

ICBC24 PROGRAMME

(Subject to modifications – Status 2024-02-16)

Please note: all times are indicated in Central European Time

17th ICC International Cereal and Bread Congress

“Healthy Cereal diets from sustainable food systems”



MONDAY, 22 APRIL 2024

14:00 – 16:00	ICC Technical Committee Meeting (<i>Invitation only</i>)			
	Hosted by: ICC		Room: TBD	
16:00 – 17:00	Elsevier Pre-Conference Workshop			
	Hosted by: Elsevier		Room: TBD	
16:00 – 18:00	ICC Executive Committee Meeting (<i>Invitation Only</i>)		HGF General Assembly & Strategy Workshop	
	Hosted by: ICC	Room: TBD	Hosted by: HGF	Room: TBD
18:00 – 21.30	Registration & Welcome Reception			
	Hosted by: ICC & INRAE		Mezzanine	

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TUESDAY, 23 APRIL 2024

8:00 – 8:30	Registration Mezzanine
8:30 – 9:00	Opening Ceremony <div>Hosted by: ICC & INRAE</div> <div>Auditorium 450</div>
9:00 – 10:30	Keynotes: <ul style="list-style-type: none">The Farm2Fork Strategy: Origins, Objectives, and Consequences for Cereal Agriculture<ul style="list-style-type: none">Pierre-Marie Aubert, IDDRI, FRFrom Farm to Fork: Future Wheat Supply Chains Need to Combine Agronomy, Quality and Nutrients<ul style="list-style-type: none">Friedrich Longin, University of Hohenheim, DECo-Creating Solutions for the Global Challenge of Micronutrient Deficiency & Malnutrition<ul style="list-style-type: none">Kevin Miller, Bill & Miranda Gates Foundation, US <div>Auditorium 450</div>
10:30 – 11:00	Coffee Break & Poster Session Mezzanine
11:00 – 12:30	Keynotes by Harald Perten Prize 2024 Awardees: <ul style="list-style-type: none">Unpacking the Health Benefits and Limitations of Cereal Products<ul style="list-style-type: none">Bruce Hamaker, Purdue University, USWet Milling, Techno-Functionality and Starch Digestion of Pigmented Chickpea Flours<ul style="list-style-type: none">Sergio Serna-Salvidar, Tecnológico de Monterrey, MX <div>Auditorium 450</div>
12:30 – 14:00	Lunch & Poster Session Space R2 & Mezzanine

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Afternoon Parallel Sessions #1	EXPLOWHEAT SESSION PLANT BREEDING & CLIMATE #1 Room:	CONVENTIONAL PROCESSING #1 Room:	ACRYRED SEASSION Room:
14:00 – 14:30	Genome-Wide Variants Screening by Genotyping-By-Sequencing in Durum Wheat: Implications for Drought Stress Response <i>Francisco Barro, IAS-CSIC, Uni. of Tuscía, IT</i>	KEYNOTE: Innovative Approaches to Address Scientific Challenges in Cereal and Dough Processing <i>Mario Jekle, Hohenheim University, DE</i>	Ultra-Low Asparagine Crispr-Wheat Field-Trial and Comprehending the Signalling Network Linking Biotic Stress and Free-Asparagine Accumulation <i>Navneet Kaur, Rothamsted Research, UK</i>
14:30 – 14:50	A Breakthrough Pipeline to Boost CRISPR/Cas Mutations in Multicopy Gene Families: The Case Of 33-Mer in Wheat Alpha-Gliadins <i>Miriam Marín Sanz, IAS-CSIC, Córdoba, ES</i>	Impacts of the Baking Heating Rate on the Water Mobility, Starch Microstructure and Texture of Degassed Crumb During Staling <i>Roua bou orm, Oniris, FR</i>	Breeding For Low-Asparagine Cereals: WG2 ACRYRED Cost Action Activities <i>Elena Baldoni, IBBA, IT</i>
14:50 – 15:10	Investigating Mineral Nutrients Plasticity Under Drought in Durum Wheat Genotypes <i>Gianpiero Vigani, University of Turin, IT</i>	Exploring the Dynamic of Flatbread Oven Rise Combining Multiphysics Modeling and Experimental Investigation <i>Safia Bedre-dine, INRAE, FR</i>	Data-Driven Acrylamide Reduction Strategies <i>Tanya Curtis, Curtis Analytics, UK</i>
15:10 – 15:30	Rye-Durum Wheat 1RS.1BL Translocation Improves Drought Tolerance and Nutritional Status of Durum Wheat (Triticum Durum Desf.) <i>Giulia Quagliata, DAFNE, Uni. of Tuscía, IT</i>	Determining the Free Liquid Phase on Dough Surface for Predicting Adhesion Properties to Production Surfaces <i>Ulrike Therese Vogt, TUM School of Life Sciences, DE</i>	Acrylamide in Breads Enriched with Plant-Based Additives – A Threat in Every Slice? <i>Jagoda Swiacka, University of Hohenheim, DE</i>
15:30 – 16:00	Coffee Break & Poster Session Mezzanine		
Afternoon Parallel Sessions #2	PLANT BREEDING & CLIMATE #2 Room:	CONVENTIONAL PROCESSING #2 Room:	ALTERNATIVE GRAIN #1 Room:
16:00 – 16:30	KEYNOTE: Searching for Wheat Varieties Resistant to Heat Stress and with Stable Bread-Making Quality <i>Anne-Laure Chateigner-Boutin, INRAE-BIA, FR</i>	KEYNOTE: Enhancing Functionality and Efficacy of Oats and Barley Products Through Processing <i>Marta Izydorczyk, Canadian Grain Commission's Grain Research Laboratory, CA</i>	KEYNOTE: Increasing the Attractivity of Plant Protein Foods to Develop the Offer to Consumers <i>Guy Della Valle, INRAE, FR</i>

