




FINAL PROGRAMME


(2024-04-17)

Monday, 22 April 2024


13:00 - 20:00 REGISTRATION & SET – UP

13:30 – 18:00 PRE-CONFERENCE MEETINGS - (by separate invitation only)

Room G		ICC MEETINGS
	13:30 – 15:30	ICC Technical Committee Meeting Chaired by: Valentina Narducci, ICC Technical Director, CREA, IT
	16:00 – 18:00	ICC Executive Meeting Chaired by: ICC President 2024, Max Rubner-Institut, DE

Room H		HEALTHGRAIN FORUM
	16:00 – 18:00	Healthgrain Forum: General Assembly and Strategy Workshop Chaired by: Kristof Brijs, HGF Chair Hosted by: INRAE

17:00 – 18:00 TRAINING & CAPACITY BUILDING

Room I	 ELSEVIER	JOURNAL OF CEREAL SCIENCE: MEET THE EDITOR
	17:00 – 18:00	Chaired by: JCS Editor in Chief Dr. Cristina Rosell and Dr. Peter Shewry Hosted by: Elsevier

19:00 –22:00 WELCOME RECEPTION

Mezzanine	19:00 – 22:00	WELCOME RECEPTION and SET UP
		Welcome Words from the Organizer Luc Saulnier – INRAE, FR Bertrand Matthäus – ICC President 2024, Max Rubner-Institut, DE

Tuesday, 23 April 2024

08:00 - 09:00 REGISTRATION

Auditorium: 450	09:00 – 10:30	OPENING CEREMONY	
	Chairs:	Bertrand Matthäus – ICC President 2024 Max Rubner-Institut, DE Luc Saulnier – INRAE, FR	
	09:00 – 09:30	WELCOME WORDS FROM THE ORGANIZERS Luc Saulnier – INRAE, FR Bertrand Matthäus – ICC President 2024, Max Rubner-Institut, DE Veronika Haslinger – ICC Secretary General, AT	
	09:30 – 10:00	FROM FARM TO FORK: FUTURE WHEAT SUPPLY CHAINS NEED TO COMBINE AGRONOMY, QUALITY AND NUTRIENTS	Friedrich Longin, University of Hohenheim, DE
	10:00 – 10:30	CO-CREATING SOLUTIONS FOR THE GLOBAL CHALLENGE OF MICRONUTRIENT DEFICIENCY & MALNUTRITION	Kevin Miller, Bill & Melinda Gates Foundation, US

10:30 – 11:00 *Coffee Break, Exhibition & Poster Viewing*
Mezzanine

Auditorium: 450	11:00 – 12:30	KEYNOTES BY HARALD PERTEN PRIZE 2024 AWARDEES:	
	Chairs:	Jan-Willem van der Kamp – TMO, retired, NL John Taylor – University of Pretoria, ZA	
	11:00 – 11:15	LAUDATIO FOR HPP AWARDEE 2024 BRUCE HAMAKER	Jan-Willem van der Kamp, TMO (retired), NL
	11:15 – 11:45	UNPACKING THE HEALTH BENEFITS AND LIMITATIONS OF CEREAL PRODUCTS	Bruce Hamaker, Purdue University, US
	11:45 – 12:00	LAUDATIO FOR HPP AWARDEE 2024 SERGIO SERNA-SALDIVAR	John Taylor, University of Pretoria, ZA
	12:00 – 12:30	WET MILLING, TECHNO-FUNCTIONALITY AND STARCH DIGESTION OF PIGMENTED CHICKPEA FLOURS	Sergio Serna-Salvidar, Tecnológico de Monterrey, MX

12:30 – 14:00 *Lunch Break, Exhibition & Poster Viewing*
Space R2 & Mezzanine

Afternoon Parallel Sessions #1

Room: GH	14:00 – 15:30	EXPLOWHEAT SESSION: PLANT BREEDING & CLIMATE #1	
	Chairs:	Stefania Astolfi - DAFNE, Uni. of Tuscia, IT Gianpiero Vigani - University of Turin, IT	
	14:00 – 14:30	RYE-DURUM WHEAT 1RS.1BL TRANSLOCATION IMPROVES DROUGHT TOLERANCE AND NUTRITIONAL STATUS OF DURUM WHEAT (TRITICUM DURUM DESF.)	Stefania Astolfi, DAFNE, Uni. of Tuscia, IT
	14:30 – 14:50	GENOME-WIDE VARIANTS SCREENING BY GENOTYPING-BY-SEQUENCING IN DURUM WHEAT: IMPLICATIONS FOR DROUGHT STRESS RESPONSE	Francisco Barro, IAS-CSIC, Cordoba, ES
	14:50 – 15:10	INVESTIGATING MINERAL NUTRIENTS PLASTICITY UNDER DROUGHT IN DURUM WHEAT GENOTYPES	Gianpiero Vigani, University of Turin, IT
	15:10 – 15:30	A BREAKTHROUGH PIPELINE TO BOOST CRISPR/CAS MUTATIONS IN MULTICOPY GENE FAMILIES: THE CASE OF 33-MER IN WHEAT ALPHA-GLIADINS	Miriam Marín Sanz, IAS-CSIC, Córdoba, ES

