



Symposium:
**The story of ancient grains:
"From Tradition to Innovation"**



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12 May 2015

**Nederlands Bakkerij Centrum - Agro Businesspark 75-83
6708 PV Wageningen - The Netherlands**

Bakers, millers and growers will meet during this informative meeting regarding traditional/ ancient grains and their role in innovations and the entire whole grain chain.

The times have passed when bread was only made of bread wheat. Some traditional grains (especially the wheat species ag. Einkorn, Emmer, Durum and Spelt) were almost forgotten but became modern and trendy again.

At present times demand is growing. Consumers are searching for products based on traditional grain types and traditional baking processes. Not only because of the flavour and pure taste but also because of the supposed nutritional profiles and its specific historical and local background.

This hasn't gone unnoticed. Growers, millers and bakers started to process other grain types next to products made from whole grain.

During this symposium **The story of ancient grains: "From Tradition to Innovation"**, different speakers will highlight their success stories and will hand out practical examples which could help you to grow your knowledge or business. They will present about the entire chain and about how the use of traditional/ ancient grains and baking processes could play a key role in your company.

Why should you attend?

- We will highlight the facts and figures about the nutritional profiles of traditional grain types. Is it really better for your digestion?

- Some bakers are using (mother-)sourdoughs. How reliable is this process and what are the issues to ensure its specific character?

- Some bakers have been working for several years with traditional grains. What is their experience? Why did they start and what's the availability?

- There is a growing number of growers with specific grain types. Who are they? And how can they get in touch with millers and bakers?

- By far the majority of bakery products are made of bread wheat. Recently, bakers are also increasingly processing traditional grains and

special breads. How does the miller act on this trend and the demand?

- Spelt and bread wheat are two closely related wheat types. Many spelt products are in some extent mixed with wheat. How can we check the purity of spelt product?

- Durum: What is it? And can you bake bread with this grain type?

In France Durum is increasingly used in bread products because of the taste and texture. A specialist from France is invited and will tell us more.

- How can you communicate to the consumer?
Using traditional grains and local cultivation will create great market(-ing) opportunities. How can you tell a story about your products? How can tradition be linked to innovation and modern communications, including social media?



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Language: Dutch

10.00u **Registration and Coffee**

10.30u **Welcome & Introduction**

10.45u ***Nutrition & Digestion.***
Zsuzsan Proos - Nederlands Bakkerij Centrum (NBC)

11.15u ***The production chain.***
Rics Maris - RMaris Export & Operational Management in Agribusiness

11.45u ***Miller: There is more than wheat.***
Raoul Schyns - Commandeursmolen

12.15u Lunch (provided by the Bisschopsmolen)

13.30u ***In practice.***
Frank van Eerd - Bisschopsmolen

14.00u ***Traditional sourdough.***
Peter Bienefeld - Koopmans Meel

14.30u ***How pure is my spelt?***
Twan America - Wageningen University and Researchcentre (WUR)

15.00u Coffee break

15.15u ***Durum: What is it? And can you bake bread with it?***
Joël Abecassis - The French National Institute for Agricultural Research (INRA)

15.45u ***How do you communicate to the consumer?***
Martijn Kesteloo - Nederlands Bakkerij Centrum (NBC)

16.15u **Forum discussion and questions**

17.00u The End (Drinks & Snacks)
