



**17TH EUROPEAN YOUNG CEREAL SCIENTISTS
AND TECHNOLOGISTS WORKSHOP**

Warsaw, Poland, April 18-20, 2018

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WORKSHOP PROGRAM





Tuesday, April 17 th 2018 at Pulawska Residence Entrance Hall	
16:00-20:00	Registration
18:30-20:00	"Meet and Greet" @ Pulawska Residence

Wednesday, April 18 th at Pulawska Residence	
Introductions to the 17th EYCSTW	
09:00	Peter Weegels, Cereals & Europe Aboubakry Diallo, Cereals & Europe Marcin Kurek, Warsaw University of Life Sciences Agnieszka Wierzbicka, Warsaw University of Life Sciences
09:30-10:00	<u>Keynote lecture</u> Topic Peter Weegels, Netherlands
Session 1: Gluten-free Chair: Agnieszka Wierzbicka	
10:00-10:20	Seeking the truth: are packed gluten free foods (GFFs) nutritious? Ozge Kurt Gokhisar, Turkey
10:20-10:40	Are Gluten Free Foods (GFFs) really Gluten Free? Güler Atasoy, Turkey
10:40-11:20	 Coffee break & Networking
11:20-11:40	Gluten contamination in buckwheat grains in contact with gluten containing grains Bilge Ulutaş, Turkey
11:40-12:00	The impact of different media, shear and enzymes on the extractability of proteins from quinoa Julie Van de Vondel, Belgium
12:00-12:20	Evaluation of the nutritional and functional quality of the bread formulated with different chia by-products



	Karla Miranda, Spain
12:20-12:40	Effects of germination on physical and technological characteristics of quinoa (Chenopodium quinoa Willd.) Diego Suárez-Estrella, Italy
12:40-14:20	 Lunch @ at Pulawska Residence
14:20-14:40	Quinoa wet-milling: effect of steeping conditions on starch recovery and quality Jaime Ballester Sánchez, Spain
14:40-15:00	Clean label alternative for thickeners and stabilizers used in gluten-free applications – fundamental approach Sabina Karp, Poland
Session 2: Cereal crops versus quality Chair: Marcin Kurek	
15:00-15:20	BIO2, Triticum spp. biodiversity valorisation under organic farming: safety and quality aspects Marco Spaggiari, Italy
15:20-16:10	 Refreshments
15:40-16:00	Wheat versus maize as the major ingredients in noodle manufacture Metawee Anawachkul, UK
16:00-16:20	WheatScan – unraveling the causes for wheat sensitivity Darina Pronin, Germany
16:20-16:40	Functional characterisation of different wheat varieties currently used for wheat breeding programmes. Deepa Agarwal, UK
16:40	Free time
19:30	 Dinner @ at Siwy Dym Restaurant

Thursday, April 19th at Pulawska Residence

09:00-09:30	<u>Keynote lecture:</u>
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	Cereal beta-glucan – current state and perspectives Marcin Kurek, Poland
Session 3: Cereal Bioactive components Chair: Peter Weegels	
09:30-09:50	Studying yeast invertase substrate specificity in the context of wheat dough fermentation Jitka Laurent, Belgium
09:50-10:10	Solubility and degree of hydrolysis of rice protein in relation to protein functionality Anni Nisov, Finland
10:10-10:30	Effects of wheat sprouting on starch, gluten, and dough properties Gaetano Cardone, Italy
10:30-10:50	Application of rich in beta-glucan flour and preparations in bake-off technology Ewelina Pieczykolan, Poland
10:50-11:20	 Coffee break & Networking
11:20-11:40	Production of protein-fibre hybrid-ingredients from rice bran by dry fractionation Pia Silventoinen, Finland
11:40-12:00	Effect of wheat endosperm cell wall structures on starch physico-chemical properties and digestibility Konstantinos Korompokis, Belgium
12:00-12:20	Influence of food processing on the extractability and composition of wheat protein fractions Tanja Schirmer, Germany
12:20-12:40	Determination of proteins and peptides responsible for adverse reactions to wheat: strategies for mitigation Fatma Boukid, Italy
12:40-13:30	 Lunch @ at Pulawska Residence
13:35-17:30	 Trip to The Warka Brewery – visit to factory and beer degustation
20:00	 Dinner @ Pulawska Residence

Friday, April 20th at Pulawska Residence

09:00-09:30	<p>Keynote lecture: Application of spectroscopic techniques in the studies of the gluten proteins structure Agnieszka Nawrocka, Poland</p>
<p>Session 4: Processing Chair: Agnieszka Nawrocka</p>	
09:30-09:50	<p>Effect of processing conditions during thermomechanical extrusion of maize starch Daniel Beech, UK</p>
09:50-10:10	<p>The changes of Physico-chemical and malting quality properties of some improved Turkey barley cultivars and their malts Safure GÜLER, Turkey</p>
10:10-10:30	<p>Impact of lactic acid bacteria starter cultures and hydrolytic enzymes on the characteristics of wholegrain crackers Markus Nikinmaa, Finland</p>
10:30-11:30	<p> Coffee break & Networking</p>
<p>Session 5: Pulses: The new “superfood” Chair: Peter Weegels</p>	
11:30-11:45	<p>Aquafaba: A new ingredient in bakery foods Canan TIRYAKI, Turkey</p>
11:45-12:00	<p>A new and gluten free (GF) version of tarhana: lentil tarhana Özlem UĞURLU, Turkey</p>
12:00-13:00	<p>Final Discussion & Closing Remarks</p>
13:00	<p> Lunch @ at Pulawska Residence</p>