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**WORLD CONGRESS  
ON OILS & FATS AND  
ISF LECTURESHIP SERIES**

**19<sup>th</sup> Latin American  
Congress on Fats,  
Oils and Lipids**

Rosario, Argentina - Salón Metropolitano  
**September 15-19, 2025**

Organized by:



*Knowledge and Cooperation  
to address World urgencies*

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# SCIENTIFIC COMMITTEE



## WORLD CONGRESS ON OILS & FATS AND ISF LECTURESHIP SERIES

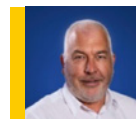
Rosario, Argentina - Salón Metropolitano  
September 15-19, 2025



### **Dra. Vanesa Ixtaina**

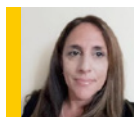
#### **President of the Scientific Committee**

Independent researcher at CONICET - CIDCA - UNLP - CICBA. Professor at the Faculty of Agricultural and Forestry Sciences of the National University of La Plata, Argentina. Leader of the Research and Development Group on Oilseeds, Fats and Oils (GIDOGA).



### **Ph.D. Wim de Grey**

PhD in Applied Biological Sciences from Ghent University, Belgium. He is the R&D Director at Desmet, Belgium.



### **Ing. Virginia Gentili**

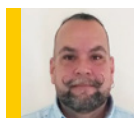
#### **Coordinator of the Scientific Committee**

External consultant in Quality and Safety Management Systems - Leading auditor FSSC 22000 (IQNET). Vice President OF ASAGA. Professor at UCA.



### **Ing. Aníbal Demarco**

Global Crushing Technical Consultant for Desmet Strategies and design of large Solvent Extraction plants. Former President of ASAGA.



### **Ing. Gabriel Alonso**

Process Manager for the Biofuels area and Technical and Commercial Manager for Mercosur for nano neutralization technology, technical sales support for refining technologies, modification of oils and fats and biofuels at DESMET.



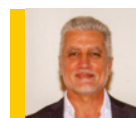
### **Ing. Eduardo Dubinsky**

Technical Consultant in Edible Fats and Oils - Founder and first President of ASAGA - Former President of the Latin American Section of the AOCS - Editorial Board of the A&G Magazine - UTN Professor. President of ISF Period 2023-2025



### **Dra. María Cristina Añón**

PhD in Biochemical Sciences and Professor Emeritus of the Faculty of Exact Sciences at the National University of La Plata, Argentina. Senior Researcher Emeritus of the National Council for Scientific and Technological Research (CONICET), Academician of the National Academy of Pharmacy and Biochemistry, a Member of the National Academy of Sciences, and an Honorary Doctorate of the National University of Córdoba. She works at CIDCA: the Center for Research and Development in Food Cryotechnology as head of the Protein Research and Development and Innovation Laboratory.



### **Ing. Adrián Gómez**

Industrial Chemical Engineer graduated from the National University of Córdoba, Argentina. Manager of SMART AGRO S.R.L. quality certification of grains, oilseeds and their derivatives - President of ASAGA.



### **Dr. Constantin Bertoli**

Scientist and Lipid Technologist, former Senior R&D Expert for Lipids of the Nestlé Group, consulting on sourcing, manufacturing and use of lipids in food.



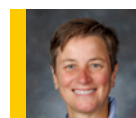
### **Dr. Alejandro Marangoni**

Professor and Tier I Canada Research Chair in Food, Health and Aging at the University of Guelph. Editor in Chief of both Current Opinion and Current Research in Food Science. Fellow of the Royal Society of Canada in 2018 and an Officer of the Order of Canada in 2021.



### **Dra. Jane Block**

President of the Brazilian Society of Oils and Fats (SBOG) - Professor at the Federal University of Santa Catarina. Coordinator of the Bioactive Lipids (LIBIO) research group. Scientific consultant for the International Life Sciences Institute (ILSI-Brazil). Associate Editor of the Brazilian Journal of Food Technology (ITAL) and Editor for Latin America of the Journal of Food Quality and Safety (Oxford). Editorial board of the journal Food Reviews International (Taylor Francis).



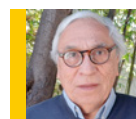
### **Dra. Silvana Martini**

She is a past President, Vice President and currently a Fellow of the American Oil Chemists' Society and Editor-in-Chief of the Journal of the Society (JAOCS). She is Head of the Department of Food Technology at Lincoln University, Nebraska, USA.



### **Dr. Ariel Buedo**

Research and Development Management of Molinos Río de la Plata S.A. - Appointed by Argentina to the Group of Chemical Experts of the International Olive Council (IOC) - Member of the Argentine Olive Federation (FOA) and the American Oil Chemists' Society (AOCS)



### **Ing. Carlos Molina**

International Consultant for the fats and oils industries - Former member of the Board of AOCS (American Oils Chemist Society - Former President of LAOCS and CORCHIGA.



