

Programme

Training Workshop on creating value in wheat and gluten-free based bakery production chain

14-15 May 2015 | Kingsley Hotel - School of Food and Nutritional Sciences, University College, Cork - IRELAND

14th of May: Wheat based bakery products

Target group: SMEs (SME's support association, bakery and pasta producing companies), RTD providers, consumer support association, policy makers, millers – and bakery ingredients suppliers

Language: English

- 8.30 ▪ **Registration and Coffee**

- 9.15 ▪ **Welcome: Overview of cereal research at University College Cork**
Prof. Elke Arendt, School of Food and Nutritional Sciences,
University College Cork

Session 1 Chair: Prof. Christophe Courtin, KU – Leuven, Belgium

- 9.45 ▪ **Changing Consumer Behaviour in the Baked Goods category**
Orla Donohoe, Bord Bia, Ireland

- 10.15 ▪ **Overview of the FLOURPlus EU Project:**
Intelligent and easy tool to categorise and characterise flour quality for consumer-driven wheat baked goods in European SME-bakery and cereal sector
Susanne Döring, Association Internationale de la Boulangerie Industrielle (AIBI), Belgium

- 10.35 ▪ **Tea/Coffee**

Session 2 Chair: Dr. Deborah Waters, Kerry, Ireland

- 11.00 ▪ **Milling and Baking –Trends of the global market**
Dr. Markus Schirmer, Buehler Group, Switzerland

- 11.30 ▪ **The role of yeast in bread fermentations**
Prof. Christophe Courtin, KU –Leuven, Belgium

- 12.00 ▪ **Mycotoxin analysis in flour:**
Dr. Martin Danaher, Teagasc , Ireland

- 12.30 ▪ **Sourdough technology: Useful tool to improve bread quality:**
Dr. Emanuele Zannini, School of Food and Nutritional Sciences,
University College Cork, Ireland

- 13:00 ▪ **LUNCH**

Session 3 Chair: Ruth Potter, Warburtons Limited, UK

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- 14:15 ▪ **Novel approaches to reduce salt:**
Prof. Elke Arendt, School of Food and Nutritional Sciences,
University College Cork
- 14.45 ▪ **Sourdough solutions to health and wellness issues -salt reduction, gluten free and grains:**
Inci Sariturk and Fiona Horan, Puratos
- 15.15 ▪ **Approaches for reducing salt in wheat bread:**
Prof. Peter Köhler, Deutsche Forschungsanstalt für Lebensmittelchemie
(German Research Centre for Food Chemistry), Leibniz Institut, Germany
- 15:45 ▪ **Tea/Coffee**

Session 4 Chair: Susanne Döring, AIBI, Belgium

- 16.10 ▪ **Sensory science applied to bakery foods:**
Imke Matullat, Verein zur Förderung des Technologietransfers an der Hochschule Bremerhaven e.V,
Germany
- 16:40 ▪ **Diversity on raw materials and process innovation for bakery products**
Processing aids: Dr Deborah Waters, Kerry, Ireland
- 17:10 ▪ **Fibres & functional cellulosed in bakery products**
Hans-Jürgen Seitz, Julia Aurnhammer, Rettenmaier, Germany
- 17.45 ▪ **Visit to the food processing facilities, School of Food and Nutritional Sciences, University College Cork.**
- 18:30 ▪ **Workshop close**

Programme

Training Workshop on creating value in wheat and gluten-free based bakery production chain

14-15 May 2015 | Kingsley Hotel - School of Food and Nutritional Sciences, University College, Cork - IRELAND

15th of May: Gluten free bakery products

Target group: SMEs (Celiac support association, gluten-free bakery companies), RTD providers, celiac support association, policy makers, gluten-free suppliers

Language: English

8.30 ▪ **Registration and Coffee**

9.15 ▪ **Welcome: Overview of gluten-free cereal research at University College Cork**
Prof. Elke Arendt, School of Food and Nutritional Sciences, University College Cork, Ireland

Session 1 Chair: Dr. Eimear Gallagher, Teagasc, Ireland

- 9.45 ▪ **Overview of the TRAF00N EU Project:** Traditional Food Network to improve the transfer of knowledge for innovation.
Susanne Braun, University of Hohenheim, Germany
- 10.15 ▪ **Marketing strategies - importance of labelling and trust in the supply chain**
Francisco Rocha, Susana Seabra, Sociedade Portuguesa de Inovação, Portugal
- 10.45 ▪ **Tea/Coffee**

Session 2 Chair: Peter Köhler, Leibniz Institut, Germany

- 11.10 ▪ **Gluten-free market and market trend:**
Dr. Joe Bogue and Dr Ronan O'Farrell, Department of Food Business and Development, University College Cork, Ireland
- 11.40 ▪ **Gluten-free products: Key drivers and competition:**
Monica Pesce, EBN, Belgium
- 12.10 ▪ **Diversity on raw materials and process innovation for gluten-free products:**
Pat McDonagh, Healy group, Ireland
- 12.40 ▪ **Gluten-free starches characterization and utilization in cereal products**
Stefan Horstmann, School of Food and Nutritional Sciences, University College Cork, Ireland
- 13.00 ▪ **LUNCH**

Session 3 Chair: Dr. Alice Moroni, Nestle, Switzerland

- 14.15 ▪ **Coeliac disease and gluten-free products - regulations and gluten-free living:**
Mary Twohig, Coeliac Association, Ireland

- 14.45 ▪ **Hydrocolloids and their role in gluten-free Products:**
Linda Bellkolm Allen, Dow Wolff, Ireland
- 15.15 ▪ **The potential role of oats in a gluten-free diet:**
Dr. Luud Gilissen, Plant Research International – Wageningen UR, Netherlands
- 15.45 **Tea/Coffee**

Session 4 Chair: Dr. Emanuele Zannini, University College Cork, Ireland

- 16.10 ▪ **Sourdough as a tool for optimisation of gluten-free baked goods:**
Dr. Markus Brandt, Ernst BÖCKER GmbH & Co. KG, Germany
- 16.40 ▪ **Detection of gluten in food Systems:**
Stella Lindeke, R-Biopharm, Germany
- 17.10 ▪ **Fruit pomaces/ food by-products in novel formulations**
Dr. Eimear Gallagher, Ashtown Food Centre, Teagasc, Ireland
- 17.40 ▪ **Processing strategies for gluten-free bread improvement:**
Maike Foeste/Dana Elgeti, Wissenschaftszentrum Weihenstephan, Germany
- 18.10 ▪ **Managing troubles in innovation knowledge transfer to traditional SME**
▪ Patricia Mora Mc Ginity, Gestiona Global, Spain
- 18.40 ▪ **Visit to the food processing facilities, School of Food and Nutritional Sciences,
University College Cork**
- 19.00 ▪ **Workshop close**