Auditorium: 450	14:00 – 15:30	CONVENTIONAL PROCESSING #1	
	Chairs:	Guy Della Valle - INRAE, FR Marta Izydorczyk – Grain Research Laboratory, Canadian Grain Commission, CA	
	14:00 – 14:30	KEYNOTE: INNOVATIVE APPROACHES TO ADDRESS SCIENTIFIC CHALLENGES IN CEREAL AND DOUGH PROCESSING	Mario Jekle, Hohenheim University, DE
	14:30 – 14:50	BISCUITS FREE OF BAKING SODA THANKS TO MIXING UNDER CO₂; TOWARDS THE NEXT GENERATION OF BISCUITS	Maryam Valizadeh, Oniris, FR
	14:50 – 15:10	EXPLORING THE DYNAMIC OF FLATBREAD OVEN RISE COMBINING MULTIPHYSICS MODELING AND EXPERIMENTAL INVESTIGATION	Safia Bedre-dine, INRAE, FR
	15:10 – 15:30	DETERMINING THE FREE LIQUID PHASE ON DOUGH SURFACE FOR PREDICTING ADHESION PROPERTIES TO PRODUCTION SURFACES	Ulrike Therese Vogt, TUM School of Life Sciences, DE

Room 200	14:00 – 15:30	ACRYRED SESSION	
	Chairs:	Elena Baldoni - IBBA, IT Navneet Kaur - Rothamsted Research, UK	
	14:00 – 14:30	ULTRA-LOW ASPARAGINE CRISPR-WHEAT FIELD-TRIAL AND COMPREHENDING THE SIGNALLING NETWORK LINKING BIOTIC STRESS AND FREE-ASPARAGINE ACCUMULATION	Navneet Kaur, Rothamsted Research, UK
	14:30 – 14:50	BREEDING FOR LOW-ASPARAGINE CEREALS: WG2 ACRYRED COST ACTION ACTIVITIES	Elena Baldoni, IBBA, IT
	14:50 – 15:10	DATA-DRIVEN ACRYLAMIDE REDUCTION STRATEGIES	Tanya Curtis, Curtis Analytics, UK
	15:10 – 15:30	MITIGATING ACRYLAMIDE: EFFICACY OF ASPARAGINASES IN ENHANCING FOOD SAFETY IN BREAKFAST CEREALS	Shpresa Musa, KIT, DE

15:30 – 16:00

Coffee Break & Poster Session

Mezzanine

Afternoon Parallel Session #2

Room: GH	16:00 – 18:30	PLANT BREEDING & CLIMATE #2	
	Chairs:	Anne-Laure Chateigner-Boutin - INRAE-BIA, FR Friedrich Longin - University of Hohenheim, DE	
	16:00 – 16:30	KEYNOTE: SEARCHING FOR WHEAT VARIETIES RESISTANT TO HEAT STRESS AND WITH STABLE BREAD-MAKING QUALITY	Anne-Laure Chateigner-Boutin, INRAE-BIA, FR
	16:30 – 16:50	DEVELOPING HIGH QUALITY, CLIMATE STABLE AND RESILIENT WHEAT THROUGH THE INTROGRESSION OF ALIEN OR ANCIENT GENES	Eva Johansson, Swedish Univ. of Agric. Sciences, SE
	16:50 – 17:10	WINTER WHEAT THAT FULFILLS THE NEED FOR BAKING QUALITY IN THE NORWEGIAN MARKET	Shiori Koga, Nofima, NO
	17:10 – 17:30	CHARACTERIZATION OF THE FUNCTIONAL ALLELE OF THE NAM-B1 GENE TO INCREASE THE WHEAT GRAIN PROTEIN CONCENTRATION	Jacques Le Gouis, INRAE-UCA GDEC, FR
	17:30 – 17:50	BREEDING ENABLED HIGHER YIELD, LOWER DISEASE SUSCEPTIBILITY, BETTER QUALITY AND MIGHT EVEN IMPROVE NUTRIENTS IN WHEAT	Khaoula El Hassouni, University of Hohenheim, DE
	17:50 – 18:10	GENOTYPIC RESPONSE OF GRAIN PROTEIN CONTENT TO POST-ANTHESIS HEAT STRESS IN WHEAT	Muhammad Yahya, Univ. of Queensland, QAAFI, AU
	18:10 – 18:30	EXPLORING ARABINOXYLANS IN BREAD AND DURUM WHEAT: CONTRASTING GENOTYPES ACROSS DIFFERENT CROP SEASONS	Nayelli Hernandez, CIMMYT, MX

Auditorium: 450	16:00 – 18:30	CONVENTIONAL PROCESSING #2	
	Chairs:	Mario Jekle - Hohenheim University, DE Alessandra Marti – University of Milan, IT	
	16:00 – 16:30	KEYNOTE: ENHANCING FUNCTIONALITY AND EFFICACY OF OATS AND BARLEY PRODUCTS THROUGH PROCESSING	Marta Izydorczyk, Canadian Grain Commission's Grain Research Laboratory, CA
	16:30 – 16:50	REDESIGNING THE OAT KILNING PROCESS WITH A FOCUS ON INCREASED PROTEIN EXTRACTABILITY	Ines Pynket, KU Leuven, BE
	16:50 – 17:10	FERULOYLATION AND HYDROLYSIS OF ARABINOXYLAN EXTRACTED FROM WHEAT BRAN: EFFECT ON BREAD QUALITY AND SHELF-LIFE	Solja Pietiäinen, Swedish Univ. of Agric. Sciences, SE
	17:10 – 17:30	VARIABILITY OF THE COMPOSITIONAL AND TECHNOLOGICAL PROPERTIES OF RYE AND OAT VARIETIES, THE PRODUCT DEVELOPMENT POSSIBILITIES INHERENT IN PROCESSING	Edina Jaksics, Budapest Uni. of Tech. & Economics, HU
	17:30 – 17:50	THE IMPACT OF WATER-EXTRACTABLE WHEAT AND OAT FLOUR CONSTITUENTS ON DOUGH NETWORK FORMATION AND BREAD VOLUME	Viena Monterde, KU Leuven, BE
	17:50 – 18:10	SODIUM REDUCTION IN EXTRUDED SNACKS BY APPLICATION OF ATOMISED SALT WITH STARCH IN A SPRAY DRYER	Antonio R. Giriboni Monteiro, State Univ. of Maringa, BR
	18:10 – 18:30	GELATINISATION LEVEL OF LOCAL RICE FLOUR PILOTS THE RE-ENGINEERING OF ABLO, A WEST-AFRICAN STEAMED BREAD	Yann Eméric Madodé, Université d'Abomey-Calavi, FR

