<table>
<thead>
<tr>
<th>Time</th>
<th>Session</th>
<th>Speaker</th>
<th>Topic</th>
</tr>
</thead>
<tbody>
<tr>
<td>1030-1100</td>
<td>Registration</td>
<td></td>
<td></td>
</tr>
<tr>
<td>1100-1110</td>
<td>Welcome</td>
<td></td>
<td></td>
</tr>
<tr>
<td>1110-1130</td>
<td>1st Session</td>
<td>Laurence Eyres</td>
<td>The biggest mistakes I have seen in the analysis of lipids over 50 years</td>
</tr>
<tr>
<td>1130-1200</td>
<td>11.00am-12.20pm</td>
<td>Gerard Bannenberg</td>
<td>The GOED monograph</td>
</tr>
<tr>
<td>1200-1220</td>
<td>1hr 20min</td>
<td>Glen Elliot</td>
<td>The analysis and compliance of lipids for infant formula AOCS proficiency programme</td>
</tr>
<tr>
<td>1220-1300</td>
<td>Lunch - 40min</td>
<td></td>
<td>LUNCH</td>
</tr>
<tr>
<td>1300-1330</td>
<td>2nd Session</td>
<td>Adam Ismail</td>
<td>GOED initiatives around oxidation</td>
</tr>
<tr>
<td>1330-1350</td>
<td>1.00-2.30pm</td>
<td>Clare Flakelar</td>
<td>New advances in the analysis of bioactive compounds in edible oils</td>
</tr>
<tr>
<td>1350-1410</td>
<td>1hr 30 min</td>
<td>Dan Killien</td>
<td>Raman spectroscopy analysis of oil</td>
</tr>
<tr>
<td>1410-1430</td>
<td>Break - 30 min</td>
<td>Jacqui Adcock</td>
<td>Lipid mediator analysis</td>
</tr>
<tr>
<td>1430-1500</td>
<td>3rd Session</td>
<td>Paul Prenzler</td>
<td>Application of QTOF-MS techniques to study flavour and aroma compounds in olive oil</td>
</tr>
<tr>
<td>1500-1520</td>
<td>3.00-4.00pm</td>
<td>Matt Miller</td>
<td>Measuring lipid oxidation</td>
</tr>
<tr>
<td>1520-1540</td>
<td>1hr</td>
<td>Lucky Inturrisi</td>
<td>Lipid oxidation through refining</td>
</tr>
<tr>
<td>1540-1600</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

more info at https://aaocs2017.wordpress.com/workshops/

3.30-4.30pm  Early Career Mixer

4.00pm  Registration

4.30-5.30pm  AAOCS Award Presentation

5.30-7.00pm  Welcome Reception/Mixer
<table>
<thead>
<tr>
<th>Time</th>
<th>Session</th>
<th>Content</th>
</tr>
</thead>
<tbody>
<tr>
<td>0800-0830</td>
<td>Registration</td>
<td>Welcome</td>
</tr>
<tr>
<td>0830-0850</td>
<td>1st Session Biotech</td>
<td>Kent Chapman, University of North Texas: Localization of lipids by mass spectrometry imaging reveals a recurring theme of tissue heterogeneity for seed triacylglycerol metabolism</td>
</tr>
<tr>
<td>0850-1000</td>
<td>1st Session Biotech</td>
<td>Surinder Singh, CSIRO: Engineering lower plant EPA and DHA pathways into canola: Expanding the omega 3 food web for sustainable production.</td>
</tr>
<tr>
<td>1000-1020</td>
<td>1st Session Biotech</td>
<td>Thomas Vanhercke, CSIRO: Recent advances in metabolic engineering of vegetative tissues to accumulate triacylglycerol</td>
</tr>
<tr>
<td>1020-1050</td>
<td>Break - 30min</td>
<td>BREAK</td>
</tr>
<tr>
<td>1050-1110</td>
<td>2nd Session Biotech</td>
<td>Anna El Tahchy, CSIRO: Increasing the oil flux and packaging in plant leaves</td>
</tr>
<tr>
<td>1110-1130</td>
<td>2nd Session Biotech</td>
<td>Kyle B. Reynolds, CSIRO: The construction of a pathway which enables efficient accumulation of medium chain fatty acids in leaf oils</td>
</tr>
<tr>
<td>1130-1150</td>
<td>2nd Session Biotech</td>
<td>Pushkar Shrestha, CSIRO: Increased DHA production in seed oil using the selected lysophosphatidic acid acyltransferase</td>
</tr>
<tr>
<td>1150-1210</td>
<td>2nd Session Biotech</td>
<td>Thomas Brereton, CSIRO: Characterisation of the substrate specificity and active site of the cutin-associated A. thaliana GPAT4</td>
</tr>
<tr>
<td>1210-1230</td>
<td>2nd Session Biotech</td>
<td>Rod Smith, CSIRO: Scaleup capabilities for oil extraction and refining of traditional and novel oils</td>
</tr>
<tr>
<td>1230-1320</td>
<td>Lunch - 50min</td>
<td>LUNCH</td>
</tr>
<tr>
<td>1320-1410</td>
<td>3rd Session Lipidomics</td>
<td>Peter Meikle Baker, Heart and Diabetes Institute: Lipidomics at Baker Heart and Diabetes Institute: from discovery to translation.</td>
</tr>
<tr>
<td>1410-1430</td>
<td>3rd Session Lipidomics</td>
<td>Xue-Rong Zhou, CSIRO: LC-MS/MS approach for in vitro digestibility and quantification of transgenic membrane proteins involved in DHA biosynthesis</td>
</tr>
<tr>
<td>1430-1450</td>
<td>3rd Session Lipidomics</td>
<td>Othman Abrizah, MPOB: Leveraging Proteomics and Metabolomics to Advance Oil Palm Research</td>
</tr>
<tr>
<td>1450-1510</td>
<td>3rd Session Lipidomics</td>
<td>Yao Zhi Huazhong, University: Lipidomics and proteomics analyses of lipid droplets in Chinese tallow (Triadica sebifera) fruit</td>
</tr>
<tr>
<td>1510-1540</td>
<td>Break - 30min</td>
<td>BREAK</td>
</tr>
<tr>
<td>1540-1600</td>
<td>4th Session Lipidomics</td>
<td>Daniel Killen, Plant &amp; Food Research: Raman spectroscopy of fish oil capsules: polyunsaturated fatty acid quantitation plus detection of ethyl esters and oxidation</td>
</tr>
<tr>
<td>1600-1620</td>
<td>4th Session Lipidomics</td>
<td>Ge Liu, South Australia Health: Stabilisation of long chain polyunsaturated fatty acids in human dried blood spots</td>
</tr>
<tr>
<td>1620-1640</td>
<td>4th Session Lipidomics</td>
<td>Yichao Huang, Foodplus Research Centre: Simple and robust measurement of vitamin A on dried blood spots by HPLC</td>
</tr>
<tr>
<td>1640-1700</td>
<td>4th Session Lipidomics</td>
<td>Petter-Ant Hal, Aker Biomarine: Effects of a purified, omega-3 rich krill oil phospholipid on cardiovascular disease risk factors and fatty acid composition of erythrocyte membranes in non-human primates</td>
</tr>
</tbody>
</table>

