



# Basics of Oils & Fats

*With the participation  
of HAS University*



This 4 day course updates you on all the relevant aspects of the oils and fats supply chain. The course deals with production, processing, chemistry and applications. It also highlights the important nutritional aspects, food safety elements and sustainability aspects. The broad overview offered by this course provides an excellent basis for the more detailed courses that MVO Academy offers.



2 and 3 April 2019 – Inntel Hotel, Zaandam - Amsterdam

16 and 17 April 2019 – Van der Valk Hotel, 's-Hertogenbosch - Vught



# Basics of Oils & Fats

## Learnings

At the end of the course, you will have relevant knowledge about oils and fats, the supply chain, the crops and where they are grown. You will know about the different stages that the oils and fats go through in the supply chain. Furthermore you will have experienced the differences between particular oils and fats and their functionality. This will give you more insight into how current developments related to oils and fats could impact your daily business. Furthermore you will be able to integrate the learnings into your own work.

## Course leader and keynote speakers

The course leader is **Gerrit van Duijn**. Gerrit has a PhD in Applied Physics from the Delft University of Technology. He worked for Unilever where he was responsible for technical support in edible oil processing and oil refining. He also worked for MaasRefinery as general manager. Gerrit retired in January 2014 and is still active as a consultant. Gerrit van Duijn is chair of the Benelux Lipid Network and honourable member of the European Federation of Lipid Science and Technology.

Keynote speaker is **Leendert Wesdorp**.

Leendert Wesdorp has a long standing experience and expertise in food science, food process technology and food applications. He obtained a PhD on oils and fats crystallization at the department of Chemical Engineering of Delft University of Technology. Leendert has

worked in various R&D positions at Unilever. His last job was vice president R&D dressings, baking, cooking products & spreads. Since 2016 Leendert has worked as advisor on food technology and R&D strategy to various companies.

Keynote speaker from HAS University is **Annet Roodenburg**. Annet has a PhD from Wageningen University & Research and is now a lecturer in Health and Nutrition and responsible for the knowledge development in this field at HAS University.

### Nice extras

The course includes a practical workshop, using different types of oils and oil products. A visit to an oil mill will also be included.

## About MVO and the MVO Academy

MVO represents the companies in the oils and fats industry in the Netherlands. The oils and fats industry is one of the main agribusiness sectors in the Netherlands. We are dedicated to supporting a sustainable and internationally competitive supply and distribution chain. Within MVO Academy, we aim to disseminate knowledge about oils and fats and thus contribute to a constructive dialogue between the supply chain actors, (future) employees clients, partners and stakeholders.

### **Day 1 (8:30 – 21:30)**

- Sector introduction
- Basics chemistry and physics
- Visit oil mill
- Natural sources and supply chains
- Dinner

### **Day 2 (8:30 – 18:00)**

- Oil refining and modification
- Oil storage, handling and transport
- Analysis of oils and fats

### **Day 3 (8:00 – 21:30)**

- Functionality of oils and fats
- Food applications
- DIY practical workshop
- Dinner

### **Day 4 (8:00 – 17:00)**

- Nutritional aspects of oils and fats
- Case study
- Non-food applications

## **Participants**

The course is open to all employees from companies in the oils and fats industry and related companies in the fields of food, feed, oleochemicals and energy. Participants may be new employees to the job or experienced workers wanting a more integrated insight

into the supply chain. Interested employees may be from the processing-, sales-, marketing-, research and product development-, public affairs-, policy advice departments, etc. Furthermore the course will be interesting for employees from certification bodies, sector associations, consultancy organisations or (non-) governmental organisations.

## **Level**

The course is at BSc level; basic knowledge is not required. The language of the course will be English. Participants will receive a certificate on successfully completing the course.

## **Fee and registration**

The course fee is € 1475 (ex VAT) for MVO member companies and € 1995 (ex VAT) for non-MVO member companies. The fee covers lectures, course materials, visit oil mill, workshop, certificate, drinks, lunches, snacks and two dinners. Registration is limited to 30 people.

You can register by filling in the registration form available on [www.mvo-academy.nl](http://www.mvo-academy.nl).

For more information, please contact MVO Academy by e-mail: [academy@mvo.nl](mailto:academy@mvo.nl), or by phone: +31 79 363 4350.

Course fee for MVO member companies	€ 1475 (ex VAT)
Course fee for non-MVO member companies	€ 1995 (ex VAT)
Intel Hotel Zaandam - Amsterdam	€ 156 (incl VAT) per night, including breakfast
Van der Valk Hotel, 's-Hertogenbosch - Vught	€ 116 (incl VAT) per night, including breakfast



## **MVO - The Netherlands Oils and Fats Industry**

Louis Braillelaan 80  
2719 EK Zoetermeer  
The Netherlands  
[www.mvo.nl](http://www.mvo.nl)