is right outside the passenger terminal, right next to the arrival area.

Graz Airport: www.flughafen-graz.at

Graz by Train and Bus
An important junction between Middle- and Southeastern Europe, Graz is hub for many national and international train and bus connections.

The trains leaving from Graz are operated either by the ÖBB, the Austrian National Railway (www.oebb.at) or by the GKB, the Graz-Köflach Railway. You'll find all the bus connections at Verkehrsverbund or at Mobil Zentral www.mobilzentral.at/en.

Congress Office

The Congress Office, located in the foyer, will be open on:

Sunday 18 October	12:00 – 19:00*
Monday 19 October	08:00 – 19:00
Tuesday 20 October	08:00 – 18:00
Wednesday 21 October	08:00 – 12:30

* City tour tickets can be picked up from 09:00

Phone: +43 316 8049-453 (Congress Duration only)
E-Mail: saritas@eurofedlipid.org

GENERAL INFORMATION

Registration Fees

Category	until 01 September	after 01 September
Euro Fed Lipid members* and employees of member companies	€ 495	€ 545
Non-members	€ 550	€ 595
(Ph.D.) Students (Euro Fed Lipid member with poster presentation**)	€ 50	€ 100
other (Ph.D.) Students (proof required)	€ 100	€ 150

* Euro Fed Lipid Members are direct members as well as members of AFECG, Czech Chemical Society (Oils & Fats Group), DGF, GERLI, Greek Lipidforum, KNCV (Oils & Fats Group), Nordic Lipidforum, METE (Hungarian Scientific Society for Food Industry, Vegetable Oil Division), Polish Food Technologists Society, (Oils & Fats Section) SCI (Lipids Group) or SISSG (Societá Italiana per lo Studio delle Sostanze Grasse).

** The student status is granted to undergraduate, postgraduate and Ph.D. students. Please provide suitable proof of your student status with the registration (e.g. copy of the student card, confirmation of the institute or similar).

Registration fees are not subject to value added tax (In accordance with §4 Nr. 22a UStG of the German tax Law).

The registration fee includes:

- Entry to the scientific programme and poster sessions
- Book of abstracts
- List of participants
- Free registration for the opening mixer
- Coffee and Tea Break beverages

After registration you will receive an invoice. This invoice is available directly with the online registration procedure (please make sure to print it as a last step!)

Paying by Bank Transfer:
Please transfer the total fees (free of bank commission) to:
Euro Fed Lipid
Dresdner Bank AG, Frankfurt/Main
Gallusanlage 2, 60613 Frankfurt/Main
Account No. 4 900 133 00
BLZ 500 800 00 (Routing Number)
IBAN DE 80 5008 0000 0490 0133 00
SWIFT-BIC: DRES DE FF
Please quote your reference number.

Paying by Credit Card
We accept Visa, MasterCard and AMEX

Cancellation Policy

Cancellations received on or before **01 September 2009** will be refunded minus a € 50 processing fee. After that date, 50% of the paid registration fee will be refunded.

There will be no refund for cancellations after 09 October 2009 or for No-Shows. Substitute participants can be named anytime without additional costs.

If the congress is cancelled for whatever reason, paid fees will be refunded. Further recourse is excluded.

Further Information

Euro Fed Lipid e.V.
P.O. Box 90 04 40
D-60444 Frankfurt/Main
Germany

Phone: +49 69 7917-345
Fax: +49 69 7917-564
E-mail: info@eurofedlipid.org
www.eurofedlipid.org

Hotel Accommodation

Hotels rooms have been reserved for you in different hotels in Graz, offering different levels of convenience and categories.
For a list and detailed information visit

www.eurofedlipid.org/meetings/graz/accommodation.htm

Please use the online reservation available there or the fax form enclosed to reserve your room. All rates are in Euro per room and per night including breakfast and all taxes.

Please note:
The management of hotel rooms is made by our partner

Graz Tourismus
Ms. Almut Fuchs-Fehringer
Messeplatz 1/Messeturm
8010 Graz, Austria
Phone: +43 316 8075-42
E-mail: af@graztourismus.at
www.graztourismus.at

Please contact Graz Tourismus directly with all questions and queries with regards to accommodation.

The Euro Fed Lipid headquarters has no access to the data.

