7th International Symposium on Deep Frying

Optimum frying for safe and improved quality fried foods – Practical information for the foodservice and industrial frying

Reduces rates for AOCS members!

Information and Registration:
www.eurofedlipid.org/meetings/sanfrancisco2013
Dear Readers,

Since 1973, the international symposia on deep-fat frying organized through the DGF and Euro Fed Lipid have been the premier meetings on this misunderstood and underappreciated topic. The frying process is a very popular, efficient and ancient method to prepare foods that have desirable color, appearance, flavor and texture. The bottom line is that fried foods taste good, hence their popularity. 5,000 year old Chinese texts reference the process.

However, frying is done in oil and the foods that are fried pick up some of that oil, which has resulted in issues with the health and wellness set.

The frying process is one of the most dynamic of all food processes. If one was to classify it as a process, it would be a combination of drying and cooking. Fried foods lose moisture as they cook and depending upon the food being fried, the end product may be moist with a delicious crust (chicken or fish) or dry and crunchy (crisps or chips). Understanding this process and maintaining the quality of the oil is essential to high quality foods. Bad oil equals bad food which causes your customers to go elsewhere.

There are 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. Hundreds of different compounds have been detected in frying oils and in the food itself, some of which are deemed to be unhealthy. The previous six symposia on deep frying have focused on subjects such as determining the proper chemical indices for evaluating the degree of fat degradation, understanding the frying process from an engineering standpoint and new methods and technologies aimed at improving the overall process. The end result of these symposia have been the establishment regulations to govern food service and restaurant frying; they have established guidelines for improving the frying process; and provided oil chemists with analytical tools to better understand how food fries.

The thrust of the most recent symposia in San Francisco in 2005 and Hagen, Germany in 2011 have been to help processors, food service operators, regulators, suppliers and academics better understand the frying process in light of the worldwide emphasis on health and wellness and concerns about the effects on obesity on people and the social systems. Rather than condemning frying upright, the key has been to improve efficiencies, better understand how the new generation of healthy oils (low- and no trans) oils perform, and even look to the past for lessons on how to do things better.

The technical program of the 7th International Symposium on Deep-Fat Frying looks to address issues such as old and new technologies and products for process improvement, diet and health, the regulatory environment where fats, oils and frying is concerned, and methodologies to better evaluate the oils used for frying and the foods being fried.

Food processors and restaurant operators that fry foods and the suppliers to these industries, which includes oil producers, food and ingredient suppliers, equipment manufacturers and the service trade understand that to remain in business they must not only produce foods that are safe and wholesome, but taste good and are good for you. The pressures on the industry are great, but understanding the process and technologies, the markets and the demands of the business can help build the bottom line. Our goal is to provide you with the knowledge to improve and move forward in the future.

We look forward to welcoming you in San Francisco in February 2013.
GOLD SPONSORS

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<th>Package 3 (Bronze)</th>
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<td>Participation in the table top exhibition</td>
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<td>Package cost (Subject to VAT for German companies. EU based companies please advise your VAT number). No tax for US based companies.</td>
<td>2500 US$</td>
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### Wednesday, February 20, 2013

06:00 PM  | Opening Mixer Golden Gate Room
Posters and Table Top Exhibition
REGISTRATION

### Thursday, February 21, 2013

08:45  | WELCOME

1st Session | Health and Wellness

09:00  | Health, Wellness & Frying: Pros and Cons
A. Elizabeth Sloan, Sloan Trends & Solutions, Escondico, California, USA

09:45  | Health Risks from Oxidized Oils and their Heat Decomposition Products (Diabetes Mellitus, Cardiovascular Disease, Atherosclerosis)
Veronika Somoza, Institute of Nutritional and Physiological Chemistry, University of Vienna, Austria

10:30  | Ensuring the Health and Safety of Fried Foods
Richard Stier, Sonoma, California, USA