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16:30 – 16:50	Developing High Quality, Climate Stable and Resilient Wheat Through the Introgression of Alien or Ancient Genes	Redesigning the Oat Kilning Process with a Focus on Increased Protein Extractability	A Living Lab to Increase Einkorn Diversity From Field to Plate
	Eva Johansson, <i>Uni. of Agricultural Sciences, SE</i>	Ines Pynket, <i>KU Leuven, BE</i>	Gwénaëlle Jard, <i>INRAE, FR</i>
16:50 – 17:10	Winter Wheat that Fulfils the Need for Baking Quality in the Norwegian Market	Feruloylation and Hydrolysis of Arabinoxylan Extracted from Wheat Bran: Effect on Bread Quality and Shelf-Life	Dietary Fibre and Phenolic Compounds in Swedish Heritage Wheat
	Shiori Koga, <i>Uni. of Life Sciences, NO</i>	Solja Pietiäinen, <i>Uni. of Agricultural Sciences, SE</i>	Roger Andersson, <i>SLU, SE</i>
17:10 – 17:30	Characterization of the Functional Allele of the NAM-B1 Gene to Increase the Wheat Grain Protein Concentration	Variability of the Compositional and Technological Properties of Rye and Oat Varieties, the Product Development Possibilities Inherent in Processing	Comparison of Composition, Dough and Bread Properties of Perennial and Annual Grains
	Jacques Le Gouis, <i>INRAE-UCA GDEC, FR</i>	Edina Jaksics, <i>Budapest Uni. of Tech. & Economics, HU</i>	Siri Grandal, <i>Uni. of Life Sciences, NO</i>
17:30 – 17:50	Breeding Enabled Higher Yield, Lower Disease Susceptibility, Better Quality and Might Even Improve Nutrients in Wheat	The Impact of Water-Extractable Wheat and Oat Flour Constituents on Dough Network Formation and Bread Volume	Andean Native Grains, Such As Quinoa, Amaranth, Kañiwa (TBC)
	Khaoula El Hassouni <i>University of Hohenheim, DE</i>	Viena Monterde, <i>KU Leuven, BE</i>	Ritva Ann-Mari Repo-Carrasco-Valencia <i>National Agrarian University, PE</i>
17:50 – 18:10	Genotypic Response of Grain Protein Content to Post-Anthesis Heat Stress in Wheat	Biscuits Free of Baking Soda Thanks to Mixing Under CO ₂ ; Towards the Next Generation of Biscuits	How Does Genotype X Environment Impact Oat Protein Isolate Structure, Function, and Protein Composition?
	Muhammad Yahya, <i>QAAFI, AU</i>	Maryam Valizadeh, <i>Oniris, FR</i>	Maneka Malalgoda, <i>University of Manitoba, CA</i>
18:10 – 18:30	Exploring Arabinoxylans in Bread and Durum Wheat: Contrasting Genotypes Across Different Crop Seasons	Gelatinisation Level of Local Rice Flour Pilots the Re-Engineering of Ablo, a West-African Steamed Bread	Production, Physicochemical and Textural Characterization of Nixtamalized Teosinte-Nixtamalized Maize Composite Tortillas
	Nayelli Hernandez, <i>CIMMYT, MX</i>	Yann Eméric Madodé, <i>Université d'Abomey-Calavi, FR</i>	Stephanie Eunice Silva-Fernández, <i>Tecnológico de Monterrey, MX</i>
18:30 – 20:00	Wine & Cheese And Poster Session		
	<i>Host by: INRAE</i>		<i>Mezzanine</i>