Register now for the
7th Euro Fed Lipid Congress in Graz
and mark your calendar for the:

8th Euro Fed Lipid Congress
21–24 November 2010 · Munich · Germany

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Congress Dinner
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Humboldtst.
Parkstr.
Heinrichstr.
Schloss-berg
Lendkai
Kaiser-Franz-Josef-Kai
Belgierg.
Grieskai
Mariborger Kai
Neutorg.
Joanneum-ring
Radetzkystr.
Wielandg.
Grazbachg.
Grazbachgasse
Conrad-von-Hötzendorf-Straße
Karlauer Straße
Karlauer Gürtel
Schönaugürtel
Schönaugasse
Glacisstraße
Burgring
Opernring
Burggarten
Hofgasse
Stadtpark
Mur
Augartenbrücke
Brückenkopfg.
Kepler-brücke
Hauptbr.
Hauptpl.
Jakominiplatz
Jakominiстr.
Dietrichstemplatz
Karlauplatz
Augartenbad
Eisenbahnbrücke
Umspannwerk Süd
Viehmarktg.
Nordg.
Hüttenbrennergasse
Froschg.
Obere Bahnstraße
Untere Bahnstraße
Stadthalle/Tagungszentr
Messeturm
Messplatz
Jakominigürtel
Landesgericht
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St.-Josef-Kirche
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Orthweinpl.
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Tierspital
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Landesgericht
Landesarchiv
Landesregierung
Landesturnhalle
Freilichtbühne Glockenturm
Garnisonsmuseum
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Bischöfl. Residenz
Stadtpfarrkirche
St.-Archiv Kammer
Gym. Rosseggergarten
Oper
Gromingenplatz
Kaiser-Josef-Platz
Evang. Kirche u. Schule
Mobilitätszentrum
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Platz der Versöhnung
Pl. der Menschenr.
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Frauengasse
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Burggasse
Schmiedg.
Stubenbergg.
Am Eisernen Tor
Girardigasse
Kaiserfeldgasse
Bez. Amt I
Gorbachpl.
Radetzkybrücke
Bezirksgericht
Zimmerplatz
Kalchg.
Rosenkrg.
Gries-platz
Zweigelg.
Bethlehemg.
Synagoge
David-Herzog-platz
Kindermus.
St.-Petersburgg.
Pulaka.
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Rankengasse
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Lagerg.
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Griesg.
Nikolaipl.
Sterng.
Entenplatz
Storchgasse
Schiffg.
Bürgerspitalg.
Kleeg.
Rosenkr.-g.
Ägydigasse
Lagerg.
Herzog-Augartenbrücke
Volks- und Hauptschule
Pulaka.
Augartenbrücke
Kaiserfeldgasse
Kreesg.
Schönaug.
Schießg.
Wielandg.
Brockmannstr.
Steyrerg.
Leitnerg.
Remise
Jakominiстr.
Kloster-weg
Mondscheing.
Reitschulg.
Mayg.
Kaserlitte
Brockmannstr.
Stattgasse
A.-Kolping-G.
Anzengrubergg.
Nationalbank
Dir. der Straßenbahnen
Schönaugasse
Conrad-von-Hötzendorf-Straße
Karlauer Gürtel
Schönaugürtel
Jakominigürtel
Obere Bahnstraße
Untere Bahnstraße
Hüttenbrennergasse
Froschg.
Nordg.
Viehmarktg.
Eisenbahnbrücke
Umspannwerk Süd
Lagerg.
Bahnhofg.
Kleiner Kang
Neubaug.
Neubaugasse
Kepler-brücke
Umspannwerk Mitte
Kosakeng.
Kunsthaus Südtiroler Platz
Maria-hilferpl.
Diözesanmuseum
Kloster der Minoriten
Volksschule
Mariahilferstr.
Lendplatz
Feltingerg.
Stockerg.
Kloster, Spital
Altkath. Kl.
St.-Andrä-Schule
Badeanstalt
Arche
Griesg.
Nikolaipl.
Sterng.
Entenplatz
Storchgasse
Schiffg.
Bürgerspitalg.
Kleeg.
Rosenkr.-g.
Ägydigasse
Lagerg.
Herzog-Augartenbrücke
Volks- und Hauptschule
Pulaka.
Augartenbrücke
Kaiserfeldgasse
Kreesg.
Schönaug.
Schießg.
Wielandg.
Brockmannstr.
Steyrerg.
Leitnerg.
Remise
Jakominiстr.
Kloster-weg
Mondscheing.
Reitschulg.
Mayg.
Kaserlitte
Brockmannstr.
Stattgasse
A.-Kolping-G.
Anzengrubergg.
Nationalbank
Dir. der Straßenbahnen
Schönaugasse
Conrad-von-Hötzendorf-Straße
Karlauer Gürtel
Schönaugürtel
Jakominigürtel
Obere Bahnstraße
Untere Bahnstraße
Hüttenbrennergasse
Froschg.
Nordg.
Viehmarktg.
Eisenbahnbrücke
Umspannwerk Süd
Lagerg.
A2