	16:00 – 18:30	ALTERNATIVE GRAIN #1	
Room 200	Chairs:	Ritva Ann-Marie Repo-Carrasco-Valencia - Universidad Nacional Agraria la Molina, CIINCA, PE Regine Schönlechner – BOKU, DFST, AT	
	16:00 – 16:30	KEYNOTE: INCREASING THE ATTRACTIVITY OF PLANT PROTEIN FOODS TO DEVELOP THE OFFER TO CONSUMERS	Guy Della Valle, INRAE, FR
	16:30 – 16:50	A LIVING LAB TO INCREASE EINKORN DIVERSITY FROM FIELD TO PLATE	Gwénaëlle Jard, INRAE, FR
	16:50 – 17:10	DIETARY FIBRE AND PHENOLIC COMPOUNDS IN SWEDISH HERITAGE WHEAT	Roger Andersson, SLU, SE
	17:10 – 17:30	COMPARISON OF COMPOSITION, DOUGH AND BREAD PROPERTIES OF PERENNIAL AND ANNUAL GRAINS	Siri Grandal, Uni. of Life Sciences, NO
	17:30 – 17:50	ANDEAN ANCIENT GRAINS: TRADITIONAL USES AND LATEST INNOVATIONS IN PERU	Ritva Ann-Mari Repo-Carrasco-Valencia National Agrarian University, PE
	17:50 – 18:10	HOW DOES GENOTYPE X ENVIRONMENT IMPACT OAT PROTEIN ISOLATE STRUCTURE, FUNCTION, AND PROTEIN COMPOSITION?	Maneka Malalgoda, University of Manitoba, CA
	18:10 – 18:30	PRODUCTION, PHYSICOCHEMICAL AND TEXTURAL CHARACTERIZATION OF NIXTAMALIZED TEOSINTE-NIXTAMALIZED MAIZE COMPOSITE TORTILLAS	Stephanie Eunice Silva- Fernández, Tecnológico de Monterrey, MX

18:30 – 20:00		<i>Wine & Cheese – Exhibition and Poster Viewing</i> Space R2 & Mezzanine Host by: INRAE
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Wednesday, 24 April 2024

08:00 - 08:30 REGISTRATION

Morning Parallel Sessions #1

Room: 200	08:30 – 10:00	CEREAL NUTRITION #1	
	Chairs:	Marcus Schmidt – Max Rubner- Institut, DE Peter Shewry - Rothamsted Research, UK	
	08:30 – 09:00	KEYNOTE: THE WELL ON WHEAT PROJECT: EVALUATION OF IMPACTS OF WHEAT TYPES AND PROCESSING SYSTEMS ON HEALTH	Peter Shewry, Rothamsted Research, UK
	09:00 – 09:20	TOWARDS NUTRITIOUS, TASTY AND HEALTH-PROMOTING NOVEL WHEAT PRODUCTS	Eva Johansson Swedish Univ. of Agric. Sciences, SE
	09:20 – 09:40	HOW DOES GERMINATION IMPROVE PROTEIN DIGESTIBILITY: LESSONS FROM PROTEOMICS AND BIOCHEMICAL ANALYSES APPLIED TO SORGHUM GRAIN?	Hamza Mameri, INRAE, FR
	09:40 – 10:00	LOOKING FOR SIGNATURE PEPTIDES TO DISTINGUISH HIGH AND LOW-DIGESTIBLE WHEAT GENOTYPES	Emmanuelle Bancel, INRAE, FR

Room: I	08:30 – 10:00	GLOBAL FOOD & NUTRITION SECURITY	
	Chairs:	Martijn Noort - Wageningen Uni. & Research, NL Luc Saulnier – INRAE, FR	
	08:30 – 09:00	KEYNOTE: BREADS FROM LOCAL AND DIVERSIFIED CROPS FOR IMPROVING FOOD SECURITY	Martijn Noort, Wageningen Uni. & Research, NL
	09:00 – 09:15	THE FORTIFIED WHOLE GRAIN ALLIANCE: FIGHTING MALNUTRITION IN VULNERABLE COMMUNITIES IN AFRICA	John R. N. Taylor, University of Pretoria, ZA
	09:20 – 09:40	ENTREPRENEUR-LED FOOD FORTIFICATION EXPERIENCE	Bruce Hamaker, Purdue University, US
	09:40 – 10:00	HOW TO STRENGTHEN ICC'S SCIENCE COMMUNITY FOR IMPROVING GLOBAL FOOD AND NUTRITION SECURITY	Bertrand Matthäus, ICC President 2024, Max Rubner-Institut, DE

