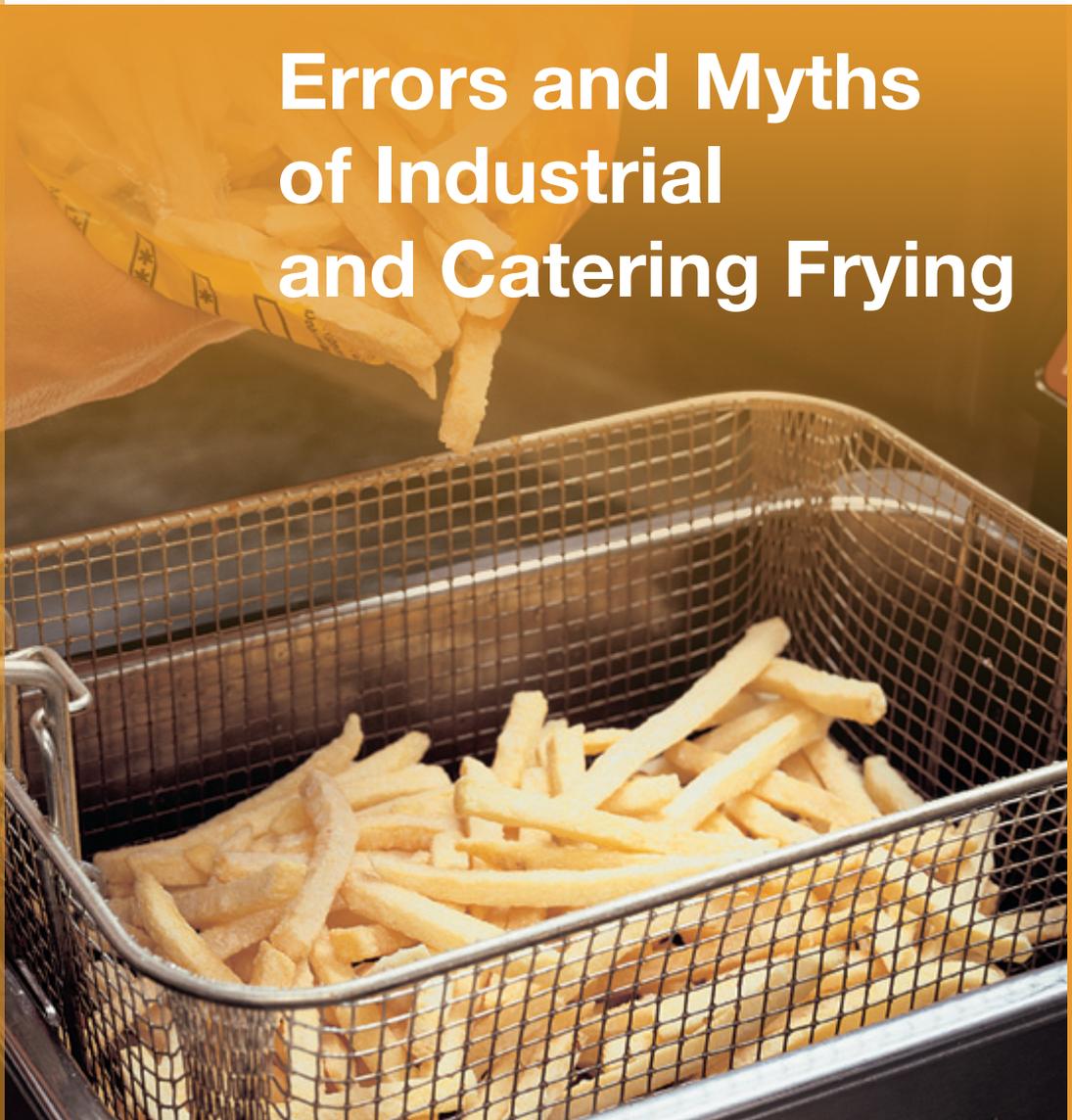


6th International Symposium on Deep-Frying

Errors and Myths
of Industrial
and Catering Frying



INVITATION

Dear Readers,

The frying process is a very popular and ancient method to cook foods that have desirable colour, appearance, flavour and texture. It is also a quick, simple and easy way to prepare food.

