



18th AOCS Latin American Congress and Exhibition on Fats, Oils and Lipids

8–11 October 2019

Bourbon Cataratas Convention & Spa Resort | Foz do Iguacu, Brazil

As of October 11, 2019

Tuesday, October 8, 2019

Opening Plenary Session

Session Chairpersons: Leon Pablo Espinosa, Desmet Ballestra NA, Inc., USA; Elena Dibildox Alvarado, Universidad Autonoma de SLP, Mexico; and Sandra Moya, Clariant, Mexico

Ballroom Cataratas

16:30 SPA — **Welcome to Foz do Iguacu!**

Leon Pablo Espinosa, *Desmet Ballestra NA, Inc., USA*

16:45 SPA — **Introduction of Plenary**

Leon Pablo Espinosa, *Desmet Ballestra NA, Inc., USA*

16:50 SPA — **Evolutionary and potential analysis of the oil industry in Latin America and within the world context.**

Análisis evolutivo y potencial de la industria aceitera en Latinoamérica y dentro del contexto mundial.

Dr. Héctor Autino, *Bunge South America & ASAGA, Argentina*

17:30 Q&A

Wednesday, October 9, 2019

Wednesday Morning

Crushing

Session Chairpersons: Héctor Autino, Bunge South America & ASAGA, Argentina; and Anibal Demarco, Desmet Ballestra, Argentina

Room: Marfim I & II

09:00 SPA — **40 años de Optimización de Procesos, del romanticismo a los sistemas inteligentes.**
Carlos V. Caruso, *Oleaginoso Moreno, Argentina*

10:00 SPA — **Tratamiento alternativo de gomas. Desaceitado.** Anibal Demarco, *Desmet Ballestra, Argentina*

10:30 Refreshment break

Simultaneous translation is available for each talk. The language of each talk is noted before the title.

SPA – Spanish

ENG – English

POR - Portuguese

- 11:15 SPA — **Preparacion: optimizacion de planta // Preparation: Plant Optimization.** Anibal Demarco, *Desmet Ballestra, Argentina*
- 11:45 SPA — **Sistemas de limpieza para la industria de semillas oleaginosas.** Rafael Grabois, *PROGLOBAL, Argentina*
- 12:15 SPA — **Sistemas de descascarado aplicados a soja & girasol.** Rafael Grabois, *PROGLOBAL, Argentina*
- 12:45 Roundtable

Functionality in Food

Session Chairpersons: Elena Dibildox Alvarado, Universidad Autónoma de San Luis Potosí, Mexico; and Maria Lidia Herrera, University of Buenos Aires, Argentina

Room: *Marfim V & VI*

- 09:00 SPA — **Nanoemulsions stabilized by proteins: structure and physical properties.** **Nanoemulsiones estabilizadas con proteínas: estructura y propiedades físicas.** Maria L. Herrera, *University of Buenos Aires, Argentina*
- 09:30 SPA — **Hydrogellation in the structuring of emulsions W-high oleic palm oil: rheology and microstructure.** Elena Dibildox Alvarado, Adriana Arellano, and Jaime D. Pérez-Martínez, *Universidad Autónoma de San Luis Potosí, Mexico*
- 10:00 SPA — **Deviation from the polar paradox of some antioxidants in O/W emulsions.** Laura A. López-Martínez¹, Alejandro Rocha-Uribe², Fernanda Peyrone³, and María Zenaida Saavedra-Leos⁴, *¹Coordinación Académica Región Altiplano Oeste de la Universidad Autónoma de San Luis Potosí, Mexico; ²Facultad de Ciencias Químicas, Universidad Autónoma de San Luis Potosí; ³Dept. of Food Science, University of Guelph, Canada; ⁴Coordinación Académica Región Altiplano, Universidad Autónoma de San Luis Potosí, Mexico*
- 10:30 Refreshment break
- 11:15 SPA — **Parámetros de oxidación de oleogeles de diferentes aceites con cera de carnauba.** Bruno A. Irigaray¹, Natalia Martinez², Jimena Lázaro¹, Nadia Segura¹, and Iván Jachmanián², *¹Facultad de Química, Uruguay, ²UdelaR, Uruguay*
- 11:45 POR — **From fats to oleogels: Evolution and new perspectives for healthiness in the food industry.** Ana Paula B. Ribeiro, *University of Campinas, Brazil*
- 12:15 SPA — **Impacto en las propiedades de textura en salchichas por reemplazo de grasa animal con oleogeles de canola y oliva.** Mayela Garcia-Andrade¹, José Alberto Gallegos-Infante*², Etna A. Peña-Ramos³, Ruben F. Gonzalez-Laredo², Nuria E. Rocha-Guzman¹, and Martha R. Moreno-Jimenez¹, *¹TecNM/ITD; ²TecNM/ITD, Mexico; ³CIAD, Mexico*

