09:15 – 10:00 Registration/coffee

10:00 – 10:15 Welcome, introduction
Gert van Duinkerken; Wageningen UR Livestock Research, the Netherlands

Morning Session: EUFETEC Session chair: Gert van Duinkerken

10:15 – 10:40 Cross contamination in the compound feed industry; Directive 2009/8/EC
Fabrice Putier, TECALIMAN, France

10:40 – 11:05 A Regulatory Update on Specialty Feed Ingredients in the EU
Thorsten Guthke, Regulatory Manager FEFANA Asbl, AWT e.V.

11:05 – 11:30 Enzymes as additives for upgrading the nutritive value of poultry diets containing sunflower
Jovanka Levic, Institute for Food Technology, Novi Sad, Serbia; Slavica Sredanovic

11:30 – 12:00 Questions/Comfort break

12:00 – 12:25 Nutritional value of wheat DDGS for ruminants and pigs
Johan De Boever; ILVO, Belgium

12:25 – 12:50 Feed processing effects on bioavailability of Lysine
Thomas van der Poel, Wageningen University, the Netherlands

12:50 – 14:00 Questions/Break for lunch

Afternoon Session: free communications Session chair: Thorsten Guthke, Regulatory Manager FEFANA Asbl, AWT e.V.

14:00 – 14:25 Distillers Dried Grains Produced From Corn Ethanol
Kip Karges, Technical Service Director, Poet Nutrition

14:25 – 14:50 Rapid methods for chemical contaminants in feed: industrial needs and scientific perspectives
Jacob de Jong; RIKILT, the Netherlands, and Hans van den Heuvel; Nutreco, the Netherlands

14:50 – 15:20 Questions/refreshments

15:20 – 15:45 Choosing the right mycotoxin binders: important criteria
Delphine Melchior, Technical director additives, Provimi Holding B.V.

15:45 – 16:10 The potential for organic trace elements to improve animal health and reduce environmental impact of animal production systems
David Parker and Alain Bourdonnais, Novus Europe, Belgium

16:10 – 16:35 Feed safety: a whole chain approach
Johan den Hartog; GMP+ International, the Netherlands

16:35 – 16:45 Questions/Closing/adjourn

(Program subject to change)
<table>
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<th>Time</th>
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<tr>
<td>10:00 – 10:30</td>
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| 10:30 – 10:40 | **Welcome, introductions**  
Dr Olai Einen, Director of Research, Nofima, Norway                     |
| 10:40 – 11:05 | **Optimal pellet quality is a trade-off between durability and responses in the fish**  
T. Synnøve Aas, Nofima, Sunndalsøra, Norway                              |
| 11:05 – 11:30 | **Multivariate modelling of extruded fish feed pellet quality**  
Tor Andreas Samuelsen, Nofima Ingrediens, Bergen, Norway                 |
| 11:30 – 12:00 | Questions/comfort break                                                |
| 12:00 – 12:25 | **Extrusion development effects on processing efficiency of aquatic feeds**  
Joseph P Kearns, Aquaculture Process Engineering Manager, Wenger Mfg., Inc. USA |
| 12:25 – 12:50 | **Trends in aquafeed: Relevance and technical solutions**  
Urs Wuest, Director Market Segment Aquafeed, Buhler, Switzerland           |
| 12:50 – 14:00 | Questions/ Break for lunch                                              |
| 14:00 – 14:25 | **Aquafeed sourcing, key to successful aquaculture sector**  
Roland Aumüller, GLOBALG.A.P c/o FoodPLUS GmbH, Cologne, Germany         |
| 14:25 – 14:50 | **The use of seaweeds in aquatic feed**  
Colin Mair, Ocean Harvest, Ireland                                       |
| 14:50 – 15:20 | Questions/Refreshments                                                 |
| 15:20 – 15:45 | **The fish meal water soluble protein (WSP) size distribution affects pellet quality and performance of salmon fed very high plant protein diets**  
Katerina Kousoulaki, Nofima Ingredients AS, Fyllingsdalen, Norway          |
| 15:45 – 16:10 | **Improved P utilization of marine feed resources**  
Sissel Albrektsen, Nofima, Fyllingsdalen, Norway                          |
| 16:10 – 16:35 | **Effects on performance and product quality in Atlantic salmon fed diets reduced in organic pollutants**  
Torbjørn Åsgård, Forskningsssjef/ Director of Research - Feed & Nutrition |
| 16:35 – 16:45 | Questions/Closing/adjourn                                               |
10:00 – 10:30 Registration/coffee

10:30 – 10:40 Welcome and introduction to the German milling industry
Mr. Hans-Christoph Erling, President of the German Millers Association (Verband Deutscher Mühlen)

10:40 – 11:05 HEALTHGRAIN - results and perspectives
Jan-Willem van der Kamp, Senior Officer International Projects, TNO, the Netherlands

11:05 – 11:30 Grain Handling and storage
Oswin Verkerk, Project Manager, Tebodin CCE – Deventer, The Netherlands

11:30 – 12:00 Questions/comfort break

12:00 – 12:25 Organizing stored crop management; easy, safe and economical
Peer Hansen, Crop-Protector KS., Denmark

12:25 – 12:50 Long term preservation of high moisture grain under European conditions
Christian Lückstädt, R&D Manager, Addcon, Bonn, Germany

12:50 – 14:00 Questions/ Break for lunch

14:00 – 14:25 Raw material to finished products: different scopes of NIR Spectroscopy applied to a Bakery Food Producer
Dr. Giovanni Campolongo, NIR Food & Feed Solutions Marketing & Application, Büchi Laboretechnik AG, Italy

14:25 – 14:50 Trends in grain milling: Relevance and technical solutions
Urs Duebendorfer, Product Manager, Buhler, Switzerland

14:50 – 15:15 Debranning
Danilo Carloni, Area Manager, Ocrim S.p.A., Italy

15:15 – 15:45 Questions/Refreshments

15:45 – 16:10 Improved feed hygiene and animal performance by means of structural grinding and expander use
Patrick Clark, Amandus Kahl, USA

16:10 – 16:35 How twin screw extrusion faces health and environmental challenges of grain processing industries
Alain Brisset Process Engineering Manager for food and feed applications, Clextral, France

16:35 – 17:00 Resource optimisation software - a key instrument in the control of energy usage and manufacturing costs
Ian Mealy, Head of Operations, Format International Limited, U.K.

17:00 Questions/Closing/adjourn

(Program subject to change)