**Monday October 15th**

**08.00-08.50** Registration

**09.00-09.15** Welcoming! *Activities in Wageningen University*

Harry Bitter, Chair Biobased Chemistry and Technology, Wageningen University, NL

**09.15-09.30** Activities in Wageningen University on Foods

Remko Boom, Chair Food Process Engineering, Wageningen University, NL

**09.30–10.10** **Keynote**: *Seed oil-body proteins and their biotechnological applications*

Jason Tzen, National Chung Hsing University, TW

**10.15 – 10.30** Coffee Break

**10.30–11.10** **Keynote**: *Identifying the Functional Properties of Oleosomes-The Journey so Far*

David Gray, University of Nottingham, UK

**11.10–11.30** *Molecular microscopy of oil body and lipid droplet chemistry in situ with physiologically-relevant readouts*

Alexandra Paul, Max Planck Institute for Polymer Research, GE

**11.30–11.50** *Cryo-milling as novel processing approach for oil body recovery*

Vincenzo Di Bari, University of Nottingham, UK

**11.50–12.10** *Towards a simple extraction of oil bodies at neutral pH - The effect of salts*

Juliana Romero Guzman, Wageningen University and Research, NL

**12.10–12.50** Lunch

**12.50-14.20** Activity – Guided tour to Belmonte Arboretum (Botanical Garden)

**14.20-14.40** *Minimal separation processing steps for functional rapeseed protein-oil body mixtures*

 Eleni Ntone, Wageningen University and Research, NL

**14.40–15.00** *Physical stability of oleosomes dispersions extracted from oleoproteaginous seeds*

Jean Francois Fabre, Universite de Toulouse, FR

**15.00–15.20** *Blending Oleosomes. Playing with natural plant Emulsions to influence Texture*

Gustav Waschatko, Cargill, BE

**15.20-15.40** *Lipolytic activity: a new approach for the prediction of rapeseed oil body physicochemical stability*

Simone de Chirico, University of Nottingham, UK

**15.40–16.00** Coffee Break

**16.00–16.40** **Keynote**: *Oil bodies, a dynamic organelle, a smart emulsion*

Thierry Chardot, INRA, FR

**16.40–17.00** *Pushing oxidative stability of sunflower oil bodies to the extreme*

Gustav Waschatko, Cargill, BE

**17.00–17.20** *Oat lipids: Bioaccessibility and Digestibility*

Myriam Grundy, University of Reading, UK

**17.20–18.30** Poster Session

**18.30–21.00** Dinner

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**Tuesday October 16th**

**09.00-09.40** **Keynote**: *Watching oil bodies work: molecular microscopy of morphology and chemistry in situ*

Sapun H. Parekh, Max Planck Institute of Polymer Research, GE

**09.40–10.00** *Oil bodies, self-assembling microreactor systems*

Romain Valentin, INRA, FR

**10.00–10.20** *Application of soybean oil bodies as an emulsifier toward various food emulsion systems*

Toya Ishii, Kyoto University, JP

**10.20–11.00** Coffee Break

**11.00–11.20** *Sunflower oil bodies and their behaviour on oil-in-water interface*

Dimitris Karefyllakis, Wageningen University and Research, NL

**11.20–11.40** *Tracking molecules on interfaces*

Jack Yang, Wageningen University and Research, NL

**11.40–12.00** *Characterisation of rapeseed oil bodies in natural dispersions and dried powders*

Christos Fryganas, Wageningen University and Research, NL

**12.00–13.00** Lunch

**13.00–13.20** *Hypersterolemic lipid bodies of plants*

 Hubert Schaller, Institute of Biological Sciences, French National Centre for Scientific Research, FR

**13.20–13.40** *A story of a European funded project*

Rallou Salakou, European Federation of Food Science and Technology

**13.40–14.00** *Future of research on oil bodies. What is the next step?*

Costas Nikiforidis, Wageningen University and Research, NL

**14.00–15.30** Networking - drinks and bites