Wednesday Afternoon

Functionality in food

Session Chairpersons: Elena Dibildox Alvarado, Universidad Autónoma de San Luis Potosí, Mexico; and Fernanda Peyronel, Dept. of Food Science, University of Guelph, Canada

Room: Marfim V & VI

- 15:00 SPA — **Cristalización de fases grasas elaboradas con aceite de salvado de arroz completamente hidrogenado: análisis cinético.** Nicolas Callejas and Iván Jachmanián, *UdelaR, Uruguay*
- 15:30 POR — **Co-crystallization of fully hydrogenated milk fat and high oleic sunflower oil: a compatibility study.** Mayara S. Queirós, Rodolfo L.S. Viriato, Ana Paula B. Ribeiro, and Mirna L. Gigante, *University of Campinas, Brazil*
- 16:00 Refreshment Break
- 16:45 ENG — **Impact of storage conditions on antioxidant efficacy.** Lan Ban, Joan Randall, Marie Shen, and Chandra Ankolekar, ¹*Kemin Food Technologies, USA*; ²*Kemin Industries Inc., USA*
- 17:15 ENG — **Protection of frying oil with natural sources of antioxidants blends.** Lan Ban¹ and Chandra Ankolekar², ¹*Kemin Food Technologies, USA*; ²*Kemin Industries Inc., USA*
- 17:45 ENG — **Palm oil-based trans fatty acids free margarine that is stable from temperature of 5°C to 35°C.** Sivaruby Kanagaratnam, Noor Lida Habi Mat Dian, Rafidah Abd Hamid, Wan Rosnani Awang Isa, Nur Haqim Ismail, and Norazura Aila Mohd Hassim, *Malaysian Palm Oil Board, Malaysia*

Health and Nutrition

Session Chairpersons: Ernesto Hernández, Advanced Lipid Consultants, USA; and José Alberto Gallegos Infante, TecNM/ITD, Mexico

Room: Marfim IV

- 14:30 ENG — **Challenges to increasing healthy lipids in the food supply.** Eric A. Decker, *Dept. of Food Science, University of Massachusetts, USA*
- 15:00 ENG — **Some things we learned from the Omega-3 index.** Clemens von Schacky, *University of Munich, Germany*
- 15:30 ENG — **Benefits of human milk lipids in early life and their potential impact on later life (metabolic) health.** Sandra Einerhand, *Einerhand Science & Innovation BV, Netherlands*
- 16:00 Refreshment Break
- 16:45 POR — **Specialty oils and co-products from Brazilian native nuts: their applications in foods, and their importance in human nutrition and health.** Jane Mara Block, *UFSC, Brazil*

- 17:15 SPA — **Modificación del perfil graso de leche caprina mediante inclusión de aceite de soja o girasol en el suplemento.** Cecilia Dauber¹, Gabriela Casarotto², Fabiana Cabrera², Adriana Liscano², Gabriela Vicente², Paola Veliz², Natasha Barrandeguy, Alejandro Britos², Silvana Carro², and Ignacio Vieitez³, ¹*Facultad de Química. Universidad de la República, Uruguay;* ²*Facultad de Veterinaria. Universidad de la República, Uruguay;* ³*UdelaR, Uruguay*
- 17:45 ENG— **Structured lipids and their importance in human nutrition and health.** Ernesto M. Hernández, *Advanced Lipid Consultants, USA*

Processing and Refining

Session Chairpersons: Roberto Berbesi, Oil-Dri Corporation of America; and Leon Pablo Espinosa, Desmet Ballestra NA, Inc., USA

