



22<sup>nd</sup> European Young  
Cereal Scientists  
and Technologists  
Workshop

Montpellier  
France

May 26-28, 2025



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## ORGANIZING COMMITTEE

*Peter Weegels, Chair of Cereals&Europe, Sonneveld, Netherlands*

*Fatma Boukid, Senior board member of Cereals&Europe, Clonbio group Ltd., Dublin, Ireland*

*Hamza Mameri, Researcher, UMR IATE, Univ. Montpellier, INRAE, Institut Agro, Montpellier, France*

*Freya Knaggs, PhD student, UMR IATE, Univ. Montpellier, INRAE, Institut Agro, Montpellier, France*

## WORKSHOP PROGRAM

### Monday, May 26<sup>th</sup>

**Location:** Amphitheatre 208, Cœur d'École, 1st floor, Building 9, Institut Agro Montpellier, Campus de La Gaillarde (2 pl. Pierre Viala, 34000, Montpellier)

Introductions to the 22nd EYCSTW

12.00 Registration

13.00 Lunch

14.00 Welcome speeches

14.15 Keynote lecture: FibAX Platform: Corn Arabinoxylan and Corn Cellulose – The Next Generation of Fiber Solutions, **Fatma Boukid, Clonbio group Ltd, Ireland**

#### **Session 1: Enzymatic Strategies for Protein and Polysaccharide Network Formation**

14.45 Comparative Evaluation of Various Oxidative Enzymes for Cross-Linking Performance of Proteins and Arabinoxylans

**Katharina Hoefler, AGES, Austria**

15.10 Enzymatically Induced Networks from Maize Arabinoxylans and Proteins: A Strategy for Stabilizing Gluten-Free Model Systems

**Ulrich Sukop, BOKU University, Vienna**

15.35 Quantitative and Structural Variation in Oat Arabinoxylan Across Grain Tissues and Cultivars

**Gitte Devriese, KU Leuven, Belgium**

16.00 Coffee break & Networking

16.30 Keynote lecture: Storage proteins (des)assembly in seeds: lessons, challenges and opportunities

**Hamza Mameri, INRAE, France**

#### **Session 2: Bioactive and Functional Compounds in Cereal-Based Foods**

17.00 Germination-Induced Changes in Phenolic Compounds and Antioxidant Capacity of Organic and Conventional Oats

**Eleonora Charlotte Pichler, BOKU University, Austria**

17.25 Studies on Polyamines in Barley Grains

**Si Nhat (Brian), University of Manitoba, Canada**

17.55 Nutritional and Technological Evaluation of Chia By-Products in Fresh Pasta: A Regulatory Perspective within the EU Novel Food Framework

**Andrea Alonso Álvarez, Instituto de Agroquímica y Tecnología de Alimentos (IATA-CSIC), Spain**

18.20 Closing remarks & practical information

20.00 Social dinner

**Tuesday, May 27<sup>th</sup>**

**Location:** Amphitheatre 208, Cœur d'École, 1st floor, Building 9, Institut Agro Montpellier, Campus de La Gaillarde (2 pl. Pierre Viala, 34000, Montpellier)

**09.00** Keynote lecture: Health aspects of wheat proteins: are there concerns beyond coeliac disease and wheat allergies? **Peter Weegels, Sonneveld Group BV, The Netherlands**

**Session 3: Innovations in Gluten-Free Product Development**

**9.30** Utilizing Psyllium to Enhance the Structure and Sensory Properties of Rice Flour-Based Gluten-Free Cakes  
**Elif Gokcen Ates, Middle East Technical University, Turkey**

**9.55** Green Extraction Strategies and Starch–Polyphenol Complexation for Low-Glycaemic Gluten-Free Product Development

**Murdiati Murdiati, University of Valladolid, Spain**

**10.20** Probing the Staling Process in Chickpea Composite Bread Through Dynamic Mechanical Analysis  
**Marcello Gigliotti, Italy**

**10.45** Coffee break

**Session 4: Computational and Rheological Modelling in Cereal-Based Systems**

**11.15** Multidimensional Analysis and Modelling of Muffin Texture Using Artificial Neural Network  
**Lison Pruvot, CNRS UMR 5295, France**

**11.40** Modelling the Rheological Behaviour of Sauces with Functional Wheat Flour and Chemically Modified Wheat Starch Using an Updated Quemada Model

**Anna Beja, Limagrains Ingredients, France**

**12.05** Complexity of Yeasted Dough Modelling for Studying Bread Quality: A Review of Strategies and Limitations  
**Houda Moustaghfir, LeSaffre, France**

**12.30** Development of a Shock Test to Assess the Impact of Commercial Stabilisers on the Stability of Fermented Wheat Flour Dough

**Lara Van Campenhout, KU Leuven, Belgium**

**13.00** Lunch

**14.30-16.30**

- Visit "Platform **PLANET**, Platform for Natural Resources Engineering and Transformation"

**20.00** Dinner

**Wednesday, May 28<sup>th</sup>**

*Location: Amphitheatre 208, Cœur d'École, 1st floor, Building 9, Institut Agro Montpellier, Campus de La Gaillarde (2 pl. Pierre Viala, 34000, Montpellier)*

**09.00** Keynote lecture: Two decades of progress to better understand the wheat fractionation behavior at UMR IATE, **Valérie Lullien, IATE, France**

**Session 5: Environmental and Genetic Determinants of Cereal Grain Quality**

**9.30** Impact of Climate Changes on Wheat Near-Isogenic Lines Differing by Hardness

**Marion Serie, Institut Agro, Montpellier, France**

**9.55** Potential Physicochemical Changes in a Low Amylose Content Rice Variety During Storage Under Global Warming Temperature and Relative Humidity Conditions

**Muqsita Daouda, Abomey-Calavi, Benin**

**10.20** Exploring Links Between Quinoa's Genetic Diversity and Nutritional Profiles: A Qualitative Spectrometric Approach for Screening Quinoa Varieties

**Amandine Ceccaldi, CIRAD, France**

**10.45** Coffee break

**Session 6: Circular Strategies and Functional Design in Cereal-Based Systems**

**11.30** Dry Fractionation to Generate Functional Powders from Stale Breads

**Enora Pinto, INRAE, France**

**11.55** Characterization of Oat Beverage Residue for Its Revalorization

**Sara Berguices, University of Valladolid, Spain**

**12.20** Rheological Properties of Sprouted Buckwheat-Enriched Dough for Fresh Pasta Production

**Matteo Miele, Università degli Studi di Milano, Italy**

**13.00** Lunch

**14.30** Incorporation of Bread Powders into Bakery Products: Towards a Better Understanding of Coupled Aeration and Reaction Mechanisms

**Claire Schoellen, Oniris, France**

**14.55** Looking into kafirin dispersion through experimental design with insight on solvents' free energy

**Freya Knaggs, INRAE, France**

**15.20** Final Discussion & Closing Remarks