5.00-6.00pm AGM
6.00-7.00pm Break
7.00pm-late Conference Dinner
<table>
<thead>
<tr>
<th>Time</th>
<th>Session</th>
<th>Speaker(s)</th>
<th>Title</th>
</tr>
</thead>
<tbody>
<tr>
<td>0800-0830</td>
<td>Registration</td>
<td></td>
<td></td>
</tr>
<tr>
<td>0830-0920</td>
<td>5th Session Omega 3</td>
<td>Adam Ismail GOED</td>
<td>Strategies to Address Challenges in the Growth of the Global Omega-3 Industry</td>
</tr>
<tr>
<td>0920-0940</td>
<td></td>
<td>Matthew Miller Cawthron Institute</td>
<td>Greenshell™ mussels; a sustainable bioactive lipid resource</td>
</tr>
<tr>
<td>0940-1000</td>
<td></td>
<td>Jessica Ericson &amp; Nicole Hellessey UTAS</td>
<td>Investigating the oil and fatty acid composition of Antarctic krill: a collaboration between scientists and industry</td>
</tr>
<tr>
<td>1000-1020</td>
<td></td>
<td>Andrew Sinclair Deakin and Monash Univers</td>
<td>Are we using a systematic approach to differentiate between the biological effects of krill oil &amp; fish oil?</td>
</tr>
<tr>
<td>1020-1050</td>
<td>6th Session Food Applications</td>
<td>Allan Woolf Plant &amp; Food Research</td>
<td>Delivering benefits to small-holder farmers in Kenya through cold pressed avocado oil</td>
</tr>
<tr>
<td>1050-1110</td>
<td></td>
<td>Andrew MacKenzie Callaghan Innovation</td>
<td>Unusual Phospholipids in Common Foods</td>
</tr>
<tr>
<td>1110-1150</td>
<td></td>
<td>Shuo Yang Massey University</td>
<td>Cell structure changes during cold-pressed ‘Hass’ avocado (Persea americana) oil extraction</td>
</tr>
<tr>
<td>1150-1210</td>
<td></td>
<td>Sara Ghorbani Gorji University of Queensland</td>
<td>Retarding lipid oxidation in an oil in water emulsion food system using natural antioxidants</td>
</tr>
<tr>
<td>1210-1300</td>
<td>Lunch</td>
<td></td>
<td></td>
</tr>
<tr>
<td>1300-1350</td>
<td>7th Session Nutrition</td>
<td>Penny Kris-Etherton Penn State University</td>
<td>Evidence for the Numerous Cardiometabolic Benefits of All Dietary Unsaturated Fatty Acids.</td>
</tr>
<tr>
<td>1350-1410</td>
<td></td>
<td>Peter Howe University of Newcastle</td>
<td>Fish oil supplementation increases cerebrovascular responsiveness (CVR) in women</td>
</tr>
<tr>
<td>1410-1430</td>
<td></td>
<td>Andrew Sinclair Deakin and Monash Universities</td>
<td>Furan fatty acids – a brief review of health effects</td>
</tr>
<tr>
<td>1430-1450</td>
<td></td>
<td>Shiou Wah MPOB</td>
<td>Effect of Positional Saturated Fatty Acids of Triacylglycerols on Fat Accretion in C57Bl/6 Mice</td>
</tr>
<tr>
<td>1450-1510</td>
<td></td>
<td>Andrew Costanzo Deakin University</td>
<td>Evaluating the effect of habitual dietary fat consumption on fat taste sensitivity in twins: a randomized controlled trial.</td>
</tr>
<tr>
<td>1510-1540</td>
<td>Break</td>
<td></td>
<td></td>
</tr>
<tr>
<td>1540-1600</td>
<td>8th Session Lipase Biotech</td>
<td>Tejaswini B. R. Ramakrishna Deakin University</td>
<td>Chemically reduced graphene oxides: Investigating the effect of surface hydrophobicity on lipase activity and selectivity</td>
</tr>
<tr>
<td>1600-1620</td>
<td></td>
<td>Ivan Kurtovic Plant &amp; Food Research</td>