Room: *Marfim I & II*

- 14:30 ENG — **Buenas prácticas en el manejo de aceites de origen vegetal, sebo vacuno y aceite de palma.** Federico Corvetto¹ and Eliana S. Morales², ¹*South American Trading LLC, USA;* ²*Prodalsa SA, Argentina*
- 15:00 ENG — **Lactic acid in enzymatic degumming and other applications.** Rafael Contador¹, Danilo M. Lima², Florivaldo Galina², Lucas Klettenhofer², Hubert Elias², and Fernanda Faria², ¹*Corbion Purac Ltda, Brazil;* ²*brprocess, Brazil*
- 15:30 POR — **New enzymatic processes improve the yield in alkaline refining of vegetable oils.** Per Munk Nielsen¹, Hans Christian Holm¹, Andersom Cattoni², and Danilo M. Lima³, ¹*Novozymes A/S, Denmark;* ²*Novozymes Latin America Ltda, Brazil;* ³*brprocess, Brazil*
- 16:00 Refreshment Break
- 16:45 ENG — **Nano neutralization, aplicaciones practicas.** William Blake Hendrix, *Desmet Ballestra North America Inc., USA*
- 17:15 POR — **Revision on vacuum systems - conventional, alkaline closed loop and ICE condensation vacuum systems.** Rodrigo Castro, *Koerting do Brasil, Brazil*
- 17:45 POR — **Jet mixers for agitation or homogenization of edible oils or other liquids in tanks.** Rodrigo Castro, *Koerting do Brasil, Brazil*

Thursday, October 10, 2019

Thursday Morning

Crushing

Session Chairpersons: Héctor Autino, Bunge South America & ASAGA, Argentina; and Anibal Demarco, Desmet Ballestra, Argentina

Room: Marfim I & II

- 09:00 SPA — **Desarrollos recientes en la destilación de la planta de extracción por solvente.** Marcelo Ferrero, *Plant Design SA, Argentina*
- 09:30 POR — **Es posible sustituir el hexano por etanol en la extracción por solvente?** Orivaldo Balloni, *Alliance industria Mecánica Ltda, Brazil*
- 10:00 POR — **Energy optimization in oilseed crushing plants. Optimización energética en plantas de crushing de semillas oleaginosas.** Mário Brugnollo, *Solex Thermal Science, Brazil*
- 10:30 Refreshment Break
- 11:15 SPA — **Hay límite para bajar la materia grasa?** Anibal Demarco, *Desmet Ballestra, Argentina*
- 11:50 SPA — **Como reducir el consumo de hexano en la planta de extracción por solventes.** Héctor Autino, *Bunge South America & ASAGA, Argentina*
- 12:30 Roundtable

Quality Control and Analytical Techniques

Session Chairpersons: Silvana Martini, Utah State University, USA; and Juliana Ract, University of Sao Paulo, Brazil

Room: Marfim V & VI

- 09:00 SPA — **Estudio de la cinética de gelificación por retrodispersión de luz.** Maria L. Herrera¹, Nurys T. Hoyos Merlano², and Federico L. Jara³, ¹*University of Buenos Aires, Argentina*; ²*University of Buenos Aires-ITPN, Colombia*; ³*University of Buenos Aires-ITPN, Argentina*
- 09:45 SPA — **Using the scientific method and key analytical techniques to mimic an edible fat product.** Fernanda Peyrone, *Dept. of Food Science, University of Guelph, Canada*
- 10:30 Refreshment Break
- 11:15 POR — **Fast GC analysis of FAMES in vegetable fats and oils.** Daiane Magro¹ and Mariana Baptistao², ¹*Bunge, Brazil*; ²*Agilent Technologies do Brasil, Brasil*
- 11:45 ENG — **Extra virgin olive oils produced in Brazil: their composition and quality parameters.** Aline G.A. Carvalho¹, Bruna R.A. Gaspar¹, Humberto R. Bizzo², Lucía Olmo-García³, Alegria Carrasco-Pancorbo⁴, Vanessa N. Castelo-Branco⁵, and Torres Alexandre⁶, ¹*Laboratory of Nutritional Biochemistry and Food Science Lipid Chemistry and Biochemistry Laboratory – Institute of Chemistry, Federal University, Brazil*; ²*Embrapa Food Agroindustry, Brazil*; ³*Environmental, Biochemical and Foodstuffs Analytical Control Research Group, University of Granada, Spain*; ⁴*University of Granada, Spain*; ⁵*Federal Fluminense University, Brazil*; ⁶*UFRJ, Brazil*

