2022 AOCS Annual Meeting & Expo
Phospholipid Program

As of March 24, 2022. Subject to change.

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General Phospholipid
PHOSPHOLIPID
Monday, May 2, 2022 | 3:55–6 p.m. EDT (Atlanta, USA; UTC -4)

Recent developments on thin film and short path evaporation technologies for edible oils processing.
Ernesto Hernandez*2, Rob Reintjes1, 1Artisan Industries Inc., United States; 2Advanced Lipids, United States

Synthesis of complex phospholipid species. Oliver Bogojevic*1, Zheng Guo1, Carl Arevang2, 1Department of Biological and Chemical Engineering, Aarhus University, Denmark; 2Larodan AB, Sweden

Demonstrating the viability of implementing phospholipases in enzymatic degumming of rapeseed oil.
Chinmayi Bhatt*, Oils & Fats Technical Service, Novozymes, Denmark

Enzymatic modification of lecithin for improved antioxidant activity in combination with tocopherol in emulsions and bulk oil. Mitchell Culler*, Ipek Bayram, Eric A. Decker, Food Science, University of Massachusetts, Amherst, United States

Strategies for protecting functional components of chia oil by emulsion-based delivery systems with sunflower lecithin. Luciana Julio1, Claudia Copado1, Vanesa Ixtaina1, Mabel Tomas*2, 1CIDCA-CONICET UNLP, Argentina; 2CIDCA-UNLP, Argentina

Phospholipid Analysis in Food and Nutrition Research
PHOSPHOLIPID
Joint session with the Analytical Division
Chairs: Michael Bukowski, USDA ARS, USA; and Francesca Giuffrida, Nestle Research Center, Switzerland
Wednesday, May 4, 2022 | 7:25–9:30 a.m. EDT (Atlanta, USA; UTC-4)

The Phospholipid Analysis session includes an open-source application to facilitate high-throughput lipidomics; using supercritical fluid chromatography and high-res mass spectrometry to detect species of minor lipid classes; challenges in phospholipid analysis in bovine milk; and differentiating animal sources of milk.

Current challenges in phospholipid analysis in bovine milk. Zhiqian Liu*, Simone Rochfort, Agriculture Victoria Research, Australia
**Differentiation of the animal source of milk and milk products by means of $^1$H NMR and $^{31}$P NMR spectroscopy.** Bernd Diehl*, Spectre Service AG, Germany

**Identification of glycerophospholipid species in food and biological matrices by supercritical fluid chromatography coupled with high resolution mass spectrometry.** Francesca Giuffrida*, Societe des produits Nestlé, Switzerland

**Shotgun lipidomics assistant: An open-source application to facilitate high-throughput, comprehensive lipidomics.** Baolong Su¹, Mackenzie J. Pearson², Steven J. Bensinger³, Kevin J. Williams*¹, ¹Biological Chemistry, UCLA, United States; ²SCIEX, United States; ³Microbiology, Immunology, & Molecular Genetics, UCLA, United States

**Panel discussion**

**Phospholipid Poster Session**
*Chair: Xuebing Xu, Wilmar Global R&D Center, China*

**PHOS-01 Rice bran lyso-gums: The unexplored source of potential industrial phospholipid.** Olivia Dhara*, Pradosh P. Chakrabarti, Centre for Lipid Science and Technology, CSIR-Indian Institute of Chemical Technology, India