Room: GH	08:30 – 10:00	ANALYTICAL METHODS #1	
	Chairs:	Arnaud Dubat – KPM Analytics – Chopin, FR Kamal Kansou – INRAE, FR	
	08:30 – 09:00	KEYNOTE: SPECTROSCOPIC METHODS AND CHEMOMETRIC APPROACHES FOR QUALITY ASSESSMENT OF CEREALS AND CEREAL PRODUCTS	Georges Sinnaeve, CRA-Wallonie, BE
	09:00 – 09:15	MULTI-TARGET ASSESSMENT OF WHEAT QUALITY IN A VARYING CLIMATE: HOW THE IMPOSSIBLE TO MAKE POSSIBLE?	Ramune Kuktaite, Swedish Univ. of Agric. Sciences, SE
	09:20 – 09:40	SMART USE OF SENSORY DATA FOR WHEAT GRAIN QUALITY GRADING	Melanie Munch, INRAE, FR
	09:40 – 10:00	CHARACTERISATION OF DRY THERMAL TREATED WHEAT WITH NEAR-INFRARED (NIR) SPECTROSCOPY AND ANOVA-SIMULTANEOUS COMPONENT ANALYSIS (ASCA)	Marena Manley, Stellenbosch University, ZA

10:00 – 10:30

Coffee Break, Exhibition & Poster Viewing

Mezzanine

Morning Parallel Sessions #2

Room: 200	10:30 – 12:30	CEREAL NUTRITION #2	
	Chairs:	Bruce Hamaker - Perdue University, US Antonio Roberto Giriboni Monteiro – State University of Maringa, BR	
	10:30 – 11:00	KEYNOTE: CARBOHYDRATES AND PROTEIN QUALITY IN CEREAL-BASED PRODUCTS: FROM NUTRITION SCIENCES TO PRODUCT DEVELOPMENT	Kim-Anne Lê, Nestlé Research, CH
	11:00 – 11:20	IMPROVING THE NUTRITIONAL QUALITY OF WHITE BREAD TO HELP COMBAT CHRONIC DISEASE	Alison Lovegrove, Rothamsted Research, UK
	11:20 – 11:40	EFFECTS OF OAT BETA GLUCAN ON GASTROINTESTINAL BEHAVIOR OF THE FIBRES IN HUMAN POSTPRANDIAL INTERVENTION TRIALS	Kaisa M. Linderborg, University of Turku, FI
	11:40 – 12:00	RELEVANCE OF BETA-GLUCAN STRUCTURAL PROPERTIES ON ITS SUITABILITY AS HEALTH PROMOTING BREAD INGREDIENT	Marcus Schmidt, Max Rubner-Institut, DE
	12:00 – 12:20	UNLOCKING NUTRITIONAL SYNERGY: THE POWER OF BLENDING PLANT PROTEINS	Fatma Boukid, ClonBio Group LTD, IE

Room: GH	10:30 – 12:30	ALTERNATIVE GRAIN #2	
	Chairs:	Kati Katina – HGF, University of Helsinki, FI Alexandra Meynier – HGF, Mondelez International, FR	
	10:30 – 11:00	KEYNOTE: ‘RAISING THE PULSE’: SYSTEMS ANALYSIS OF THE ENVIRONMENTAL, NUTRITIONAL AND HEALTH BENEFITS OF PULSE-ENHANCED FOODS	Paola Tosi, University of Reading, UK
	11:00 – 11:20	EXTRUSION: A TECHNOLOGY TO IMPROVE THE FUNCTIONALITY OF FLOURS FROM WHOLE GRAIN CEREALS, LEGUMES, AND PSEUDO-CEREALS	Johanan Espinosa-Ramirez, Tecnologico de Monterrey, MX
	11:20 – 11:40	AIR-CLASSIFICATION OF PULSES AND RECENT APPLICATIONS	Alessandra Marti, University of Milan, IT
	11:40 – 12:00	IDENTIFICATION OF THE MICROBIAL COMMUNITY FROM KAAK: A TRADITIONAL LEBANESE BAKED PRODUCT USING FERMENTED CHICKPEA WATER	Rachelle Alhosry, INRAE, FR
	12:00 – 12:20	CHARACTERIZATION OF PULSE INGREDIENTS FOR BAKERY APPLICATIONS	Ine Heetesonne, Ghent University, BE

Room: I	10:30 – 12:30	HEALTHFERM SESSION	
	Chairs:	Christophe Courtin – KU Leuven, BE Alain Le-Bail – ONIRIS, FR	
	10:30 – 11:00	KEYNOTE: TOWARDS HEALTHFERM AND BEYOND: INNOVATIVE PULSE AND CEREAL-BASED FOODS FOR HUMAN HEALTH AND SUSTAINABLE DIETS	Christophe Courtin, KU Leuven, BE
	11:00 – 11:20	DEVELOPMENT OF LACTIC ACID BACTERIA STARTER CULTURES FOR FERMENTATION IN PLANT-BASED APPLICATION	Emilie Urban Sloth Novonesis, DK
	11:20 – 11:40	UNRAVELING THE FUNCTIONAL AND PHENOTYPIC POTENTIAL OF MICROBIAL RESOURCES FOR PULSE-BASED SOURDOUGH BREADMAKING	Chiara Viretto, Libera Università di Bolzano, IT
	11:40 – 12:00	WHOLE WHEAT SOURDOUGH BREAD - INTERACTIONS BETWEEN ACIDIFICATION, PROCESSING PARAMETERS, AND BREAD QUALITY	Celine Verdonck, KU Leuven, BE
	12:00 – 12:20	CONSUMER PERSPECTIVES ON PROTEIN-ENRICHED BREAD – PRELIMINARY RESULTS FROM 9 EU COUNTRIES	Jean-Paul C. Garin, Umeå University, SE