- 12:15 POR — **Physical properties of hybrid palm oil produced in Brazil.** Andréa M. Guedes¹, Rosemar Antoniassi¹, Melicia C. Galdeano¹, and Larissa C.G. Garcia², ¹*Embrapa Food Technology, Brazil*; ²*Federal Rural University of Rio de Janeiro, Brazil*

Thursday Afternoon

Non-food applications

Session Chairperson: Andres Guzman, Alchemy Ventures and Developments, Colombia

Room: Marfim IV

- 14:30 ENG — **Natural-based surfactants in the modern detergent industry.** Corrado Mazzanti, *Desmet Ballestra SpA, Italy*
- 15:00 SPA — **Obtención de biocombustible mediante hidrotatamiento catalítico de aceites oxidados.** Elisa Volonterio¹, Iván Jachmanián², Ignacio Vieitez², and Martin Mittelbach³, ¹*Facultad de Química, Universidad de la República, Uruguay*; ²*UdelaR, Uruguay*; ³*Institute of Chemistry, University of Graz, Austria*
- 15:30 ENG — **Adsorptive removal of contaminants from fats and oils for production of biofuels.** Brian S. Cooke, *Clariant, USA*
- 16:00 Refreshment break
- 16:45 POR — **Online process control on fats and oils refining: technologies and case studies.** Danilo M. Lima¹, Nivaldo Carvalho², Mariana Dias², Hubertt Elias¹, Fidelis Zuffi³, and Roberto Pedroso Filho⁴, ¹*brprocess, Brazil*; ²*Buchi Brasil Ltda, Brazil*; ³*APsiC Systems, Brazil*; ⁴*Digitrol Ind e Com Ltda, Brazil*
- 17:15 ENG — **Development of a glycerine based, water soluble polymer for use in the wood products industry.** Andrew N. Becker, Joseph H. Podolsky, Chris Williams^{*}, and Eric Cochran, *Iowa State University, USA*

Processing and Refining

Session Chairpersons: Roberto Berbesi, Oil-Dri Corporation of America, USA; and Leon Pablo Espinosa, Desmet Ballestra NA, Inc., USA

Room: Marfim I & II

- 14:30 ENG — **Impact of oil moisture and acidulation on improving bleaching clay efficiency.** David Brooks, *Oil-Dri Corporation of America, USA*
- 15:00 ENG — **How to keep full capacity of your filters in edible oil.** Tony Dinsbach, *Filtration Group BV, The Netherlands*

- 15:30 ENG — **Low pressure dual temperature deodorization; an ideal solution to mitigate the formation of both trans fats and glycidyl esters.** Marc J. Kellens and Alan Paine, *Desmet Ballestra Group, Belgium*
- 16:00 Refreshment break
- 16:45 POR — **Glycerin triple effect evaporator.** Marcos Felipe Gerber Wietzikoski, *Crown Iron Tecnologias, Brazil*
- 17:15 POR — **The Role of synthetic amorphous silica in enzymatic interesterification.** Carlos A.C. Leibel¹ and Carlos A. Bravo², ¹*W.R. Grace Brasil Ltda, Brazil*; ²*W.R. Grace Argentina, Argentina*
- 17:45 ENG — **Extraction of free fatty acids with solvent using descending liquid film contactors.** Luis A. Figueroa Casallas and Paulo C. Narvèz, *Universidad Nacional de Colombia, Colombia*

Quality Control and Analytical Techniques

Session Chairpersons: Silvana Martini, Utah State University, USA; and Juliana Ract, University of Sao Paulo, Brazil

