European Young Cereal Scientists Gather in Copenhagen for Another Successful Workshop

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April 15–17, 2015, the University of Copenhagen hosted the 14th European Young Cereal Scientists and Technologists Workshop (EYCSTW) organized by the AACC International Cereals&Europe (C&E) Section. The event gathered 42 attendees and included everyone from graduate students to postdoctoral fellows to industry representatives for a series of presentations on a variety of subjects.

The meeting opened with the traditional meet-and-greet dinner held on the evening of Tuesday, April 14, to initiate the valuable networking opportunities this workshop has always offered. After a well-deserved rest from the long journey undertaken by some of the students to attend the workshop, the next morning's sessions were opened by C&E Board Members Frédéric Auger, Åse Solvej Hansen, and Aboubakry Diallo, respectively, who introduced the C&E organization, the host Food Sciences Department of the University of Copenhagen, and the opportunities offered by C&E and AACCI to graduate students.

On day one, the first session of the workshop, Crop Quality, was introduced by renowned Professor Lars Munck, who gave a presentation on “Sustainable Grain Production and Utilisation.” Student presentations on “Cereal Proteins,” “Processing and Effects on Product Quality,” and the topic of new product development, particularly of “Gluten-free Products,” were given during three successive sessions. At the end of this long educational day, a tour of the University of Copenhagen Food Science Department facilities and its different research sections was organized. Everyone gathered later for a traditional Danish dinner in the center of Copenhagen.

Day two of the workshop was organized around three sessions dedicated to Analytics in Cereals Sciences, New Ingredients, and Enzyme Applications. The last session of the day on enzyme applications was the perfect introduction to an excursion to the Novozymes test bakery center, where we were introduced to the process of enzyme development and research applications. A hands-on workshop on enzyme applications in bakery products was organized by Novozymes, giving the participants an opportunity to produce several breads and observe the effects of different enzyme combinations on their physical properties.

The final day of the 14th EYCSTW was dedicated to the subjects of Nutrition and Health and Sensory Evaluation and Gastronomy. The latter session opened with a keynote lecture by Professor Jorge Ruiz Carrascal on his work with gastronomists to apply scientific research in the production of crispier fried and battered products.

To encourage graduate research in cereal science, C&E offered two prizes for the best oral presentations:

- Nore Struyf (KU Leuven) was awarded the Gold Prize for her presentation, “Effect of Amylolytic Activity and Substrate Availability on Sugar Release in Non-yeast Dough.”
- Anja Brøgger (University of Nottingham) was awarded the Silver Prize for her presentation, “Differentiation of Three Native Tapioca Starches Using an NMMO Solvent System.”
Over the years the European Young Cereal Scientists and Technologists Workshop has received invaluable input from the research community, and we want to thank the Cereals&Europe Section for the opportunity it gives students to share their work, as well as the organizing committee, sponsors (CSM Bakery Solutions, DuPont, Danish Cereal Society, Cargill, DSM, Goodmills Innovation, and Böcker), and company representatives. Of course a huge thank you as well to the young scientists for their contribution to another excellent and highly valuable workshop!

The location of the 15th EYCSTW to be held in 2016 will be announced soon in upcoming AACCI News Capsules!

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The Gold Prize is presented to Nore Struyf (center) by Frédéric Auger (left) and Åse Solvej Hansen (right).