12:30 – 14:00		Lunch Break, Exhibition & Poster Viewing	
		Space R2 & Mezzanine	
Room I		ICC GENERAL ASSEMBLY (by invitation only)	
	13:00 – 13:55	Chaired by: Bertrand Matthäus - ICC President 2024, Max Rubner- Institut, DE	

Afternoon Parallel Session #1

Room: 200	14:00 – 15:30	MEDWHEALTH SESSION – CEREAL NUTRITION #3	
	Chairs:	Hamit Köksel – Istinye University, TR Francesco Sestili - University of Tuscia, IT	
	14:00 – 14:30	MEDWHEALTH INTRODUCTION & PRODUCTION OF HIGH-BETA GLUCAN LOW GI MED-FOODS USING HIGH-BETA GLUCAN HULL-LESS BARLEY	Hamit Köksel, Istinye University, TR
	14:30 – 14:50	NEW GENETIC MATERIALS TO DEVELOP MEDITERRANEAN TRADITIONAL WHEAT- BASED FOODS WITH IMPROVED NUTRITIONAL AND HEALTH VALUE	Samuela Palombieri, University of Tuscia, IT
	14:50 – 15:10	HEALTH-PROMOTING PROPERTIES OF MEDWHEALTH GENETIC MATERIALS AND DERIVED PRODUCTS	Barbara Laddomada, ISPA-CNR, IT
	15:10 – 15:30	CAPITALIZING ON WOMEN'S CEREAL COOPERATIVES FOR IMPROVING MEDITERRANEAN DIETS THROUGH THE MEDWHEALTH PROJECT	Dorsaf Oueslati, ICARDA, TN

Room: I	14:00 – 15:30	CONVENTIONAL PROCESSING #3	
	Chairs:	Đurđica Ačkar – University of Osijek, HR Alain Le-Bail – ONIRIS, FR	
	14:00 – 14:30	TOWARDS A DECISION SUPPORT TOOL FOR INDUSTRIAL BAKERY	Maude Dufour, La Boulangerie & Co, FR
	14:30 – 14:50	ON A NEW BREAD-MAKING METHOD TO INCREASE LOAF VOLUME OF BREAD WITH LOW-PROTEIN FLOUR	Yohei Terasawa, NARO/HARC, JP
	14:50 – 15:10	IMPACT OF FIBRE INGREDIENTS ON BREAD QUALITY: A RESPONSE SURFACE METHODOLOGY APPROACH FOR REPLACING REFINED WHEAT FLOUR	Rebecca Sempio, University College Cork, IE
	15:10 – 15:30	CHOLINE CHLORIDE, A PROMISING TRACK TO REDUCE 50% OF SALT IN BREAD FORMULATION AND IMPROVE TEXTURE AND NUTRITIONAL QUALITY	Doina Crucean, Oniris, FR

Room: GH	14:00 – 15:30	ANALYTICAL METHODS #2	
	Chairs:	Sophie Le Gall – INRAE, FR Georges Sinnaeve – CRA-Wallonie, BE	
	14:00 – 14:30	HOW OBJECTIVE BREAD MEASUREMENT CAN HELP BETTER DEFINE FLOUR QUALITY PARAMETERS	Arnaud Dubat, KPM Analytics - CHOPIN, FR
	14:30 – 14:50	PREDICTING DOUGH MIXING PROPERTIES FROM A SINGLE DOUGHLAB TEST	Jennifer Dang, Perten Instruments, AU
	14:50 – 15:10	X-RAY SYNCHROTRON MICROTOMOGRAPHY REVEALS CELLULAR MORPHOLOGY OF DEVELOPING WHEAT GRAIN	David Legland, INRAE, FR
	15:10 – 15:30	EXPLORING WHEAT GRAIN ANATOMY: LEVERAGING X-RAY MICRO CT AND IMAGE SEGMENTATION TECHNIQUES	Kateryna Dugina, University of Nottingham, UK

15:30 – 16:00		Coffee Break, Exhibition & Poster Viewing	
		Mezzanine	

Afternoon Parallel Session #2

Room: 200	16:00 – 18:30	CEREAL NUTRITION #4	
	Chairs:	Kristof Brijs – HGF, KU Leuven, BE Jan de Vries – HGF, Nutrition Solutions, NL	
	16:00 – 16:20	EFFECTIVE PH-CONTROLLED-RELEASING AND ANTIOXIDANT PROPERTIES OF ELLAGIC ACID ENCAPSULATED WITH OXIDIZED-CROSSLINKED DUAL-MODIFIED STARCH MICROGEL	Chin-Fong Su, National Taiwan University
	16:20 – 16:40	GASTROPROTECTIVE CAPACITY OF DEHULLED ADLAY EXTRUDATE AND THE CHANGES ON ACTIVE INGREDIENTS DURING STORAGE	Shih-Min Hsia, Taipei Medical University
	16:40 – 17:00	REJUVENATED BREWER'S SPENT GRAIN: EVERVITA INGREDIENTS AS GAME-CHANGERS IN FIBRE-ENRICHED BREAD	Aylin W. Sahin, University College Cork, IE
	17:00 – 17:20	INCORPORATION OF MEXICAN MEDICINAL PLANTS CNIDOSCOLUS ACONITIFOLIUS AND CROTALARIA LONGIROSTRATA AND ITS EFFECT ON LOAF BREAD	Kimberly Calonico, Tecnologico de Monterrey, MX
	17:20 – 17:40	NUTRITIONAL FEASIBILITY AND ACCEPTANCE OF WHOLE GRAIN FLAT BREAD BY JORDANIAN CONSUMERS	Ayed Amr, University of Jordan, JO
	17:40 – 18:00	FORMULATION OF A VITAMIN D AND DIETARY FIBRE FORTIFIED WHEAT BREAD IN THE PREVENTION OF HIDDEN HUNGER	Sabrina Boudrag, University College Cork, IE
	18:00 – 18:20	AIR CLASSIFICATION OF BARLEY FLOUR AND THE USE OF ITS PROTEIN RICH-FRACTIONS FOR PLANT-BASED MEAT ANALOGUE APPLICATIONS	Filiz Koksel, University of Manitoba, CA