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WEDNESDAY, 24 APRIL 2024

8:00 – 8:30	Registration Mezzanine		
Morning Parallel Sessions #1	CEREAL NUTRITION #1 Room:	GLOBAL FOOD & NUTRITION SECURITY Room:	ANALYTICAL METHODS #1 Room:
8:30 – 9:00	KEYNOTE: The Well on Wheat Project: Evaluation of Impacts of Wheat Types and Processing Systems on Health <i>Peter Shewry, Rothamsted Research, UK</i>	KEYNOTE: Breads from Local and Diversified Crops for Improving Food Security <i>Martijn Noort, Wageningen Uni. & Research, NL</i>	KEYNOTE: Spectroscopic Methods and Chemometric Approaches for Quality Assessment of Cereals and Cereal Products <i>Georges Sinnaeve, CRA-W, BE</i>
9:00 – 9:20	Towards Nutritious, Tasty and Health-Promoting Novel Wheat Products <i>Julia Darlison, Uni. of Agricultural Sciences, SE</i>	Entrepreneur-Led Food Fortification Experience <i>Bruce Hamaker, Purdue University, US</i>	Multi-Target Assessment of Wheat Quality in a Varying Climate: How the Impossible to Make Possible? <i>Ramune Kuktaite, Uni. of Agricultural Sciences, SE</i>
9:20 – 9:40	How Does Germination Improve Protein Digestibility: Lessons from Proteomics and Biochemical Analyses Applied to Sorghum Grain? <i>Hamza Mameri, INRAE, FR</i>	The Fortified Whole Grain Alliance: Fighting Malnutrition in Vulnerable Communities in Africa <i>John Taylor, University of Pretoria, ZA</i>	Smart Use of Sensory Data for Wheat Grain Quality Grading <i>Melanie Munch, INRAE, FR</i>
9:40 – 10:00	Looking for Signature Peptides to Distinguish High and Low-Digestible Wheat Genotypes <i>Emmanuelle Bancel, INRAE, FR</i>	Discussion session: Questions, Key Challenges, and What Can We Do? <i>TBC</i>	Characterisation of Dry Thermal Treated Wheat with Near-Infrared (NIR) Spectroscopy and ANOVA-Simultaneous Component Analysis (ASCA) <i>Marena Manley, Stellenbosch University, ZA</i>
10:00 – 10:30	Coffee Break & Poster Session Mezzanine		

