

WORKSHOP PROGRAM

Wednesday, April 12th

Location: Auditorium C – Elektrotechnisch Instituut, Kasteelpark Arenberg 10, 3001 Heverlee

Introductions to the 20th EYCSTW

12.00 Lunch & Registration

13.30 Welcome speeches

13.50 Keynote lecture

Peter L. Weegels, Chair of Cereals&Europe, Sonnevelds, Netherlands

Session 1: Research and innovation in bakery

14.20 Dough adhesion phenomena – interactions between dough and contact surface

Ulrike Therese Vogt, University of Hohenheim, Germany

14.40 Effect of physiochemical properties, pre-processing, and extraction on the functionality of wheat bran arabinoxylans in breadmaking – a review

Solja Pietiäinen, Swedish university of Agricultural Sciences/ Lantmännen, Sweden

15.00 Protein fingerprinting of wheat flours with different baking properties

Lukas Buck, Karlsruhe Institute of Technology (KIT), Germany

15.20 Coffee break & Networking

15.50 Cake fortification with dietary fibre: synergistic effects of fibre ingredients in a cake model system

Rebecca Sempio, University College Cork, Ireland

16.10 Impact of plant-based ingredients in combination with varied dough hydration on acrylamide formation in yeast-leavened bread

Jagoda Swiacka, University of Hohenheim, Germany

16.30 Predicting the baking quality of spelt

Christina Hempel, Karlsruhe Institute of Technology (KIT), Germany

16.50 Acrylamide reduction via asparaginases in cookies can be improved depending on baking conditions and incubation temperature

Shpresa Musa, Karlsruhe Institute of Technology (KIT), Germany

17.10 Closing remarks & practical information

20.00 Social dinner, De Optimist (Vismarkt 7, Leuven)

Thursday, April 13th

Location: Auditorium C – Elektrotechnisch Instituut, Kasteelpark Arenberg 10, 3001 Heverlee

09.00 Keynote lecture

Arno Wouters

Session 2: Processing & ingredients

9.30 Impact of processing and cooking stages on the physico- chemical properties and water status of durum wheat components in pasta

Marie LAURENT, INRAE, France.

9.50 Rotary drum heat pump drying applied to barley malt processing: energy consumption and quality

Gisandro Reis de Carvalho, University of São Paulo, Brazil

10.10 Characterization of brewer's spent grain lipids and ultrasound disruption effect on their extraction

Chenxu Guo, KU Leuven, Belgium

10.30 Coffee break

11.00 The impact of kilning, pH and CaCl₂ on the extractability of oat β-D-glucan

Ines Pynket, KU Leuven, Belgium

11.20 Controlling protein-polysaccharide interactions to optimize food ink functionality in additive manufacturing applications

Esther O. Addo, University of Hohenheim, Stuttgart, Germany

11.40 Polyphenol/protein/starch interactions on the viscosity of waxy rice in neutral and acidic environment for the development of clean-label ingredients

Annegret Jannasch, University of Arkansas, USA

12.00 Study of mechanical properties of starches under increasing temperature and limited water content

Nanci Castanha, INRAE, France

12.20 Oat soluble protein and wheat germ oil in microencapsulation of juniper essential oil

Alicja Napiórkowska, Warsaw University of Life Sciences, Warsaw, Poland

12.40 Lunch

14.30-18.30

● Visit to 'AB Inbev / EverGrain'

20.00 Dinner, De Hoorn (Sluisstraat 79, Leuven)

Friday, April 14th

Location: Auditorium Arenberg Castle – Arenbergkasteel, Kasteelpark Arenberg 1, 3001 Heverlee

08.40 Keynote lecture

Christophe Courtin

Session 3: Bioprocessing - fermentation and germination

9.10 Fermentation for designing improved cereal and legumes-based dairy alternatives

Marina Mefleh, University of Bari, Italy

9.30 Impact of cereal milling products on sourdough characteristics

Clement Sureau, Lesaffre Institute of Science and Technology, France

9.50 study on the effects of sourdough fermentation on minerals bioaccessibility

Nathalia Baptista, Lesaffre Institute of Science and Technology, France

10.10 Improving infant weaning sorghum porridge quality by means of sorghum fermentation and fortification with bottle gourd seed

Luigi Moriconi, University of Camerino, Italy

10.30 Coffee break

11.00 Exploring the potential of oat sprouting

Alessio Sergiacomo, University of Milan, Italy

11.20 Spatio-temporal proteome analysis of barley during germination reveals relationship of differential protein abundancies, enzymatic activities and malt modification

Florian Weiland, Technology Campus Ghent, Ghent, Belgium

Session 4: Nutrition

11.40 Market research study with the evaluation of the nutritional and compositional properties of commercial high protein soft drinks

Niamh Ahern, University College Cork, Ireland

12.00 Impact of reduced-phosphate-availability on essential micronutrients in maize for human consumption.

Esteban Gutierrez La Torre, University of Hohenheim, Germany

12.20 Double emulsions (W/O/W) with oat oil (*Avena sativa*) for preservation of polyphenols from green tea (*Camellia sinensis*)

Havva Aktaş, Warsaw University of Life Sciences, Warsaw, Poland

12.40 Lunch

14.10 The rice-ing colors: multi-omics coupled with machine learning unraveled the antioxidant and anticancer properties of colored rice

Rhowell Jr. N. Tiozon, Max-Planck-Institute of Molecular Plant Physiology, Germany

Session 5: The fate of cereal constituents in the gastrointestinal tract

14.30 The effect of prolonged mixing time on the quality and in vitro starch digestibility of durum wheat bread produced with fine and coarse semolina.

Marianna Tagliasco, University of Udine, Italy

14.50 The effects of different bread types on gastrointestinal symptoms in individuals with non-coeliac wheat sensitivity

Marlijne de Graaf, Maastricht University Medical Center, the Netherlands

15.10 Do macro- and micro- structural attributes affect chewing behaviour, structure breakdown and in vitro starch digestion of pasta?

Xinying Suo, University of Camerino, Italy

15.30 Revealing the physical restrictions of the influx of insoluble fibre particles into the broiler caeca to enhance fibre fermentation

Paulien Vanderghinste, KU Leuven, Belgium

15.50 Final Discussion & Closing Remarks