Cereal Science and Technology-Southern Africa

International Workshop Held

The Cereal Science and Technology-Southern Africa (CST-SA) International Technical Workshop, “Understanding Carbohydrates: Theory and Practice” was held November 1–2, 2005, in Pretoria, South Africa. The workshop was organized by John R. N. Taylor of the University of Pretoria and AACC International as part of the initiative to bring together those involved in cereals and grains in this region. More than 50 people attended the 2-day workshop. AACC International President Rob Hamer was on hand to introduce participants to the association.

For more information on efforts to form a new Southern Africa Section, contact John Taylor, University of Pretoria, Department of Food Science, Lynwood Rd., Pretoria, ZA-0002, Republic of South Africa; Phone: 27 12 4204296; Fax: 27 12 4202839; E-mail: jtaylor@postino.up.ac.za.

Croatian Bread Congress a Success

The 3rd International Congress “Flour-Bread ‘05” and 5th Croatian Congress of Cereal Technologists was organized by the Faculty of Food Technology, J.J. Strossmayer University, Department of Cereal Processing Technology, Osijek, and ICC. The congress was held in the Grand Hotel Adriatic in Opatija, Croatia, October 26–29, 2005. The congress has been organized every second year since 1997 under the auspices of the Ministry of Science, Education and Sports of the Republic of Croatia, the Ministry of Agriculture, Forestry and Water Management, J.J. Strossmayer University, the Croatian Academy of Engineering, and the Croatian Chamber of Economy. Zaneta Ugarčić-Hardi, head, Department of Cereal Processing Technology, Faculty of Food Technology, Osijek, organized the congress.

The 2005 conference was attended by 250 representatives of industries, academia, research institutes, and many other organizations. Ninety oral and poster presentations were given, and some 10 domestic and international companies presented programs. Topics included quality of cereals, compounds, and products, production of bakery products, pasta production, additives and enzymes in the baking industry, nutritional aspects of cereal products, and development of new products. Special emphasis was given to the production of bakery products from whole-grain flour, dark flour, and flour from cereals such as rye, barley, oats, buckwheat, millet, etc. Papers also dealt with the development of functional grain-based products, new methods of examining chemical and rheological flour properties, “low-carb’ foods, determination of nonfreezable water in dough, new bakery products enriched with herbs, and processes for oat β-glucan production.

In addition to gaining new insights, participants also had the opportunity to exchange experiences during several social events. The 4th International and 6th Croatian Congress of Cereal Technologists “Flour-Bread” will be held in 2007.

—Zaneta Ugarčić-Hardi
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