

Food Lipids: Central Concerns in the Food Industry

Prof. XU Xuebing

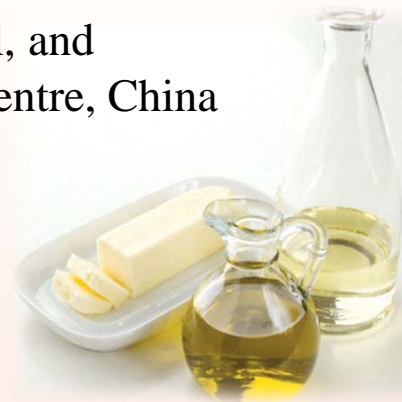
R & D Director of Wilmar International, and
general manager for Wilmar Global R & D Centre, China

Date: 30th January 2015, Friday

Time: 1 to 2 pm

Venue: Seminar Room, S14-06-19

Host: Dr. Yang Hongshun



Abstract

Lipid is one major food component to maintain human health. Many entrepreneurs in food industry are dedicated to developing quality and healthy lipid products. Some concerns associated with food lipids such as trans fat in processed foods still remain as challenges. In this presentation, the general profile of food lipids and concerns of food industry will be introduced. Case study of Wilmar R & D's effort in tackling the issue will be highlighted

About the speaker



Professor Xu Xuebing is the R & D Director of Wilmar International, and general manager for Wilmar Global R & D Center, China. Professor Dr. Xu received his MSc. degree in food technology from Henan University of Technology, China and Ph.D. degree in Chemical Engineering from Technical University of Denmark. He has been a professor/honorary professor in Agro-Biotechnology Science in Aarhus University, Faculty of Science since 2008.

His areas of research include non-water phase enzyme technology, industrial biocatalysis, lipid technology, monitoring/analysis technology, food/lipid/ingredients functionality, biofuel technology, etc. Professor Dr. Xu has published about 180 papers with more than 2000 times of citation and is referee (ad hoc) of more than 30 academic journals, associate editors or members of editorial board of several international academic journals. He served and continues to serve on advisory boards of governmental organisations and academic institutions, and has been appointed as guest professor or adjunct professors in several universities.

All are welcome !