2022 AOCS Annual Meeting & Expo
Phospholipid Program

As of March 24, 2022. Subject to change.

Contents

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 Reintjes[1], *[1]Artisan Industries Inc., United States; [2]Advanced Lipids, United States*

Synthesis of complex phospholipid species. Oliver Bogojevic*[1], Zheng Guo[1], Carl Arevang[2], *[1]Department of Biological and Chemical Engineering, Aarhus University, Denmark; [2]Larodan 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 Julio[1], Claudia Copado[1], Vanesa Ixtaina[1], Mabel Tomas*[2], *[1]CIDCA-CONICET UNLP, Argentina; [2]CIDCA-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 Su[1], Mackenzie J. Pearson[2], Steven J. Bensinger[3], Kevin J. Williams*[1], *[1]Biological Chemistry, UCLA, United States; [2]SCIEX, United States; [3]Microbiology, 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*