

Informative Meeting

3-MCPD- und Glycidyl-Fatty Acid Esters in Foodstuffs

organized by OVID and BLL

Tuesday, 18th January 2011

11.00 – 17.00 o'clock

Venue: OVID, Am Weidendamm 1A, 10117 Berlin

All contributions will be interpreted simultaneously into German and English.

Program

- 10:30 *Registration and Coffee*
- 11:00 **Welcome and Introduction**
Dr. Jörg Eggers, Association of the oilseed crushing and vegetable oil refining Industry in Germany (OVID)
- Session 1 – Analytics**
Moderation: Prof. Dr. Reinhard Matissek, Food Chemistry Institute of the Federal Association of the Confectionery Industry in Germany (LCI)
- 11:10 **Update on Analytical Methodology for 3-MCPD Esters and Glycidyl Esters in Oils and Fats**
Dr. Karel Hrnčirik, Unilever
- 11:40 **Development of a stable isotope Dilution Analysis for the Quantification of Glycidyl Esters**
Dr. Michael Granvogl, German Research Institute for Food Chemistry (DFA)
- 11:55 **Analysis and Mitigation of 3-MCPD/Glycidyl Esters – A Perspective**
Dr. Nils Hinrichsen, Archer Daniels Midland (ADM)
- 12:25 **Discussion**
- Session 2 – Toxicology und Bioavailability**
Moderation: Dr. Walburga Seefelder, Nestlé
- 12:40 **Resorption and Transport of 3-MCPD and its fatty acid Esters by human intestinal Caco-2 Cells**
Dr. Thorsten Buhrke, Federal Institute for Risk Assessment (BfR)

13:00 **3-MCPD and Glycidol Fatty Acid Esters - The in vivo Toxicology Perspective - Bioavailability and Metabolism**

Dr. Otto Creutzenberg, Fraunhofer Institute for Toxicology and Experimental Medicine (Fraunhofer ITEM)

13:30 **Discussion**

– *Lunch break* –

Session 3 – Formation Pathways und Reduction Strategies

Moderation: Dr. Michael Granvogl, German research institute for food chemistry (DFA)

14:45 **Formation of 3-MCPD Esters in Palm Oil: Effect of Partial Acylglycerols**

Dr. Karel Hrnčirik, Unilever
in co-operation with A. Ermacora, Unilever

15:10 **Mitigation of 3-MCPD esters and related Compounds - Results from the FEI Research Project**

Dr. Bertrand Matthäus, Max Rubner-Institut Federal Research Institute of Nutrition and Food (MRI)
in co-operation with Anne Freudenstein, MRI; Dr. Frank Pudel and Dr. Peer Fehling, Pilot Pflanzenöltechnologie Magdeburg e. V. (PPM)

15:40 **Surface Adsorption may reduce 3-monochlorpropandiol-forming Substances in Vegetable Oils**

Dr. Ulf Strijowski, German Institute of Food Technologies (DIL)

16:10 **Potential Ways of Reduction of 3-MCPD – and Glycidyl Esters in refined Oils**

Krish Bhaggan, IOI Loders Croklaan

16:30 **Discussion**

16:50 **Final Remarks**

Association of the German food sector (BLL)

Please send your Registration to: gerhard@ovid-verband.de.

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