

2018 AOCS Annual Meeting & Expo

May 6–9 | Minneapolis Convention Center | Minneapolis, Minnesota, USA



Phospholipid (PHO) Interest Area Tentative Technical Program

As of January 3, 2018

This presentation list is not final and is subject to change.

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

Monday Afternoon

H&N 1 / PHO 1: Emerging Bioactives and Health Impacts

Chairs: Eileen Bailey Hall, DSM Nutritional Products, USA; and Xiaosan Wang, Jiangnan University, China

Arachidonic Acid has Anti-diabetic Actions. Gundala K. Naveen Kumar, and Undurti Das*, *BioScience Research Centre, India*

Effects of Sesamol on Lipid Metabolism and Neurodegeneration. Xuebo Liu and Zhigang Liu, *Northwest A&F University, China*

A Novel Method for Evaluating Anti-inflammatory Activity of Camellia Seed Oil. Ruijie Liu¹, Niannian Lan², Ming Chang¹, Qingzhe Jin¹, and Xingguo Wang¹, ¹*Jiangnan University, China*; ²*School of Food Science and Technology, Jiangnan University, China*

Dietary Krill Oil Enhances Neurocognitive Functions and Modulates Proteomic Changes in Brain Tissues of Aging Mice. Ling Zhi Cheong, Tingting Sun, and Xiurong Su, *Ningbo University, China*

Tuesday Morning

PHO 2: Chemical and Biochemical Advancement in the Phospholipid Field

Chairs: Moghis Ahmad, Jina Pharmaceuticals Inc., USA; and Swapnil Jadhav, Archer Daniels Midland Co., USA

Phenolipids for Delivery Aystems: Synthesis and Characterization. Sampson Anankanbil¹, Bianca Perez¹, Chiranjib Banerjee², Katarzyna Widzisz², and Zheng Guo², ¹*Dept. of Engineering, Aarhus University, Denmark*; ²*Aarhus University, Denmark*

Tuesday Afternoon

PHO 3: High Oleic Lecithin as a New By-product

Chair: Matthias Rebmann, Perimondo, USA

Wednesday Morning

PHO 4: Application of Enzymatic and Modified Lecithin and its Role in Development of Delivery Systems

Chairs: Ernesto Hernandez, Advanced Lipid Consultants, USA; and Xuebing Xu, Wilmar Global Research and Development Center, China

Preparation and Functional Evaluation of Antarctic Krill Lipid. Yuanfa Liu*¹, Dewei Sun², Peirang Cao¹, and Zong Meng³, ¹Jiangnan University, China; ²School of Food Science and Technology, Jiangnan University, China; ³School of Food Science and Technology, Jiangnan University, China

Exploration on Early Diagnosis and Nutrition Management of Cognitive Impairment by Phospholipidomic Analysis. Shuang Song*, Qing-Qing Man, Shao-Jie Pang, and Jian Zhang, *National Institute for Nutrition and Health, Chinese Center for Disease Control and Prevention, China*

Composition and Structure of Phospholipid in Breast Milk: Towards Specific Interest in Infant Formula. Wei Wei*¹, Mingdong Dong², and Xingguo Wang¹, ¹Jiangnan University, China; ²Interdisciplinary Nanoscience Center, Aarhus University, Denmark

Design of Two-layered Microcapsules of Chia Oil by Using Sunflower PC-enriched Lecithin and the LBL Technique. Luciana M. Julio¹, Claudia N. Copado¹, Vanesa Y. Ixtaina¹, Bernd W.K. Diehl², and Mabel Tomás*¹, ¹CIDCA (CONICET-UNLP), Argentina; ²Spectral Service AG, Germany

Low Molecular Weight Food Grade Emulsifiers including Soy Lecithins / Phosphatidylcholine span a wide Range of Interfacial Tensions and Interfacial Rheological Properties. Arnulf Schoeppe and Padmavathi Sridharan, *Cargill Texturizing Solutions Deutschland GmbH & Co.KG, Germany*

Ability of Soy Lecithin Oleogel Emulsions to Protect Probiotics and Prevent Oxidation. Nicole I. Gaudino, Stephanie Clark, and Nuria C. Acevedo, *Iowa State University, USA*

PHO-P: Phospholipid Poster Session

Posters will be available for viewing from noon on Monday, May 7 through 2:00 p.m. Wednesday, May 9, 2018.