Abused frying fats and oils, that contain high levels of degradation products, may lead to organoleptic failures and possible loss of sales, a decrease of nutritional value and changes in the physical properties (foaming, increasing viscosity) of the oils.

A wide variety of analytical methods, both rapid and official, have been developed to test the chemical and physical properties of heated and abused oils. More than 500 different compounds have been detected in such oils, some of which are unhealthy. The previous five symposia on deep frying have focused on subjects such as determining the proper chemical indices for evaluating the degree of fat degradation and new methods and technologies aimed at improving the overall process.

The theory of the frying processing was long neglected and only recently have oil chemists begun to better understand the process. Many errors, myths and misunderstandings still exist, however. A better understanding of deep frying science and technology is necessary in order to produce good fried products more economically with better flavour and a good shelf-life.

Since the last symposium on frying in San Francisco 2005, the discussion on healthier food has been the main focus for the food industry. One of industry's responses has been to adopt no- and low-trans free frying fats for frying. To address the acrylamide issue, processing parameters, such as the effects of reduced temperature have been examined. The industry is also trying to better monitor the oil quality and using additives to improve the heat and oxidative stability of frying oils. But all technical changes in the frying industry and restaurants need a firm scientific background to avoid unpleasant surprises and to follow good quality practices.

The technical program of the forthcoming congress will cover all aspects of optimum and safe frying. It will provide a comprehensive overview of the theory of the frying processing. Furthermore, possibilities to improve the quality and heat stability of frying oils will be examined. In addition, the program will look at alternatives to *trans* fats, such as the use of natural and synthetic additives and filtering treatments.

Since the ultimate goal of food processors is to ensure the safety of the foods they produce, the principles of HACCP, legal regulations and measures to control quality and safety of food ingredients and oil, monitoring the degradation of oil in the fryer and probable formation of toxic compounds during frying will also be discussed.

We look forward to welcoming you in Hagen



Christian Gertz



Richard F. Stier



SCIENTIFIC PROGRAMME

Sunday, 22 May 2011

19:00 **Welcome Reception and Buffet on invitation of Euro Fed Lipid** (registration required)

Monday, 23 May 2011

8:30 **REGISTRATION**

9:00 **OPENING AND INTRODUCTION**

Christian Gertz, Richard F. Stier

9:30 Christian Gertz:
Fundamentals of Frying Process (Heat and Mass Transfer, Oil-uptake)

10:00 Monoj Gupta:
Industrial and Food Service Fryer Operation

10:30 COFFEE BREAK

11:00 Richard F. Stier:
Frying Study Design and Implementation

11:30 Christian Gertz:
Additives for an Optimised Frying Process (Natural and Synthetic Additives, Oxidative and Heat Stability)

12:00 Monoj Gupta:
Filtration of Frying Oils through Special Media

12:30 Christian Gertz:
Active and Passive Filtering of Frying Oils

13:00 LUNCH

14:00 Monoj Gupta:
Food and Oil Interactions

14:30 Bertrand Matthäus:
Are High Oleic Oils a Good Alternative to Common used Frying Media?