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Morning Parallel Sessions #2	CEREAL NUTRITION #2 Room:	ALTERNATIVE GRAIN #2 Room:	HEALTHFERM SESSION Room:
10:30 – 11:00	KEYNOTE: Carbohydrates and Protein Quality in Cereal-Based Products: From Nutrition Sciences to Product Development	KEYNOTE: ‘Raising The Pulse’: Systems Analysis of the Environmental, Nutritional and Health Benefits of Pulse-Enhanced Foods	Introduction to the HEALTHFERM Project
	<i>Kim-Anne Lê, Nestlé Research, CH</i>	<i>Paola Tosi, University of Reading, UK</i>	<i>Christophe Courtin, KU Leuven, BE</i>
11:00 – 11:20	Improving the Nutritional Quality of White Bread to Help Combat Chronic Disease	Extrusion: A Technology to Improve the Functionality of Flours from Whole Grain Cereals, Legumes, and Pseudo-Cereals	Whole Wheat Sourdough Bread - Interactions between Acidification, Processing Parameters, and Bread Quality
	<i>Alison Lovegrove, Rothamsted Research, UK</i>	<i>Johanan Espinosa-Ramirez, Tecnologico de Monterrey, MX</i>	<i>Celine Verdonck, KU Leuven, BE</i>
11:20 – 11:40	Development of Bread with Less Immunogenic Gluten Peptides by Gluten-Polyphenol Interactions	Air-Classification of Pulses and Recent Applications	Unraveling the Functional and Phenotypic Potential of Microbial Resources for Pulse-Based Sourdough Breadmaking
	<i>Merve Aksoy, FoQuS Research Group, TR</i>	<i>Alessandra Marti, University of Milan, IT</i>	<i>Chiara Viretto, Libera Università di Bolzano, IT</i>
11:40 – 12:00	Relevance of Beta-Glucan Structural Properties on Its Suitability as Health Promoting Bread Ingredient	Microbial Communities’ Flux Along the Process of Kaak Making, a Lebanese Baked Product Involving Chickpea Fermentation	Consumer Perspectives on Protein-Enriched Bread – Preliminary Results from 9 EU Countries
	<i>Marcus Schmidt, Max Rubner-Institut, DE</i>	<i>Rachelle Alhosry, INRAE, FR</i>	<i>Jean-Paul C. Garin, Umeå University, SE</i>
12:00 – 12:20	Unlocking Nutritional Synergy: The Power of Blending Plant Proteins	Characterization of Pulse Ingredients for Bakery Applications	TBD
	<i>Keshia Broucke, Flanders Research Institute for Agriculture, BE</i>	<i>Ine Heetesonne, Ghent University, BE</i>	<i>Valery Gutsal & Emilie Urban Sloth Novonesis, DK</i>
12:30 – 14:00	Lunch & Poster Session Space R2 & Mezzanine		

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Afternoon Parallel Sessions #1	MEDWHEALTH SESSION CEREAL NUTRITION #3	CONVENTIONAL PROCESSING #3	ANALYTICAL METHODS #2
	Room:	Room:	Room:
14:00 – 14:30	MEDWHEALTH Introduction & Production of High-Beta Glucan Low GI Med-Foods using High-Beta Glucan Hull-Less Barley	KEYNOTE: Towards a Decision Support Tool for Industrial Bakery	KEYNOTE: How Objective Bread Measurement can Help Better Define Flour Quality Parameters
	<i>Hamit Köksel, Istinye University, TR</i>	<i>Maude Dufour, La Boulangère & Co, FR</i>	<i>Arnaud Dubat, KPM Analytics - CHOPIN, FR</i>
14:30 – 14:50	New Genetic Materials to Develop Mediterranean Traditional Wheat- Based Foods with Improved Nutritional and Health Value	On a New Bread-Making Method to Increase Loaf Volume of Bread with Low- Protein Flour	Predicting Dough Mixing Properties from a Single doughLAB Test
	<i>Samuela Palombieri, University of Tuscia, IT</i>	<i>Yohei Terasawa, NARO/HARC, JP</i>	<i>Laura Bernal Espinoza, Perten Instruments, AU</i>
14:50 – 15:10	Health-Promoting Properties of MEDWHEALTH Genetic Materials and Derived Products	Impact of Fibre Ingredients on Bread Quality: A Response Surface Methodology Approach for Replacing Refined Wheat Flour	X-Ray Synchrotron Microtomography reveals Cellular Morphology of Developing Wheat Grain
	<i>Barbara Laddomada, ISPA-CNR, IT</i>	<i>Rebecca Sempio, University College Cork, IE</i>	<i>David Legland, INRAE, FR</i>
15:10 – 15:30	Capitalizing on Women's Cereal Cooperatives for Improving Mediterranean Diets through the MEDWHEALTH Project	Choline Chloride, a Promising Track to Reduce 50% of Salt in Bread Formulation and Improve Texture and Nutritional Quality	Exploring Wheat Grain Anatomy: Leveraging X-Ray Micro CT and Image Segmentation Techniques
	<i>Dina Najjar, ICARDA, LB</i>	<i>Doina Crucean, Oniris, FR</i>	<i>Kateryna Dugina, University of Nottingham, UK</i>
15:30 – 16:00	Coffee Break & Poster Session Mezzanine		
Afternoon Parallel Sessions #2	CEREAL NUTRITION #4	CONVENTIONAL PROCESSING #4	ANALYTICAL METHODS #3
	Room:	Room:	Room:
16:00 – 16:20	Effective pH-Controlled- Releasing and Antioxidant Properties of Ellagic Acid Encapsulated with Oxidized- Crosslinked Dual-Modified Starch Microgel	Influence of Breadmaking Conditions on Oven Spring and Strategies to Improve It	Measuring, Parameterizing and Learning from the Multi- Dimensional Structure of Cereal Starches
	<i>Chin-Fong Su, National Taiwan University</i>	<i>Mohammad Rezaei, Lesaffre International, FR</i>	<i>Robert Gilbert, Yangzhou Uni./Uni. of Queensland, CN & AU</i>

