

## Tuesday, 2<sup>nd</sup> June 2026

## Session 1: Lipids droplets from nutrition to health and disease

Keynote: Tobias Walter (F&W lab, USA)

4 oral presentations selected from abstracts submission

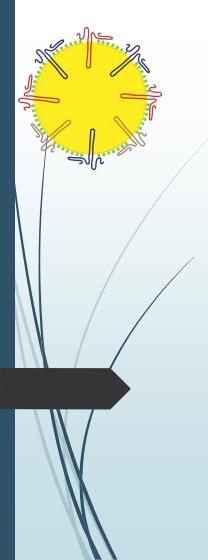
Flash poster presentations

## Session 2: Lipid droplets and oleosomes: new approaches to investigate structures, functions and biology

Keynote: Alenka Copic (CRBM, France)

5-6 oral presentations selected from abstracts submission

Evening cultural tour/visits of Montpellier: city historical center, medieval university



## Wednesday, 3rd June 2026

Session 3: Processing and climate smart extraction of oleosomes/nature-designed lipid assemblies for food and non-food applications

Keynote: Marie Hennebelle (WUR, NL)

5-6 oral presentations selected from abstracts submission

Session 4: Lipid droplets and oleosomes for food applications

Keynote: Christina Lamberti (Institute of Science of Food Production, National Research Council, Grugliasco, Italy)

5-6 oral presentations selected from abstracts submission

**Evening: Gala dinner** 

Thursday, 4th May 2026

Session 5: Lipid droplets and oleosomes for cosmetics and pharmaceutics

Keynote: Thierry Durand (IBMM, France)

5-6 oral presentations selected from abstracts submission

Satellite with SFEL: how to formulate and stabilize with OB?

Afternoon session: Master class on lipid oxidation or / demonstration of oleosomes extraction in fablab/student kitchen organized in collaboration with SFEL association