15:00 Eckhard Flöter:
Modifying Fats and Oils as an Alternative of *trans* free Oils and Fats (Interesterfication, Solidification, Crystallisation)

15:30 Christian Gertz:
Relationship between Oil Composition and Frying Behaviour

16:00 COFFEE BREAK

16:30 Christian Gertz:
Regulatory and HACCP Requirements in the Frying Industries

17:00 Richard F. Stier:
Fried Foods and Frying Oils: Safety and Human Nutrition (Allergens, HACCP, *trans* FA)

17:30 Bernd Brinkmann:
Harmonizing Quality Criteria of Fresh and Used Frying Oils in Europe

19:00 **CONGRESS DINNER** (Invitation of Euro Fed Lipid)

SCIENTIFIC PROGRAMME

Tuesday, 24 May 2011

9:00 Christian Gertz:
Chemical and Physical Changes during Frying (Oxidation, Polymerisation, Hydrolysis, Analytical Methods)

9:30 Rüdiger Weisshaar:
Quick-Tests to Monitor the Quality of used Frying Fats and Oils

10:00 Dagmar Behmer and Christian Gertz:
Rapid Determination of Degradation Products in Frying Oils with Near-Infrared Spectroscopy

10:30 COFFEE BREAK

11:00 Brian S. Cooke:
Eliminating Frying Oil Discard by Controlling Degradation Compounds

11:30 Rüdiger Weisshaar:
Toxicological Relevant Compounds in Used Frying Oils and Fried Food (PAHs, MCPD, Dioxines, Acrylamid)

12:00 Bertrand Matthäus:
Occurrence of Low Molecular Volatile Compounds in the Fume of Different Frying Oils

12:30 LUNCH

13:30 Veronika Somoza:
Oxidised Dietary Fats – a Potential Health Risk?

14:00 **Discussion and Recommendations**

15:00 **CLOSING REMARKS**

POSTERS

To present a poster please prepare a one-page abstract and submit it to the headquarters

info@eurofedlipid.org

TABLE TOP EXHIBITION

Companies wishing to display services or products have the opportunity to rent a table for a price of 500 € + VAT.

Please contact the headquarter for details

info@eurofedlipid.org

THE LECTURERS



Dagmar Behmer
Bruker Optics, Ettlingen, Germany

Born in 1967, Dagmar Behmer has an MSc degree in Analytical Chemistry and is Head of International Support team in the NIR & Process Technology department of Bruker Optics in Germany.

She started her professional career as a QC manager in the GC lab of a multinational speciality gas company, followed by an appointment in the United Kingdom, where she broadened her analytical knowledge as the senior manager of Analytical Services in a company producing polymers for various industries. In 2000, she joined Bruker Optics, the leading manufacturer and worldwide supplier of Fourier Transform Near Infrared spectrometers.

Her affection for edible oil applications began with a business trip to Andalusia, where she supported the local office with the implementation of NIR spectrometers to olive oil mills. Ever since then, she has collected a large amount of data for various analysis parameters in the field of edible oils and fats and has established various co-operations in academia and industry.

Today, she is looking back on 20 years of experience with NIR spectroscopy, focussing on food and agricultural applications.

Main work areas:

- » Development, implementation and maintenance of NIR calibrations with focus on edible oils and fats
- » Communication of applications with the international offices
- » Publication of scientific articles, posters and editorials

Dagmar Behmer is member of the Euro Fed Lipid community and has actively participated in several congresses.



Bernd Brinkmann
New Business Development
Walter Rau Neusser Öl- und Fett AG, Neuss, Germany

Born 1956 in Düsseldorf,

1976 – 1980 Study of Food Technology at the University of Applied Science Ostwestfalen-Lippe, Germany

1980 – 1983 Project Engineer, Walter Rau Verfahrenstechnik, Hilter

1984 – 1989 Technical Director, Intercontinental Specialty Fats Sdn Bhd, Port Klang, Malaysia

1990 Senior Management, Walter Rau Neusser Öl und Fett AG, Neuss

His main focus is in helping business partners to find the right choice of vegetable oils and fats for their applications

THE LECTURERS



Brian S. Cooke
The Dallas Group, Jeffersonville, IN/USA

Brian S. Cooke currently has the position as Manager of Research and Development for The Dallas Group, which maintains manufacturing, research, development and sales offices in Jeffersonville, IN. He obtained his Bachelor degree in Chemistry from Indiana University and has over thirteen years of experience in the field of oleo-chemical purification by use of adsorbent materials. He has delivered numerous lectures around the world on adsorbent purification of used frying oils and biodiesel. Mr. Cooke is very active in the AOCS, National Biodiesel Board, ACS, Euro Fed Lipid, ISF and DGF.