11:00  | COFFEE BREAK, POSTERS, TABLE TOP EXHIBITION
<table>
<thead>
<tr>
<th>Time</th>
<th>Session</th>
<th>Title</th>
<th>Speaker/Institution</th>
</tr>
</thead>
<tbody>
<tr>
<td>11:30</td>
<td>2nd Session</td>
<td>Acrylamide in Foods: A Review of the Science and Future Considerations</td>
<td>James R. Coughlin, Coughlin &amp; Associates, Aliso Viejo, California, USA</td>
</tr>
<tr>
<td>12:00</td>
<td>2nd Session</td>
<td>Acrylamide-Formation and Activities in Europe concerning Acrylamide Reduction</td>
<td>Bertrand Matthäus, Max Rubner-Institute, Federal Research Centre for Nutrition and Food, Detmold, Germany</td>
</tr>
<tr>
<td>12:30</td>
<td>2nd Session</td>
<td>A Better Understanding of Oil Degradation during Frying Process</td>
<td>Roman Przybylski, University of Lethbridge, Alberta, Canada</td>
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<tr>
<td>01:00 PM</td>
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<td>LUNCH, POSTERS, TABLE TOP EXHIBITION</td>
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<tr>
<td>02:00</td>
<td>3rd Session</td>
<td>Alternatives to Hard Fats: Low and No-Trans Oils in Frying</td>
<td>Monoj Gupta, MG Edible Oil Consulting, Richardson, Texas, USA</td>
</tr>
<tr>
<td>02:30</td>
<td>3rd Session</td>
<td>Are High Oleic Oils a Good Alternative to Common Used Frying Media?</td>
<td>Bertrand Matthäus, Max Rubner-Institute, Federal Research Centre for Nutrition and Food, Detmold, Germany</td>
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<tr>
<td>03:00</td>
<td>3rd Session</td>
<td>Natural and Synthetic Stabilizing Agents for Frying Oils (Efficacy, and Their Mechanism of Action)</td>
<td>Christian Gertz, Hagen, Germany</td>
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<td>03:30</td>
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<td>COFFEE BREAK, POSTERS, TABLE TOP EXHIBITION</td>
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<tr>
<td>04:00</td>
<td>3rd Session</td>
<td>Criteria for Selection of Frying Oils: Specifications, Frying Studies and Working with Your Vendors</td>
<td>Bertrand Matthäus, Max Rubner-Institute, Federal Research Centre for Nutrition and Food, Detmold, Germany</td>
</tr>
<tr>
<td>04:30</td>
<td>3rd Session</td>
<td>Evaluation of Simple Tests for Monitoring Frying Operations (Quick Tests, NIR, Chemical and Physical Analytical Tests)</td>
<td>Christian Gertz, Hagen, Germany</td>
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<tr>
<td>05:00-06:00</td>
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<td>Presentations by Sponsors: Quality Assessment by NIR, Dagmar Behmer, Bruker Optics Title to be announced, Robin Bernard, Filtercorp Optimizing the Frying and Baking Process using Oil Improving Agents, Sven Seifer, Maxfry Eliminating Frying Oil Discard by Controlling Degradation Compounds, Brian Cooke, The Dallas Group Title to be announced, David Dzisiak, Dow Agrosciences</td>
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<td>07:00</td>
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<td>DINNER</td>
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## PROGRAM

