

MAY 4, 2011

**CONFERENCE**

May 4, 2011 · Cologne, Germany

- 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

MAY 3, 2011



The Fifth

# AQUAFEED HORIZONS

## INTERNATIONAL CONFERENCE

*"Advances in Aquafeed Processing & Formulation"*

May 3, 2011 · Cologne, Germany

- 10:00 – 10:30 Registration/coffee
- 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, Forskningssjef/ Director of Research - Feed & Nutrition*
- 16:35 – 16:45 Questions/Closing/adjourn

MAY 5, 2011



10:00 – 10:30	Registration/coffee
10:30 – 10:40	<b>Welcome and introduction to the German milling industry</b> Mr. Hans-Christoph Erling, President of the German Millers Association (Verband Deutscher Mühlen)
10:40 – 11:05	<b>HEALTHGRAIN - results and perspectives</b> <i>Jan-Willem van der Kamp, Senior Officer International Projects, TNO, the Netherlands</i>
11:05 – 11:30	<b>Grain Handling and storage</b> <i>Oswin Verkerk, Project Manager, Tebodin CCE – Deventer, The Netherlands</i>
11:30 – 12:00	Questions/comfort break
12:00 – 12:25	<b>Organizing stored crop management; easy, safe and economical</b> <i>Peer Hansen, Crop-Protector KS., Denmark</i>
12:25 – 12:50	<b>Long term preservation of high moisture grain under European conditions</b> <i>Christian Lückstädt, R&amp;D Manager, Addcon, Bonn, Germany</i>
12:50 – 14:00	Questions/ Break for lunch
14:00 – 14:25	<b>Raw material to finished products: different scopes of NIR Spectroscopy applied to a Bakery Food Producer</b> <i>Dr. Giovanni Campolongo, NIR Food &amp; Feed Solutions Marketing &amp; Application, Büchi Labortechnik AG, Italy</i>
14:25 – 14:50	<b>Trends in grain milling: Relevance and technical solutions</b> <i>Urs Duebendorfer, Product Manager, Buhler, Switzerland</i>
14:50 – 15:15	<b>Debranning</b> <i>Danilo Carloni, Area Manager, Ocrim S.p.A., Italy</i>
15:15 – 15:45	Questions/Refreshments
15:45 – 16:10	<b>Improved feed hygiene and animal performance by means of structural grinding and expander use</b> <i>Patrick Clark, Amandus Kahl, USA</i>
16:10 – 16:35	<b>How twin screw extrusion faces health and environmental challenges of grain processing industries</b> <i>Alain Brisset Process Engineering Manager for food and feed applications, Cletral, France</i>
16:35 – 17:00	<b>Resource optimisation software - a key instrument in the control of energy usage and manufacturing costs</b> <i>Ian Mealy, Head of Operations, Format International Limited, U.K.</i>
17:00	Questions/Closing/adjourn

(Program subject to change)