Dr. Eckhard Flöter
Unilever R&D, Vlaardingen, The Netherlands

Born 1964 in Hamburg, Eckhard Flöter is a trained Chemical Engineer of the TU Berlin and received his PhD degree in Natural Sciences related to the thermodynamics of mineral oils from the TU Delft (The Netherlands). Subsequent to his PhD he changed from mineral oils to edible oils when he joined Unilever R&D in 1996. In the past 14 years he has held several positions in Unilever. During this time he has been working on numerous projects relating to fat-based food products, mainly spreads. His activities span from science to the application of technology in the factory. In the course of this period he has filed more than 40 patents and authored about an equal number of peer reviewed publications. Next to being a frequent contributor to scientific conferences he is a regular member of the scientific committee of the Euro Fed Lipids congresses.



Dr. Christian Gertz
Official Institute of Chemical and Food Analysis in Hagen/Westphalia, Germany

Dr. Gertz is director of the Official Institute of Chemical and Food Analysis in Hagen. His experience in fats and oils extends over 35 years.

Since 1997 he has co-chaired the Analysis and Standard Methods division of German Society for Fat Science (DGF) and been responsible for the editing of the DGF Standard Methods for many years.

He is member of the “Joint Committee for the Analysis of Fats, Oils, and Fatty Products” of DIN, Federal Health Office and DGF. He is also involved with various international working groups in Europe and the German Sensory Panel of Olive Oil.

He has published more than 70 scientific papers including 3 book chapters and edited 2 books. His area of research includes all aspects of frying processing (analytics, HACCP, thermooxidative degradation, heat stabilizing agents, fat quality) and analysis of fats and oils (Olive oil and the development of chemometric methods to identify fats and oils).

His awards include: in 1982, the Josef Schormüller Foundation by the German Food Chemical Society and in November 2004 he received the Normann Medal by the German Society for Fat Research (DGF).

THE LECTURERS



Monoj Gupta
MG Edible Oil Consulting International, Inc., Richardson, TX/USA

Monoj K. Gupta is the president and founder of MG Edible Oil Consulting International, Inc. He founded the company in 1998. He has been in the field of oil technology and food processing for over thirty-nine years, and holds a Master's degree in Chemical Engineering from the University of Florida, Gainesville, Florida.

As President of MG Edible Oil, he is currently providing consulting services to Oil and Food Processing companies in the United States, Latin America, Africa, Europe and the Middle East. Prior to founding MG Edible Consulting, Mr. Gupta worked at Frito-Lay, Inc., for eleven years where he advised the company on oil application for the worldwide operation of Pepsi CO.

Mr. Gupta began his career working for Procter & Gamble (P & G). His assignments included working in P & G's Food Research and Development department where he was subsequently promoted as a Group Leader in the area of dry prepared mixes (Duncan Hines). Later he worked as the Department Manager of the Shortening and Oil Production department, which produced nearly 300 million pounds of shortening and oil products. Later he joined the Anderson Clayton, Inc. a Houston based multi-national company, where he was responsible for productivity improvement and engineering in several plants in the U.S. and in Mexico.

Mr. Gupta is also the author of numerous technical publications in the U.S. and in other countries. He has written several book chapters, published in the U.S. and U.K. The book, "Frying Technology and Practices" was co-edited by Mr. Gupta. The book was published by the AOCS Press in March 2004. He has currently published a book titled "Practical Guide to Vegetable Oil Processing" through the AOCS Press (2008).

