

Come raggiungere Udine

In treno:

Da Milano:

- Freccia Bianca diretta
h 06:35 or 18:35
- Milano Mestre e cambio per Udine

Da Roma:

- Freccia Argento diretta h 16:50
- Roma Mestre e cambio per Udine

In aereo:

Aeroporto Trieste Ronchi dei Legionari:

- Voli da Roma Fiumicino e da Milano Linate (Alitalia)

In auto:

- Autostrada A4 da Milano a Venezia e A13 da Bologna a Venezia, quindi A4 + A23 da Venezia a Udine

How to reach Udine

Train:

From Milano:

- Freccia Bianca no change h 06:35 or 18:35
- Milano Mestre, change train in Mestre station to Udine

From Roma:

- Freccia Argento no change h 16:50
- Roma Mestre and change train in Mestre station to Udine

By plane:

Trieste Ronchi dei Legionari Airport:

- Flights from Rome Fiumicino and from Milano Linate (Alitalia)
- Venice (VCE) or Treviso (TSF) Airport then train to Udine from Venezia Mestre or Treviso

By car:

- Motorway A4 from Milan to Venice or A13 from Bologna to Venice, then A4 + A23 from Venice to Udine

Scientific Committee

Sabrina Moret
Lanfranco Conte
Anna Cane
Alissa Mattei
Giovanni Morchio
Paola Tampieri
Paolo Brogi

Organising Committee

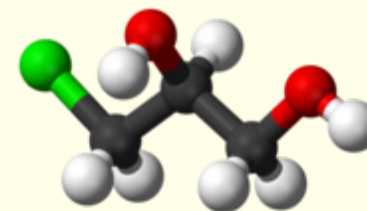
Lanfranco Conte
Paolo Lucci
Sabrina Moret
Chiara Olivi

ThermoFisher
SCIENTIFIC



Workshop

3 – MCPD IN EDIBLE VEGETABLE OILS OCCURRENCE AND ANALYTICAL METHODS



Udine, June, 8th 2016
Palazzo Toppo Wassermann

Università
degli Studi di Udine

Among undesirable chemical changes can take place during the refining process, the presence of fatty acid esters of 3-chloro- 1, 2-pronadiol (3MCPD-FE) had ben highlighted in recent years. Processed edible oils are commonly consumed worldwide and used in the production of foodstuffs of infantformula, which highlights the need for accurate analytical methodology for their detection of 3-MCPD esters. Despite this, no harmonized analytical method is nowadays available, even if some methods had been proposed and validated: first of all, both direct and indirect approaches had been proposed. The former require ester hydrolysis followed by derivatization and analysis by GC-MS. while, direct methods analyzed 3 MCPD intact as they occur in processed oils. Recently, the possibility to use the presence of 3 MCPD as a marker for heat treated oils had been considered, however, no informations about concentration seems to be available, as well as a validated method. SISSG retained that a meeting with those who are developed some method could be an useful tool to better understand what we are speaking about.

9:00 - 9:30

Registration

9:30 - 10:00

Welcome Addresses

10:00 – 10:20

Jan Kuhlman

SGS Hamburg D

“Analysis of MCPD- and glycidyl-esters in edible oils: Method improvements and restrictions”

QUESTION TIME

10:30 – 10: 50

Karel Hrcirik & Alessia Ermacora

R&D Unilever Vlaardingen NL

“3-MCPD analysis in oils and fats: which approach to choose?”

11:10 - 11:30

Bertrand Matthaus

Max Rubner Institute Dermold D

“3-MCPD and glycidyl esters: What do we have achieve after 10 years of research?”

QUESTION TIME

11:40 - 12:00

Paola Paolillo

*Chemiservice Monopoli - I
“3MCPD: the experience of a laboratory: who and why asked for 3-MCPD evaluation?”*

QUESTION TIME

12:10 - 12:30

Florence Lacoste

ITERG Pessac F

“MCPDs esters and glycidyl esters : validation of the analytical method and occurence in vegetable oils”

QUESTION TIME

12:40 - 13:00

Closing remarks

Iscrizioni / Registration

Utilizzare la scheda allegata

Please use the enclosed form

Fees in euro	Members SISSG/EFL	Not Members SISSG/EFL
Within May, 15th, 2016	80,00 €	120,00 €
After May, 15th, 2016	120,00 €	150,00 €