### Friday, February 22, 2013

<table>
<thead>
<tr>
<th>Time</th>
<th>Session</th>
<th>Topic</th>
<th>Presenter/Location</th>
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<tbody>
<tr>
<td>09:00</td>
<td>4th Session</td>
<td>Overview of Industrial Frying Systems and Criteria for Selection of Industrial Fryers</td>
<td>James Padilla, Heat &amp; Control, Hayward, California, USA</td>
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<tr>
<td>09:30</td>
<td></td>
<td>HACCP in Industrial Frying Operations</td>
<td>Christian Gertz, Hagen, Germany</td>
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<tr>
<td>10:00</td>
<td></td>
<td>Filter Systems for Industrial Frying Operations: Overview and Differentiation of Active and Passiv Systems</td>
<td>Monoj Gupta, MG Edible Oil Consulting, Richardson, Texas, USA</td>
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<tr>
<td>10:30</td>
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<td>COFFEE BREAK, POSTERS, TABLE TOP</td>
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<tr>
<td>11:00</td>
<td>5th Session</td>
<td>Foodservice Frying Operations</td>
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<td>11:30</td>
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<td>Overview of Foodservice Fryer Types and Criteria for Selection Worldwide</td>
<td>Linda Brugler and Scott Baillargeon, Frymaster, USA</td>
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<tr>
<td>12:00</td>
<td></td>
<td>Troubleshooting Problems in Deep-Fat Frying: Industrial and Foodservice</td>
<td>Monoj Gupta, MG Edible Oil Consulting, Richardson, Texas, USA</td>
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<tr>
<td>12:00</td>
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<td>Influence of Ingredients on Reducing Oil Absorption During Immersion Frying of Battered and Breaded Foods</td>
<td>Robert Brannan, Ohio University, Athens, Georgia, USA</td>
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<tr>
<td>12:30</td>
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<td>LUNCH, POSTERS, TABLE TOP EXHIBITION</td>
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<tr>
<td>01:30 PM</td>
<td>6th Session</td>
<td>Regulation of Frying Fats</td>
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<tr>
<td>02:00</td>
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<td>Overview of Regulatory Issues Worldwide</td>
<td>Richard Stier, Sonoma, California, USA</td>
</tr>
<tr>
<td>02:00</td>
<td></td>
<td>How to Harmonize Quality Criteria for Foodservice and Restaurant Frying?</td>
<td>Christian Gertz, Official Institute of Chemical Analysis, Hagen, Germany</td>
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<tr>
<td>02:30-04:00</td>
<td></td>
<td>Final Discussion and Definition of Resolutions</td>
<td></td>
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</tbody>
</table>

### POSTER

The scientific committee has started to accept abstracts for scientific poster presentations.

To submit your contribution please follow the two steps below:

1. To prepare a one page abstract, please use the model available at the congress webpage and store your abstract as rich text format (.rtf) on your computer (no .pdf please!)
2. Mail the abstract to saritas@eurofedlipid.org and indicate that it is a poster for the 7th Symposium on Deep-Frying
Dr. A. Elizabeth Sloan

Sloan Trends, Inc., a 17-year old consulting company, with focus on new market predictions, trend-tracking and business building ideas for the food, beverage and restaurant industries. Dr. Sloan is also the trends columnist for Food Technology magazine.

She was Editor-in-Chief, at McCall’s magazine; Director of the Good Housekeeping Institute/Seal, and Assistant Editor-in-Chief of Good Housekeeping magazine – each with 35+ million readers monthly. Dr. Sloan was SVP/International Director, Food & Nutrition, Hill & Knowlton Public Relations; 1st Scientific Director, Am. Assoc. of Cereal Chemists & Director of Nutrition Communications/Technical Services, General Mills.

She has authored more than 400 articles on food, nutrition, and health marketing, and received her B.S. in Food Science at Rutgers University; and her Ph.D. in Food Science, at the University of Minnesota.

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
2001: Post-doc with Prof. Dr. John W. Baynes, at the Dept. of Biochemistry and Chemistry, University of South Carolina, USA
2002: Habilitation (venia legendi) in “Human Nutrition and Food Science”, University of Kiel, Germany
2003: Vice Chair of the German Research Center for Food Chemistry, Garching, Germany
2003: venia docendi for the topic “Food Science” at the Technical University of Munich, Germany
2007-2009: Associate Professor (tenured) at the Department of Food Science, University of Wisconsin / Madison, USA 2008-2009: 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
2009-2011: Chair of the Research Platform Molecular Food Science, University of Vienna, Austria

since 2011: Chair of the Institute of Nutritional and Physiological Chemistry, University of Vienna, Austria

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


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

Research interests: Bioactivity and metabolism of fatty acids, polyphenols and Maillard reaction products
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, IAFP, 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. James R. Coughlin

Academic Background:
- Bachelor’s Degree, Chemistry, Siena College, Loudonville, New York.
- Master’s Degree, Food Science and Technology, University of California, Davis.
- Ph.D., Agricultural and Environmental Chemistry, University of California, Davis.
- Postdoctoral Fellowship, Environmental Toxicology, University of California, Davis.

Industrial/Professional Experience:
Dr. Coughlin has 40 years of experience in food/nutrition science and regulatory affairs; food, chemical and environmental toxicology and safety; chemical risk assessment; diet and cancer evaluations, especially coffee and meats; benefit-risk evaluation of foods and food ingredients; GRAS food additive safety evaluations; safety and benefits of functional foods; California Proposition 65; health effects of caffeine, dietary nitrite/nitrate, Maillard carcinogens such as acrylamide and furan; safety of imported food ingredients and biotechnology-derived foods; food and environmental chemical analyses; naturally occurring food toxicants; antioxidants in foods and supplements; and scientific risk communication.