He has been an active member of the American Oil Chemists Society. He is the past president of the Lipid Oxidation and Quality Division and the South Central Chapter of the society from 2000-2001. He served as a member of the Governing Board and Member of the Publication Committee of the American Oil Chemists Society. He has worked closely with the National Sunflower Association and has served as a consultant for the American Soybean Association in Latin America and the Caribbean.

Mr. Gupta has provided consulting service around the world on vegetable oil processing, plant engineering, oil quality and application. He has been engaged in assisting U.S. food companies and oilseed companies on *trans* fat alternatives for the past seven years.

THE LECTURERS



Dr. Bertrand Matthäus
Food Chemist, Scientist at the Max Rubner-Institute, Federal Research Institute for Nutrition and Food, Detmold, Germany

In this position he is responsible for research dealing with the improvement of the quality of fats and oils, especially rapeseed oil, with the investigation of frying processes, with contaminants like acrylamide, phthalates or 4-hydroxy-2-trans-nonenal, 3-MCPD-esters and with the investigation of oxidation processes in edible fats and oils. He is member of the MRI-Rapeseed oil panel evaluating the sensory quality of rapeseed oil.

Since the last 17 years he has worked at the Max Rubner-Institute. He has published more than 160 articles, scientific papers and chapters of books. In several projects he worked together with the industry to evaluate and improve the quality of frying oils but also virgin rapeseed oil. He presented lectures at the last three International Symposia on Deep-Fat Frying held in Germany and USA and he is co-organizer of several symposia on Fats and Oils given for the industry. Dr. Matthäus is a member of the Euro Fed Lipid association and the German Society for Fat Science.



Prof. Dr. Veronika Somoza
Institute of Nutritional and Physiological Chemistry, University of Vienna, Austria

Born 25 September 1965, Braunschweig, Germany

Current Position: Professor and Chair, Institute of Nutritional and Physiological Chemistry, University of Vienna, Austria

Education and Career History

1985 – 1991	Study of Human Nutrition, University of Giessen, Germany
1991 – 1995	Ph.D. program, Institute of Human Nutrition, University of Vienna, Austria (grade: summa cum laude)
1995 – 2002	Habilitation program, University of Kiel, Germany
01/2001 – 03/2001	Post-doc with Prof. Dr. John W. Baynes, at the Dpt. of Biochemistry and Chemistry, University of South Carolina, USA
12/2002	Habilitation (venia legendi) in 'Human Nutrition and Food Science', University of Kiel, Germany
01/2003 – 12/2003	Vice Chair of the German Research Center for Food Chemistry, Garching, Germany
03/2003	venia docendi for the topic 'Food Science' at the Technical University of Munich, Germany
12/2007 – 08/2009	Associate Professor (tenured) at the Department of Food Science, University of Wisconsin, Madison, USA
01/2008 – 12/2009	Chair of the working group 'Bioactive Foods' at the German Research Center for Food Chemistry, Garching, Germany
since 09/2009	Member of the Food Research Institute, Madison/WI, USA
09/2009 – 01/2011	Chair of the Research Platform Molecular Food Science, University of Vienna, Austria
since 01/2011	Chair of the Institute of Nutritional and Physiological Chemistry, University of Vienna, Austria

Publications: about 85 (co)-authored research publications and review articles

Review activities: Multiple journals with a focus on functional food constituents: e.g. J. Agr. Food Chem., Mol. Nutr. Food Res, Chem. Res. Tox., Food Chem Tox, etc.; Senior editor of the Journal Molecular Nutrition and Food Research

Memberships: German Society of Nutrition, Society of German Chemists, American Chemical Society

Research interests: Bioactivity and metabolism of fatty acids, polyphenols and Maillard reaction products

THE LECTURERS



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

Richard Stier is a consulting food scientist with international experience in food safety (HACCP), food plant sanitation, quality systems, process optimization, GMP compliance, and food microbiology. He has worked with a wide range of processing systems and products, including canning, freezing, dehydration, deep-fat frying, aseptic systems, meat processing and processing. He has shown a unique ability to work with companies at all levels, from top management, including marketing, to line workers, to understand, develop and implement systems to enhance operations. Stier has been instrumental in helping processors, including many small processors develop the quality, food safety and sanitation systems needed to compete in today's market and grow their business. He is also a food safety, GMP, and quality systems auditor. Stier has worked in Asia, Africa, Australia, Central and South America, and Europe. All totalled, he has done projects in over forty countries.