Room: *Marfim V & VI*

- 14:30 POR — **Formation of 2-MCPDE under different conditions of time and temperature.** Renan G. Tivanello¹, Maisa F. Capristo², Eduardo Vicente³, Roseli A. Ferrari³, Klicia A. Sampaio², and Adriana P. Ariseto², ¹*University of Campinas, Brazil*; ²*Faculty of Food Engineering, University of Campinas, Brazil*; ³*Institute of Food Technology, Brazil*
- 15:00 POR — **Aqueous wash of crude organic palm oil: oil quality and formation of esters of 2-MCPD and 3-MCPD in the refined oil.** Jessika K. Santiago, Renan G. Tivanello*, Maisa F. Capristo, Roseli A. Ferrari, Eduardo Vicente, Antonio A. Meirelles, Adriana P. Ariseto, and Klicia A. Sampaio, and *UNICAMP, Brazil*
- 15:30 SPA — **Freeze-thaw stability of margarines prepared with coconut and palm oils // Estabilidad frente a la congelación-descongelación de margarinas preparadas con aceites de coco y palma.** Luz Bertoia¹, Jorge Wagner², and Andrés L. Márquez*³, ¹*Laboratorio de Investigación en Funcionalidad y Tecnología de Alimentos (LIFTA), Universidad Nacional de Quilmes, Argentina*; ²*Laboratorio de Investigación en Funcionalidad y Tecnología de Alimentos, Dept. de Ciencia y Tecnología, Universidad Nacional de Quilmes, Argentina*; ³*Laboratorio de Investigación en Funcionalidad y Tecnología de Alimentos (LIFTA), Universidad Nacional de Quilmes; CONICET, Argentina*
- 16:00 Refreshment break
- 16:45 SPA — **Evaluación del potencial antioxidante de extractos obtenidos a partir de frutos nativos de Uruguay mediante maceración con distintos solventes y extracción supercrítica.** Ignacio Vieitez, Amelia Rosso, Emiliana Fariña, and Margot Paulino, *UdelaR, Uruguay*

- 17:15 POR — **Oxidative stability and diterpenes composition of cold-pressed green coffee oil oxidized at elevated temperatures.** Jéssika R. Morgado¹, Rodrigo M.V.da Silva², Claudia M. de Rezende³, Thais M. Uekane⁴, and Vanessa N. Castelo-Branco⁵, ¹*Laboratório de Biotecnologia de Alimentos, Faculdade de Farmácia, Universidade Federal Fluminense, Niterói, Brasil, Brasil;* ²*Laboratório de Análise de Aromas, Instituto de Química, Universidade Federal do Rio de Janeiro, Rio de Janeiro, Brasil;* ³*Laboratório de Análise de Aromas, Instituto de Química, Universidade Federal do Rio de Janeiro, Rio de Janeiro, Brasil, Brazil;* ⁴*Laboratório de Bromatologia, Faculdade de Farmácia, Universidade Federal Fluminense, Brazil;* ⁵*Federal Fluminense University, Brazil*
- 17:45 ENG — **Lipid recovery from oleaginous yeast biomass for biofuel production- A critical review.** Mahesh B. Khot¹, Gouri A. Katre², Manuel Alarcon³, Carolina Parra¹, Pankajkumar Waghmare⁴, Ameeta Ravikumar⁵, Debashish Ghosh⁶, and David Contreras⁷, ¹*Centro de Biotecnologia, Universidad de Concepcion, Chile;* ²*Agharkar Research Institute, India;* ³*Universidad del Biobio, Chile;* ⁵*Shandong University, China;* ⁵*Savitribai Phule Pune University, India;* ⁶*CSIR-Indian Institute of Petroleum, India;* ⁷*Universidad de Concepcion, Chile*

Friday, October 11, 2019

Functionality in food

Session Chairperson: Andres Rumayor, Palsgaard Industri de Mexico, Mexico; and Bruno A. Irigaray, UdelaR, Uruguay

