



Food & Feed Safety of Oils & Fats



This 3 day course will give insight in food and feed safety aspects related to the oils and fats supply chain. The course deals with legislative aspects, industrial codes, risk evaluations, HACCP and important specifications and standards for the oils and fats industry. Attention will be paid to food and feed safety procedures during the subsequent steps in the supply and production chain of oils and fats starting from the arrival at the port until the receipt at the final food or feed production plant.



18, 19 and 20 June 2019 - Delta Hotel, Vlaardingen



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Learnings

At the end of the course, you will have relevant knowledge regarding the food and feed safety of oils and fats. You will know about important contaminants that can enter the supply chain of tropical oils and seed oils. You will also know about food and feed safety of animal fats and fish oil. Furthermore you will have knowledge on the specific roles of superintendents and laboratories in the oils and fats industry and you will know about relevant organisations related to the oils and fat industry. Most important you will be able to integrate the learnings into your work.

Participants

The course has been designed for people working in the oils and fats sector in the field of quality assurance, production, sales, logistics and shipping. It is also of interest for customer companies of the oils and fats industry in both food and feed (e.g. potato processors, producers of bakery ingredients, margarine and sauces and producers of animal feed). Furthermore, the course will be interesting for people working at certification bodies, sector associations, consultancy organisations or for the government.

Level

The course is at BSc level. Basic knowledge is required. For participants who are not familiar with the basics of oil refining it is recommended to follow the course 'Basics of Oils and Fats' of the MVO Academy in advance or update their knowledge through the e-learning at MVO Kenniscentrum. The language of the course is English. Participants will receive a certificate upon successful completion of the course.

E-learning

Participants can update their knowledge of oils and fats through the e-learning at MVO Kenniscentrum.

Go to www.mvo-kenniscentrum.nl and find out about the supply chain and more.

About MVO and the MVO Academy

MVO represents the companies in the oils and fats industry in the Netherlands. The oils and fats industry is one of the main agribusiness sectors in the Netherlands. We are dedicated to supporting a sustainable and internationally competitive supply and distribution chain. Within MVO Academy, we aim to disseminate knowledge about oils and fats and thus contribute to a constructive dialogue between the supply chain actors, (future) employees, clients, partners and stakeholders.

HACCP CERTIFIED

Day 1 (8:30 – 18:00)

- Food and feed safety aspects of different supply chains
- Fate of contaminants and pesticides during production of:
 - Tropical oils
 - Seed oils
 - Animal fats
- Food and feed safety during sea transport
- Case study on supply chain/sea transport
- Sourcing oil for margarine production
- Kosher and Halal

Day 2 (8:30 – 21:00)

- Role of laboratories in food/feed safety
- Role of superintendents in food/feed safety
- Excursions
- Boat trip and dinner

Day 3 (8:30 – 15:30)

- Role of standards / interactive case study
- Crisis management
- European legislation and RASFF
- Lobby activities in EU regulatory framework
- Principles of HACCP on oil refining
- Case study on HACCP

Nice extras

The course includes excursions to a refinery, an oil storage facility, a laboratory and a superintendent. It also includes a boat trip that shows oils and fats plant sites in the Port of Rotterdam.

Programme and speakers

The course leader is **Annette Klomp**. Annette is policy advisor at MVO in the field of Food and Feed Safety.

Keynote speaker is **Gerrit van Duijn**. Gerrit has a PhD in Applied Physics from the Delft University of Technology. He worked for Unilever where he was responsible for technical support in edible oil processing and oil refining. He also worked for MaasRefinery as general manager. Gerrit retired in January 2014 and is still active as a consultant. Gerrit van Duijn is chair of the Benelux Lipid Network and honourable member of the European Federation of Lipid Science and Technology.

The course will combine theoretical lectures from **experts** with case studies on food and feed safety aspects. Each subject will be addressed by experts from industry, government and sectoral organisations.

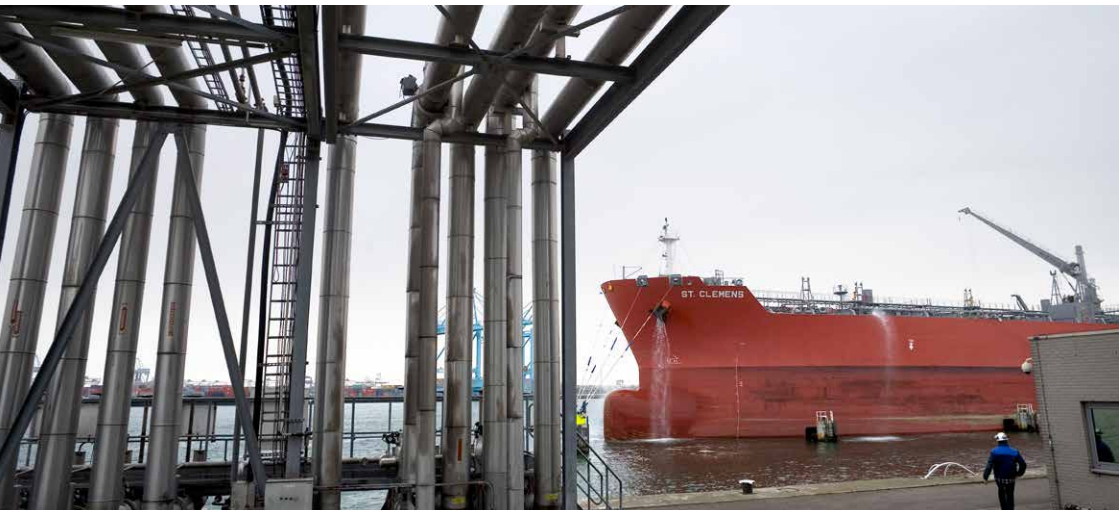
Fee and registration

The course fee is € 1095 (ex VAT) for MVO member companies and € 1495 (ex VAT) for non-MVO member companies. The fee covers lectures, course materials, excursions, boat trip, drinks, lunches, snacks and a course dinner. Registration is limited to 15 persons.

You can register by filling in the registration form available on www.mvo-academy.nl. For more information, please contact MVO Academy by e-mail: academy@mvo.nl, or by phone: +31 79 363 4350.

Course fee for MVO member companies	€ 1095 (ex VAT)
Course fee for non-MVO member companies	€ 1495 (ex VAT)
Delta Hotel, Vlaardingen on 17, 18, 19 June	€ 125 (ex VAT) per night*

* Special course rate including breakfast



MVO - The Netherlands Oils and Fats Industry

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