



Health and Nutrition

The 2023 AOCS Annual Meeting & Expo is coming up, and you won't want to miss the health & nutrition program!

Register today

Message from the Chair

Dear Colleague,

The [2023 AOCS Annual Meeting & Expo](#) is fast approaching. Thanks to everyone for all your hard work creating an exciting H&N program! A special thanks to Rinat Ran-Ressler and AOCS staff for overseeing this effort.

To kick off the annual meeting and enjoy being face-to-face again, the H&N ESC invites you to join us for two events. The division's technical program development roundtable will be Monday, May 1, from 1:20-2:20pm (free to attend) and the H&N Division Dinner on Tuesday, May 2, from 6-7:30 pm. (Pre-purchased tickets are required).

Contact Karen.Kesler@aocs.org for tickets to the dinner.

In addition to great food and company, we will host member recognition and awards.

I am looking forward to seeing you all soon! Please contact any members of the H&N ESC to ask questions, provide feedback, or volunteer!

Wishing you all the best,

Ignacio Vieitez
ivieitez@fq.edu.uy

Health and Nutrition Division Officers

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2023 AOCS Annual Meeting & Expo

April 30–May 3

Colorado Convention Center, Denver, Colorado, USA

Network with new and familiar faces and discover the latest health and nutrition research

Register today

Health and Nutrition Technical Program

Enjoy 50+ hand-selected presentations that feature exciting developments in the health and nutrition space.

Oral Presentation Highlights

DHA incorporation into neuronal membranes is critical for protection against age-related neuroinflammation and neurological disease

Presenter: Jessie Ellis, East Carolina University

Novel methods using natural abundance carbon isotope ratios to study the turnover and metabolism of fatty acids reveals how docosahexaenoic acid regulates its own synthesis

Presenter: Richard Bazinet, University of Toronto

Improving menus in long term care homes using high quality proteins

Presenter: Christina Lengyel, University of Manitoba



Nontargeted lipidomics reveals blood biomarkers of acute and chronic docosahexaenoic acid (DHA) feeding in rats

Presenter: Juan Aristizabal-Henao, Berg Health

Characterization of a new branch in the cholesterol pathway centered on cholesterol-5,6-epoxides: the story of dendrogenins and oncoesterone discoveries

Presenter: Marc Poirot, Cancer Research Ctr of Toulouse/Inserm UMR1037

Poster Presentation Highlights

Cyanogenic glycosides in mature flaxseed (*Linum usitatissimum*)

Presenter: Veronique Barthet, Canadian Grain Commission

Review towards substitution of hexane as extraction solvent of food products and ingredients with no regrets

Presenter: Laurence Jacques, Pennakem Europa

A comparison study of egg enrichment efficiency and the bio-accessibility of bioactive compounds on farm fresh and commercial eggs

Presenter: Emerson Nolasco, University of Nebraska-Lincoln

Dietary lipids quality assessment is very limited in current nutritional profiling systems

Presenter: Rinat Ran-Ressler, Nestlé

Nutritional evaluation of biscuit produced from sweet potato, unripened plantain and mushroom flour blends

Presenter: John Olanrewaju Babalola, The Oke-Ogun Polytechnic Saki

Register today

Network with Colleagues

Make the most of your annual meeting experience by attending one of our networking events. Browse a few events of interest below.

Health and Nutrition Division Dinner

Tuesday, May 2 | 6 pm

The Health and Nutrition Division will recognize the winner of the New Investigator Award. Join us for networking and connecting over dinner.

AOCS Member and Volunteer Appreciation Luncheon

Wednesday, May 3 | 1–2:25 pm

We appreciate you! All meeting attendees are welcome to enjoy complimentary food and fun as we recognize our volunteers. You will also



have a chance to win prizes! Learn more about how to volunteer and get inspired by those who make a difference through volunteering with AOCS.

[Register now](#)

Broaden your knowledge with the AOCS Continuing Education Program

Statistical Design of Experiments Training

On Demand

This two-hour course offers statistical design of experiments (DOE) training intended to provide a basic level of understanding of DOE concepts so that all parties will have a better idea of good design and analysis practices.

The training is on-demand to fit your busy schedule. On-demand access includes access to recordings, slides, and course materials for 30 days.



[Get on-demand access](#)

Edible Fats and Oils Processing: Basic Principles and Modern Practices

April 29-30, 2023, Denver, Colorado, USA, and online

This two-day program offers a high-level look at core aspects of processing edible fats and oils. It is suitable for non-chemists and people who are new to the industry as well as those with more experience who would like to refresh and update their knowledge. This hybrid course will be available in person in Denver, Colorado, and online.



[Register now](#)

Registration includes access to the recorded lectures and all course materials for 30 days. In-person registration also includes lunch and refreshment breaks.

AOCS membership benefits corner

Each year, enjoy 10 issues of INFORM — the official member magazine of AOCS.

INFORM magazine

From the farmers market to store shelves

This article details individual stories of product scaling in the cottage food industry and offers practical advice for those wanting to take their kitchen creations to the next level. This is a crash course in product scaling and reminds us why we love great science writing for its ability to simplify complexity.

[Read the article.](#)



Broaden your knowledge with full access to AOCS's four peer-reviewed journals.

Journal of the American Oil Chemists' Society (JAOCS)

Pecan (*Carya illinoensis*) oil consumer hedonic rating, sensory characteristic, satiating and energizing effect, and drivers of overall acceptance

Authors: Xiaofen Du, Adriana Muniz, Shanil Juma

JAOCS just celebrated its 100th volume anniversary, so it only seems appropriate to highlight an article from the notable volume itself. For any new food product, maybe one you plan to scale, understanding the drivers of consumer acceptance beyond nutrition is critical to success. The authors present a detailed sensory evaluation of pecan oil varieties to inform growers, processors, and marketers.



We wanted to highlight this article because it underscores the importance of end-user testing and

asking the “why?” behind consumer preference through the science and (*dare we say*) the art of sensory analysis. Of course, health and nutrition are critical (*oh, we know*), but taste matters too!

[Read the article.](#)

AOCS Webinars are your opportunity to connect with researchers, industry experts, and thought leaders from across the globe. Invest an hour of your day and be inspired. AOCS members have exclusive access to the [AOCS Member Webinar Library](#) to watch past webinars.

AOCS Webinars

Past Webinars of Interest

What does early career success look like?

Presenter: Steve Hill, former AOCS President and longtime AOCS member

Who can't use a little of this? Good for young and wise alike! Steve Hill, former AOCS President, shares insights and ideas to help young professionals succeed in their careers. Steve draws from his many years of experience in the food and fats and oils industries. He also shares insights gained as an AOCS volunteer leader.

[Watch the recording.](#)

Anti-nutritional factors: Are plant-based proteins healthy and safe?

Presenter: Frédéric Baudouin, lab manager at IMPROVE, France

This webinar was brought to you by the [Sustainable Protein Forum](#).

Recently, plant-based proteins have gained popularity. While plant-based protein ingredients have many environmental and ethical benefits, their nutritional status can be questioned. Although ingredient producers and formulators pay a lot of attention to plant protein functionality and taste, the presence of anti-nutrients is generally neglected. However, these molecules may have a significant impact on consumers. Watch this webinar recording to discover the most common anti-nutrients found in plants, their impact, and how processes can impact the level of these molecules.

[Watch the recording.](#)

STAY CONNECTED



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