Room: *Marfim V & VI*

- 09:00 ENG — **Crystallization of interesterified soybean oil on a scraped surface heat exchanger using high intensity ultrasound.** Thais Silva and Silvana Martini, *Utah State University, USA*
- 09:30 POR — **Effect of α -tocopherol and β -sitosterol addition to physical structure of candelilla wax oleogels.** Vanessa O. Di Sarli¹, Gabriela B. Brito², Denes K. Rosário², Karina F. Delgado², Carlos A. Conte², Erika CAN Chrisman¹, Torres Alexandre³, and Vanessa N. Castelo-Branco², ¹*Federal University of Rio de Janeiro, Brazil;* ²*Federal Fluminense University, Brazil;* ³*UFRJ, Brazil*
- 10:00 SPA — **Efecto del porcentaje de cera de abeja usado como estructurante en oleogeles de diferentes aceites sobre sus estabilidades oxidativas.** Bruno A. Irigaray¹, Natalia Martinez², Jimena Lázaro³, Nadia Segura³, and Iván Jachmanián², ¹*Facultad de Química, Montevideo;* ²*UdelaR, Uruguay;* ³*Facultad de Química, Uruguay*
- 10:30 Refreshment break
- 11:15 ENG — **Tripalmitin-driven crystallization of palm oil and the effects of shear, dispersion concentration, and interfacial chemistry.** Ryan M. West and Dérick Rousseau*, *Ryerson University, Canada*
- 12:00 **What can we learn about chocolate using USAXS?** Fernanda Peyronel¹ and David Pink², ¹*University of Guelph, Canada;* ²*St. Francis Xavier University, Canada*

Non-food applications

Session Chairperson: Andres Guzman, Alchemy Ventures and Developments, Colombia

Room: Marfim I & II

- 09:30 SPA — **Aceite dielectrico vegetal en base a oleinas de palma.** Pedro M. Bernal¹ and Cesar Coronado², ¹*Del Llano S.A., Colombia*; ²*Diveg SAS, Comoros*
- 10:00 POR — **Fouling development during refining campaigns and the use of special surfactants for an enhanced CIP procedure.** Lucas Klettenhofer, Florivaldo Galina, Hubertt Elias, Luis Paulo Ribeiro, and Danilo M. Lima, *brprocess, Brazil*
- 10:30 Refreshment break
- 11:15 ENG — **Practical Considerations to Using Cavitation Technology in Oils & Fats Processing.** Darren J. Litle, *Arisdyne Systems, Inc., USA*
- 11:45 ENG — **Innovative and Sustainable Enzymatic Surfactant Solution for Laundry Liquids.** Vicente G. Oliveira and Elvis Barreto, *Oxiteno, Brazil*

Waste and effluent management and by-product value adding in oils and fat industry

Session Chairpersons: Sidney Leal, SL Process, Brazil and Serge Ghion, Desmet Ballestra, Peru

Room: Marfim IV

- 09:00 SPA — **Energy generation in multiseed crushing plant.** Bob Vandedrinck, *Vyncke, Belgium*
- 09:30 ENG — **Current situation for spent bleaching earth disposal.** William J. Hausmann¹, Edson Hugler Villaseñor², and Arturo Hugler Quintanilla, ¹*The Core Team, USA*; ²*Sonne Energeticos, Mexico*
- 10:00 SPA — **Optimización de efluentes líquidos en plantas de biodiesel.** Guillermo Fernández Long, *Bioxxar, Argentina*
- 10:30 Refreshment break
- 11:15 **Soapstock Splitting.** Serge Ghion, *Desmet Ballestra, Peru*
- 11:45 POR — **Evaporation technology applied on waster water treatment.** Adriana M. Andrade, *GEA Equipamentos e Soluções, Brazil*
- 12:15 ENG — **Recovery of micro-nutrients from deodorizer distillates.** Mohammad S. Alam, *Texas A&M University, USA*

Poster Presentations

Posters presentations are available for viewing in the Expocenter BC each day:

Tuesday	18:00–20:00
Wednesday	9:00–16:45
Thursday	9:00–16:45
Friday	9:00–11:00

Meet the poster authors during the Dedicated Poster Viewing times:

Wednesday	10:30–11:15 (even-numbered posters)
Thursday	10:30–11:15 (odd-numbered posters)