<td>Immobilisation technologies for improved lipase performance</td>
</tr>
<tr>
<td>1620-1640</td>
<td></td>
<td>Hemi Cumming Plant &amp; Food Research</td>
<td>Lipase-catalysed synthesis of oil-soluble conjugates and their antioxidant properties</td>
</tr>
<tr>
<td>1640-1700</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>5.00-6.00pm</td>
<td>Wine Tasting Session</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Time</td>
<td>Session</td>
<td>Speaker</td>
<td>Topic</td>
</tr>
<tr>
<td>-------------</td>
<td>------------------</td>
<td>----------------------------------------------</td>
<td>----------------------------------------------------------------------</td>
</tr>
<tr>
<td>0830-0900</td>
<td>Registration</td>
<td></td>
<td></td>
</tr>
<tr>
<td>0900-0915</td>
<td>1st Session</td>
<td>Dr Matt Miller (AAOCS President)</td>
<td>Opening / Welcome</td>
</tr>
<tr>
<td>0915-0945</td>
<td></td>
<td>Prof Bob Gibson (University of Adelaide)</td>
<td>Dietary omega-3 requirements for babies</td>
</tr>
<tr>
<td>0954-1015</td>
<td></td>
<td>Glenn Elliott (Nu-Mega Ingredients)</td>
<td>Regulatory Affairs</td>
</tr>
<tr>
<td>1015-1045</td>
<td></td>
<td>Jan Carey (Infant Nutrition Council)</td>
<td>The Role and Value of Industry Associations in Policy and Regulation</td>
</tr>
<tr>
<td></td>
<td>Break - 30min</td>
<td></td>
<td></td>
</tr>
<tr>
<td>1115-1145</td>
<td>2nd Session</td>
<td>Prof Karen Campbell (Deakin University)</td>
<td>Early feeding and obesity</td>
</tr>
<tr>
<td>1145-1215</td>
<td></td>
<td>Assoc. Prof Clare Wall (Auckland University)</td>
<td>High Value Nutrition – NZ National Science Challenge. Weaning foods for health</td>
</tr>
<tr>
<td>1215-1245</td>
<td></td>
<td>Teguh Jodjaja (The a2 milk Company)</td>
<td>Manufacturing formulas &amp; process consideration</td>
</tr>
<tr>
<td></td>
<td>Lunch - 45min</td>
<td></td>
<td></td>
</tr>
<tr>
<td>1330-1400</td>
<td>3rd Session</td>
<td>Prof Barbara Meyer (University of Wollongong)</td>
<td>Importance of maternal DHA for very early pregnancy</td>
</tr>
<tr>
<td>1400-1430</td>
<td></td>
<td>Prof Stewart Forsyth (DSM)</td>
<td>Dietary DHA and arachidonic acid in early life – A public health perspective</td>
</tr>
<tr>
<td>1430-1500</td>
<td></td>
<td>Prof Bing Wang (Charles Sturt University)</td>
<td>Sialic acids and infant formulas</td>
</tr>
<tr>
<td></td>
<td>Break - 30min</td>
<td></td>
<td></td>
</tr>
<tr>
<td>1530-1600</td>
<td>4th Session</td>
<td>Dr Jared Raynes (CSIRO)</td>
<td>Selecting beneficial protein components from all dairy animals for manufacturing next generation infant formulas.</td>
</tr>
<tr>
<td>1600-1630</td>
<td></td>
<td>Dr Kirill Lagutin (Callaghan Innovation)</td>
<td>The bioactive lipids in milk of human and NZ dairy animals – A Kiwi perspective</td>
</tr>
<tr>
<td>1630-1700</td>
<td></td>
<td>Prof Maria Makrides (University of Adelaide)</td>
<td>Expectations of perinatal trials with omega-3 fatty acids</td>
</tr>
<tr>
<td>1700</td>
<td>Close</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

more info at https://aaocs2017.wordpress.com/workshops/