

NAAV Lage Landen	Oliën en vetten onder de loep
Datum & plaats	On-line lezingen
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Spreker en eventueel telefoonnummer	Prof. Dr. ir. Filip Van Bockstaele	
Titel van de presentatie	Algemene introductie rond oliën en vetten	
Kort CV	Filip Van Bockstaele combines a position as associate professor with the directorship of the Vandemoortele Centre 'Lipid Science and Technology', both embedded within the Food Structure and Function research group at Ghent University. His research area covers aspects on structure design of (reformulated) foods for enhanced functionality. Within the Vandemoortele Centre the main goal is to obtain fundamental insight in the multiscale structure of fats and fat mimetics.	
Samenvatting lezing	Oils and fats are important structuring components in different food and non-food applications. They deliver specific functionalities such as texture, creaminess, melting, lubrication etc. that are dependent on the lipid composition and processing. The presentation will provide a general intro on oils and fats, their composition and some functional aspects.	