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|  | Tuesday, April, 18, 2017 |
|  | 19:00-21:00 | **Welcome reception : Meet and Greet @ “Kitchen Bar” by the port** |
|  | Wednesday, April, 19, 2017 |
|  | 8.158.45-9.30 | **Departure from the Hotel** **Registration**  |
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| **Session 1**Gluten free |
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 | 9:30-9:45 | **Opening session** |
| 9:45-10:15 | **Keynote lecture 1****Prof Stylianos Raphaelides****V - amylose complexes. A reappraisal – Facts and Fallacies. Current Trends andFuture** |
| 10.15-10.30 | **Denisse Bender:** Influence of different starter cultures on technological properties of gluten-free sourdough bread |
| 10.30-10.45 | **Anke Boeswetter:** Comparative analysis of aroma release of gluten-free and gluten-containing breads by PTRMS |
| 10:45-11:00 | **Marta Sahagún:** Effect of protein type on characteristics and quality of gluten-free cookies |
| 11:00-11:15 | **Raf Docx**: Impact of hydration characteristics of gluten-free raw materials on dough functionality |
| 11:15-11:30 | **Özge Kurt Gökhisar:** Evaluation of a novel gluten-free pasta |
| ***11:30-12:00*** | ***Coffee break***  |
| 12:00-12:15 | **Renáta Németh**: Utilisation of minor cereals in gluten-free product development: Improvement of nutritional value and techological properties of millet flours by hemicellulose network formation |
| 12:15-12:30 | **Fatma Boukid:** Assessment of celiac disease-triggering peptides in different wheat varieties |
| 12:30-12:45 | **Büşra Şahin:** Toward Wheat Products with Degraded Gluten |
|  | ***13:00-14:00*** | ***Lunch*** |
| **Session 2**Biopolymers/Quality assessment | 14:00-14:30 | **Keynote lecture 2****DR Peter Weegels****THE FUTURE OF BREAD UNTIL 2050** |
| 14:30-14:45 | **Anastasia Bari**: Temperature storage conditions affect the characteristics of rice starch gels mixed with gelatin  |
| 14:45-15:00 | **Ángela Bravo:** Influence of protein source on the physicochemical properties of protein-flour mixtures |
| 15:00-15:15 | **Ceren Multu:** Some Physical and Chemical Properties of Blue Corn (Zea Mays L.) |
| 15:15-15:30  | **Chiara Roye:** Study of the chemical composition, physical characteristics and structure of bran of wheat, rye, oat and maize |
| 15:30-15:45  | **Gaetano Cardone:** Exploitation of bran from sprouted wheat: effect on dough rheology and bread-making performance  |
| ***15:45- 16:00*** | ***Refreshments*** |
| 16:00-16:15 | **Silvia Grassi:** Gluten aggregation properties extrapolation for a comprehensive evaluation of wholegrain and refined flours  |
| 16:15-16:30 | **Margarita Monge-Morera:** Heat-treated wheat gluten contains amyloid fibrils |
| 16:30-16:45 | **Mieke Nivelle:** Molecular dynamics of flour biopolymers and water during bread making using temperature-controlled 1 H NMR |
| 16:45-17:00 | **Elena Marasca:** Beta glucan processing for improved molecular interactions  |
|  | **17:00 -17:30** | **Tour to the Pilot Plant of the Department**  |
| ***17:30*** | ***Departure from ATEITh to the Hotel*** |
| ***19:30*** | ***Dinner*** |
|  | Thursday, April, 20, 2017 |
|  | 9.00 | **Departure from the Hotel** |
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| **Session 3**Enzymes |
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 | 9:30-10:00 | **Keynote lecture 3*****Associate Prof. Maria Papageorgiou*****Target compounds in the valorization of by products from cereal processing** |
| 10:00-10:15 | **Ann-Christin Rath**: Multi-enzyme analysis and micro malting – New possibilities for quality evaluation and selection of new malting barley varieties |
| 10:15-10:30 | **Atike Nur Durak:** Effects of Using Sprouted Wheat on Quality at Bulgur Production |
| 10:30-10:45 | **Elien Lemmens:** The impact of steeping, germination and enzyme-assisted hydrothermal processing of wheat grains on the hydrolysis of phytate and cell wall material and on mineral bio-accessibility  |
| 10:45-11:00 | **Sabrina Geisslitz:** Development of a method for the quantitation of amylase-trypsin-inhibitors (ATI) in wheat  |
| ***11:00-11:30*** | ***Coffee break*** |
| 11:30-11:45 | **Safure Güler:** Diastatic power of barley genotypes grown in different locations of Turkey  |
| 11:45-12:00 | **Wei Chunyue:** Stability of Whole Grain Wheat Flour  |
|  | ***12:00-14.30*** | ***V*isit to*Women's Agricultural Cooperative*of Agios Antonios (Aianton)****http://www.aianton.gr/index.php/en/13-about-us/29-internet** |
|  | ***14.30*** | ***Lunch with hand made products of Aianton***  |
|  | ***17.00*** | ***Arrival at the Hotel***  |
|  | ***20.00*** | ***Dinner*** |

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|  | Friday, April, 21, 2017 |
|  | 8.30 | **Departure from the Hotel** |
| **Session 4**Technological aspects/Product development | 9:00-9:30 | **Keynote lecture 4****Assistant Prof. Kyriaki Zinoviadou****Cereal biopolymer films and coatings: properties and applications** |
| 9:30-9:45 | **Marinopoulou Anna:** The effect of spray drying on the physicochemical properties of starch-fatty acid inclusion complexes |
| 9:45-10:00 | **Lücking Florian:** Cleaning mechanisms of pumpable cereal dough for the optimization of Cleaning-In- Place (CIP) processes  |
| 10:00-10:15 | **Frederik Janssen**: Composition, surface-active and foaming properties of the aqueous phase of fermented cereal doughs  |
| 10:15-10:30 | **Montserrat Prieto:** Influence of rice variety and moisture content on rice milling  |
| 10:30-10:45 | **Oguz Acar:** Effects of Wheat Kernel Size on Various Quality Characteristics |
| 10:45-11:00 | **Sarah Pycarelle:** Study of batter lipids during baking and cooling of sponge cake  |
| 11:00-11:15 | **Markus Nikinmaa**: Bioprocessing of bran with exopolysaccharide producing microorganisms as a tool to improve expansion and textural properties of extruded cereal foams with high dietary fibre content |
| ***11:15*** | ***Closing session and Light lunch*** |
| ***12:30*** | ***Departure to the city center*** |