Stier has been certified as a seafood HACCP instructor (AFDO) and by the HACCP Alliance.

Stier has a B.S. in Food Science from Rutgers University and an M.S. in Food Science and Technology from the University of California at Davis. He is a member of the IFT, IAFF, and the NCAACC. He is past Chairman of the Northern California Section of the IFT and of the Northern California Section of the AACC, a past-Chairman of IFT's Refrigerated and Frozen Foods Executive Committee, is a former member of the IFT Program Committee, a past-Chair of IFT's Continuing Education Committee and former councilor representative to the IFT's Executive Committee. He is a Contributing Editor to "Baking & Snack", "Food Engineering," and serves on the editorial board of Food Safety Magazine. He has served on the IFT's ad hoc panel assembled to comment on proposed food safety regulations and is a member of the United States delegation for TC-34, the technical committee charged with developing the ISO 22000 standard.



Dr. Rüdiger Weisshaar
CVUA Stuttgart, Germany

Born 14 July 1957, married, two children

- | | |
|----------------|---|
| 1981 | M.Sc. in Food Chemistry, University of Stuttgart, Germany |
| 1984 | Ph.D. (Dr. rer. nat), University of Hohenheim, Germany.
Dissertation: Structural analysis of a bacterial lipopolysaccharide. |
| 1985 – 2002 | Member of the scientific staff of CVUA Stuttgart (official food control laboratory), responsible for radiochemical analysis and analysis of veterinary drug residues. |
| 2002 – present | Head of laboratory of lipid analysis and analytics of process borne contaminants (e.g. PAH, acrylamide, 3-MCPD esters) at CVUA Stuttgart. |

Publications: More than 20 articles about different aspects of food chemistry and food analysis in German and international scientific journals.

Memberships: Member of German Chemists Society (GDCh), German Society of Fat Science (DGF) and European Federation for the Science and Technology of Lipids (Euro Fed Lipid)

GENERAL INFORMATION

CONGRESS VENUE

The congress will take place at the

Arcadeon-Center
Lennestr. 91
58093 Hagen-Halden
Phone: +49/ 23 31/35 75-0
Fax: +49/ 23 31/35 75-200
E-Mail: info@arcadeon.de

TRAVEL INFORMATION

By car:

Coming from A45:

Take the A45 to the „Autobahnkreuz Hagen“, drive on the A46 towards Hagen and leave the motorway at exit „Feithstraße / Halden“. Turn left into the „Feithstraße“. After approx. 800 m you will see a petrol station on the left hand side. At the next crossroads turn left into the „Berchumer Straße“. Drive through „Halden“. After approx. 1 km the „Berchumer Straße“ becomes the „Sudfeldstraße“. After the 90° right bend turn left into the „Lennestraße“. (= one-way street and entrance) to the ARCADEON.

Coming from A1:

Leave the motorway at exit Hagen-Nord, drive towards Hohenlimburg. At the first traffic light turn right (again towards Hohenlimburg). Stay on this road and go through the next two traffic lights. At the third set of traffic lights turn right into the „Buschmühlenstraße“. Stay on this road for approx. 2-3 km and go straight across the next crossroads. After 1 km drive straight into the „Sudfeldstraße“.

There you will see our sign on the street. Follow the signs for the next 500 m and turn right after the bus station into the „Lennestraße“. (= one-way street and entrance) to the ARCADEON.

