

EYCSTW Celebrates Its 10th Anniversary

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It has been 10 years since the first European Young Cereal Scientists and Technologists Workshop (EYCSTW) gathered together future leaders of the European cereal sector in Belgium. The program came full circle at the 10th EYCSTW, as two of the keynote speakers, Frederic Auger (CSM) and Jussi Loponen (University of Helsinki), are both former young cereal scientists. This year's EYCSTW was hosted by the University of Helsinki and the Technical Research Centre of Finland (VTT) and attracted 43 participants from universities, research centers, and industry to Helsinki.

The first day was opened by Hannu Salovaara (University of Helsinki). Frederic Auger's talk on cleaning the label using cereal science opened the scientific portion of the workshop and was followed by high-quality presentations on analytical methods, physical aspects, and rheology. After the scientific sessions, the weather gods decided to pour enough water on us to get us soaking wet on our way to the bus. Luckily, we managed to dry our clothes on the way to the city of Järvenpää, where we visited the new Primula Bakeries production plant. The company has declared itself carbon neutral by minimizing emissions using state-of-the-art technology and buying emission quotas from a wind-powered electric plant in Turkey. One of the countless ways the carbon footprint of the business is being reduced is through the production of ethanol from organic bakery waste, which can then be used in the 25 cars owned by the company. To the relief of the organizers, and most likely everybody else as well, the rain stopped, and the sun peeked shyly through the remaining clouds. Sauna time!

Upon arrival at the VTT sauna cottage, our bus driver, Jorma, impressed us first by managing to drive the bus on a very narrow sand road and then by somehow getting it through the tiny gates of the estate. This was not a big deal for the driver, however, as he has transported everything from windmills to houses (according



Young cereal scientists enjoy high-quality presentations throughout the 3-day workshop.

to his stories). At the picturesque cottage, Outi Santala (VTT) and Riikka Loponen (University of Helsinki) were waiting for us with dinner and drinks to be enjoyed before it was time for the girls' sauna. This was a popular activity, in fact so popular that the guys almost had to chase the last girls out. Nearly everybody (except yours truly) was brave enough to go for a swim in the rather chilly sea.

The second day was kick-started by Moustafa Saad (member of the C&E Board), who talked about the various opportunities AACC International and C&E have to offer students. The scientific program for the day consisted of two sessions, Grain Components & Nutritional Aspects & Health Issues and Gluten-free Products & Pseudo Cereals. The keynote lecture by Jussi Loponen on the modification of the functionality of cereal proteins offered a good introduction for the presentations that followed. During the first coffee break, the authors of the three best posters (selected previously) each gave a five-minute talk about their posters for the judges and everyone who was interested. The Best Poster Award was given to Cindy Petitjean (AgroTech Paris) for the poster "Prediction of the Hydration of High Fiber Doughs." After the scientific sessions, the participants had a chance to relax at the hotel while we set up a small restaurant in the pilot bakery. We just managed to get the last pizza in the oven and the last chair in place before the participants, led by Moustafa Saad, showed up. Hannu Salovaara joined the dinner as well and made sure everybody had a good time.

The final day was hosted by VTT in Otaniemi. Anu Kaukovirta-Norja (vice president of Bio- and Process Technology) presented the cereal research at VTT, covering a wide spectrum of topics, which included fiber modification technologies and the use of germination and fermentation as tools to influence the availability of bioactive compounds. After the last presentations were given on



Cindy Petitjean, Best Poster Award recipient.



10th EYCSTW participants.



Reetta Kivelä, Best Presentation Award recipient.

the technological and quality aspects of cereal-based foods, it was time for the closing session, hosted by Hannu Salovaara and Moustafa Saad, and the announcement of the Best Presentation Award, which was given to Reetta Kivelä (University of Helsinki) for her pioneering work on β -glucan oxidation. Juhani Sibakov (VTT) and Outi Santala took us on a tour around the baking laboratories and the new VTT pilot facilities, and then, it was already time for our good-byes. I hope to see many of you, as well

as new faces, next year at the 11th EYCSTW in Barcelona, Spain!

I would like to thank all participants, C&E for this wonderful tradition, industry delegates, sponsors (CSM, Raisio, Fazer, Böcker, and Vaasan) and the rest of the organizing committee at the University of Helsinki and VTT.



Outi Mäkinen was a member of the 2011 EYCSTW organizing committee and is currently a graduate student at the University College Cork, Ireland, in the School of Nutritional and Food Sciences. Her thesis work aims to produce bioactive compounds from pseudocereals for bakery applications. Mäkinen can be reached at outi.makinen@kolumbus.fi.

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