Room: I	16:00 – 18:30	CONVENTIONAL PROCESSING #4	
	Chairs:	Guy Della Valle – INRAE, FR Stefano Renzetti - Wageningen Food & Biobased Research, NL	
	16:00 – 16:20	INFLUENCE OF BREADMAKING CONDITIONS ON OVEN SPRING AND STRATEGIES TO IMPROVE IT	Mohammad Rezaei, Lesaffre International, FR
	16:20 – 16:40	THE IMPACT OF YEAST THERMOTOLERANCE ON THE OVEN RISE DURING BREAD BAKING	Sara Vandenbosch, KU Leuven, BE
	16:40 – 17:00	USE OF BACILLUS SPP. AS FUNCTIONAL FERMENTATION MICROBES IN BAKING	Maria G. Robles Hernandez University of Alberta, CA
	17:00 – 17:20	A COMPARATIVE STUDY ON THE DIFFERENT BREAD-MAKING PRACTICES OF LEBANESE SOURDOUGH AND THEIR EFFECT ON THE MICROBIAL DIVERSITY	Pamela Bechara, Lebanese University, LB
	17:20 – 17:40	BREAD COMPOSITE BY WHEAT AND NOVEL ANDEAN PURPLE CORN: DOUGH RHEOLOGY AND PHYSICAL AND BIOACTIVE CHARACTERISTICS	Raúl Comettant-Rabanal, Uni. Priv. San Juan Bautista, PE
	17:40 – 18:00	EFFECT OF HIGH-AMYLOSE WHEAT MEALS ON BREAD AND PASTA QUALITY	Elisa De Arcangelis, Uni. Cam. Bio-Medico di Roma, IT
	18:00 – 18:20	PRELIMINARY STUDIES FOR INDUSTRIAL PRODUCTION OF SANGAK BREAD BY APPLYING THE BAKED-OFF TECHNOLOGY	Nasser Hamdami, Oniris, FR

Room: GH	16:00 – 18:30	ANALYTICAL METHODS #3	
	Chairs:	Larisa Cato – AEGIC, AU Valentina Narducci – CREA, ICC Technical Director, CREA, IT	
	16:00 – 16:20	MEASURING, PARAMETERIZING AND LEARNING FROM THE MULTI-DIMENSIONAL STRUCTURE OF CEREAL STARCHES	Robert Gilbert, Yangzhou Uni. /Uni. of Queensland, CN & AU
	16:20 – 16:40	PHYSICAL AND FUNCTIONAL PROPERTIES OF RICE VARIETIES GROWN IN BENIN, AS PREDICTING MARKERS FOR THEIR UTILIZATION	Muqsita D. O. Daouda, Université de Lorraine, FR
	16:40 – 17:00	PREDICTING MILLING QUALITY OF PADDY RICE USING THE PADDYCHECK AND WHEAT USING WHEATCHECK	Martin Hallin, Pertin Instruments AB, SE
	17:00 – 17:20	A NOVEL APPROACH FOR CHARACTERIZING THE PROTEOLYTIC ACTIVITY OF ENZYME-ACTIVE WHEAT MALTS IN CEREAL-BASED MATRIX SYSTEMS	Carina Stoll, TUM School of Life Sciences, DE
	17:20 – 17:40	EXPLORING KAFIRIN'S BIOCHEMICAL AND PHYSICOCHEMICAL PROPERTIES THROUGH SIZE-EXCLUSION CHROMATOGRAPHY	Freya Knaggs, INRAE, FR
	17:40 – 18:00	PROTEIN FINGERPRINTING OF WHEAT FLOURS WITH DIFFERENT BAKING PROPERTIES	Lukas Buck, KIT, DE
	18:00 – 18:20	THE FIRST COMPREHENSIVE ANALYSIS OF THE FLAVOR OF FREEKEH: TOASTED, SMOKED, GREEN DURUM WHEAT, BY ANALYTICAL AND SENSORY APPROACHES	Alon Cna'ani, University of Copenhagen, DK

19:30 – 23:00	GALA DINNER
	ICC AWARDING CEREMONY Event Space TITAN 21 Quai des Antilles, 44200 Nantes, France

Thursday, 25 April 2024

08:00 - 08:30 REGISTRATION

Morning parallel session #1

Room: GH	08:30 – 10:00	CEREAL NUTRITION #5	
	Chairs:	Cristina Rosell – University of Manitoba, CA Peter Shewry - Rothamsted Research, UK	
	08:30 – 09:00	KEYNOTE: ROUTING STARCH HYDROLYSIS IN BAKED GOODS: INSIGHTS INTO ENZYME ACCESSIBILITY AND INNOVATIVE MODULATION	Cristina Rosell, University of Manitoba, CA
	09:00 – 09:20	DEVELOPMENT OF HIGH AMYLOSE WHEAT (HAW) FOR BETTER HEALTH	Pierre Berbezy, Limagrain Ingredients, FR
	09:20 – 09:40	STARCH MODIFIED WITH ALPHA-AMYLASE AND CALCIUM LACTATE TO OBTAIN GLUTEN FREE BREAD WITH LOW GLYCEMIC INDEX	Pedro Maldonado-Alvarado, Escuela Politécnica Nacional, EC
	09:40 – 10:00	STARCH, HYDROCOLLOID AND GLUTEN MIXTURES AND ITS INFLUENCE IN BREADMAKING	Julian de la Rosa-Millan, Tecnológico de Monterrey, MX

