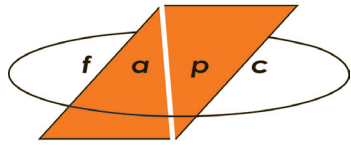


Food & Agricultural Products Center



FLASH!!

OKLAHOMA STATE UNIVERSITY™

April 21, 2006

FAPC to Host Trans Free Fat Workshop

STILLWATER, Okla. – The Food & Agricultural Products Center, located on the Oklahoma State University campus, is offering a one-day workshop to help Oklahoma-based food processors with nutritional labeling and new product formulations containing reduced and/or no trans fat.

The workshop will take place May 23, 2006, from 8:30 a.m. to 4:30 p.m. in Room 120 of the FAPC.

“We understand that the Food and Drug Administration’s new labeling rule for trans fatty acids pose a challenge for many food processors in Oklahoma,” said Nurhan Dunford, FAPC oil/oilseed chemist. “This workshop will help food manufacturers respond to the FDA new labeling rule effectively.”

Dunford will open the workshop with a presentation titled “Basics of Oil Chemistry and Regulatory Issues.”

The workshop will feature guest speakers from the FAPC,

Trans Free Fat Workshop

Per 1 day (8 hours)

Amount	% Daily Value
Trans Fat	0%

Knowledge	100%
Basics of Oil Chemistry	
Regulatory Issues	
Trans Free Fat Products	
Alternatives to Hydrogenation	

Featured Speakers	100%
Nurhan Dunford	
Gary List	
Michael Peterman	
Kathleen Warner	

May 23, 2006



**Adding Value
to Oklahoma**

the U.S. Department of Agriculture and the food industry to discuss food manufacturer compliance with Food and Drug Administration regulation.

“We are fortunate that three nationally recognized experts in the field agreed to come to the FAPC for this workshop,” Dunford said.

Gary List, a leading oil scientist at the USDA and a nationally known expert on trans fat alternatives, will present “Alternatives to Hydrogenation for Trans Acid Reduction in Food Oils.”

Other guest speakers include Kathleen Warner, a USDA scientist in the area of edible oil research, and Michael Peterman, an industry expert on fats and oils who works in the food oils technical service division at Archer Daniels Midland in Decatur, Ill.

Warner will discuss “The Next Generation of Non-hydrogenated Oils for Frying,” and

Peterman will introduce trans free fat products offered by Archer Daniels Midland.

A roundtable discussion will follow the presentations allowing participants to interact with experts and ask questions.

The cost of this workshop is \$100 (\$125 after May 12) and includes parking, lunch, snacks and a workbook. A certificate will be presented to each participant upon completion of the workshop.

To register, contact Jerri Beth Tivis, FAPC workshop coordinator, by calling (405) 744-6071 or sending an e-mail to jerri.beth.strickland@okstate.edu, or register online at <http://www.fapc.biz/pages/transfreefat.htm>.

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Nurhan Dunford is an oil/oilseed chemist for the FAPC. She may be contacted at (405) 744-6071 or nurhan.dunford@okstate.edu

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