He provides strategic scientific, toxicologic, nutritional, communications and regulatory counsel to many food, functional food, dietary supplement, chemical, and consumer products companies and their trade associations, law firms and public relations firms.
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 a member of the MRI-Rapeseed oil panel evaluating the sensory quality of rapeseed oil.

Since the last 19 years he has worked for 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 has presented lectures during the last three International Symposiums on Deep-Fat Frying held in Germany and USA and is co-organizer of several symposiums on Fats and Oils given for the industry. Matthäus is a member of the Euro Fed Lipid association and the German Society for Fat Science.

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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. which he founded 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, Gainsville, 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 PepsiCO

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.

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

Dr. Przybylski has extensive experience in the chemistry of oil components related to utilization of vegetable oils for food formulation, preparation and processing. He has worked for over 30 years with vegetable oil development, processing and utilization mainly assessing changes occuring to the oils endogenous components.

For the last 10 years the main emphasis of his research were directed to improvements in frying to eliminate formation of deleterious compounds. This research lead to the development of new canola based frying oil, new antioxidants designed specifically to protect oil during frying and physical methods to protect oil from degrada- tion. His research include chemistry of phytosterols, generally neglected oil components, showing that these minor components can initiates oil degradation during frying and stimulate formation of deleterious compounds.

He provides strategic, scientific and nutritional counsel to many food, oil develop- ment, frying and oil processing companies.

Dr. Christian Gertz

Dr. Gertz was 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 has 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 (analy- tics, 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).

James Padilla

Director of Product Development - Processing Systems Division Located at Heat and Control’s World Headquarters - Hayward, CA

19 years at Heat and Control.

I have worked in the food industry for over 30 years in the areas of food product formulation, quality control, process development, applications, and equipment development. I have a strong back ground in process technology with an empha- sis in thermal transfer techniques which focus heavily on frying, dehydration, retort technology, conventional and dielectric (radio wave and microwave) heating methods. I have an educational background in Food Science/Technology while my work experience has been gathered from the Global Prepared Foods market.
Linda Brugler, RD, MBA, CFSP
**Sr. Product Manager, Frymaster a Division of Manitowoc Foodservice**

Linda manages the marketing communication, advertising, promotion and performance of a diverse deep fat frying product line for the largest manufacturer of deep fat fryers in the world. Additional responsibilities include field sales support and training, as well as defining, testing, and bringing new products to market. Linda has utilized her RD and institutional foodservice experience to foster a FitFrying initiative at Frymaster which has transformed into an industry-wide coalition of like minded industries, working together to promote healthful frying.

Robert G. Brannan, Ph.D
**Associate Professor, School of Applied Health Sciences and Wellness, Ohio University, Athens, Georgia, USA**

Dr. Brannan is a chef and food scientist who came to Ohio University after a career as a research chef in the meat industry. He teaches graduate and undergraduate courses and maintains an active research program in the School of Applied Health Sciences and Wellness at Ohio University.

He is graduate coordinator of the Food and Nutrition Sciences program and also serves as chair of the Food Chemistry division of the Institute of Food Technologists.

His applied research program focuses on the use of food proteins as inhibitors of oil absorption in fried meat products, with the long-term goal of producing reduced-fat, battered and breaded meat products that contain less than 35% calories from fat using techniques that can be easily adopted by the meat industry. Dr. Brannan’s lab has studied the physico-chemical and sensory properties of protein solutions from milk, egg, soy, and corn that are applied after the product has been breaded.

Dr. Brannan also has performed consulting for a variety of food companies.
San Francisco is the financial, cultural, and transportation center of the San Francisco Bay Area, a region of 7.5 million people which includes San Jose and Oakland. It is the fourth most populous city in California and the 13th most populous city in the United States, with a population of 805,235 as of the 2010 Census. 