Bus or Train:

Travel with the „Deutsche Bahn“ to the Hagen central railwaystation.

From here you can use the following bus services to reach the ARCADEON.

Line 515 without change Bus stop Arcadeon
Line 511, 513, 514 change in Hagen Stadtmitte (city) on the services

522 Bus stop Arcadeon
526 Bus stop Arcadeon

You will find further information and the actual timetables of the transport company Rhine-Ruhr at www.vrr.de



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GENERAL INFORMATION

Plane:

Arrival at airport Düsseldorf (55 km to the hotel):

Take the A44 towards Velbert/Frankfurt and drive to junction Ratingen Ost on the A3 in the direction of Frankfurt to the Hildener Kreuz. Here drive on the A46 towards Dortmund / Bremen to the motorway junction Wuppertal, change there onto the A1 towards Bremen and leave the motorway at exit Hagen-Nord and drive towards Hohenlimburg. At the first traffic light turn right (again towards Hohenlimburg). Stay on this road and go through the next two traffic lights. At the third set of traffic lights turn right into the „Buschmühlenstraße“. Stay on this road for approx. 2-3 km and go straight across the next crossroads. After 1 km drive straight into the „Sudfeldstraße“.

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Arrival at airport Dortmund (17 km to the hotel):

Take the A44 till you reach motorway junction Dortmund / Unna, change there onto the A1 towards Köln and leave the motorway at exit Hagen-Nord. Drive to the left side towards Hohenlimburg. At the first traffic light turn right (again towards Hohenlimburg). Stay on this road and go through the next two traffic lights. At the third set of traffic lights turn right into the „Buschmühlenstraße“. Stay on this road for approx. 2-3 km and go straight across the next crossroads. After 1 km drive straight into the „Sudfeldstraße“.

There you will see our sign on the street. Follow the signs for the next 500 m and turn right after the bus station into the „Lennestraße“. (= one-way street and entrance) to the ARCADEON.

GENERAL INFORMATION

REGISTRATION

To register for the congress please make use of the Online-Registration at

www.eurofedlipid.org/meetings/hagen2011

(recommended, 5 Euro discount)

Make sure to print your confirmation and invoice as the last step of the registration.

Alternatively complete the enclosed registration form (one form per participant) and return it to:

Euro Fed Lipid e.V.

P.O. Box 90 04 40

60444 Frankfurt/Main, Germany

Phone: +49 69 7917-355

Fax: +49 69 7917-564

E-Mail: info@eurofedlipid.org

Registration is valid after receipt at the Euro Fed Lipid headquarters. Conference tickets will be handed out at the registration desk.

REGISTRATION FEES

(get a 5 Euro discount for using the online registration):

Category	Price before 22 April	Price after 22 April
Euro Fed Lipid Members* and employees of member companies	EUR 550	EUR 600
Non-members	EUR 595	EUR 645
Euro Fed Lipid student member** (proof required)	EUR 60	EUR 110
all other students** (proof required)	EUR 110	EUR 160

* Euro Fed Lipid Members are direct members as well as members of 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 (Oils & Fats Group), SFEL, SIOSSG (Società Italiana per lo Studio delle Sostanze Grasse) or YABITED (Turkish Lipid Group)

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

The registration fee includes entry to the scientific program, the information folder, a list of participants, drinks during coffee breaks, lunch on Monday and Tuesday, the conference dinner and get-together buffet.

Registration fees are not subject to value added tax (tax exemption according §4 Nr. 22a UStG).

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

PAYING BY BANK TRANSFER

Please transfer the total fees (free of bank commission) to:

Euro Fed Lipid e.V.

Commerzbank AG, 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.

GENERAL INFORMATION

PAYING BY CREDIT CARD

We accept Visa, MasterCard and AMEX

CANCELLATION POLICY

Cancellations received on or before **22 April 2011** will be refunded minus a 50 € processing fee. After that date until **13 May 2011**, 50% of the registration fee will be refunded. There will be no refund for cancellations after **13 May 2011** or 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.