Functionality in food

- 1. Study of the non-linear rheological response of palm stearin-palm kernel oil mixture.** Elena Dibildox Alvarado*¹, Gabriela Avila-De La Rosa¹, Jaime D. Pérez-Martínez², and Jorge F. Toro-Vazquez¹, ¹Universidad Autónoma de San Luis Potosí, Mexico; ²Lab. Biopolímeros Alimentarios, Facultad de Ciencias Químicas, Universidad Autónoma de San Luis Potosí, Mexico
- 3. Enzyme catalyzed synthesis of phytosteryl esters in deep eutectic solvents.** Nicolas Callejas¹, Elisa Volonterio², Bruno Baréa³, Erwann Durand³, Claire Bourlieu⁴, Jérôme Lecomte⁵, Pierre Villeneuve⁶, Maria Cruz Figueroa-Espinoza⁷, and Iván Jachmanián*¹, ¹UdelaR, Uruguay; ²Facultad de Química, Universidad de la República, Uruguay; ³CIRAD, France; ⁴UMR IATE - INRA/CIRAD/UM2/SupAgro, France; ⁵CIRAD, Greece; ⁶UMR IATE, CIRAD, France; ⁷Montpellier SupAgro, UMR IATE, Montpellier, France
- 4. Hybrid palm oil feature better oxidative stability than African palm oil under different oxidation temperatures.** Luana O. de Oliveira*¹, Rafael C. Sales², Patrícia C. de Velasco², Maria das Graças T. do Carmo², and Vanessa N. Castelo-Branco¹, ¹Federal Fluminense University, Brazil; ²UFRJ, Brazil
- 5. Development of EDTA alternative for food emulsions.** Joan Randall¹, Lan Ban¹, Yvonne Gildemaster¹, and Chandra Ankolekar*², ¹Kemin Food Technologies, USA; ²Kemin Industries Inc., USA
- 6. Role of modified milk fat as structurant of lipid bases.** Mayara S. Queirós*, Rodolfo L.S. Viriato, Ana Paula B. Ribeiro, and Mirna L. Gigante, *University of Campinas, Brazil*
- 7. Encapsulación de vitamina C en emulsión doble tipo crema// Encapsulation of vitamin C in cream-like double emulsion.** María P. Pérez¹, Jorge Wagner², and Andrés L. Márquez*¹, ¹Laboratorio de Investigación en Funcionalidad y Tecnología de Alimentos (LIFTA), Universidad Nacional de Quilmes; CONICET, Argentina; ²Laboratorio de Investigación en Funcionalidad y Tecnología de Alimentos, Dept. de Ciencia y Tecnología, Universidad Nacional de Quilmes, Argentina

9. Chemical characterization of simple and interesterified soybean oil and fully hydrogenated microalgae oil blends. Kamila R.R. Godoi*, Ana Paula B. Ribeiro, and Mayanny G. Silva, *University of Campinas, Brazil*

10. Chemical characterization of interesterified hardfats-soybean oil blends. Mayanny G. Silva*, Kamila R.R. Godoi, and Ana Paula B. Ribeiro, *University of Campinas, Brazil*

11. Effect of oil type on candelilla wax oleogel systems. Emmanuele Di Fabio¹, Luiz A. Gioielli¹, Elena Dibildox Alvarado², and Juliana N.R Ract*¹, ¹*University of Sao Paulo, Brazil*; ²*Universidad Autónoma de San Luis Potosí, Mexico*

27. Lipid nanoparticles formulated with conventional vegetable oils and fats: physical properties and stability. Marcella Stahl, Fernanda Ludtke, Renato Grimaldi, Mirna Gigante, Juliana Hashimoto, and Ana Paula Badan Ribeiro, *University of Campinas, Campinas, Brazil*

Health and Nutrition

12. Ácidos grasos en semillas de variedades de Sesamum indicum de interés socioeconómico para el Paraguay. Laura G. Mereles¹, Eva Eugenia Soledad Coronel Mendez², Natalia Martinez³, Silvia B. Caballero⁴, and María Cristina Romero⁵, ¹*Universidad Nacional de Asunción. Facultad de Ciencias Químicas., Paraguay.*; ²*Universidad Nacional de Asunción, Paraguay*; ³*UdelaR, Uruguay*; ⁴*Universidad Nacional de Asunción, Facultad de Ciencias Químicas., Paraguay*; ⁵*Universidad Nacional de Asunción, Facultad de Ciencias Químicas, Dpto. de Química Biológica., Paraguay*