Room: I	08:30 – 10:00	EMERGING PROCESSING #1	
	Chairs:	Eve-Anne Norwood – ONIRIS, FR Martin Scanlon - University of Manitoba, CA	
	08:30 – 09:00	KEYNOTE: PLANT-BASED FERMENTED FOODS: OPPORTUNITIES AND CHALLENGES FOR THE CEREAL INDUSTRY	Christophe Courtin, KU Leuven, BE
	09:00 – 09:20	NEW FRONTIERS IN BREAD DOUGH STRUCTURING; THE EFFECT OF MIXING BREAD DOUGH UNDER PRESSURIZED GAS	Christy Raad, Oniris, FR
	09:20 – 09:40	BREAD PASTE – A NEW SUGAR SUBSTITUTE?	Lizette Oudhuis, UAS Van Hall Larenstein, NL
	09:40 – 10:00	MODIFIED MALTED PROCESS TO PRODUCE MALTED FLOURS AS BIOSOURCE OF MALTOGENIC ENZYMES	Alejandra P. Velasquez Barillas, Oniris, FR

Auditorium: 450	08:30 – 10:00	WHOLE GRAIN INITIATIVE SESSION	
	Chairs:	Christelle Avart - Cereal Partners Worldwide, CH Rikard Landberg - Chalmers Uni. of Technology, SE	
	08:30 – 09:00	KEYNOTE: WHOLE GRAINS AND HEALTH- TOWARDS PERSONALIZED NUTRITION WITH OATS AND RYE	Rikard Landberg, Chalmers Uni. of Technology, SE
	09:00 – 09:20	TOWARDS A GLOBAL DEFINITION OF WHOLE GRAIN AS FOOD INGREDIENT AND LABELLING CRITERIA FOR WHOLE-GRAIN FOODS	Jan-Willem van der Kamp, Whole Grain Initiative, NL
	09:20 – 09:40	DEVELOPING RECOMMENDATIONS FOR DAILY WHOLE-GRAIN CONSUMPTION – QUANTIFICATION AND TRANSLATION	Diane Zimmermann, Cereal Partners Worldwide, CH
	09:40 – 10:00	POLICY AND REGULATION FOR PROMOTING WHOLE-GRAIN INTAKE	Christelle Avart, Cereal Partners Worldwide, CH

10:00 – 10:30

Coffee Break, Exhibition & Poster Viewing

Mezzanine

Morning Parallel Sessions #2

Room: I	10:30 – 12:30	CEREAL NUTRITION & SUSTAINABILITY	
	Chairs:	Kaisa Linderborg – University of Turku, FI Luc Saulnier – INRAE, FR	
	10:30 – 11:00	KEYNOTE: REDUCING THE GLYCAEMIC IMPACT OF PIZZA CONSUMPTION BY SUBSTITUTING PLANT PROTEINS FOR AVAILABLE CARBOHYDRATES	Charles Brennan, RMIT University, AU
	11:00 – 11:20	CHALLENGES FOR ADDITIVE REDUCTION IN GLUTEN-FREE BAKING: A REVIEW ON QUINOA POTENTIALITY	Amandine Ceccaldi, CIRAD, UMR QualiSud, FR,
	11:20 – 11:40	BUILDING A RESILIENT, SUSTAINABLE CROPPING AND PRODUCTION SYSTEM FOR RICE CULTIVATION IN TAIWAN	Yao Ming-Hwi, Taiwan Agricultural Research Institute
	11:40 – 12:00	ASSESSING THE ENVIRONMENTAL AND NUTRITIONAL BENEFITS OF REGENERATIVE AGRICULTURE ON ARABLE CROPS	Isabelle Privat, Nestlé Institute of Agri. Sci., FR
	12:00 – 12:20	GENOTYPE SELECTION, FARMING SYSTEM AND MILLING MANAGEMENT FOR MAIZE KERNEL FRACTIONS RICH IN ANTIOXIDANT COMPOUNDS	Claudia Sardella, University of Turin, IT

Room: GH	10:30 – 12:30	FOOD SAFETY	
	Chairs:	Dhan Bandari – AHDB, ICC President Elect, GB Bian Ke - Henan University of Technology, CN	
	10:30 – 11:00	KEYNOTE: DO STRATEGIES TO CONTROL SAFETY IN WHEAT GLOBAL SUPPLY CHAINS NEGATIVELY IMPACT BREAD QUALITY?	Martin G. Scanlon, University of Manitoba, CA
	11:00 – 11:20	ACRYLAMIDE IN BREADS ENRICHED WITH PLANT-BASED ADDITIVES – A THREAT IN EVERY SLICE?	Jagoda Swiacka, University of Hohenheim, DE
	11:20 – 11:40	EFFECT OF SPROUTING AND FERMENTATION ON THE TECHNOLOGICAL PROPERTIES AND MAILLARD REACTION PRODUCTS IN TOASTED BREAD AND BISCUIT	Ecem Evrim Çelik, FoQuS Research Group, TR
	11:40 – 12:00	CO-OCCURRENCE OF UNMODIFIED AND MODIFIED FUSARIUM MYCOTOXINS IN WHEAT, BARLEY AND OATS USED BY UK PROCESSORS	Dhan Bhandari, AHDB, UK
	12:00 – 12:20	BIOPROCESSING OF WHEAT FOR FLAVOR-ENRICHED BAKERY PRODUCTS WITH LOW ACRYLAMIDE RISK	Neslihan Göncüoğlu Taş, FoQuS Research Group, TR