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16:20 – 16:40	Effects of Oat Beta Glucan on Gastrointestinal Behavior of the Fibres in Human Postprandial Intervention Trials	The Impact of Yeast Thermotolerance on the Oven Rise During Bread Baking	Physical and Functional Properties of Rice Varieties Grown in Benin, as Predicting Markers for Their Utilization
	Kaisa M. Linderborg, <i>University of Turku, FI</i>	Sara Vandenbosch, <i>KU Leuven, BE</i>	Muqsita D. O. Daouda, <i>Université de Lorraine, FR</i>
16:40 – 17:00	Rejuvenated Brewer's Spent Grain: EverVita Ingredients as Game-Changers in Fibre-Enriched Bread	Use of Bacillus spp. as Functional Fermentation Microbes in Baking	Predicting Milling Quality of Paddy Rice Using the Paddycheck and Wheat Using Wheatcheck
	Aylin W. Sahin, <i>University College Cork, IE</i>	Maria G. Robles Hernandez <i>University of Alberta, CA</i>	Martin Hallin, <i>Perten Instruments AB, SE</i>
17:00 – 17:20	Gastroprotective Capacity of Dehulled Adlay Extrudate and the Changes on Active Ingredients During Storage	A Comparative Study on the Different Bread-Making Practices of Lebanese Sourdough and Their Effect on the Microbial Diversity	A Novel Approach for Characterizing the Proteolytic Activity of Enzyme-Active Wheat Malts in Cereal-Based Matrix Systems
	Shih-Min Hsia, <i>Taipei Medical University</i>	Pamela Bechara, <i>Lebanese University, LB</i>	Carina Stoll, <i>TUM School of Life Sciences, DE</i>
17:20 – 17:40	Nutritional feasibility and acceptance of whole grain flat bread by Jordanian consumers	Bread Composite by Wheat and Novel Andean Purple Corn: Dough Rheology and Physical and Bioactive Characteristics	Exploring Kafirin's Biochemical and Physicochemical Properties Through Size-Exclusion Chromatography
	Ayed Amr, <i>University of Jordan, JO</i>	Raúl Comettant-Rabanal, <i>Uni. Priv. San Juan Bautista, PE</i>	Freyja Knaggs, <i>INRAE, FR</i>
17:40 – 18:00	Incorporation of Mexican Medicinal Plants Cnidocolus Aconitifolius and Crotalaria longirostrata and Its Effect on Loaf Bread	Effect of High-Amylose Wheat Meals on Bread and Pasta Quality	Protein Fingerprinting of Wheat Flours with Different Baking Properties
	Kimberly Calónico, <i>Tecnologico de Monterrey, MX</i>	Elisa De Arcangelis, <i>Uni. Cam. Bio-Medico di Roma, IT</i>	Lukas Buck, <i>KIT, DE</i>
18:00 – 18:20	Formulation of a Vitamin D and Dietary Fibre Fortified Wheat Bread in the Prevention of Hidden Hunger	Preliminary Studies for Industrial Production of Sangak Bread by Applying the Baked-Off Technology	The First Comprehensive Analysis of the Flavor of Freekeh: Toasted, Smoked, Green Durum Wheat, by Analytical and Sensory Approaches
	Sabrina Boudrag, <i>University College Cork, IE</i>	Nasser Hamdami, <i>Oniris, FR</i>	Alon Cna'ani, <i>University of Copenhagen, DK</i>
19:30 – 22:00	Gala Dinner		
	Host by: ICC & INRAE		Event Space TITAN 21 Quai des Antilles, 44200 Nantes, France