In 1776, colonists from Spain established a fort at the Golden Gate and a mission named for Francis of Assisi on the site. The California Gold Rush of 1849 propelled the city into a period of rapid growth, increasing the population in one year from 1,000 to 25,000, and thus transforming it into the largest city on the West Coast at the time. After three-quarters of the city was destroyed by the 1906 earthquake and fire, San Francisco was quickly rebuilt. 

Today, San Francisco is one of the top tourist destinations in the world, ranking 35th out of the 100 most visited cities worldwide, and is renowned for its chilly summer fog, steep rolling hills, eclectic mix of architecture, and its famous landmarks, including the Golden Gate Bridge, cable cars, and Chinatown. The city is also a principal banking and finance center, and the home to more than 30 international financial institutions, helping to make San Francisco rank 18th in the world’s top producing cities, eighth in the United States, and ninth place in the top twenty global financial centers. 

Since the 1990s, San Francisco’s economy has increasingly become tied to San Jose and Silicon Valley, its Bay Area neighbors to the south, sharing the need for highly educated workers with specialized skills. San Francisco became an epicenter of the Dot-Com bubble of the 1990s, and the subsequent Web 2.0 boom of the late 2000s. Many popular and prominent Internet companies and “start-ups” have established their head offices in San Francisco. San Francisco has been positioning itself as a biotechnology and biomedical hub and research center as well.
**THE VENUE**

The congress will take place at the
Radisson Hotel Fisherman’s Wharf
250 Beach Street, San Francisco, California 94133
Phone: +1/415/392-6700
Fax: +1/415/617-6570

**MAPS AND DIRECTIONS**

© 2012 Google - Map

**ACCOMMODATION**

Hotel rooms are available at the Radisson Hotel Fisherman’s Wharf

**Single/ Double Room:** 149 US$ + 15.5% tax

Add 10 US$ for each additional person.
Rates will be available 2 days pre and post the event dates

**TO MAKE A RESERVATION**

1. Visit their website: www.radissonfishermanswharf.com
2. Under Check Rates & Availability, Click “More Search Options”
3. Enter in Check in and Check Out Dates, # of Rooms and # of Adults/Children
4. Enter in our Promotional Code- LIPID
5. Click “Find Rates”
REGISTRATION

Please register online at the congress webpage
www.eurofedlipid.org/meetings/sanfrancisco2013

Alternatively complete the enclosed printed registration form (one form per participant) and return it to:
Euro Fed Lipid
P.O. Box 90 04 40
60444 Frankfurt/Main, Germany
Phone: +49/69/7917/345, Fax +49/69/7917/564
info@eurofedlipid.org

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

FEES

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<th>until 18 January 2013</th>
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<td>Member*</td>
<td>495 US$ or 395 Euro</td>
<td>545 US$ or 435 Euro</td>
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<td>Non-Member</td>
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<td>595 US$ or 475 Euro</td>
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<td>Students (proof needed)</td>
<td>150 US$ or 120 Euro</td>
<td>200 US$ or 160 Euro</td>
</tr>
</tbody>
</table>

* Euro Fed Lipid, AOCS or Euro Fed Lipid Member Associations
** 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).

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

THE REGISTRATION FEE INCLUDES

- Entry to the scientific programme, poster sessions
- Book of abstracts
- List of participants
- Free registration for the opening mixer
- Dinner Thursday
- Lunch Thursday and Friday
- Coffee Break beverages

After registration you will receive an invoice.

PAYING BY BANK TRANSFER

Please transfer the total fees (free of bank commission) to:
Euro Fed Lipid e.V.
Deutsche Bank, Frankfurt/ Main
Account No. 2401 610 00
BLZ 500 700 24 (Routing Number)
IBAN DE 71 500 700 240 240 1610 00
BIC/SWIFT: DEUTDEDBFRA

Please quote your reference number.
PAYING BY CREDIT CARD

We accept Visa, MasterCard and AMEX

CANCELLATION POLICY

Cancellations received on or before 18 January 2013 will be refunded minus a 50 Dollar processing fee. After that date until 8 February 2013, 50% of the registration fee will be refunded. There will be no refund for cancellations after 12 March 2013 or No-Shows. Substitute participants can be named anytime without costs. If the congress is cancelled for whatever reason, paid fees will be refunded. Further recourse is excluded.

ORGANISER

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