13. Lipid composition of Brazilian commercial margarines. Thaís Jordânia and Daniel Barrera-Arellano, *Laboratorio de óleos e gorduras, FEA, UNICAMP, Brazil*

Processing and refining

17. Physical properties of oleogels as affected by high intensity ultrasound, cooling rate and storage conditions. Anabella S. Giacomozzi¹, Camila Palla², María E. Carrín², and Silvana Martini³, ¹*Universidad Nacional del Sur, Argentina*; ²*Departamento de Ingeniería Química (DIQ) - Universidad Nacional del Sur (UNS), Argentina*; ³*Utah State University, USA*

28. Chemical interesterification of macauba pulp oil with fully hydrogenated macauba almond oil. Larissa Magalhães Grimaldi, Caroline Lopes, Renato Grimaldi, and Ana Paula Badan Ribeiro, *Dept. of Food Technology, Faculty of Food Engineering University of Campinas (UNICAMP), Brazil*

Quality Control and Analytical Techniques Posters

18. Estudio comparativo del deterioro termoxidativo del aceite de girasol entre presión atmosférica y reducida. Nadia Segura¹, Jimena Lázaro¹, Natalia I. Martinez*², and Bruno Irigaray³, ¹*Facultad de Química, Uruguay*; ²*Fac Química, UdelaR, Uruguay*; ³*UdelaR, Uruguay*

19. Oxidative stability evaluation of vegetable soybean oil with added rosemary extract. Daiane Magro*¹ Lorena B.B Tavares², and Sávio L. Bertoli², ¹*Bunge, Brazil*; ²*FURB, Brazil*

20. Quantification of citric acid added in vegetable fats and oils during deodorization process by spectrophotometer. Daiane Magro*, Thiago Zarrilli, Juliana Cecchet, and Jean R. de Souza, *Bunge, Brazil*

21. Composition of Caiaué oil produced in Brazil. Adelia F. Faria-Machado¹, Rosemar Antoniassi¹, Andréa M. Guedes*¹, Roberto Y. Yokoyama², Jean M P Lourinho³, and Mariana T. Ferreira⁴, ¹*Embrapa Food Technology, Brazil*; ²*Denpasa - Dendê do Pará S/A, Brazil*; ³*Fundação Centro Universitário Estadual da Zona Oeste, Brazil*; ⁴*Federal Rural University of Rio de Janeiro, Brazil*

22. The sterol profile of high oleic palm oil produced in Brazil. Rosemar Antoniassi¹, Allan E. Wilhelm¹, Adelia F. Faria-Machado¹, Andréa M. Guedes*¹, and Paôla A. da Costa², ¹*Embrapa Food Technology, Brazil*; ²*Federal Rural University of Rio de Janeiro, Brazil*

23. Evaluación del rendimiento Industrial del aceite de oliva extra virgen en el distrito de Tacna. Claudia C. Salaverry*¹ and Gloria J. Pascual², ¹*Universidad Nacional Agraria La Molina, Perú*; ²*Universidad Nacional Agraria La Molina, Peru*

24. Evaluación sensorial de margarinas preparadas con aceites de coco y palma // Sensory evaluation of margarines prepared with coconut and palm oils. Luz Bertoia¹, Jorge Wagner², and Andrés L. Márquez*³, ¹*Laboratorio de Investigación en Funcionalidad y Tecnología de Alimentos (LIFTA), Universidad Nacional de Quilmes, Argentina*; ²*Laboratorio de Investigación en Funcionalidad y Tecnología de Alimentos, Dept. de Ciencia y Tecnología, Universidad Nacional de Quilmes, Argentina*; ³*Laboratorio de Investigación en Funcionalidad y Tecnología de Alimentos (LIFTA), Universidad Nacional de Quilmes; CONICET, Argentina*

Waste management

26. Characterization of Colombian crude glycerol as a potential substrate for lactic acid production by fermentation. Laura J. Castellanos Suárez, Luis J. López Giraldo, and Viviana Sánchez Torres, *Universidad Industrial de Santander, Colombia*