Auditorium: 450	10:30 – 12:30	Whole Grain	
	Chairs:	Rachel Hsu – CGPRDI, TW Kim-Anne Lê, Nestlé Research, CH	
	10:30 – 11:00	KEYNOTE: A PARADIGM SHIFT IN BAKERY FORMULATION: DECOUPLING TEXTURE FROM NUTRITIONAL COMPOSITION	Stefano Renzetti, Wageningen Uni. & Research, nl
	11:00 – 11:20	SUB-ALEURONE IN WHEAT BRAN: AN OVERLOOKED AND UNEXPLORED SOURCE OF GLUTEN FOR WHOLEMEAL BREAD MAKING	Wisse Hermans, KU Leuven, BE
	11:20 – 11:40	PROCESSING OF WHEAT NON-STARCH POLYSACCHARIDES FOR THE OPTIMIZATION OF THEIR FUNCTIONAL AND NUTRITIONAL CHARACTERISTICS	Wendy Sztupecki, Université d'Artois, FR
	11:40 – 12:00	ROLE OF TAILORED SOURDOUGH FERMENTATION IN THE FLAVOR OF WHOLEGRAIN-OAT BREAD	Silvia Cera, University of Helsinki, FI

12:30 – 14:00

Lunch Break, Exhibition & Poster Viewing

Space R2 & Mezzanine

Afternoon parallel sessions

Auditorium: 450	14:00 – 15:30	CONSUMER PERCEPTION	
	Chairs:	Charles Brennan – RMIT University, AU Julie Jones – St. Catherine University (retired), US	
	14:00 – 14:30	KEYNOTE: NOVA ADVISES “AVOID ULTRAPROCESSED FOODS” EVEN WHOLEGRAINFOODS: IS THIS 'SOUND BITE ADVICE' OR A 'SOUNDBITE?'	Julie Jones, St. Catherine Uni. (Retired), US
	14:30 – 14:50	PHOSPHATE-FREE BAKING POWDER FOR SPONGE AND CREAM CAKE PRODUCTION: UNLEASH THE GOODNESS, BAKE HEALTHIER	Geertrui Bosmans, Puratos, BE
	14:50 – 15:10	SWEETNESS PERCEPTION IN BISCUITS: A STUDY ON SUGAR REDUCTION STRATEGIES BY FLAVOR MODULATIONS AND RECIPE MODIFICATIONS	Naz Erdem, FoQuS Research Group, TR
	15:10 – 15:30	NIXTAMALIZATION IN SOUTH AFRICA: TRANSFORMING MAIZE TO SUSTAIN A NATION	Alba Du Toit, University of the Free State, ZA

Room: I	14:00 – 15:30	EMERGING PROCESSING #2	
	Chairs:	Christophe Courtin – KU Leuven, BE Filiz Köksel – University of Manitoba, CA	
	14:00 – 14:30	KEYNOTE: SUPPRESSION OF BAKING POWDER IN CAKES THROUGH INNOVATIVE MIXING STRATEGIES. TOWARDS FURTHER APPLICATIONS IN BAKING	Alain Le-Bail, ONIRIS-GEPEA CNRS, FR
	14:30 – 14:50	THE QUEST FOR THE BEST LIPASE FOR APPLICATION IN POUND CAKE	Charlotte D. Stemler, KIT, DE
	14:50 – 15:10	THE POTENTIAL OF B-GLUCAN EXTRACTS IN MASKING BITTER TASTE IN A CAFFEINE MODEL SYSTEM	Fabio Tuccillo, University of Helsinki, FI
	15:10 – 15:30	FOAM STABILISATION IN GLUTEN-FREE DOUGHS AND BREADS USING PLANT-BASED SURFACTANTS AS SUSTAINABLE SOLUTION: A KINETIC APPROACH	Natalie Feller, University of Hohenheim, DE

Room: GH	14:00 – 15:30	ANALYTICAL METHODS #4	
	Chairs:	Bob Gilbert – Yangzhou University, CN, University of Queensland, AU Alain Le-Bail – ONIRIS, FR	
	14:00 – 14:30	KEYNOTE: RHEOLOGY OF FULL BREAD DOUGH FORMULATION AND ITS RELATIONSHIP TO END-PRODUCT QUALITY	Larisa Cato, AEGIC, AU
	14:30 – 14:50	TOWARDS AN ACCURATE BALANCE SHEET OF DIETARY FIBRE COMPONENTS IN WHITE WHEAT FLOUR	Anneke Prins, Rothamsted Research, UK
	14:50 – 15:10	INFLUENCE OF DIFFERENT PROCESS PARAMETERS AND ADDITIVES ON THE STRUCTURE AND FUNCTIONALITY OF GLUTEN	Nina Höller, KIT, DE
	15:10 – 15:30	UNRAVELLING THE IMPACT OF MINOR COMPONENTS FOR ACCURATE PREDICTION OF WHEAT FLOUR BREAD-MAKING QUALITY	Laura Rezzette, BIA - INRAE, FR

Auditorium 450

15:30 – 16:00	CLOSING CEREMONY Best Poster and Best Speaker Awards
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