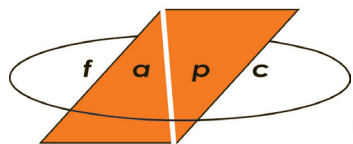


Food & Agricultural Products Center



FLASH!!

OKLAHOMA STATE UNIVERSITY™

October 3, 2005

Trans Free Fat Workshop to be Offered at FAPC

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

The workshop will be held Jan. 17, 2006 at the FAPC located on the Oklahoma State University Stillwater campus.

“According to a new U.S. Food and Drug Administration regulation, food and nutritional supplement manufacturers are required to list *trans* fat content of their products on nutrition facts and some supplement facts panels starting January 2006,” said Nurhan Dunford, FAPC oil/oilseed chemist and chair of the workshop.

The workshop will feature guest speakers from the FAPC, U.S. Department of Agriculture and industry who will discuss how food manufacturers can comply with the FDA regulation.

Gary List, lead scientist at the Food and Industrial Oil Research, National Center for Agricultural Utilization Research, Agricultural Research Service, U.S. Department of Agriculture and a nationally known expert on *trans* fat alternatives, will discuss “Alternatives to Hydrogenation for *Trans* Acid Reduction in Food Oils.”

In 2003, List was awarded the Stephen S. Chang Award for Lipid or Flavor Science by both the In-

stitute of Food Technologists and the American Oil Chemists Society for his contributions to knowledge on *trans* free fats alternatives.

List is also the co-author of a book entitled, “*Trans* Fats Alternatives,” published by the American Oil Chemist Society Press.

Kathleen Warner, lead scientist and research food technologist for edible oil research at the USDA/ARS/NCAUR in Peoria, Ill., will also be a guest speaker at the workshop. She will discuss “The Next Generation of Non-hydrogenated Oils for Frying.”

Warner is a co-editor of the book, “Frying Technology and Practices,” published by the American Oil Chemist Society Press. She has been known for many years as a fundamental and applied researcher in the field of fats and oils, including frying oils and antioxidants.

The workshop also will include Michael Peterman as a speaker. Peterman works in the Food Oils Technical Service Division at Archer Daniels Midland in Decatur, Ill.

Peterman will introduce *trans* free fat products offered by ADM. Peterman is an expert on fats and oils and has many years of industrial experience.

“This workshop will provide valuable information to Oklahoma food processors,” Dunford said. “Not only will industry representatives speak about their

knowledge and experience, but I will also cover FDA and USDA regulations on *trans* free fats and give an overview of global approaches to trans free formulations.”

Visit the FAPC web site at www.fapc.biz for the detailed workshop schedule, which will be announced in November 2005.

If a company has any *trans* fat related problems or issues that it would like to see addressed at the workshop, please contact Dunford at the FAPC.

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