



*Rheology Division*

Subject: 1st Info letter Rheology Course April 2010

date: November -2009

Dear Rheology Division members / AACC Intl. Members and Rheologists,

On behalf of the Rheology Division Executive I am proud to announce that after several years there will be a Rheology Course: "Structure and Rheology of Cereal-Based Foods" in April 2010. This time the course will be held in Europe. The University of Ghent, Prof. Dr. Koen Dewettinck kindly provided a venue in the center of the beautiful city of Ghent. More details are attached to this letter, see you in Ghent!

Clyde Don  
Vice-Chair, Rheology Division of AACC International



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### *Rheology Division*

#### **Important Dates**

Course dates: 28<sup>th</sup> & 29<sup>th</sup> of April 2010 – suggest arrival in Ghent on the 27<sup>th</sup> (evening).  
Registration details :<http://www.aaccnet.org/divisions/divisionsdetail.cfm?CODE=RHEO>

#### **Venue**

Congress Center “Het Pand” - Onderbergen 1, Ghent

#### **Hotel accommodation/reservation**

You can arrange your hotel accommodation with one of the IBIS hotels close to the course venue. Or for a lower priced accommodation in the Ghent city center browse at: <http://www.hostelworld.com/findabed.php/ChosenCity.Gent/ChosenCountry.Belgium>

#### **Tentative Course Program**

Prof. Dr. Koen Dewettinck: (UGent)

- Fundamentals past and present. Structuring, physics (non fermenting/leavening dough systems)

Prof. Dr. Martin Scanlon (University of Manitoba)

- Following the rheology of fermenting dough/leavening, the mechanisms underlying gasholding/bubble formation

Dr. Clyde Don (Foodphysica):

- Proteins, protein structure and dough rheology, protein functionality and mixing

Dr. AtzeJan van der Goot (Wageningen University)

- New insights in dough mixing/ gluten-starch mixing/de-mixing; extrusion-like processing (e.g. pasta)

Dr. Martin Whitworth (Campden BRI)

- Protein -> Structure -> Functionality -> Rheology -----> Relationships with the baked goods!

Theme discussion

- Linking rheological information to processing, the value of models

Short Excursion (to be announced)

#### **Course registration & fee (course registration form attached/see division website)**

We kept the fee as low as possible: early bird registration is just € 265,- / US \$ 395,- before January 15<sup>th</sup> 2010, after this date the fee will be € 345,- / US \$ 515

#### **Tabletops / sponsoring**

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