

**ISNFF Short Course Series**  
**International Forum and Practical Short Course on**

**Omega-3 and Beyond: Fundamentals,  
Applications and Health (Track B)**

**Golden Gateway Holiday Inn, Van Ness Avenue, San Francisco, CA  
October 31 and November 1, 2009**

**Final Program**

**Session Moderators:** **Dr. Fereidoon Shahidi** (Memorial University, Canada), **Mr. Adam Ismail** (GOED, USA) and **Dr. David Kyle** (Kyle Consulting, USA)

**Day 1, Saturday, October 31, 2009**

8:55 Welcome and Opening Remarks

9:00 The Fats of Life: Omega-3 Oils in Health and Disease  
**Fereidoon Shahidi**, Memorial University, Canada

9:30 Nutritional Biochemistry of Omega-3 Oils from A to Z  
**Mohammed Moghadasian**, University of Manitoba, Canada

10:00 Omega-3 Oils: How to Source Omega-3 Oils, Commercialization Challenges and Rewards  
**Robert Orr**, Ocean Nutrition Canada, Canada

**10:30 Nutrition Break and Free Discussion**

11:00 How to Obtain Health Claim Approval for Omega-3 Oils in your Products  
**Lina Paulionis**, Cantox, Health Science International, Canada

11:30 Stearidonic Acid: A Unique Omega-3 Fatty Acid and A Novel Food Ingredient  
**Richard S. Wilkes**, Monsanto, USA

12:00 Algal Oils with Omega-3 Fatty Acids and Beyond  
**Philip Fass**, Martek Biosciences, USA

**12:30-2:00 Lunch Break and Free Discussion**

- 2:00 Supplementation of Tilapia with Algal DHA – Not all Fish are Equal  
**David Kyle**, Kyle Consulting, USA
- 2:30 Alpha-Linolenic Acid: The Often Forgotten Omega-3 from Flax  
**Kelley Fitzpatrick**, NutriTech Consulting, Canada
- 3:00 Role of Dietary Omega-3 Fatty Acids in Insulin Resistance and of Inflammation  
**Darshan Kelley**, USDA, USA
- 3:30 Nutrition Break and Free Discussion**
- 4:00 Oxidation Challenges in Functional Omega-3 Oils and Products Thereof: Preservation and Protection Techniques  
**Anna Frisenfeldt Horn** and Dr. Charlotte Jacobson, Technical University of Denmark, Denmark
- 4:30 Shelf-Stable Omega-3 Oils and Products: Omega-3 Fatty Acids and Nutraceuticals in Specialty Oils  
**Vera Van Hoed and Dr. Roland Verhé**, Ghent University, Belgium
- 5:00 Novel and Complex Omega-3 Formulations with Multiple Health Benefits: Rationale, Delivery Systems and Applications  
**Jaroslav Kralovec**, Ocean Nutrition Canada, Canada

## **Day 2 – Sunday, November 1, 2009**

- 9:00 Omega-3 Oils in Synergy in Multi-Component Systems and in Bakery Products/Pastas  
**Kazuo Miyashita**, Hokaido University, Japan
- 9:30 Application of Omega-3 Oils in Dairy Products and Beverages  
**Sharon Spurvey**, Ocean Nutrition Canada, Canada
- 10:00 Application of Omega-3 Oils in Foods and Emulsified Products  
**Brian Connolly**, Denomega, USA
- 10:30 Nutrition Break and Free Discussion**
- 11:00 Application Techniques for Omega-3 Oils in Snack Foods, Cereal Products and Nutritional Supplements  
**Ernesto Hernandez**, Omega Pure, USA

11:30 Omega-3 Oils and Phytosterols in Product Development with Added Health Benefits

**Ronald B. Pegg**, University of Georgia, USA

12:00 The Science of Blending Synergistic Ingredients with Omega-3 Oils

**Dinesh Venkateswaran**, DSM Nutritional Products, USA

**12:30-2:00 Lunch Break and Free Discussion**

2:00 DPA: An Often Forgotten Omega-3 Fatty Acid with Health Benefits

**Bruce Holub**, University of Guelph, Canada

2:30 Omega-3's and their Enzymatic Concentrates in the Prevention of Inflammatory Mediated Diseases

**Colin Barrow**, Deakin University, Australia

3:00 Omega-3 Oils in Health Care Cost Reduction

**Bruce Holub**, University of Guelph, Canada

3:30 Omega-3 Oils: Markets, Products, and Regulatory Issues

**Adam Ismail**, GOED, USA

4:00 Food Grade Delivery System for Controlled Release of Omega-3 in the GI Tract

**Luz Sanguansri**, Mary Ann Augustin

CSIRO Preventive Health National Research Flagship, Australia

**4:30 Closing Remarks**

***Disclaimer: Speakers and the time of presentation might be Adjusted, if necessary***