ACCOMMODATION

At the ARCADEON**** (1st category)

Single room: EUR 104.00 per room / night

Queen Size room: EUR 124.00 per room / night

At the ARCADEON Landhotel Halden*** (2nd category / guest house)

Single room: EUR 79.00 per room / night

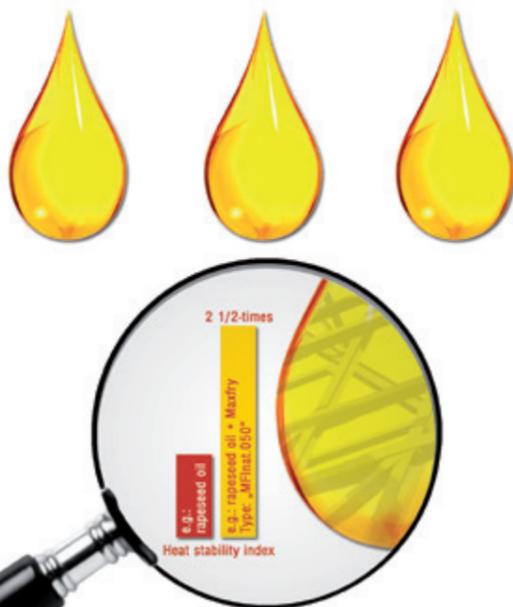
Double room: EUR 99.00 per room / night

To reserve your room please fax the reservation form to the Arcadeon directly.



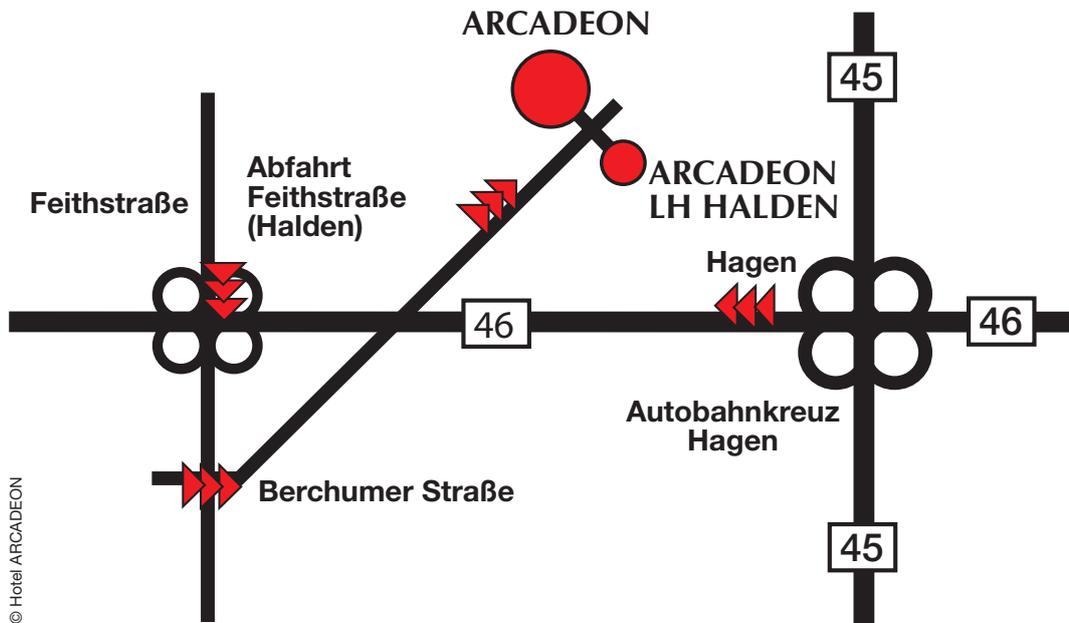
Stabilizing ingredients for vegetable oils.

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www.eurofedlipid.org/meetings/hagen2011

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