AOCS / ISSFAL
Tentative Technical Program

This list of presentations is not final and subject to change.

The presenter is the first author or otherwise indicated with an asterisk (*).

Tuesday Afternoon

H&N 3: Brain, Behavior, and Omega-3s - This session organized jointly by AOCS and ISSFAL
This session sponsored in part by Australian Oilseeds Federation, GOED Omega-3, Sanmark LLC, and Young Living Essential Oils.
Chairs: Alex Kitson, Pepsico Foods, Canada; and Richard Bazinet, University of Toronto, Canada

Long-chain Polyunsaturated Fatty Acids and Infant Formula: A Case Study in Bench to Cradle Translation. J. Thomas Brenna, Cornell University, USA

How Does Docosahexaenoic Acid Enter the Brain? Updates and Implications for Adults and Infants. Richard P. Bazinet, University of Toronto, Canada

Linoleic Acid Regulates Neurotransmission Through its Oxidized Metabolites. Ameer Taha, University of California, Davis, USA

Omega-3 Fatty Acids Decrease the Neuroinflammatory Response to Amyloid-β in a Mouse Model of Alzheimer’s Disease. Kathryn E. Hopperton, University of Toronto, Canada

Wednesday Morning

H&N 4: Infant Formula Optimization - This session organized jointly by AOCS and ISSFAL
This session sponsored in part by Australian Oilseeds Federation, DSM Nutritional Products, GOED Omega-3, Sanmark LLC, and Young Living Essential Oils.
Chairs: Merritt Drewery, Louisiana State University, USA; and Carol Lammi-Keefe, Louisiana State University, USA

Evolution of the Infant Formula Industry: A Historical Perspective. Carol Lammi-Keefe and Merritt Drewery*, Louisiana State University, USA

Importance of the Regiospecific Distribution of Long Chain Saturated Fatty Acids on Gut Comfort, Fat, and Calcium Absorption in Infants. Valerie Petit, Laurence Sandoz, and Clara Lucia Garcia-Rodenas, Nestlé, Switzerland

Protein Source as a Way to Optimize Sphingomyelin Levels in Infant Formula Closer to Breastmilk. Gisella Mutungi¹, Nora Schneider², and Cian Moloney³, ¹Nestlé, USA; ²Nestlé, Switzerland; ³Nestlé, Ireland
**Long Chain Polyunsaturated Fatty Acids in Infant Formula: Essential Nutrients for Optimal Development.** Eric L. Lien, University of Illinois, USA

**Structured Triglycerides in Infant Formula: Development of Fat Blends with Numerous Benefits.** Eric L. Lien, University of Illinois, USA

**Lipid Characterization in Breast Milk.** Francesca Giuffrida, Nestlé, Switzerland

**Fatty Acids Composition in Feeds and Plasma of Canadian Premature Infants.** Zakir Hossain\(^1\), Dylan MacKay\(^2\), and James Friel\(^3\), \(^1\)Bangladesh Agricultural University, Bangladesh; \(^2\)Manitoba University, Canada

**4-D(x, y, z, t) Imaging of Lipases During Simulated Neonatal Digestion of Milk Fat Globules Using Synchrotron SOLEIL DISCO Beamline.** Claire Bourlieu\(^*\), Amélie Deglaire\(^2\), Stéphane Pezennec\(^2\), Juliane Floury\(^2\), Steven Le Fuenten\(^3\), Pierre Villeneuve\(^4\), Frédéric Carrière\(^5\), Didier Dupont\(^6\), Said Bouhallab\(^6\), Frédéric Jamme\(^6\), and Véronique Vié\(^7\), \(^1\)UMR IATE - INRA/CIRAD/UM2/SupAgro, France; \(^2\)INRA-Agrocampus Ouest UMR 1253 STLO, France; \(^3\)UMR 782 INRA-AgroParisTech GMPA, France; \(^4\)CIRAD/INRA, UMR 1208 IATE, France; \(^5\)CNRS, Aix Marseille University, UMR 7282 Interfacial Enzymology and Physiology of Lipolysis, France; \(^6\)Synchrotron SOLEIL, France; \(^7\)Institute of Physics Rennes, University of Rennes 1, France

---

**Wednesday Afternoon**

**ANA 5 / H&N 5: Impact of Oil Processing on Health Outcomes -** This session organized jointly by AOCS and ISSFAL. 

**This session sponsored in part by Australian Oilseeds Federation, GOED Omega-3, Sanmark LLC, and Young Living Essential Oils.**

*Chairs: J. Thomas Brenna, Cornell University, USA; and Sean Liu, USDA, ARS, USA*

**Introduction: Oil Processing or Fatty Acid Composition, What’s More Important?** J. Thomas Brenna, Cornell University, USA

**Impact of Industrial Processing and Mitigation on MCPD/Glycidyl Ester Concentrations in Oils and Foods.** Jessica K. Leigh and Shaun MacMahon, US Food & Drug Administration, USA

**A Novel Method to Assess Health Effects of Oils: Virgin and Refined Coconut Oil.** Ruijie Liu\(^1,2\), Can Shi\(^2\), Elizabeth Mendralla\(^2\), Kumar S.D. Kothapalli\(^2\), Xingguo Wang\(^2\), and J. Thomas Brenna\(^2\), \(^1\)Jiangnan University, China; \(^2\)Cornell University, USA

**Plasticiser Residues in Edible Oils and Fats—Relevance and Analysis.** Jan Kuhlmann, SGS Germany GmbH, Germany

**Analysis of Heavy Metals in Rice Bran Oil by Inductively Coupled Plasma (ICP) Spectrometry.** Robert O. Dunn\(^1\), Erica L. Bakota\(^2\), and Sean Liu\(^1\), \(^1\)USDA, ARS, NCAUR, USA; \(^2\)Harris County Institute of Forensic Sciences, USA

**Quantifying Trans Fat in Foods: How Low Can We Really Go?** Cynthia Srigley, Sanjeewa R. Karunathilaka, and Magdi Mossoba, US Food and Drug Administration, USA

**2016 Monitoring of MCPD Derivatives and Glycidyl Esters in German Foods—Outcome and Applied Methods.** Jan Kuhlmann, SGS Germany GmbH, Germany