

Programme

General seminar in vegetable oils and fats for the food industry

**1 October
(20.00-22.00)**

- ◆ Get-together

**2 October
(09.00-16.00)**

- ◆ Company presentation
- ◆ Oils and fats chemistry
- ◆ Sourcing and raw material
- ◆ Processing and handling of vegetable oils
- ◆ Quality assurance and product safety

18.00 Dinner

**3 October
(09.00-15.00)**

- ◆ Factory tour
- ◆ Sensory analysis
- ◆ Oils and fats in human nutrition
- ◆ The role of oils and fats in the end products
- ◆ End of the seminar