### **Dra. Maria Elena Carrin**

Member of the Food Engineering group at PLAPIQUI (UNS-CONICET) Principal Investigator in the area of Processing and Quality of vegetable fats and oils. Associate Professor of the Department of Chemical Engineering at UNS.



### **Dr. Guillermo Napolitano**

Bachelor of Science in Biology, Faculty of Exact and Natural Sciences, National University of Buenos Aires. MSc and PhD in Lipid Biochemistry from Dalhousie University, Halifax, Canada. Author of numerous patents and publications in the area of lipids of diverse biological origins and in fats and oils technology. He served as Senior Expert in Lipids in several R&D centers of Nestlé S.A. in the United States and Germany. He is currently the owner of GEN Consulting, LLC, specialized in the use of vegetable fats and oils in food products, based in Columbus, Ohio.



### **Lucas Cypriano**

Technical Coordinator of the Brazilian Association of Animal Recycling (ABRA) - Technical Director for Brazil of the World Renderers Organization (WRO).



### **Lic. Ricardo Pollak**

Technical Consultant - Former President of ASAGA - Editorial Board of the A&G Magazine - Professor at the University of Buenos Aires (UBA) and the University of Parma, Italy, National Technological University (UTN), and at the Argentine Institute of Standardization (IRAM).



### **Dra. María Victoria Ruiz**

Specialized in the research of fats and oils - Seville Fat Institute (IG-CSIC) Responsible for the Pilot Plants and leader of the research group "Modifications of Lipids in Food", of the Seville Fat Institute.

# TENTATIVE SCHEDULE



## WORLD CONGRESS ON OILS & FATS AND ISF LECTURESHIP SERIES

Rosario, Argentina - Salón Metropolitano  
September 15-19, 2025







Coffee Break



Lunch Break



Coffee Break

Registration From 7:30 to 8:10 AM		BLOCK 1 From 8:15 to 10:00 AM	BLOCK 2 From 10:45 AM to 12:30 PM	BLOCK 3 From 2:00 to 3:45 PM	BLOCK 4 From 4:30 to 6:15 PM	
Monday 15	SHORT COURSES	Oilseed Processing (Crushing)				
		Edible Applications of Fats and Oils				
Tuesday 16		Refining of Oils and Fats				
		Lipid Oxidation	Structural aspects of lipids			
COMMERCIAL EXPO - From 8:30 AM to 6:30 PM	Wednesday 17	 ISF Lectureship Series	World market for oils and biofuels			Opening Ceremony (7 PM)
			Refining of oils and fats			
			Nutritional aspects			
			Conversion of by-products animals			
			Oxidation and antioxidants			
			Lipid modification			
	Thursday 18		Oilseed Processing (Crushing)		Plenary session: Special Conference + Closing of the event	
		Biofuels				
		Specialty and Olive Oils				
		Analytics. Food Quality and Safety	By-products. Flours and lecithins			
		Lipids in Foods				
		Sustainability and Energy Transition				
Friday 19	VISITS	Visit to industrial plants from the Rosario oil pole				



### SHORT COURSES • SEPTEMBER 15-16

	Members		Non-members		Professors and Researchers	University Students*
	Until the 06/30/2025	From the 07/01/2025	Until the 06/30/2025	From the 07/01/2025		
Crushing	USD 470	USD 610	USD 560	USD 720	USD 280	USD 100
Refinement	USD 470	USD 610	USD 560	USD 720	USD 280	USD 100
Applications	USD 470	USD 610	USD 560	USD 720	USD 280	USD 100
Oxidation	USD 470	USD 610	USD 560	USD 720	USD 280	USD 100
Structural aspects of lipids their applications	USD 470	USD 610	USD 560	USD 720	USD 280	USD 100

### SESSIONS • SEPTEMBER 17-18

	Members		Non-members		Professors and Researchers	University Students*
	Until the 06/30/2025	From the 07/01/2025	Until the 06/30/2025	From the 07/01/2025		
Two days	USD 670	USD 860	USD 800	USD 1.000	USD 320	USD 100
A day	USD 530	USD 700	USD 640	USD 830	USD 240	USD 80

### PLANT VISITS • SEPTEMBER 19

	Members		Non-members		Professors and Researchers	University Students*
	Until the 06/30/2025	From the 07/01/2025	Until the 06/30/2025	From the 07/01/2025		
Plant visit	USD 140	USD 170	USD 140	USD 170	USD 100	USD 100

\* Undergraduate and graduate students must submit a valid student certificate to [info@asagaworldcongress2025.com](mailto:info@asagaworldcongress2025.com)



Ask about discounts for group registrations: [inscripciones@asaga.org.ar](mailto:inscripciones@asaga.org.ar)



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