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THURSDAY, 25 APRIL 2024

8:00 – 8:30	Registration Mezzanine		
Morning Parallel Sessions #1	CEREAL NUTRITION #5 Room:	EMERGING PROCESSING #1 Room:	WHOLE GRAIN INITIATIVE SESSION Room:
8:30 – 9:00	KEYNOTE: Routing Starch Hydrolysis in Baked Goods: Insights into Enzyme Accessibility and Innovative Modulation	KEYNOTE: Plant-Based Fermented Foods: Opportunities and Challenges for the Cereal Industry	KEYNOTE: Whole Grains and Health-Towards Personalized Nutrition with Oats and Rye
	<i>Cristina Rosell, University of Manitoba, CA</i>	<i>Christophe Courtin, KU Leuven, BE</i>	<i>Rikard Landberg, Chalmers Uni. of Technology, SE</i>
9:00 – 9:20	Development of High Amylose Wheat (HAW) for Better Health	New Frontiers in Bread Dough Structuring; The Effect of Mixing Bread Dough Under Pressurized Gas	Whole Grain Definitions
	<i>Pierre Berbezy, Limagrain Ingredients, FR</i>	<i>Christy Raad, Oniris, FR</i>	<i>Jan-Willem van der Kamp, Whole Grain Initiative, NL</i>
9:20 – 9:40	Starch Modified with Alpha-Amylase and Calcium Lactate to Obtain Gluten Free Bread with Low Glycemic Index	Bread Paste – A New Sugar Substitute?	Developing Recommendations for Daily Whole-Grain Consumption – Quantification and Translation
	<i>Pedro Maldonado-Alvarado, Escuela Politécnica Nacional, EC</i>	<i>Geanne Klaas, UAS Van Hall Larenstein, NL</i>	<i>Diane Zimmermann, Cereal Partners Worldwide, CH</i>
9:40 – 10:00	Starch, Hydrocolloid and Gluten Mixtures and Its Influence in Breadmaking	Modified Malted Process to Produce Malted Flour as Biosource of Maltogenic Enzymes	Policy and Regulation for Promoting Whole-Grain Intake
	<i>Julian de la Rosa-Millan, Tecnologico de Monterrey, MX</i>	<i>Alejandra P. Velasquez Barillas, Oniris, FR</i>	<i>Christelle Avart, Cereal Partners Worldwide, CH</i>
10:00 – 10:30	Coffee Break & Poster Session Mezzanine		

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Morning Parallel Sessions #2	CEREAL NUTRITION & SUSTAINABILITY Room:	FOOD SAFETY Room:	WHOLE GRAIN Room:
10:30 – 11:00	KEYNOTE: Reducing the Glycaemic Impact of Pizza Consumption by Substituting Plant Proteins for Available Carbohydrates	KEYNOTE: Do Strategies to Control Safety in Wheat Global Supply Chains Negatively Impact Bread Quality?	KEYNOTE: A Paradigm Shift in Bakery Formulation: Decoupling Texture from Nutritional Composition
	<i>Charles Brennan, RMIT University, AU</i>	<i>Martin G. Scanlon, University of Manitoba, CA</i>	<i>Stefano Renzetti, Wageningen Uni. & Research, nl</i>
11:00 – 11:20	Challenges for Additive Reduction in Gluten-Free Baking: A Review on Quinoa Potentiality	Mitigating Acrylamide: Efficacy of Asparaginases in Enhancing Food Safety in Breakfast Cereals	From Awareness to Action: Mitigating Low Whole Grain Intake in Australia
	<i>Amandine Ceccaldi, CIRAD, UMR QualiSud, FR</i>	<i>Shpresa Musa, KIT, DE</i>	<i>Katherine La Macchia, Grains & Legumes Nutrition Council, AU</i>
11:20 – 11:40	Building a Resilient, Sustainable Cropping and Production System for Rice Cultivation in Taiwan	Effect of Sprouting and Fermentation on the Technological Properties and Maillard Reaction Products in Toasted Bread and Biscuit	Sub-Aleurone in Wheat Bran: An Overlooked and Unexplored Source of Gluten for Wholemeal Bread Making
	<i>Yao Ming-Hwi, Taiwan Agricultural Research Institute</i>	<i>Ecem Evrim Çelik, FoQuS Research Group, TR</i>	<i>Wisse Hermans, KU Leuven, BE</i>
11:40 – 12:00	Assessing the Environmental and Nutritional Benefits of Regenerative Agriculture on Arable Crops	Co-Occurrence of Unmodified and Modified Fusarium Mycotoxins in Wheat, Barley and Oats Used by UK Processors	Processing of Wheat Non-Starch Polysaccharides for the Optimization of Their Functional and Nutritional Characteristics
	<i>Isabelle Privat, Nestlé Institute of Agri. Sci., FR</i>	<i>Dhan Bhandari, AHDB, UK</i>	<i>Wendy Sztupecki, Université d'Artois, FR</i>
12:00 – 12:20	Genotype Selection, Farming System and Milling Management for Maize Kernel Fractions Rich in Antioxidant Compounds	Bioprocessing of Wheat for Flavor-Enriched Bakery Products with Low Acrylamide Risk	Role of Tailored Sourdough Fermentation in the Flavor of Wholegrain-Oat Bread
	<i>Claudia Sardella, University of Turin, IT</i>	<i>Neslihan Göncüoğlu Taş, FoQuS Research Group, TR</i>	<i>Silvia Cera, University of Helsinki, FI</i>
12:30 – 14:00	Lunch & Poster Session Space R2 & Mezzanine		

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Afternoon Parallel Sessions	CONSUMER PERCEPTION Room:	EMERGING PROCESSING #2 Room:	ANALYTICAL METHODS #4 Room:
14:00 – 14:30	KEYNOTE: NOVA Advises “Avoid Ultraprocessed Foods” even WholegrainFoods: Is this 'Sound Bite Advice' or a 'Soundbite?'	KEYNOTE: Suppression of Baking Powder in Cakes Through Innovative Mixing Strategies. Towards Further Applications in Baking	KEYNOTE: Rheology of Full Bread Dough Formulation and Its Relationship to End-Product Quality
	<i>Julie Jones, St. Catherine Uni. (Retired), US</i>	<i>Alain Le-Bail, ONIRIS-GEPEA CNRS, FR</i>	<i>Larisa Cato, AEGIC, AU</i>
14:30 – 14:50	Phosphate-Free Baking Powder for Sponge and Cream Cake Production: Unleash the Goodness, Bake Healthier	The Quest for the Best Lipase for Application in Pound Cake	Towards an Accurate Balance Sheet of Dietary Fibre Components in White Wheat Flour
	<i>Geertrui Bosmans, Puratos, BE</i>	<i>Charlotte D. Stemler, KIT, DE</i>	<i>Anneke Prins, Rothamsted Research, UK</i>
14:50 – 15:10	Sweetness Perception in Biscuits: A Study on Sugar Reduction Strategies by Flavor Modulations and Recipe Modifications	The Potential of β -Glucan Extracts in Masking Bitter Taste in a Caffeine Model System	Influence of Different Process Parameters and Additives on the Structure and Functionality of Gluten
	<i>Naz Erdem, FoQuS Research Group, TR</i>	<i>Fabio Tuccillo, University of Helsinki, FI</i>	<i>Nina Höller, KIT, DE</i>
15:10 – 15:30	Nixtamalization in South Africa: Transforming Maize to Sustain a Nation	Foam Stabilisation in Gluten- Free Doughs and Breads Using Plant-Based Surfactants as Sustainable Solution: A Kinetic Approach	Unravelling the Impact of Minor Components for Accurate Prediction of Wheat Flour Bread-Making Quality
	<i>Alba Du Toit, University of the Free State, ZA</i>	<i>Natalie Feller, University of Hohenheim, DE</i>	<i>Laura Rezette, BIA - INRAE, FR</i>
15:30 – 16:00	Closing Ceremony		
	Host by: ICC & INRAE		Auditorium 450